

## ENTREES

(ALL ENTREES SERVED WITH MINT SAUCE)

**VEGETABLE SAMOSA** (2 PCS)  
Indian puff pastry filled with potatoes, peas and stuffed with spices and herbs

**ONION BHAJI**  
Seasoned savoury onion rings battered, crisp fried, accompanied with mint chutney

**CHICKEN TIKKA**  
Chicken fillets with authentic Indian spices marinated and roasted in the tandoor

**SEEKH KEBAB**  
Lamb mince with classic Indian spices marinated and roasted in the tandoor

**BURRAH KEBAB**  
Charcoal grilled lamb cutlets with a 5 spice and yogurt marinated

**FISH AMRITSARI**  
Fish fillets with classic Indian spices marinated and golden fried

### VEGETABLE PLATTER (FOR 2 PEOPLE) \$16.90

Battered and deep fried assorted vegetable pakoras

### SAFFRON SPECIAL TANDOORI PLATTER

Medley of chargrilled tandoori dazzlers includes a combination of a few of the above Tandoori dishes

**\$20.90 (FOR TWO PEOPLE)**

## MAIN COURSE

**TANDOORI**  
Marinated Chicken on the bone, roasted in the earthen clay oven  
(Full - 4 pcs) **\$21.90** (Half - 2pcs) **\$13.90**

**KORMA**  
Cashew nut and almond flavoured curry  
Beef/Lamb/Chicken **\$18.90**  
Prawns **\$21.90** Vegetarian **\$15.90**

**KASHMIRI MASALA**  
Very mild curry garnished with dry fruit, nuts, fennel & pineapple  
Beef/Lamb/Chicken **\$18.90**  
Fish/Prawns **\$21.90** Vegetarian **\$15.90**

**PUNJABI MASALA**  
North Indian style curry prepared in ginger, onion and garlic and finished with chopped tomatoes & fresh coriander  
Beef/Lamb/Chicken **\$18.90**  
Fish/Prawns **\$21.90** Vegetarian **\$15.90**

**SAAGWALA**  
Spinach curry sauteed with ginger, garlic & tomatoes  
Beef/Lamb/Chicken **\$18.90** Prawns **\$21.90**  
Vegetarian (cottage cheese/potato) **\$15.90**

**CHENNAI**  
Curry flavoured with coconut and south Indian spices  
Beef/Lamb/Chicken **\$18.90**  
Prawns **\$21.90**

**VINDALOO** plus  
The Classic "Goan" style curry prepared in dynamite hot sauce  
Beef/Lamb/Chicken **\$18.90** Prawns **\$21.90**

ALL PRICES ARE INCLUSIVE OF GST

**BUTTER CHICKEN**  
All time favourite

**ROGAN JOSH**  
Lamb specialty laced with Kashmiri spices

**CHICKEN TIKKA MASALA**  
Chopped tomato, garlic, ginger masala sauteed with onion and capsicum

**MALABAR CURRY**  
Curry aromatised with coconut milk and medium spices  
Prawn/Fish **\$21.90**

## VEGETARIAN

**SHUBNUM CURRY**  
Peas & mushrooms mildly spiced, cooked with pureed tomatoes & garnished with fresh cream

**DAL MAKHANI**  
Slow cooked black lentils garnished with cream

**PANEER MAKHANI**  
Home made cottage cheese in all time favourite curry

**VEGETABLE JALFERAZI**  
Vegetable seasoned with roasted cumin seeds and garnished with fresh herbs & tomatoes

**AALOO MATTAR**  
Potatoe, pea and tomato curry





## HYDERABADI BIRYANIS

Rice cooked and flavoured with a variety of spices and garnished with fresh mint and coriander leaves

Beef/Lamb/Chicken **\$20.90**

Prawns **\$24.90** Vegetarian **\$17.90**

## PULAOS

**KASHMIRI PULAO**

**\$8.90**

Delicately saffron flavoured rice cooked with raisins, dry fruit and flaked almonds

**PEAS PULAO**

**\$8.90**

Fried rice mixed with green peas & very mild spices

**SAFFRON RICE**

**\$2.00 EACH**

Steamed basmati rice with a splash of Saffron

## TANDOORI BREADS

**NAAN**

**\$3.50**

Soft bread made from plain flour

**GARLIC NAAN**

**\$4.00**

Soft plain flour bread with a dash of garlic & butter

**PESHAWARI NAAN**

**\$5.00**

Bread from the North-West frontier region of India where favourites are dried fruit and nuts

**CHEESE NAAN**

**\$5.00**

Plain flour bread stuffed with cottage cheese, sultanas and mild spices

**KEEMA NAAN**

**\$5.50**

Naan with filling of lamb mince and spices

**ROTI**

**\$3.50**

Wholemeal tandoori bread

**AALOO PARATHA**

**\$5.00**

Wholemeal bread stuffed with mashed potatoes & Herbs

**LACHHA PARATHA**

**\$4.00**

Multi layered whole meal bread glazed with butter

## ACCOMPANIMENTS

Raita, Lime/mango/chilli pickles, Mango Chutney, Banana coconut, spiced onion **\$3.00 each**

**PAPADAMS**

**\$3.00**

(4 pieces. Served with fresh mint sauce)

## DESSERTS

**GULAB JAMUN**

**\$5.90**

Cottage cheese dumpling filled with nuts, fried and served with honey syrup

**LYCHEES AND ICE CREAM**

**\$5.90**

Lychees with the ice cream of your choice of topping: Vanilla, Chocolate or Strawberry

**PISTACHIO KULFI**

**\$6.90**

Our traditional Indian home made ice cream flavoured with pistachios

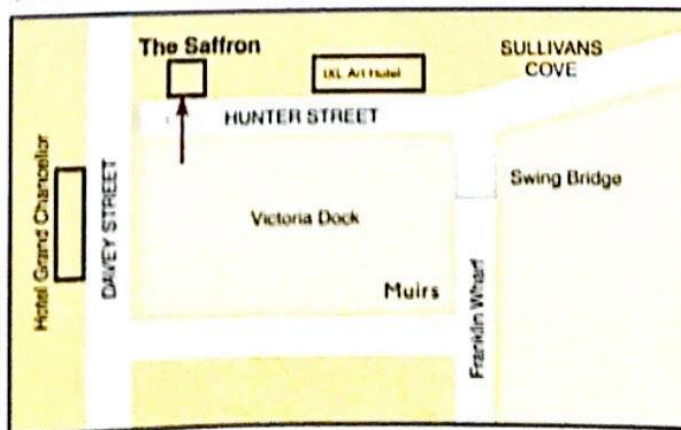
**MANGO KULFI** **\$6.90**

Our traditional Indian home made ice cream flavoured with mango, dry nuts and saffron



**BANANA SPLIT**

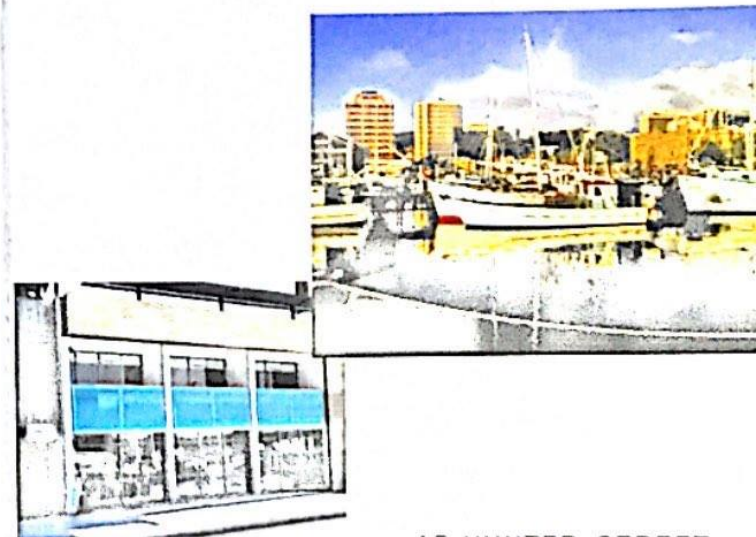
**\$6.90**



WATERFRONT INDIAN RESTAURANT

**TAKE AWAY MENU**

● GLUTEN FREE ● HALAL ● VEGAN



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**www.thesaffron.com.au**

**www.saffron.net.au**

FULLY LICENSED AND BYO (WINE ONLY)  
LUNCH WEDNESDAY - FRIDAY  
DINNER MONDAY - SUNDAY  
OTHER TIMES LUNCH BY PRIOR ARRANGEMENT