



# Chabbi'z Tandoori Kitchen

## Menu



We hope you will feel at home  
and have an enjoyable  
experience with us



# Entrees - Shuru'aat

## Soup

Chicken Soup	\$7.95
Tomato Soup	\$7.95

## The Appetizers

Onion Bhajia	\$6.50
Sliced onion in chickpea-flour batter (6 bite-size pieces in a serve)	

Mixed Vegetable Pakoras	\$6.50
Exotic India snacks (6 bite-size pieces in a serve)	

Vegetable Samosas	\$6.50
Spiced deep fried pasties of vegetable served with sauce (2 in a serve)	

Keema Samosas	\$6.50
Spiced deep fried pasties of lamb mince (2 in a serve)	

Fish Pakoras	\$12.95
Deep fried fish fritters served with a mint sauce and a slice of lemon	

Garlic Prawns (5-6 prawns)	Tapas \$11.95
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## Appetizer Mix

Combination of pakoras, onion bhajia and veg or keema samosas

For 1	\$10.95
For 2	\$17.95
For 3	\$25.95
4 + (per person)	\$7.95

## Indo-Chinese

Chilli Paneer	\$18.95
Chilli Chicken	\$18.95
Veg Manchurian	\$18.95

## Tandoori

All Tandoori food (Clay Oven Cooking) is fresh, fat free and healthy.

Tandoori Chicken	Half \$11.95
	Full (Whole Chicken) \$17.95

Skewered chicken marinated in traditional yoghurt and spices

Malai Chicken Tikka	Half (4 pieces) \$12.95
	Main (6 pieces) \$18.95

Boneless chicken pieces marinated in spiced yoghurt and cooked in the tandoor

Chicken Shashlik	\$18.95
Tender thigh chicken marinated and roasted in the tandoor with capsicum, onions and tomato	

Tandoori Chicken Wings	
8-10 in a serve	\$13.95

Paneer Kebab (Veg)	Half (4 pieces) \$12.95
	Main (6 pieces) \$18.95

Seekh Kebab	Half (4 pieces) \$10.95
	Main (6 pieces) \$17.95

Minced lamb rolls on skewers roasted in the tandoor

Barra Kebab	(5 pieces) \$25.95
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Lamb chops marinated in secret recipe, roasted in the tandoor

Raan-E-Sikandari	\$59.95
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A baby leg of lamb marinated and roasted in the tandoor, served with salad and naan

(30 minute wait - 2 days advance notice required)

Fish Tikka	Half (4 pieces) \$12.95
	Main (6 pieces) \$19.95

Spiced boneless cubes of fish marinated and cooked in the tandoor

Tandoori Prawn	(10-12 per serve) \$26.95
Prawns mildly spiced and roasted in the tandoor	

## Tandoori Mix

For 2	\$26.95
For 3	\$39.95
4 + (per person)	\$12.95

Combination of lamb, lamb minced, chicken and fish

# Main Dishes

## Chicken - Murg-a-Hind

Butter Chicken \$17.95  
Tandoori chicken pieces cooked in a delicious  
gravy made from butter and chopped tomatoes

Chicken Saagwala \$18.95  
Chicken cooked with fresh spinach and spices

Chicken Korma \$17.95  
Chicken pieces cooked in creamy sauce with  
almonds, cashew nuts and spices

Murgh Do-Piazza \$19.95  
Chicken in the mild curry of cream and onions

Balti Chicken Curry \$17.95  
Traditional chicken curry served in balti

Chicken Vindaloo \$18.95  
Chef's special recipe for chicken vindaloo (very hot)

Chicken Karahi \$18.95  
Cooked in a wok with special spices (dry curry)

Murgh Kebab Masala \$18.95  
Chicken pieces roasted in the tandoor, cooked in a  
special gravy

Chicken Tikka Masala \$19.95  
Tender chicken breast roasted in the tandoor and  
cooked in a special gravy

Sweet Chicken Curry \$19.95  
For those who do not like it hot - cooked with  
mixed tropical fruit and a creamy sauce

Mango Chicken \$19.95

Punjabi Chicken *Chabbiz Special* \$19.95  
Cooked with bones

## Goat (with bone or boneless)

Shahi Bakra Curry \$19.95  
Chef's recommendation - Special goat curry cooked  
with potatoes and spices

Buna Bakra \$20.95  
Chef's surprise - dry goat curry

## Lamb - Gosht

Rogan Josh \$18.95  
Lamb curry cooked in its own "josh" with a variety of spices

Gosht Dudhiya Korma \$18.95  
Delicately flavoured boneless lamb enriched with a  
mild aromatic creamy sauce

Lamb Saagwala *Chabbiz Special* \$19.95  
Lamb cooked in fresh spinach and spices

Seekh Kebab Masala *YUM* \$20.95  
Skewered lamb roasted in the tandoor and cooked  
in exotic spices

Gosht Vindaloo \$17.95  
Chef's special recipe for gosht vindaloo (very hot)

Gosht Madras \$19.95  
Chef's surprise

Barra Kabab Masala *Chabbiz Special* \$25.95  
Lamb cutlets roasted in tandoor then cooked with  
thick spicy gravy (4 pieces)

Lamb Sharabi \$19.95  
Lamb cooked with a dash of rum

Lamb-Z-Freeze \$19.95  
Lamb, onions, capsicum cooked with the strips  
of mushroom and tomatoes

## Beef

Beef Vindaloo \$17.95  
Chef's special recipe for beef vindaloo (very hot)

Beef Korma \$17.95  
Delicately flavoured boneless beef enriched with a  
mild aromatic creamy sauce

Beef Curry \$17.95  
Tender beef cubes simmered in Indian spices

Sweet Beef Curry \$17.95  
For those who do not like it hot - cooked with  
mixed tropical fruit and a creamy sauce

Bhuna Beef \$19.95  
Tender beef cubes simmered in Indian spices (dry curry)

Beef Jal-Frezi \$19.95  
Beef cooked with strips of onions, capsicum,  
mushrooms and tomato

Beef with Vegetables \$19.95  
Combination dish - cooked together

# Main Dishes

## Seafood

Fish Curry	\$18.95
Fillet of fish cubes cooked in rich Indian spices	
Fish Vindaloo	\$19.95
Chef's special recipe for fish vindaloo (very hot)	
Prawn Masala	\$21.95
Seasoned prawns cooked with mushrooms, garlic, green chilli, onion, tomato and ginger	
Prawn Vindaloo	\$19.95
Richly spiced south Indian curry (very hot)	
Prawn Korma	\$19.95
Seasoned prawns cooked in creamy sauce with almonds, cashew nuts and spices	
Goan Prawn Curry	\$21.95
Prawns cooked with coconut powder and mixed vegetables	
Sweet Prawn Curry	\$19.95
For those who do not like it hot - cooked with mixed tropical fruit and a creamy sauce	

## Vegetarian Sabz-E-Bahar

Vegetable Korma	\$17.95
Mixed vegetables cooked in creamy sauce with almonds, cashew nuts and spices	
Kadai Paneer	\$19.95
Chef's surprise	
Paneer Makhni	\$16.95
Homemade cottage cheese cooked in a special sauce made of butter and chopped tomatoes	
Paneer Palak (Saag)	\$17.95
Homemade cottage cheese cooked with spinach and spices	
Dhingri Mattar	\$17.95
Sliced mushrooms and garden peas cooked in a special sauce	

## Vegetarian Sabz-E-Bahar

Aloo Mattar	\$16.95
Potatoes and green peas curry	
Aloo Gobhi	\$16.95
Fresh potato and cauliflower cooked with spices (dry curry)	
Dal Makhnanwali	\$16.95
Lentils cooked in butter	
Suhka Zeera Aloo	\$16.95
Potatoes cooked with cumin seed and spices (dry curry)	
Aloo Capsicum	\$16.95
Diced capsicum and potatoes cooked with spices (dry curry)	
Yellow Dal	\$16.95
Saag	\$16.95
Fresh spinach cooked with spices	
Saag Aloo	\$17.95
Potato and spinach cooked together	
Mushroom Do-Piazza	\$17.95
Mushroom in the mild curry of cream and onions	
Malai Kofta	\$19.95
Home made cottage cheese dumpling stuffed with dry fruits and gently finished with a golden gravy	
Mattar Paneer	\$17.95
Home made cottage cheese cooked with green peas	
Channa Masala	\$16.95
Chef's surprise - chickpeas cooked with aromatic spices	
Paneer Bhurji	\$21.95
Chabbiz Special Spices <i>yum</i>	
Paneer Butter Masala	\$18.95
Paneer Tikka Masala	\$18.95

# Rice & Bread

## Traditional Indian Bread fresh from our Tandoor

Naan	\$3.50
Tandoori bread of refined wheat and flour	
Naan Paneeri	\$5.50
Naan stuffed with homemade cottage cheese and special spices	
Masala Kulcha	\$5.50
Naan stuffed with peas, potatoes and special spices	
Onion Kulcha	\$5.50
Naan stuffed with finely chopped onions and spices	
Keema Naan	\$5.50
Naan stuffed with minced lamb and special spices	
Cheese Naan	\$5.50
Naan stuffed with mozzarella cheese and a touch of spices	
Assorted Bread Basket	\$10.50
Garlic naan, chapati, butter naan	
Kashmiri Naan	\$5.50
Naan stuffed with dry fruits, cashews and almonds	
Tandoori Chapati	\$3.50
Baked tandoori bread made from whole meal flour	
Missi Roti	\$4.00
Parantha	\$4.50
Butter layered tandoori bread	
Ajwain Parantha	\$4.50
Pudina Parantha	\$4.50
Whole wheat bread made with mint	
Vegetable Parantha	\$5.50
Parantha stuffed with potatoes, peas and special spices	
Garlic Naan	\$4.00
Onion and Cheese Naan	\$5.50
Stuffed naan with onion & mozzarella cheese - finished with garlic	
Butter Naan	\$4.00
Cheese and Spinach Naan	\$5.50

## A gift from Punjab Lahore - Basmati (rice) Ka Khazhana Biryani - Pulao

Chicken Biryani	\$19.95
Rice pulao cooked with chicken and aromatic herbs & spices served with raita	
Lamb Biryani	\$19.95
Rice pulao cooked with lamb and aromatic herbs & spices served with raita	
Vegetable Biryani	\$18.95
Rice pulao cooked with mixed vegetables and aromatic herbs & spices served with raita	
Prawn Biryani	\$19.95
Rice pulao cooked with prawns and aromatic herbs & spices served with raita	
Kashmiri Pulao	\$8.95
Fried rice pulao prepared with mixed fruit & nuts	
Mattar Pulao	\$6.95
Fried rice pulao prepared with green peas & spices	
Veg Pulao	\$8.95
Fried rice cooked with mixed veg	
Egg Fried Rice	\$5.95
Yellow Rice	<i>Recommended</i> \$4.95
Coconut Rice	<i>Recommended</i> \$5.95
Rice fried with desiccated coconut & cumin seeds	
Plain Rice (Basmati)	\$3.25

# Side Dishes

# Dessert - Kid's

## Side Dishes

Khiri Raita	\$6.95
Seasoned yoghurt & cucumber with various spices	
Plain Yoghurt	\$6.95
Punjabi Salad	\$6.50
Onions, tomatoes, cucumber, slice of lemon & a touch of spice	
Onion Salad	\$6.50
Masala Papadams (each)	\$3.00
Papadams	\$2.50
4 in a serve	
Roasted Papadams	\$2.50
4 in a serve	
Mint Sauce	\$2.50
Mango Pickle	\$2.50
Tamarind Chutney	\$2.50
Lime Pickle	\$2.50
Chilli Pickle	\$2.50
Mixed Pickle	\$2.50
Mango Sweet Chutney	\$2.50
Banana and Coconut	\$5.50
Assorted Condiments	\$9.95
Raita, pickle, sweet MC pap	
Veg Salad	\$9.95
Chicken Salad	\$9.95

*Recommended*

## Desserts

Mango Pista Kulfi	\$6.50
Indian ice cream with almonds, cashew, pistachio, flavoured with cardamoms	
Gulab Jamun	\$6.50
Deep fried cottage cheese and creamed milk dumplings in syrup. With ice cream \$7.95	
Plain Ice Cream	\$5.50
Vanilla ice cream with chocolate topping and tropical fruit \$7.95	

## Kids Menu

Tender Chicken Breast	\$11.95
Served with chips & soft drink	
Golden Fried Chicken Nuggets	\$10.95
Served with chips, sauce & a glass of soft drink	
Crunchy Fish Fingers	\$10.95
Served with chips, lemon, sauce & a glass of soft drink.	
Tasty Mango Chicken	\$11.95
Served with fluffy rice & a glass of soft drink.	
Butter Chicken	\$11.95
Served with fluffy rice & a glass of soft drink	

# Banquets

## Celebrate your special occasions with us!

### 1. Banquet for One

With your choice of: Lamb Vindaloo, Butter Chicken or Rogan Josh served with rice, 1 x Naan

\$25.95  
PER  
PERSON

### 2. Budget Banquet

Minimum 2 people

Entree - Papadams, Mixed Vegetables Pakoras  
Main - Beef Vindaloo or Beef Curry, Chicken Korma or Chicken Curry, Lamb Sagwala or Rogan Josh, Aloo Matar or Vegetable Korma, Rice  
Side Dishes - Naan, Raita, Mango Chutney

\$28.95  
PER  
PERSON

### 3. Vegetarian Banquet

Minimum 2 people

Entree - Vegetable Samosas or Mixed Vegetable Pakoras  
Main - Paneer Makhni, Dal Makhni or Yellow Dal, Aloo Gobhi or Vegetable Korma, Zeera Rice  
Side Dishes - Naan or Chapati, Raita, Mixed Pickle, Tea

\$28.95  
PER  
PERSON

### 4. Chabbiz Special

Minimum 2 people

All you can eat

(no take-away allowed)

*Highly  
Recommended*

Appetizers - Papadams, Mixed Vegetables Pakoras  
Entree - Chicken Tikka  
Main - Beef Vindaloo or Beef Curry, Butter Chicken or Chicken Curry, Lamb Sagwala or Rogan Josh, Seasonal Vegetables or Dal, Rice  
Side Dishes - Naan, Raita, Mango Chutney  
Dessert - Gulab Jamun, Tea Punjabi

\$39.95  
PER  
PERSON

### 5. Couple's Banquet

Specially created for 2 people

Appetizers - Papadams, Mixed Vegetables Pakoras or Veg Samosas or Keema Samosas  
Entree - Tandoori Chicken or Tandoori Prawns  
Main - Prawn Masala, Chicken Curry or Lamb Curry, Aloo Matar, Kashmiri Pullao or Mattar Pullao  
Side Dishes - Naan, Raita, Mango Chutney  
Dessert - Mango Kulfi

  
\$79.95

### 6. Family Pack

Serves 2 adults and 2 children

Tandoori Chicken 4 pieces, Butter Chicken, Rogan Josh, 2 Yellow Rice, 2 Naan, Raita, Mango Chutney, Complimentary soft drink

\$69.95





We welcome any suggestions you may have  
to help us serve you better

Please feel free to have a tour of the kitchen and  
see the way we cook - ask your waiter or waitress

*Thankyou  
See you next time soon*

YOUR HOST: CHABBI SINGH