

SEA SPICE



FLAVOURS OF INDIA

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Welcome to

SEA SPICE

FLAVOURS OF INDIA

Have you ever dreamt of tasting flavors of India while having an excellent sea view?

Well, dream no more. Welcome to your new regular Indian restaurant where you come for authentic Indian cuisine and leave with bellyful of stories. We are Sea Spice - a bit of sea and a bit of a spice.

Owners of the restaurant have gained years of experience in mastering the art of customer satisfaction. One thing the owners know about is CLASS. No wonder, their other restaurants are having a massive loyal customer ledge and the numbers are growing.

Come in with your family to dine in or look see. There is a dedicated kids play area and is guarded. Keep an eye out on your kids while having your meal and enjoy your feed with absolute peace of mind.

All you have to do is get in and we promise we will make you feel like you have never felt before at any Indian restaurant.



TIMELESS ENTREES

-  **Palak Patta Chaat** **\$13.99**
Gram flour coated spinach leaves fritters, layered with yogurt, green chutney, tamarind chutney, and sev.
-  **Calcutta Paani Puri** **\$13.99**
Crispy cracker balls stuffed with potatoes, chickpeas, tamarind/mint/yogurt Skinny girl choice - feather light lentil dumplings served with yogurt, sweet and tangy tamarind and mint chutneys and served with spiced water.
-  **Samosa Tartlet** **\$13.99**
North Indian fried parcels filled with potato & peas drizzled with sweet yogurt, zesty tamarind & mint chutneys.
-  **Yoghurt Bombshell** **\$13.99**
Popular Indian street chaats that is made by stuffing crispy puffed puris with boiled potatoes and topping it with a combination of sweet, sour and spicy chutneys, onion, sev and beaten curd
-  **Papri Chaat** **\$13.99**
Zingy Indian nachos - flour crackers topped with potatoes chickpeas yogurt, then served with sweet and spicy & tamarind chutneys



ENTREES

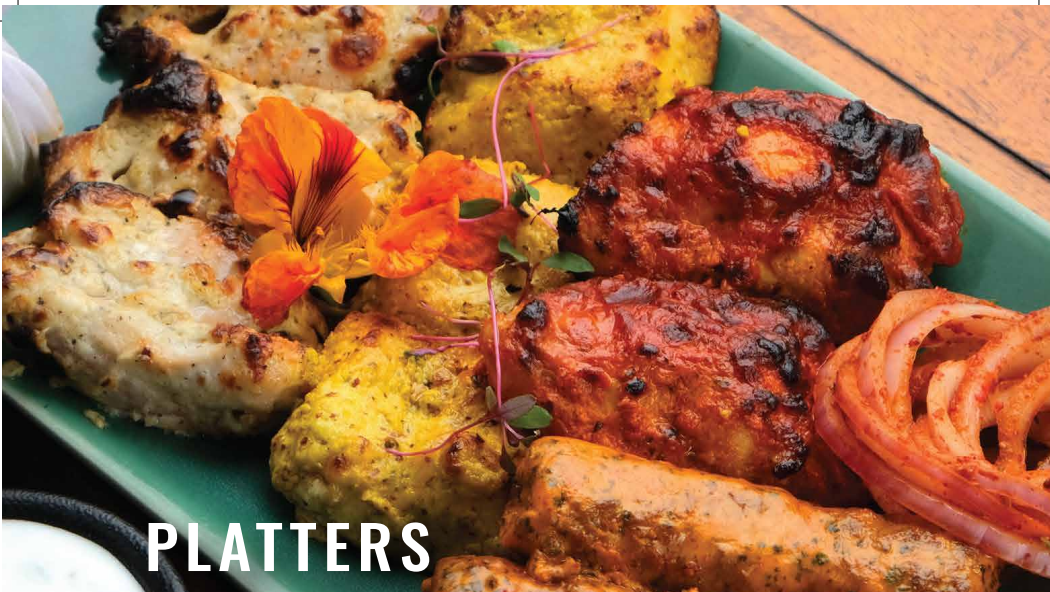
-  **Chips** **\$6.99**
Deep fried potato strips, crispy outside and soft inside
-  **Punjabi Samosa (2pcs)** **\$7.99**
Rich Pastry encased parcel filled with potatoes, peas and roasted spices, Served with tamarind chutney.
-  **Spring Rolls** **\$9.99**
Crunchy rolls with a spiced vegetable filling inside
-  **Onion Bhaji (Vegan)** **\$9.99**
 *Crunchy onion fritters served with chutney.*
-  **Hara Bhara Kabab** **\$15.99**
 *Kebab beautifully rolled up using potatoes, green peas, spinach, ricotta cheese and a plethora of spices, served with mint chutney.*
-  **Paneer Shashlick** **\$16.99**
 *Marinated home made ricotta cubes smoke roasted in tandoori with capsicum and onion.*



- GF Spicy Chicken Wings** **\$13.99**
A street speciality from South India flavoured with mustard seed curry leaf & dry chilli
- GF Chicken 65** **\$15.99**
Spicy deep fried chicken bites, originated from Chennai, Great with a cold beer.
- GF Nawabi Chicken Tikka (Sizzler)** **\$17.99**
🔥 Chicken fillets marinated in mild spices of saffron, lemon juice, garlic & smoke roasted in the clay oven.
- GF Zaffrani Murgh Tikka (Sizzler)** **\$17.99**
🔥 Chicken fillets marinated in mild spices of saffron, lemon juice, garlic & smoke roasted in the clay oven.
- GF Tandoori Chicken (Sizzler)** **\$17.99**
🔥 Indian version of the classic chicken. Chicken on the bone marinated in a special mixture of spices and then roasted in the tandoor.
- GF Bombay Chilli Chicken** **\$17.99**
Diced chicken fillets coated in batter, deep fried and sauteed with diced onion, tomato, capsicum and hot sauce.
- Keema ka Samosa (2pcs)** **\$9.99**
Two piece home made pastry triangles stuffed with spiced ground lamb & peas, served with mint sauce.
- GF Lamb Seekh Kebab (Sizzler)** **\$17.50**
🔥 Succulent lean lamb mince with cumin, fresh coriander, ginger, garlic & spices rolled on skewer & grilled n charcoal.
- GF Tandoori Lamb Cutlet (Sizzler)** **\$22.99**
🔥 Tender Lamb cutlets marinated with Indian herbs, spices & seasonings cooked in clay oven and then served with mint sauce.



- GF Chilli Squid with Chips** **\$16.99**
Fresh Calamari chargrilled and flavored with chilli and spices served with chips.
- GF Tawa Fish** **\$23.99**
A flavourful pan-fried fish with an exotic blend of coconutty South-Indian Masala infused with the flavour of banana leaf.
- GF Tandoori Salmon** **\$23.99**
Lightly spiced Salmon cooked in Tandoor and served with Kuchumber salad
- GF Lasooni Prawn (Sizzler)** **\$23.99**
🔥 King prawn cooked with ginger, garlic & lemon in the tandoor served with mint chutney.



PLATTERS

- GF

Vegetable Platter
A selection of Paneer Tikka, Onion Bhaji and Hara Bhara Kebab served with mint & coriander chutney.

\$24.99

GF

Sea Spice Platter
A selection of Chicken Tikka, Lamb Seekh Kebab, Tandoori Salmon, Onion Bhaji served with mint & coriander chutney.

\$29.99

GF

Seafood Platter
A selection of Tandoori Salmon, Lasooni Prawn, and Chilli Squid served with mint and coriander chutney.

\$34.99

THALIS

Thali refers to different dishes served in small bowls. A flat whole meal roti, rice & dessert included.

Vegetarian Thali

29.99

Non-Vegetarian Thali

34.99

Seafood Thali

39.99

No Sharing and No Takeaways for Leftovers.

HYDERABADI DUM BIRYANI

Slow cooked combination of fragrant rice and meats or vegetables, Hyderabad Dum Biryani is a royal dish blending the Mughlai and Andhra cuisines. Raita accompanies each biryani

Hyderabad Vegetarian Biryani

\$16.99

Hyderabad Chicken Biryani

\$20.99

Hyderabad Lamb Biryani

\$21.99

Hyderabad Beef Biryani

\$19.99

Hyderabad Goat Biryani

\$23.99

Hyderabad Prawn Biryani

\$23.99



VEGETARIAN CURRIES

-  **Yellow Daal** (Vegan)

 A refreshing blend of orange and pink lentils slow cooked with ginger, garlic, coriander and a selection of spices.

\$14.99
-  **Temple Dal**

 Whole black lentils cooked overnight over charcoal in a rich creamy tomato based sauce.

\$15.99
-  **Bombay Aloo** (Vegan)

 Bombay Aloo is a traditional Indian dish using boiled potatoes as its main ingredient , that are boiled, fried ad flavoured with a variety of spices

\$16.99
-  **Kashmiri Dum Aloo**

 A rich cashew nuts Mughlai curry with gently spiced fried potato pieces.

\$16.99
-  **Malai Kofta**

 Mince of potato and cottage cheese, kofta cooked with cashew nut base, korma sauce and finished with fresh cream.

\$17.99
-  **Kadai Paneer**

 Paneer tossed with sliced green and red capsicum finished in a sauce of tomatoes, fresh ginger, coriander, onion and cumin.

\$17.99
-  **Palak Paneer**

 Cottage cheese cooked with spinach, ginger, tomato and selection of spices.

\$17.99
-  **Paneer Makhani**

 Paneer Makhni is a popular punjabi dish made with paneer, tomatoes, cashews, spices and cream.

\$17.99
-  **Navratan Korma**

 A rich combination of vegetables and nuts cooked in a korma gravy

\$17.99
-  **Mushroom Mutter**

 Royal cashew nut based mushroom & peas curry

\$17.99
-  **Vegetable Jhalfrezi**

 A mix of vegetables cooked with crushed spices, chopped capsicum, onion in a medium masala sauce.

\$17.99

DOSA

Dosa is a light crispy pancake made from lentil & rice flour. They can be eaten plain or with spiced fillings



-   **Plain Dosa** (Vegan)

16.99
-   **Masala Dosa** (Vegan)

18.99
-   **Cheese Dosa**

18.99
-  **Egg Dosa**

19.99
-  **Chicken Dosa**

19.99
-  **Seafood Dosa**

23.99



CHICKEN CURRIES

- 

Butter Chicken

Tender pieces of tandoori chicken tikka engulfed in an authentic tomato and cream sauce.

\$23.99
- 

Zaffrani Chicken Korma

Boneless chicken pieces cooked in a mild creamy cashew nut saffron sauce.

\$23.99
- 

Chicken Balti

Boneless chicken sauted with onion, tomato and capsicum cooked with yellow gravy, served in small bucket.

\$23.99
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Chicken Vindaloo

Chicken flavoured with vindaloo masala and vinegar

\$23.99
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Chicken Kadhai

Chicken tossed with sliced green and red capsicum finished in a sauce of tomatoes, fresh ginger, coriander, onion and cumin.

\$23.99
- 

Chicken Palak

A perfect combination of home style chicken curry with the freshness of chopped spinach - a Punjabi favourite

\$23.99
- 

Mango Chicken

Boneless Chicken cooked in a rich gravy of mango puree, cashew and almond paste with cream sauce.

\$23.99



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Chicken Jhalfrezi

Boneless Chicken cooked with crushed spices, chopped capsicum, onion in a medium masala sauce.

\$23.99
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Sea Spice Chicken Curry

Traditional blend of North Indian spices, tomato, ginger and coriander combined together with tender pieces of chicken slow cooked.

\$23.99
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Chicken Madras

Boneless chicken dices sauted with mustard seed, curry leaves and cooked with coconut cream and yellow curry sauce.

\$23.99
- 

Chicken Tikka Masala

Tender pieces of chicken tikka cooked with tomato, onion capsicum & chef's special masala sauce.

\$23.99



LAMB / BEEF CURRIES

- GF

Lamb / Beef Rogan Josh
Lamb / Beef pieces slow cooked with select spices in rich tomato and onion gravy

\$23.99
- GF

Lamb / Beef Korma
A medium curry in a silky cashew nut gravy.

\$24.99
- GF

Lamb / Beef Vindaloo
A goan speciality, vinegar marinated lamb / beef cooked in a hot & spicy gravy.

\$24.99
- GF

Lamb / Beef Kadhai
Lamb / Beef cooked with kadai masala, onion and tomato gravy with bell peppers

\$24.99
- GF

Lamb / Beef Madras
Lamb / Beef dices sauted with mustard seeds, curry leaves and cooked with coconut cream and yellow curry sauce.

\$24.99
- GF

Lamb / Beef Saag Gosht
Tender boneless pieces of lamb / beef cooked in pureed spinach and fragrant species.

\$24.99

SEAFOOD CURRIES



- GF

Goan Fish / Prawn Curry
Fish fillets/prawns cooked in coconut gravy, mustard seeds and fragrant curry leaves.

\$26.99
- GF

Fish / Jhinga Masala
Fish fillets/prawns cooked with onions, capsicums and tomato over a high flame.

\$26.99
- GF

Fish / Prawn Malabar
Fish fillets/prawns cooked with fresh curry leaves and mustard seeds in a mild flavoured creamy sauce.

\$26.99
- GF

Fish / Prawn Moilee
Mildly spiced Fish / Prawn cooked with coconut milk and chefs special herbs.

\$26.99
- GF

Fish / Prawn Jhalfrezi
Fresh Australian Prawns / Fish, cooked with sliced onion, capsicum and ginger in spicy tangy sauce with crushed spices.

\$26.99



CHEF'S SPECIAL

- GF

Chicken Phall

Fiery preparation of Chicken with smoked chilli and pepper

\$24.99
- GF

Royal Goat Curry

Goat meat on the bone, cooked with tomato, onion and turmeric with chef's special spices.

\$25.99
- GF

Dum Lamb Shank

Slow cooked lamb shank on bone in rich flavour of cumin, cardamom, cloves, cinnamon and finished with onion and tomato gravy

\$26.99

KIDS MENU

- Chips

\$6.99
- Chips & Nuggets

\$12.99
- Butter Chicken + Rice / Chips

\$12.99
- Mango Chicken + Rice

\$12.99
- Fish & Chips

\$12.99



RICE DISHES

- GF

Steam Rice

\$4.99
- GF

Saffron Rice

\$5.50
- GF

Jeera & Peas Pulao

Rice cooked with cumin seeds and peas

\$6.50
- GF

Kashmiri Rice

Rice with nuts and dried fruits with chef's special masala

\$7.50
- GF

Coconut Rice

\$7.50



TANDOORI BREAD

 Tandoori Roti <i>Wholemeal bread cooked in the clay oven</i>	\$3.99	 Chilli Naan	\$5.99
 Makki di Roti <i>Bread made with corn flour</i>	\$4.99	 Chilli Garlic Naan	\$5.99
Mix Naan Basket <i>Mixture of plain, garlic, cheese and chilli naan</i>	\$19.99	 Tandoori Paratha	\$5.99
 Plain Naan (Vegan)	\$4.50	 Pudina Paratha <i>Whole meal bread garnished with mint and coriander.</i>	\$5.99
 Garlic Naan	\$4.50	 Aloo Paratha <i>Whole meal bread stuffed with potato and spices.</i>	\$5.99
 Butter Naan	\$4.99	 Kashmiri Naan <i>Stuffed with dried fruits, coconut and nuts.</i>	\$6.50
Cheese Naan	\$5.99	Keema Naan	\$6.50
 Cheese Garlic Naan <i>Garlic Naan with cheese</i>	\$6.50		

SIDES

Papadumas (4 Pcs)	\$2.99	Fresh Cut Chillies	\$2.99
Mango Chutney	\$2.99	Cucumber Raita	\$4.99
Tamarind Chutney	\$2.99	Boondi Raita	\$4.99
Mint & Coriander Chutney	\$2.99	Kuchumber Salad <i>Tomato, cucumber, onion, lemon and spices.</i>	\$4.99
Mixed Pickle	\$2.99	Indian Salad <i>Radish, tomato, cucumber, carrot, onion, chilli, lemon and spices.</i>	\$6.99



DESSERTS

Gulab Jamun	\$6.99
Ras Malai	\$6.99
Mango Kulfi	\$6.99
Pista Kulfi	\$6.99

**Please feel free to request our staff of any diets, requests and let us know if you would like the food mild, medium or hot.*

**Please allow the chef enough time (approx. 25 minutes) to bring the best and fresh delicacy to your table.*

**Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk, (and other dairy), egg, sesame, wheat (gluten) and sulphite preservatives.*

We cannot guarantee that any of our products are 100% allergen free.

If you are ordering VEGAN food, Please request our staff.

BANQUETS

VEG BANQUET

44.99

ENTREE

Onion Bhaji, Paneer Tikka, Samosa

MAINS

Kadahi Paneer, Mix Vegetables curry
Yellow Daal

ACCOMPANIMENTS

Rice, Garlic Naan, Plain Naan, Kachumber Salad
Raita, Papadums, Chutney

DESSERT

Gulab Jamun / Ras Malai

SEA SPICE BANQUET

49.99

ENTREE

Samosa, Onion Bhaji, Chicken Tikka,
Lamb Seekh Kebab

MAINS

Butter Chicken, Lamb Rogan Josh,
Mix Vegetables curry, Yellow Daal

ACCOMPANIMENTS

Rice, Garlic Naan, Plain Naan, Kachumber
Salad Raita, Papadums, Chutney

DESSERT

Gulab Jamun / Ras Malai

Main dishes can be made mild/ medium/ hot/ extra
hot please specify your preference

All Banquets are for a minimum of 4 guests

Prices are per person only

No Takeaways for Leftovers

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