



SWAGATAM

AUTHENTIC INDIAN RESTURANT

LUNCH MENU

(11.00am -2.00p.m , Per Person Deal)

\$16

**CURRY,RICE,
BUTTER NAAN**

\$20

**CURRY,RICE,
BUTTER NAAN,DRINK**

Meat Options (GF)

Butter Chicken/Lamb/Beef

Korma Chicken/Lamb/Beef

Saag Chicken/Lamb/Beef

Jalfrazi Chicken/Lamb/Beef (DF)*

Roganjosh Chicken/Lamb/Beef (DF)*

Karahi Chicken/Lamb/Beef (DF)*

Balti Chicken/Lamb/Beef (DF)*

Madras Chicken/Lamb/Beef (DF)*

Bhuna Chicken/Lamb/Beef (DF)*

Vindaloo Chicken/Lamb/Beef (DF)*

VEGETERIAN OPTIONS (GF)

Butter Paneer/Veges

Karai Paneer/Veges

Vege Korma

Daal Makhni

VEGAN OPTION

Tarka Daal

Vege Jalfrazi

Bombay Aloo

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ENTREES

Vegetable Samosa (2 Piece)

\$8.00

Flakey pastry filled with mashed potatoes, peas and cumin seeds then fried golden brown

Onion Bhaji

\$8.00

Sliced onion dipped in chickpeas flour batter and deep fried it

Mix Pakora (5 Pieces)

\$8.00

Selection of mixed vegetable dipped in special crunchy batter and deep fried it.

Chilli Garlic Prawns Or Scallops

\$16.00

pan fried prawns or scallops cooked with chef's special sauce and bedded with fried mushroom.

Prawn Pakora

\$15.00

Prawns cutlets dipped in chickpeas flour batter and deep fried it

Garlic Chicken Tikka Half

\$15.00

Boneless chicken marinated with garlic, yoghurt and own spices and cooked in tandoori oven

Chicken Tikka Half

\$15.00

Tandoori chicken marinated in special tandoori masala and cooked in tandoori oven.

Seekh Kebab Half

\$15.00

Minced lamb flavoured with own spices pressed on a skewer, then cooked in the tandoori oven.

Mixed Platter for Two

\$22.00

A combination of 2 vegetarian samosa, onion bhaji, chicken tikkas and seekh kebabs

Vegetarian Platter for Two

\$20.00

A combination of 2 vegetarian samosa, onion bhaji, paneer pakoras and mixed pakora

TANDOORI SIZZLING MAINS

Paneer Tikka

\$23.00

Home made cottage cheese skewered with green capsicum, tomatoes, onions and then marinated with own spices then cooked in tandoori oven

Tandoori Chicken

Half \$15.00

\$25.00

Whole chicken with bone marinated in special tandoori masala and cooked in tandoori oven

Chicken Tikka / Garlic Chicken Tikka

\$25.00

Boneless Chicken pieces marinated in special tandoori masala and cooked in tandoor

Tandoori Prawns

\$25.00

Finest Prawns marinated with tandoori masala and cooked in tandoor

Tandoori Platte For Two

\$30.00

It is a combination of tandoori chicken, Garlic chicken tikka, seekh kebab and tandoori prawns, roasted in tandoori oven.

Fish Tikka

\$25.00

Fish fillets marinated in special tandoori masala and cooked in tandoori oven

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CHICKEN (GF) \$23

Butter Chicken

Boneless chicken roasted in tandoori oven and finished in a chef's special tomato and creamy sauce..

Chicken Korma

Chicken cooked with cashew, almond, and creamy gravy, garnished with sliced almond.

Lemon Honey Chicken

Boiled chicken cooked in cashew nuts, onions gravy and creamy sauce, finishing with honey and grated lemon

Karahi Chicken

Boneless Chicken tikka pieces cooked with ginger, garlic, onions, tomato, capsicum, fresh coriander with special spices

Chicken Saag

Boneless Chicken tikka pieces cooked with smooth grinded spinach gravy

Chicken Tikka Masala

Boneless Chicken tikka pieces cooked in onion, garlic and tomato-based gravy Added with diced onion and capsicum with some tongue tingling flavours

Chicken Vindaloo

Boneless Chicken tikka pieces cooked with vindaloo sauce added with our own spices

Mango Chicken

Boneless Chicken tikka pieces cooked in special exotic mango flavor sauce

Chicken Achari

Boneless Chicken tikka pieces cooked with special pickles flavored sauce

Chicken Jalfrazie

Boneless Chicken tikka pieces cooked in sweet and sour tomato ketchup sauce with diced capsicum

Chicken Bhuna

Boneless Chicken tikka pieces cooked in tomato, onion, ginger and coriander-based Sauce and topped with caramelize onions

Royal Chicken

Boneless Chicken tikka pieces cooked in cashew, onion, almond creamy sauce and added with some vegetables

Tikka Swadi

Boneless Chicken tikka pieces cooked in special creamy cashew gravy with some special spices

Chicken Mughlai

Boneless Chicken tikka pieces cooked with cashew and almond sauce added with egg and topped with some sultanas

Cocktail Masala

Boneless Chicken tikka and lamb pieces cooked with tomato and onion based gravy with diced onions and capsicums

Himalayan Cham Cham

Boiled chicken pieces cooked in tomato, onion, ginger and coriander based creamy Sauce and topped with caramelize onions

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CHICKEN (GF) \$23

Chicken Balti (DF)*

Boiled chicken pieces cooked with onion and garlic-based gravy with diced capsicum and added with chef's special spices

Chicken Madras (DF)*

Boiled chicken pieces cooked in coconut cream topped with special fried fine coconut crush.

Chicken Curry (DF)*

A traditional Indian chicken curry comes from grand ma's kitchen

Chicken Mushroom Masala (DF)*

Boiled chicken pieces and mushroom cooked in a special way in a thick sauce

Chicken Nawabi (DF)*

Boneless Chicken pieces cooked in Chef's special coconut cream sauce

INDO CHINESE \$23

Chicken Manchurian

Boneless chicken fried in chef's special Chinese batter and then cooked in Chinese flavour gravy and tossed with finely chopped onion, capsicum and spring onion

Chilli Chicken

Boneless chicken fried in chef's special Chinese batter and then cooked in Chinese flavour gravy and tossed with diced onion, capsicum and spring onion

Honey Chilli Chicken

Boneless chicken fried in chef's special Chinese batter and then cooked in Chinese flavour gravy with honey and tossed with diced onion, capsicum and spring onion.

Vegetable Manchurian

Chopped mix veges deep fried balls cooked in Chinese flavour gravy and tossed with finely chopped onion, capsicum and spring onion.

Chilli Panner

Cottage Cheese fried in chef's special Chinese batter and then cooked in Chinese flavour gravy and tossed with diced onion, capsicum and spring onion

LAMB/BEEF/GOAT (GF) \$25

Lamb or Goat or Beef Rogan Josh

Tendered diced meat cooked with brown gravy and finish with own spice

Lamb or Goat or Beef Saag

Meat cooked with smooth grinded spinach gravy

Lamb or Goat or Beef Korma

Meat cooked with cashew, almond and creamy gravy, garnished with sliced almond

Lamb or Goat or Beef Do Piazza

Tendered diced meat pieces cooked with onion, capsicum and Indian herbs. Garnish with fresh coriander.

Lamb or Goat or Beef Madras

Delicious tendered meat cooked in coconut cream topped with special fried fined coconut crush

Lamb or Goat or Beef Pumpkin and Mushroom Curry

Diced meat cooked with pumpkin and mushroom chef's special gravy

Lamb or Goat or Beef Bhuna

Tendered meat cooked in tomato, onion, ginger and coriander based Sauce and topped with caramelised onions

Lamb or Goat or Beef Dhansak

Own Masala's special curry with tender diced meat cooked with fresh spinach and added with yellow lentils in thick onion gravy

Lamb or Goat or Beef Curry

Tendered meat cooked with own spices with garlic, ginger, fried onion & tomato in a home style gravy

Lamb or Goat or Beef Vindaloo

Tendered meat cooked with vindaloo sauce added with our own spices

Lamb or Goat or Beef Jalfrazi

Meat pieces cooked in sweet and sour tomato ketchup sauce with diced capsicum

Lamb or Goat or Beef Balti

Tendered meat cooked in tomato, onion, ginger and coriander based Sauce and topped with caramelised onions

Lamb or Goat or Beef Lababdar

Meat cooked with cashew, almond, onion and creamy gravy with garnished with sliced almond and cashew

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Prawns/Scallops/Fish (GF) \$26

Butter Scallops

Pan fried scallops cooked in Chef's special tomato and creamy sauce

Butter Prawns

Pan fried prawns cooked in Chef's special tomato and creamy sauce

Prawns or Scallops or Fish Malabari

Selected seafood cooked in special coconut cream and tomato gravy with special flavour added with sauteed capsicum

Prawns or Scallops or Fish Masala

Selected seafood cooked in onion, garlic, ginger and tomato gravy

Prawn or Scallops or Fish Pasanda

Selected seafood cooked with almond, cashew creamy gravy & finished with the butter on top

Prawn or Scallops or Fish Saag

Selected Seafood cooked with smooth grinded spinach gravy

Prawns or Scallops or Fish Curry (DF)

Selected seafood cooked in traditional way comes from Grand's ma kitchen.

Goan Prawns or Scallops or Fish Curry (DF)

Selected seafood cooked in a fine thick tomato and coconut gravy

Prawn or Scallops or Fish Jalfrazi (DF)

Selected Seafood cooked in sweet and sour tomato ketchup sauce with diced capsicum

KID'S MENU \$15

Chicken Nuggets and Chips

Hot Dogs and Chips

Kids Butter Chicken

Kids Chicken Korma

Kids Butter Panner

Fries \$6

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Vegetarian (GF) \$20

Navrattan Korma

Mix vegetables cooked with cashew, almond and creamy gravy

Daal Makhani

Whole lentils cooked in exotic flavours with rich cream and butter

Butter Panner

Homemade cottage cheese cooked with chef's special tomato and creamy sauce

Panner Mutter

Cottage cheese and green peas cooked in chef's special gravy

Methi Mutter Paneer

Cottage cheese and green peas cooked in fenugreek flavoured gravy laced with cream

Kadai Panner

Homemade cottage cheese cooked with ginger, garlic, onions, tomato, capsicum, fresh coriander with special spices

Palak Paneer

Homemade cottage cheese cooked with smooth grinded spinach gravy

Malai Kofta

Mashed potatoes and cottage cheese deep fried bullets and cooked in special creamy sauce

Vegetarian Jalfrazi (DF,V)*

Mix vegetables cooked in sweet and sour tomato ketchup sauce with diced capsicum

Aloo Gobi (DF,V)*

Potatoes and cauliflower cooked together in dry way with indian flavour topped with fresh coriander

Bombay Aloo (DF,V)* 18

Deep fried potatoes cooked with curry leaves and tomato gravy

Tarka Daal (DF,V)* 18

Yellow lentils cooked with garlic, ginger, onion, tomato and own spices

Saag Aloo (DF,V)*

Deep fried potatoes cooked with smooth grinded spinach gravy

Chana Masala (DF,V)* 18

Chickpeas cooked with capsicum and own masala's special thick gravy.

Vege Madras (DF,V)*

Selection of veges cooked in coconut cream gravy and topped with butter

****Vegan options can be made with coconut cream on customer's demand****

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RICE DISHES

Chicken Biryani

Rice cooked with chicken, herbs and spices.

\$23.00

Lamb or Beef or Goat Biryani

Rice cooked with meat, herbs and spices

\$25.00

Prawns Or Scallops Or Fish Biryani

Rice cooked with seafood, herbs and spices

\$26.00

Vegetable Biryani

Rice cooked with vegetables in herbs and spices

\$21.00

Pulav Rice

Basmati rice cooked in cashew nuts, sultans and herbs

\$8.00

Zeera Rice

Rice cooked with cumin seeds

\$6.00

Mushroom Mutter Pulav (DF,V)*

Basmati rice cooked with green peas, mushroom and cumin seeds

\$8.00

NAAN

Butter Naan

Plain flour bread cooked in tandoori oven and topped with butter

\$4.00

Roti

Hand rolled bread made from wholemeal flour

\$4.00

Garlic Naan

Plain flour bread topped with garlic cooked in tandoori oven

\$4.50

Cheese and Garlic Naan

Naan stuffed with cheese and topped with garlic

\$6.00

Cheese and Chilli Naan

Naan stuffed with cheese and topped with green chillies

\$6.00

Cheese Naan

Naan Stuffed with cheese

\$6.00

Kashmiri Naan

Naan stuffed with dried fruits, coconut slices and cherries

\$6.00

Vegetable Naan

Plain flour stuffed with fined chopped vegetables

\$6.00

Keema Naan

Naan filled with minced lamb

\$6.00

Chocolate Naan

Naan filled with chocolate chips

\$6.00

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CONDIMENTS \$3.50 EACH

Papadum (5 pieces), Raita, Pickles, Sweet Mango Chutney, Mint Sauce, Tamarind Sauce

SALAD

Indian Salad

\$10.00

Sliced carrots, cucumber, tomatoes, red onions topped with lettuce and a piece of lemon and sprinkled with Indian chat masala.

Kachumber Salad

\$10.00

A special salad in an Indian Cuisine of freshly chopped tomatoes, red onions, cucumbers, carrots, lettuce mixed with Indian chat masala and garish with special salad dressing

Tandoori Salad

\$15.00

Shredded Chicken Tikka served with lettuce, cabbage, onions, tomatoes, carrot spice with pepper and special Indian spices and topped with yogurt

DESSERTS

Mango Kulfi

\$8.00

Indian style Mango flavor ice-cream

Gulab Jamun (3 pieces)

\$8.00

Deep fried simul balls dipped in hot sugar syrup

Vanilla / Chocolate Ice-cream

\$6.00

Vanilla ice-cream with Gulab Jamun

\$8.00

BANQUET- A ULTIMATE TREAT

(BANQUET MEALS ARE FOR DINE IN ONLY)

VEGETARIAN BANQUET FOR TWO

\$70

Entree: Vegetarian Platter for 2

Mains: Butter Paneer, Navrattan Korma, Dal Makhani, Vegetable Jalfrize, Naan and Garlic naan, Rice

NON-VEGETARIAN BANQUET FOR TWO

\$75

Entree: Mixed Platter for 2

Mains: Butter Chicken , Lamb Rogan Josh, Beef Vindaloo, Vegetable Korma Naan and Garlic naan Rice

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