

NAAN BREADS



Plain Naan	\$5.50
Garlic Naan	\$6.00
Potato Naan	\$7.00
Spinach Naan	\$7.00
Punjabi Naan	\$7.00
Roti Naan	\$5.00
Peshwari Naan	\$7.00
Tasty Cheese Naan	\$7.00
Chicken and Cheese Naan	\$7.50
Butter Kulcha	\$6.50
Cheese and Garlic Naan	\$7.00
Paneer Spinach Naan	\$7.00

ACCOMPANIMENTS

Steamed Jasmine Rice (Per Person)	\$5.00
Cucumber and Yoghurt Raita	\$5.00
Mango Chutney	\$4.00
Lime Pickle	\$4.00
Mixed Pickle	\$4.00
Papadums 4 pcs	\$4.00


DESSERTS




Gulab Jamun (2) Milk dumplings in sugar syrup	\$6.00
Rasamalai	\$6.00
Mango Kulfi Homemade mango ice-cream	\$6.00

BEVERAGES

Coke/DietCoke / Coke Zero	\$4.00
Sprite / Fanta / Lemonade	\$4.00
Orange Juice / Apple Juice	\$4.00
Chai Tea	\$4.50
Lemon, Lime and Bitters	\$5.00
Soda	\$5.00
Mango Lassi	\$6.00
Strawberry Lassi	\$6.00
Cardamom and Rose Lassi	\$6.00
Ganger Beer	\$6.00

INDIAN FAVOURITES

Mango Chicken 	\$22.00
boneless chicken, cooked in chef's special species creamy sauce	
Goat Cury  	\$23.00
goat on the bone cooked in traditional south indian style	

Goat Pepper Masala  	\$23.00
goat on the bone cooked in onion, ginger, ground pepper simmered & dry	
Mollie (fish/prawn) 	\$25.00
cooked with own speciality, light spices, and creamy coconut milk	
Masala Beef or Lamb	\$23.00
Meat cooked with capsicum, onion, tomato and herbs	

BABQUET OPTIONS FOR A ROYAL FEAST

For 4 persons minimum

Maharaja Banquet

4 Course Banquet- **\$34** per head

Entrée (1 pce each per person)

Kastoori Prawn Pakora

Kesari Chicken Tikka

Onion Bhajji

Mains

Barramundi Goan (med)

Butter Chicken (mild)

Lamb Nilgiri (med)

Panir Balti (med)

Cucumber Raita / Mango Chutney

Garlic Naan (2)

Dessert

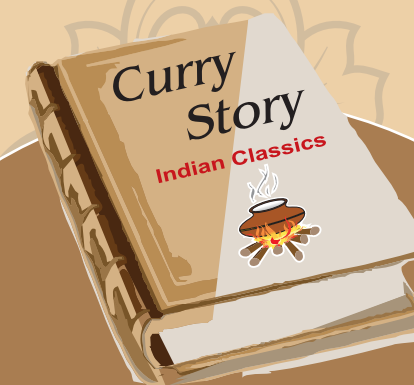
Gulab Jamun (milk dumplings in sugar syrup) or

Mango Kulfi (homemade mango ice cream)

Family Meal Deal - \$65 (four persons)

- 4 pcs Kesari Chicken Tikka
- Choose any 2 curries excluding seafood
- 2 Plain naan
- 1 large steamed jasmine rice
- 2 Can Shot drink, Raita

One bill per table - Corkage: \$2 per head (wine and beer only)
Prices subject to change without notice. 15% Public Holiday surcharge



Curry Story Indian Restaurant

Dine in, Take Away, BYO

DINE IN MENU

3378 8898

3/2 Kirkdale Road, Chapel Hill, QLD 4069



www.currystory.com.au

KADAI ENTREES

- Bombay Potato Bonda 3pcs** **\$8.00**
Golden battered masala mashed potatoes
- Onion Bhaji 3pcs** **\$8.00**
Sliced onions with fresh spices fried crispy in a chickpea batter
- Mysore Urid Vada 3pcs** **\$8.00**
White lentil fritters with onions, chillies and coconut
- Punjabi Veg. Samosa 2pcs** **\$8.00**
Potato and peas in crispy golden homemade pastry
- Mughlai Lamb Samosa 2pcs** **\$9.00**
Lamb, potato, spinach and pinenuts in crispy homemade pastry
- Kastoori Prawn Pakoras 4pcs** **\$14.00**
Cooked in fenugreek tempura batter till golden brown
- Mixed Platter for 2** **\$23.00**
Punjabi veg samosa, onion bhaji, bombay potato bonda and mysore urid vada
- Chicken 65 - 8pcs** **\$15**
Traditional South Indian deep fried
- Vegan Options Available**

TANDOORI ENTREES

All tandoori delicacies cooked in a traditional clay oven

- Kashmiri Seekh Kebab 4pcs** **\$15.00**
Skewered lamb mince with secret aromatics
- Kesari Chicken Tikka 4pcs** **\$16.00**
Boneless Chicken in a two cheese saffron cream
- Amritsar Tandoori Chicken** **Half: \$19.50**
Full: \$24.00
Cooked in traditional tandoori marinate
- Tandoori Prawns 12pcs** **\$29.00**
King Prawns marinated in yogurt spices
- Chicken Reshmi Kebab 4pcs** **\$17.00**
Chicken marinated in yogurt, ginger, garlic and milk cream
- Tandoori Platter** **\$29.00**
All mixed kebab. NO seafood

DESIGNER CURRIES

Experience the award winning indus
Designer Curry Difference!

Please allow minimum 20 minutes as all dishes
are cooked fresh to order

step 1: select one of the following

- | | | |
|----|-------------|---------|
| 1 | Dahl | \$19.00 |
| 2 | Tofu | \$19.00 |
| 3 | Mixed Veg. | \$19.00 |
| 4 | Chickpeas | \$19.00 |
| 5 | Paneer | \$20.00 |
| 6 | Beef | \$23.00 |
| 7 | Chicken | \$23.00 |
| 8 | Barramundi | \$24.00 |
| 9 | Lamb | \$24.00 |
| 10 | King Prawns | \$24.00 |

**step 2: choose your sauce from any of
the following:**

- 1 **Balti:** 🍴🍴
onions, chillies, tomato, capsicum and cumin
sauce-medium spicy.
- 2 **Rajasthani:** 🍴🍴
favoured with fennel, thyme, black peper and
mustard.
- 3 **Saagwalla:** 🍴🍴 **GLOBAL INDIAN
FAVOURITE**
spinach, tomato, onion, onions and fresh herbs.
- 4 **Goan:** 🍴🍴 **GLOBAL INDIAN
FAVOURITE**
spicy coconut sauce flavoured with tomato,
tamarind and red chillies.
- 5 **Makhni :** **GLOBAL INDIAN
FAVOURITE**
creamy tomato, ginger and almond sauce. Mild
- 6 **Nilgiri:** 🍴🍴
flavoursome sauce made with fresh shallots, mint,
coriander and green chillies.
- 7 **Khorma:** **GLOBAL INDIAN FAVOURITE**
creamy yellow sweet and mild onion and almond
sauce. Mild



- Vindaloo:** **GLOBAL INDIAN
FAVOURITE**
hot and spicy sauce made with red chillies, cumin,
vinegar and tomato.
- Achaar.**
aromatic sauce made with pickling spices,
tomato,onions, chillies and yoghurt.
- Rogan Josh:** **GLOBAL INDIAN
FAVOURITE**
made with fried onions, ground spices, tomato and
herb.
- Dhansak:**
Alentils and vegetables cooked with fresh herbs,
onions, tomato and spices
- Tikka Masala:** **GLOBAL INDIAN
FAVOURITE**
rich tomato and cream sauce with sliced capsicums
and onions and herbs.
- Chettinad:**
hot and spicy creamy sauce made with peppercorns
and chillies and coconut
- Jalfrezie**
stir fried with vegetables and sauce
- Madras (chicken / lamb / beef)**
Diced meat cooked with medium spices, coconut milk
& herbs
- Viva Vegetarian**
- Panir Makhni:** **\$20.00**
cottage cheese cubes in a rich tomato, almond
creamy ginger sauce.
- Palak Panir:** **\$20.00**
cottage cheese cubes in a spinach and aromatic
spices curry.

- Panir Muttar:** **\$20.00**
cottage cheese cooked with peas in a rich onion and
tomato sauce.
- Bombay Aloo:** **\$19.00**
potato cubes and peas pan-fried with ginger, garlic
and spices with a tomato onion sauce
- Aloo Gobhi:** **\$19.00**
potato and cauliflower florets pan fried with ginger,
chillies, fresh coriander, spices and tomatoes.
- Aloo Baingan Bagarey:** **\$19.00**
a rich and spicy eggplant and potato curry with
aromatic spices and curry leaves, onions and tomato.
- Pumpkin, Chickpeas and Spinach Salan:** **\$19.00**
butternut pumpkin cubes tempered with mustard
seeds, curry leaves and cooked with tender chickpeas
and spinach.
- Subzi Malai Bahar:** **\$19.00**
a medley of vegetables cooked in a rich creamy
coconut sauce.
- Tadka Dahl:** **\$19.00**
Traditional tempered dahl with garlic, chillies, onions,
tomatoes, curry leaves and mustard seeds
- Dahl Makhni:** **\$19.00**
dahl cooked in a rich tomato, almond and creamy
ginger sauce.
- Dahl Palak:** **\$19.00**
dahl cooked with spinach and aromatic spices.
- Subzi Dahl:** **\$19.00**
dahl cooked with vegetables and tomato with
aromatic spices.
- Eggplant Pasanda** **\$21.00**
slices of Eggplant stuffed with potato and panir and
simmered in a rick creamy almond sauce



BIRYANI

HOMEMADE BIRYANI SERVED WITH
PAPADUMS AND RAITA

Vegetable: \$23
Lamb: \$24

Chicken: \$24
Prawns: \$27

One bill per table - Corkage: \$2 per head (wine and beer only)
Prices subject to change without notice. 15% Public Holiday surcharge

One bill per table - Corkage: \$2 per head (wine and beer only)
Prices subject to change without notice. 15% Public Holiday surcharge