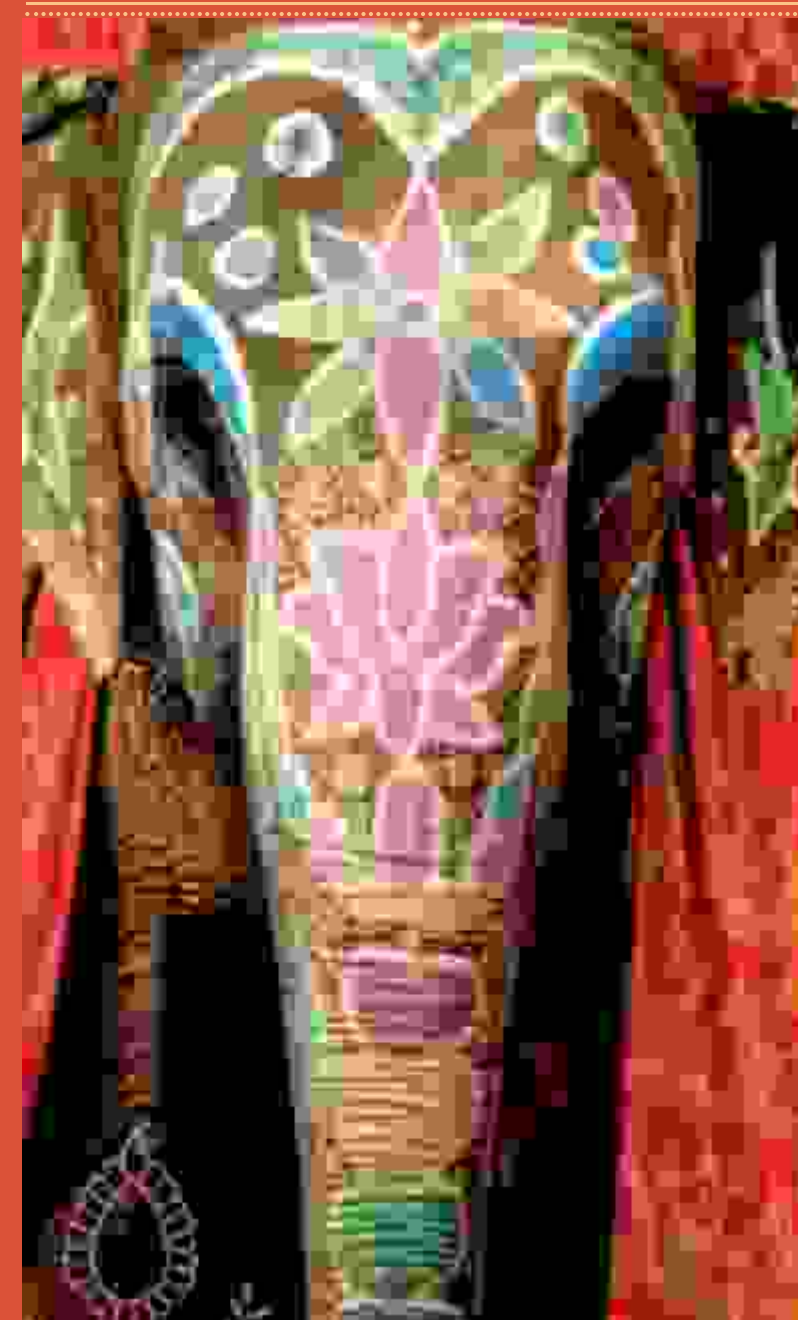


Chutney Marys is fully licensed - BYO is not permitted.
Sorry no separate billing. However, an itemised account is available.
There is a 1.5% fee on credit cards and 2.0% on American Express
and Diners. 10% surcharge on Public holidays.
Corkage: \$1.50 per person (Service charge for the cutting, plating
and serving of your occasion cake).
Candles/Sparklers available on request.

Anaphylaxis- Allergic reaction to nuts. Most brown sauced curries contain
ground nuts so it is essential to ask your wait person to check with the chef.
Tandoori dishes should be safe, however, Chutney Marys cannot guarantee no
cross contamination of nut products has occurred.




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ROCKINGHAM




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STARTERS		
Punjabi Samosa		\$11.50
Handmade savoury pastries filled with spicy potato- three pieces.		
Onion Baji		\$ 11.50
Finely chopped onion, chilli and coriander dipped in chickpea flour batter and deep fried- three pieces.		
Paneer Tikka		\$12.00
Cubes of Paneer skewered with red onion, tomato & capsicum marinated and cooked in the Tandoor.		
*Seekh Kebab		\$14.00
Finely ground lamb mixed with onion, chilli, ginger, coriander and spices skewered and cooked in the tandoor. - four Pieces.		
Chicken 65		\$16.50
Hot but not too spicy bite size chicken pieces on the bone dipped in a special light batter and deep fried- eight pieces		
*Chicken Tikka	Entree \$17.00	Main \$23.50
Marinated fillet of chicken cooked in the tandoor oven.		
Fish Tikka Entree		\$20.00
Red Emperor fillets marinated in yoghurt and spices and cooked in the tandoor. A delicious, light and healthy meal!		
Tandoori King Prawn	Entree\$20.50	Main \$29.50
Large green prawn cutlets marinated and cooked in the tandoor.		
Adrakhi Lamb Cutlets	Entree\$20.00	Main \$29.50
Marinated lamb cutlets marinated and cooked in the tandoor.		
Mixed Entree Platter		\$34.50
Onion Baji, Seekh Kebab, Chicken Tikka, Fish Tikka, Lamb Cutlets, served with mint and coriander dipping sauce. Our most popular entree.		
*Tandoori Chicken	Whole \$26.50	Half \$17.50
Whole Chicken marinated in yoghurt, garam masala, ground cinnamon and chilli and cooked in the tandoor.		

BANQUETS	
For 4 or more. These are a wonderful option for a large group as all meal arrive together.	
NON- VEGETARIAN BANQUET	\$42.00 per person or \$50.00 per person with dessert and coffee.
Starters: Chicken Tikka, Seekh Kebab, Onion Bhaji Mains: Butter Chicken, Rogan Josh, Dahl, Egg Plant Curry, Rice, assorted plain and Garlic Naan, Pappadams, Raitha and Kuchumber Salad	
VEGETARIAN BANQUET	\$37.00 per person or \$45.00 per person with dessert and coffee.
Starters: Paneer Tikka, Punjabi Samosa, Onion Bahji Mains: Malai Kofta Mix Veg Curry, Dahl, Egg Plant Curry, Rice, assorted plain and Garlic Naan, Pappadams, Raitha and Kuchumber Salad	

DESSERTS	
Gulab Jamun	\$8.50
Milk based sponge balls deep-fried and then soaked in cardamon and saffron rose syrup.	
Pistachio Kulfi	\$8.50
Indian recipe pistachio ice-cream made by our chef.	
Mango Kulfi	\$8.50
Traditional Indian mango ice-cream by our chef.	

MAIN COURSE

*Butter Chicken The most popular Indian dish in Australia.	\$22.50
*Chicken Tikka Masala Tikka translates to “Chunks” of chicken marinated in yoghurt and spices and cooked in the tandoor oven.	\$21.50
*Chicken, Lamb or Beef Madras An all time favourite dish with dried chillies, onion, ginger- garlic, curry leaves, mustard, finished with a touch of coconut milk.	\$21.50
*Chicken Curry Home style chicken thighs in a light mildly spiced gravy. (Dairy Free)	\$20.00
*Chicken, Lamb or Beef Vindaloo An all time favourite dish, this is the one for the lovers of hot and spicy food!	\$20.00
*Chicken, Lamb or Beef Korma Mughal style chicken mildly spiced and cooked in cashew nut gravy.	\$20.50
*Chicken, Lamb or Beef Spinach An Authentic Indian dish. Sautéed crème Spinach intertwined with caramelised onion, ginger, garlic, cumin and fragrant spices.	\$20.00
*Rogan Josh Traditional lamb curry cooked with our own ground spices, tomato and coriander.	\$22.50
*Goat Curry – House Speciality Goat on the bone cooked hot and spicy with our Chef's own spice combination.	\$24.00
*Prawn Masala King prawns delicately cooked in a rich and tasty blend of onion, tomato, curry leaves and garnished with fresh coriander, Spiced liberally, yet gentle to the palate.	\$28.00
*Masala Scallops Mildly spiced scallops in a curry of ginger, garlic, coriander and cinnamon.	\$26.00
*Malabar fish or Prawn Curry A Spicy south Indian dish using Red Emperor fillets/ King Prawn very popular with our regulars.	\$28.50

RICE AND BREADS

Steamed Aromatic Basmati Rice	\$3.50 Per person
Saffron Basmati Puloo	\$4.50 Per person
Roti Fresh leavened wholemeal bread baked in the tandoor	\$4.00
Lacha Paratha Freshly baked multi- layered Indian Flat bread.	\$4.50
Aloo Paratha Freshly baked leavened bread filled with lightly spiced mashed potato.	\$5.50
Naan Bread (Plain)	\$4.50
Garlic Naan Freshly baked leavened bread with a touch of garlic.	\$5.50
Cheese Naan Freshly baked leavened bread cooked with cheese- Very addictive and a huge favourite with Children.	\$6.00
Kashmiri Naan Freshly baked leavened bread filled with dried fruits. Wonderful bread with any meat dish.	\$6.50
Keema Naan A traditional favourite, where the bread is filled with spiced mince meat.	\$6.00

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Vegetarian Main Courses	
*Dahl Makhani This lentil dish is time consuming in its rich preparation. The lentils are simmered together with onion, chilli and ginger overnight.	\$13.50
*Dum Aloo Whole baby potatoes stuffed with cashew nut and raisin smothered with rich Mughal Sauce.	\$15.50
Bombay Potatoes Cumin and mustard seeds with turmeric, chilli, chopped ginger and curry leaves.	\$15.00
Malai Kofta The vegetarian alternative to meatballs that works well with Naan bread. Kids love this!	\$17.00
Paneer Tikka Masala Tikka translates to “Chunks” of chicken marinated in yoghurt and spices and cooked in the tandoor oven.	\$ 15.50
*Muttar Paneer Cheese in a combination with peas, tomato and spices. Excellent as a complementary dish to all Lamb and Chicken main courses!	\$15.50
*Saag Paneer The King of vegetarian dishes! A combination of home made cheese, Spinach and spices.	\$15.50
Smoked Egg Plant Curry (House Speciality) Baby Eggplant cooked in a paste of ground cashews and peanuts, sesame and coconut.	\$18.50
*Mixed Vegetable Curry A variety of seasonal vegetables cooked in a gravy flavoured by ground spices, onion and tomatoes. Whole green chillies are added towards the end of cooking to enhance the flavour.	\$15.50

SALADS	
Char Grilled Vegetable Salad Pumpkin, eggplant, capsicum and Paneer marinated and roasted in the tandoor. It is served on a bed of baby spinach with our mint and coriander dressing. Very healthy	\$18.00
Chicken Salad Marinated Chicken thigh fillet cooked in the tandoor and served on mixed greens. This comes with a mint Chutney.	\$19.00

SIDE DISHES	
Cucumber Raita Yoghurt dressing. The perfect dish with almost every Indian meal. This works as a cooling agent for hot or spicy dishes.	\$5.50
Narial Raita Yoghurt and coconut combination.	\$4.50
Banana and Coconut Local banana chips and shredded coconut for those who like it sweet on the side.	\$6.50
Kuchumber Side Salad A side dish of diced red onion, Cucumber, tomato, chilli and coriander.	\$9.00
Pappadams (6 pieces) Healthy and refreshing, Good on a hot day with a Kingfisher beer.	\$4.50
Mango Chutney The sweet extra that goes with all curries.	\$3.50
Mint and Coriander Homemade yoghurt, mint and coriander sauce.	\$4.00
Mixed Pickle Hot and spicy pickle to add that extra hit.	\$4.00
Selection of three Side Dishes Served with Pappadams, mango Chutney, Mint And coriander Chutney and Mixed Pickle.	\$13.00