

DESSERTS

Sweet Lassi.....	\$3.95
Mango Lassi.....	\$4.95
Mango Kulfi.....	\$6.95
Gulab Jamun.....	\$5.95

Three in one serve.

BREADS (NAANS)

All of our Indian breads are freshly baked to order. Gluten Free Naan available on request \$5.50

Raja Naan..... \$7.95
From our first creation Punjabi naan in our first restaurant 19 years ago we present Raja Naan the "King Of Naan" a fresh and new taste of garlic, chicken tikka, cheese and spinach.

Naan..... \$3.95
A traditional Indian bread made with plain flour, yoghurt and milk.

Roti \$3.95
Round Indian bread simply made with wholemeal flour.

Garlic Naan \$4.95
A touch of garlic to flavour this bread.

Garlic & Cheese Naan \$5.95
Naan Filled with Cheese and Garlic

Onion Kulcha \$4.95
Naan bread filled with chopped onion.

Peshwari Naan \$4.95
Sweet naan bread filled with nuts and dried fruit.

Punjabi Naan..... \$5.95
Chef's special. Naan bread filled with cheese and spinach.

Masala Kulcha \$4.95
Naan bread filled with lightly spiced potatoes.

Keema Naan..... \$4.95
Naan bread stuffed with lightly spiced mince.

Chilli & Cheese Naan \$5.95
Naan bread filled with cheese and sprinkled with chilli.

MEAL DEALS

... the enjoyment is yours, the selection is ours.

Home Alone..... \$24.95
Butter Chicken, 1 Garlic Naan, 1 rice, raita, 4 Papadum. **SAVE \$4.45**

Special Cosy Nest \$42.95
1 Chicken Tikka Masala, 1 Beef Korma, 1 Garlic Naan, 1 Punjabi Naan, 1 Raita, 4 Papadum, 2 Rice. **SAVE \$8.75**

Threesome Party \$65.95
1 Butter Chicken, 1 Lamb Korma, 1 Beef Bhoona, 1 Garlic Naan, 1 Plain Naan, 1 Punjabi Naan, Pappadums, 1 Raita, 1 Sweet Chutney, 4 Rice. **SAVE \$10.20**

Relay Team \$86.95
4 pieces Onion Bhaji Pakora, 1 Chicken Tikka Masala, 1 Lamb Korma, 1 Beef Madras, 1 Butter chicken 1 Garlic naan, 1 Punjabi naan, 1 Plain naan, 1 Raja naan, 1 Raita, 1 Sweet Chutney, 4 Papadum, 4 Rice. **SAVE \$20.05**

Soft Drink Deal \$24.95
Add Any 1.25ltr softdrink to any meal deals for \$2.95. **SAVE \$1** or 375ml can \$1.95. **SAVE 55c**

Coke, Diet Coke, Coke Zero, Fanta, Sprite, Lemon Squash, Lemon Lime & Bitters

ACCOMPANIMENTS

Yoghurt and Cucumber Raita.....	\$3.95
Tomato and Onion Salad.....	\$3.95
Hot Mix Pickle.....	\$2.95
Banana and Coconut Salad	\$3.95
Lime Pickle.....	\$2.95
Sweet Chutney.....	\$2.95

RICE DISHES

PILAU RICE \$5.95

Basmati Rice sauteed with onion, cashews, sultanas, ginger and garden peas. (max - for 2 people)

Vegetable Biryani..... \$14.95

Basmati rice with a blend of mixed vegetables, cashews and sultanas, cooked in Moughlai style.

Meat Biryani \$15.95

Choose either Chicken, Beef or Lamb.

Basmati rice with your choice of meat, cashews and sultanas, cooked in Moughlai style.

SOFT DRINKS

1.25 Litre Bottles..... \$3.95

Coke, Diet Coke, Coke Zero, Lemon Lime and Bitters, Fanta, Lift, Sprite.

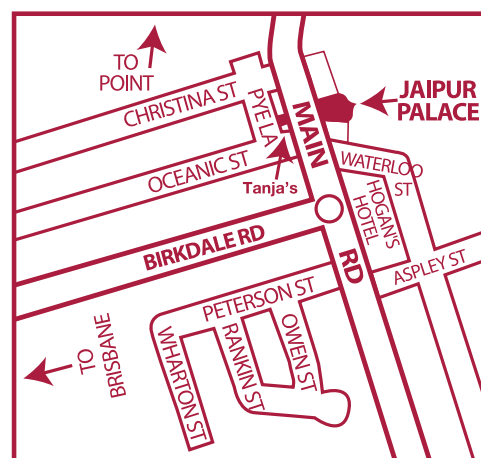
Cans 375mL \$2.50

Coke, Diet Coke, Coke Zero, Lemon Lime and Bitters, Fanta, Lift, Sprite.

Ginger Beer \$3.00

At Jaipur Palace, we provide a comprehensive array of dishes from all over India. Each dish is individually prepared to suit your taste and you have a choice of **MILD, MEDIUM or HOT.**

We use only Cholesterol Free pure vegetable oil. Our meals are free of MSG, artificial colour flavours, preservatives and all curries are gluten free.



**DINE-IN
TAKE AWAY**



**CELEBRATING
21 YEARS
EST. 1998**

Jaipur Palace Indian Restaurant

EXCELLENT INDIAN CUISINE

Shop 3, 379 Main Road
Wellington Point
Opposite Tanja's

**OPEN 7 NIGHTS
from 5:00pm**

Superior service and
value for money guaranteed!

Only the freshest ingredients used!

**Having a Special Event at your
home or venue? We can cater for you!**

For over **21** years Jaipur Palace
Indian Restaurant has offered
unbeatable Indian Cuisine.

As other restaurants come and go,
Jaipur Palace remains steadfast, delivering
consistently high quality food.

If you haven't experienced Jaipur Palace,
drop in and let our menu seduce you. You
will be pleasantly surprised.

TAKE AWAY

Ph: 3822 4044



LIKE US ON FACEBOOK
FOR HOT DEALS

ALL CURRIES CAN BE MILD, MEDIUM OR HOT.

COMPLIMENTARY RICE WITH EVERY CURRY.

GF = Gluten Free

FRIED STARTERS

GF Onion Bhaji Pakora (4 per serve) **\$4.95**

Sliced onion and spinach fritter dipped in chick pea batter with spices and gently fried to a golden brown colour.

Vegetable Samosa (2 per serve)..... **\$4.95**

Spiced potatoes with peas, onion and fresh coriander filled into a specially made pastry and deep fried.

Keema Samosa (2 per serve)..... **\$4.95**

Spiced minced meat seasoned with fresh herbs and spices filled into a specially made pastry and deep fried.

GF Machi Pakora **\$6.95**

Pieces of fish coated in chick pea batter flavoured with mint, lemon and lightly spiced and deep fried.

GF Chilli Prawn Goa **\$7.95**

Prawns sauteed and simmered in a fresh garlic, chilli and spice blend.

Papadums (4 per serve) **\$2.95**

Papadum Platter..... **\$6.95**

4 serves Papadum, served with three accompaniments. Tomato & onion salad, Sweet Chutney & Raita.

TANDOORI STARTERS

GF Tandoori Drumsticks (2 pieces) **\$4.95**

A tandoori starter, chicken drumsticks marinated in yoghurt, fresh herbs and spices and grilled in the Tandoor.

GF Sheek Kababs **\$6.95**

Prime minced lamb blended in herbs and spices, skewered and grilled in a tandoor oven.

GF Chicken Tikka **\$6.95**

Boneless chicken pieces marinated with yoghurt, fresh herbs and spices and grilled on skewers in a Tandoor oven.

Mixed Entree (for 2) **\$12.95**

2 pieces drumsticks, 2 pieces of Pakora, 2 Samosa.

BEEF - \$15.⁹⁵ CHICKEN - \$16.⁹⁵ LAMB - \$17.⁹⁵

GF Rogan Josh

The chef's special creation, your choice of meat is simmered with lentils and flavoured with fresh lemon juice and garlic.

GF Goa

Tender meat pieces in ground peanuts, sweet chilli sauce and a touch of cream.

GF Korma

The Korma was specially created for the Moghul Emperors. Ground cashews, yoghurt and selected spices are used to create this rich and exotic curry.

GF Madras (Coconut)

South Indian spices feature in this curry cooked with desiccated coconut, and coconut milk.

GF Vindaloo

This is the seasoned curry lovers dream - uniquely blended spices make it tangy and . . . hot

GF Subji

Cooked with a variety of freshly prepared vegetables.

GF Bhoona

A delicious curry from the south of India prepared with tomatoes, onions and fresh herbs and spices.

GF Punjabi Delight

Chicken, beef or lamb cooked in cream, ground cashews and basic spices which are commonly used in everyday life of Indian families. (Also available with Chicken Tikka. \$1 surcharge applies).

GF Nilgiri

Cooked with green herbs and fresh spices.

PRAWN - \$18.⁹⁵

GF Prawn Nariyal.....

Prawns cooked in a rich sauce with coconut milk and traditional spices.

GF Prawn Vindaloo

A seafood curry prepared with a wide array of spices, garlic and ginger simmered in a special onion sauce.

GF Prawn Masala.....

Prawns marinated with ginger and garlic then panfried with spices, fresh tomatoes, onion and coriander.

GF Prawn Subji

Cooked with a variety of freshly prepared vegetables.

GF Prawn Korma

Prawns cooked with ground cashews and yoghurt with selected spices to create an exotic dish.

CHEF'S SPECIAL CHICKEN DISHES - \$17.⁹⁵

GF Chicken Tikka Masala

Boneless chicken pieces baked in the charcoal oven then blended in a gentle ground cashews and mild tomato creamy sauce.

GF Chicken Makhan (Butter Chicken)

Boneless curried chicken pieces cooked in tomato, ground cashews and spices in a smooth thick gravy.

GF Chicken / Lamb / Beef Palak

Tender and flavoursome Punjabi curry with spinach and herbs.

GF Chicken Malai

Boneless chicken pieces baked in the charcoal oven then cooked in tomato, ground cashews and spices in a smooth thick gravy.

GF Mango Chicken

Boneless curried chicken pieces cooked with ground cashews in a smooth mango sauce.

GF Chicken Shahi

Rich chicken curry cooked in the style flavoured by the great maharajas of India. Mustard seeds and fresh spices, cream and cashews are used to thicken gravy.

GF Chilli Chicken

Marinated chicken stir fried with capsicum, onion and fresh herbs and spices.

VEGETABLE - \$15.⁹⁵

With its large population of strict vegetarians, India has a long tradition of vegetable dishes, and has devised many unusual and ingenious ways of cooking even everyday vegetables such as peas, potatoes, cauliflower, spinach etc.

GF Chana Masala

Famous North Indian style dish made with chickpeas, tomato, onion, cumin spices and topped with fresh coriander.

GF Mushroom Bhaji

Button mushrooms gently cooked with spices and a hint of cream, then topped with cashews.

GF Butter Paneer

Cubes of home made cheese cooked in a mild creamy sauce.

GF Mixed Vegetable Curry

An assortment of fresh vegetables blended with fresh coriander and various spices.

GF Vegetable Korma

A variety of fresh vegetables, ground cashews, yoghurt and selected spices are used to create this famous dish.

GF Alu Matar

A popular dish from Kashmir - cubed potatoes cooked with peas and roasted spices.

GF Alu/Paneer Palak

A spinach delicacy blending fresh masala and served with your choice of cubes of potatoes or home made cheese.

GF Bombay Potatoes

Pan fried with garlic, onion and lightly spiced.

GF Vegetable Makhan

An assortment of fresh vegetables cooked in tomato, ground cashews and spices in a smooth thick gravy.

GF Dahl Makhni

Black lentil curry cooked in a variety of spices with ginger and fresh coriander

GF Dahl Masala

Lentil curry mixed in a variety of spices and simmered over a slow fire.

TANDOORI MAIN DISHES

A tandoor oven is made of clay, shaped like a barrel and fuelled with charcoal. The tandoori dishes are marinated in yoghurt with fresh herbs and spices and cooked in the tandoor until tender.

GF Full Tandoori Chicken **\$16.95**

GF Half Tandoori Chicken **\$12.95**

GF Chicken Tikka Tandoori (boneless) **\$16.95**

GF Tandoori Mix **\$18.95**

(Tandoori platter for the tempted Raja – tandoori chicken, sheek kebabs, chicken tikka, fish and prawns.)

* If you have a food allergy please advise our staff

All Our Main Meals Are Gluten Free (GF)

Oldest Indian Restaurant in Wellington Point