

# Appetisers

## VEGETABLE SAMOSA (2pc)

Deep fried golden pastry with a spiced filling of mashed potatoes and peas

## ONION BHAJI

Mildly spiced onion fritters coated in a coriander and chickpea batter

## MIXED PAKODA'S (3pc)

Mildly spiced silverbeet, mashed potato and chickpea patties

## CHICKEN TIKKA (3pc)

Chargrilled tender chicken thighs, marinated in a mildly spiced yogurt.

## SEEKH KEBAB (3)

Tender lamb mince combined with roasted spices, skewered and chargrilled in the tandoor

## CHARGRILLED LAMB CHOPS

Lamb chops marinated in roasted spices and chargrilled

## TANDOORI PRAWNS

Prawns marinated and chargrilled in the tandoor

## MIXED PLATTER FOR TWO (2pc OF EACH)

Seekh kebab, chicken tikka, mixed pakoda and veg samosas

## VEGETARIAN PLATTER FOR TWO

Veg samosas, mixed pakoda and onion bhaji

Main size  
Entree size

\$10.5

\$10.5

\$10.5

\$16.9

\$16.9

6PC 3PC

\$39.9 \$24.9

\$39.9 \$24.9

\$29.9

\$25.9

# Mains

Lamb, Beef,  
Chicken  
Goat

\$26.9  
\$33.9

## SEAFOOD

Choose from: Prawn/  
Fish, Squid \$33.9

## SAAGWALLA

An aromatic, creamy spinach curry

## DO PYAZA

A creamy onion based dish with roasted ground spices

## MADRAS

A creamy curry with roasted coconut, curry leaves, mustard seeds

## MASALA

A rich tomato and onion based gravy with roasted spices

## KORMA

A creamy cashew based gravy

## VINDALOO

A spicy, tangy Goan curry blended with red chillies and aromatic spices

## PEPPER FRY

A spicy and rich tomato and onion base with cracked peppercorn

## JALFREZI

An indulgent tomato sweet and sour dish with onion and capsicum

## KADHAI

A rich and tangy, roasted tomato and onion gravy

## GOAT CURRY

Tender goat morsels, slow-cooked with whole roasted spices in a rich tomato and onion base with rice

## MALABARI

Seafood simmered with roasted coconut, curry leaves, mustard seeds

## BUTTER GRAVY

Seafood simmered in a rich and creamy tomato gravy

## PATIA

Seafood cooked in a tangy tomato gravy

## KERALA FISH CURRY - \$33.9

Pink Ling fillets prepared in a creamy coconut gravy, with spices, malabar tamarind (kudam puli), tempered mustard seeds and curry leaves with rice

## MANGO CHICKEN

Tender chicken in a creamy cashew and mango gravy

\$27.9

## BUTTER CHICKEN

Chargrilled chicken in a rich and creamy tomato and butter sauce

\$27.9

## CHICKEN TIKKA MASALA

Chargrilled chicken simmered in a rich tomato, capsicum and onion gravy

\$27.9

## CHICKEN BALTI

Tender chicken in a rich tomato and onion gravy

\$26.9

## LAMB ROGAN JOSH

Tender lamb slow cooked with a variety of roasted whole spices in a tomato and onion based gravy

\$26.9

## LAMB NAWABI

Tender lamb combined with a creamy coconut gravy

\$26.9

# Rice dishes

## MEAT BYRIANI'S (Lamb, Chicken or Beef)

Tender meat with onion, capsicum, fluffy rice, saffron and whole roasted spices

\$26.9

## VEGETABLE BYRIANI

Mildly spiced garden veggies with onion, capsicum, fluffy rice, saffron and roasted spices

\$26.9

## VEGETABLE PULAO

Garden veggies with fluffy rice and a variety of roasted spices

\$19.9

## KASHMIRI PULAO

Fluffy rice tossed with dried fruit, nuts and aromatic spices

\$19.9

## SAFFRON RICE OR PLAIN RICE

\$4.0

# Combos

1: ENTREE - PAKODA/ONION BHAJI

\$42.0

MAIN - LAMB/BEEF/CHICKEN

RICE/BREAD - RICE, BUTTER NAAN, FREE CAN SOFT DRINK

2: ENTREE - CHICKEN TIKKA/SEEKH KEBAB

\$80.0

2 CHOICES OF CURRIES - LAMB/BEEF/CHICKEN

RICE/BREAD - 2 RICE, 2 BUTTER NAAN, 2 FREE CANS SOFT DRINK

\*Any changes charges apply

## Vegetarian

<b>SAAG ALOO</b>	\$24.9
Diced potatoes, simmered in an aromatic spinach gravy	
<b>BOMBAY ALOO</b>	\$24.9
Crispy potatoes tossed in roasted spices	
<b>ALOO GOBI / DHINGRI MATTAR / ALOO MATTAR</b>	\$24.9
Crispy cauliflower florets and potatoes simmered in a tomato and onion gravy / Diced Potatoes and green peas simmered in a tomato and onion gravy / Sliced mushrooms and green peas cooked in a tomato and onion gravy	
<b>PANEER MAKHANI</b>	\$24.9
Diced cottage cheese simmered in a rich and creamy tomato and butter sauce	
<b>PALAK PANEER</b>	\$24.9
Cottage cheese simmered in a aromatic spinach gravy	
<b>PANEER TIKKA MASALA</b>	\$24.9
Cottage cheese in a rich tomato and onion gravy	
<b>MALAI KOFTA</b>	\$24.9
Dumplings with mashed potatoes, dried fruits and nuts, lightly fried and coated in a rich coconut gravy	
<b>VEGETABLE KORMA</b>	\$24.9
Garden veggies simmered in a creamy cashew gravy	
<b>CHOLE MASALA</b>	\$24.9
Chickpeas cooked in a mildly spiced tomato and onion gravy	
<b>DAL MAKHANI</b>	\$24.9
Rich black lentils and kidney beans slow cooked in a creamy tomato gravy	
<b>AUBERGINE AND POTATO CURRY</b>	\$29.9
Tender diced eggplant and potatoes simmered with roasted spices and coriander in a tomato and onion gravy with rice	

## Indian Breads

<b>BUTTER NAAN</b>	\$4.9
<b>GARLIC NAAN</b>	\$5.9
<b>CHEESE NAAN</b>	\$6.9
<b>CHEESE &amp; GARLIC NAAN</b>	\$8.9
<b>PESHWARI NAAN</b>	\$8.9
Dried fruits and nuts filling	
<b>KHEEMA NAAN</b>	\$8.9
Spiced lamb mince filling	
<b>PANEER KULCHA</b>	\$8.9
Spiced cottage cheese filling	
<b>POORI (2pc)</b>	\$10.9
Fried fluffy bread made of wholemeal flour	
<b>ROTI</b>	\$5.9
<b>BHATURA (2pc)</b>	\$10.9
Fried fluffy bread made of plain flour	

## Accompaniments

<b>POPPADUMS (4 )</b>	\$5.0
<b>TOMATO &amp; ONION KUCHUMBER</b>	\$4.0
<b>SWEET MANGO CHUTNEY</b>	\$4.0
<b>MIXED SPICY PICKLE</b>	\$4.0
<b>MINT CHUTNEY</b>	\$4.0
<b>CUCUMBER RAITA</b>	\$4.0
<b>SIDE PLATTER (choose 4 of the above)</b>	\$15



**Fully Licensed, BYOW Corkage fees apply**

- **Gluten free and Vegan options available**
- **Private catering services available**
- **15% surcharge on public holidays**
- **10% surcharge on Sundays**

**UPDATED MENU**

[www.sksindianrestaurant.com.au](http://www.sksindianrestaurant.com.au)  
157-159 Rooke Street, Devonport,  
Tasmania 7310

**(03) 6424 7933**

DAY	LUNCH	DINNER
Monday	12:00pm - 2.00pm	5:00pm - Late
Tuesday	12:00pm - 2.00pm	5:00pm - Late
Wednesday	12:00pm - 2.00pm	5:00pm - Late
Thursday	12:00pm - 2.00pm	5:00pm - Late
Friday	12:00pm - 2.00pm	5:00pm - Late
Saturday	12:00pm - 2.00pm	5:00pm - Late
Sunday	Closed	5:00pm - Late