

PETER
ROWLAND

— EST. 1962 —



Indian Menu





CANAPE MENU

Please select two

Chicken tandoori lollipops **lg**

Frenched drumsticks, homemade yogurt marinade, spices

Spicy tandoori calamari **lg**

Calamari, spicy marinade, mint chutney

Chilli cheese **lg v**

Cottage cheese, mixed pepper, onions, chilli, garlic

Paneer pakora **lg v jn**

Cottage cheese, spiced chickpea batter, chef's special seasoning

Mini aloo tikki **df lg jn ve**

Mashed potatoes filled with spiced green peas

Papri chat **v jn**

Chickpeas & potato in pastry, yogurt, mint & tamarind chutney, coriander, tangy namkin

Reshmi seekh boti **lg**

Minced Chicken, mint & freshly ground spices on skewers & cooked in tandoor

Tandoori mini rolls

Tandoori chicken, freshly made bread, garden fresh salad, mint chutney, seasoning

Gol gappe **ve jn**

Crispy chickpea filled balls, potatoes, chilled spicy mint infused water

Strawberry soup **v**

Strawberries blended in cream

ENTREE MENU

Entree

Paneer tikka v

Skewers of marinated cottage cheese, capsicum & onions cooked in tandoor

Chicken 65 df

Chicken fillets battered & stir fried with curry leaves tossed together in lemon & chilli sauce

Chicken tikka lg

Chicken marinated in yogurt, mixed herbs & spices slow cooked in a tandoor

Fish amritsari lg df

Basa, trevally or rockling (additional \$2pp) fillets marinated in spiced chickpea flour & deep fried, lemon wedge

Honey gobi df ve jn

Batter fried cauliflowerettes, rolled in honey, soy, sesame seeds, coriander

Onion bhaji lg ve df

Crispy fried battered onion rings

Lamb seekh kebab lg

Lean minced lamb & spices on skewers cooked in a tandoor

Vegetable samosa df ve

Savory pastry filled with spiced potatoes, green peas, spices, coriander

Sago cheese balls lg jn v

Golden fried balls filled with mildly spiced sago, cottage cheese & mashed potato

Mix vegetable kebab df vn jn

Golden fried cutlets of vegetables & potato filled with spiced mint & spices

Tandoori chicken (bone on or boneless) lg

Chicken marinated with Jai Ho's own ground Garam masala

ENTREE MENU

Vegetarian Entree

Paneer malai methi lg v

Cottage cheese, gravy, fenu leaves, spices

Paneer butter masala lg v

Cottage cheese, tomatos, cashew nut & exotic fenu leaves (Methi) gravy, fresh cream

Kadhai paneer lg v

Cottage cheese, tomato, onion & capsicum, fresh coriander

Shahi paneer lg v

Cottage cheese, tomato, cashew nut gravy, almonds

Malai kofta lg v

Deep fried potato & cheese balls, gravy

Matar paneer lg v

Cottage cheese, peas, spiced gravy, fresh coriander

Shabnam curry lg v

Mushrooms, green peas & grated cottage cheese, creamy sauce, fresh cream

Mixed vegetables lg df v

Seasonal vegetables sautéed in traditional Indian spices & onion gravy finished, fresh coriander

Masaladar aloo gobi lg df v

Cauliflowerettes & roasted potatoes, cumin seeds, ginger, tomatoes, spices, resh coriander

Aloo bhngare baigan lg df v

Roasted eggplant & potatoes, jai ho gravy, fresh coriander

Pumpkin masala lg df ve jn

Roasted cubed pumpkins & green peas, mustard seeds & curry leaves, Jai Ho gravy, coriander

Punjabi chana masala lg df ve

Roasted chickpeas, thick masala gravy, cumin, ground turmeric, fresh coriander

MAIN MENU

Main

Murg kali mirch lg

Chicken, tomato, onions, freshly cracked black pepper, fresh coriander

Butter chicken lg

Chicken, tomatos, cashew nuts, fenu leaves, gravy, fresh cream

Chicken tikka masala lg

Chicken tikka sautéed with tomato, onion & capsicum, herbs & spices, fresh coriander

Kashmiri murg lg

Chicken, Kashmiri chilies, fennel scented yogurt gravy

Chicken madras lg

Chicken, mustard seeds, curry leaves, coconut milk

Bhuna gosht lg

Spring goat slow roasted, herbs & spices, fresh coriander

Lamb rahara lg

Spring lamb, minced lamb (Keema) onions, tomato, spices

Lamb do pyaza lg

Spring lamb, onions, hot & spicy gravy, fresh coriander

Lamb saag wala lg

Spring lamb, chopped spinach (Saag), onions, tomato, spices, fresh cream

Beef vindaloo lg

Beef, potatoes, hot vindaloo sauce, fresh coriander

Beef rogan josh lg

Beef, onion & tomato gravy, fennel, spices, fresh coriander

Fish masala lg

Fish fillets, tomato, onion & capsicum, herbs & spices, fresh coriander

Fish makhani lg

Fish, tomato, cashew nut & exotic fenu leaves (Methi) gravy, fresh cream

MAIN MENU

Vegetarian Main

Paneer malai methi lg v

Cottage cheese, gravy, fenu leaves, spices

Paneer butter masala lg v

Cottage cheese, tomatos, cashew nut & exotic fenu leaves (Methi) gravy, fresh cream

Kadhai paneer lg v

Cottage cheese, tomato, onion & capsicum, fresh coriander

Shahi paneer lg v

Cottage cheese, tomato, cashew nut gravy, almonds

Malai kofta lg v

Deep fried potato & cheese balls, gravy

Matar paneer lg v

Cottage cheese, peas, spiced gravy, fresh coriander

Shabnam curry lg v

Mushrooms, green peas & grated cottage cheese, creamy sauce, fresh cream

Mixed vegetables lg df v

Seasonal vegetables sautéed in traditional Indian spices & onion gravy finished, fresh coriander

Masaladar aloo gobi lg df v

Cauliflowerettes & roasted potatoes, cumin seeds, ginger, tomatoes, spices, fresh coriander

Aloo bhngare baigan lg df v

Roasted eggplant & potatoes, jai ho gravy, fresh coriander

Pumpkin masala lg df ve jn

Roasted cubed pumpkins & green peas, mustard seeds & curry leaves, Jai Ho gravy, coriander

Punjabi chana masala lg df vn

Roasted chickpeas, thick masala gravy, cumin, ground turmeric, fresh coriander

INDIAN SIDES

Vegetarian Dal

Tadka dal **lg v jn**
Tempered lentils, fresh herbs, cumin seeds & spices, fresh tadka

Dal makhani **lg v jn**
Slow cooked kidney beans & black lentils in a rich blend of cream & butter

Dal saag **lg v**
Spinach & tempered yellow lentils, grounded spices, onions & tomato, fresh cream

Sides

Mango chutney **vn df**
Sweet & sour tangy chutney

Mixed pickles **lg vn df**
Seasonal vegetables & green mangoes in an aged recipe of herbs & spices

Red onion salad **lg vn df**
Red onion finished with freshly squeezed lemon juice & spices

Tomato & cucumber salad **lg vn df jn**
Tomatoes & cucumber, lemon juice & spices

Garden salad **lg vn df**
Tomatoes & cucumber, lemon juice & spices

Raita **ve df jn**
Grated crisp cucumber & carrots, natural yoghurt, ground cumin & coriander

Biryani Rice

Handi chicken biryani **lg**
Basmati rice & herbs served in a traditional handi, fresh raita

Handi vegetable biryani **lg**
Basmati rice & herbs served in a traditional handi, fresh raita

INDIAN SIDES

Rice

Basmati **lg ve df jn**
Basmati rice, cumin seeds

Jeera **lg ve df**
Basmati rice, cumin seeds & onions

Lemon **lg vn df**

Breads

Butter Naan **v**
Plain flour tandoori bread cooked in clay oven brushed with butter

Roti **v**
Wholemeal bread cooked in the base of tandoor brushed with butter

Garlic Naan **v**
Plain flour tandoori bread cooked in clay oven brushed with garlic butter

Pudina Naan **v**
Plain flour tandoori bread cooked in clay oven brushed mint butter

Rumali Roti **v**
Wafer thin flat bread folded together to create a handkerchief envelope Basmati rice, mustard seeds, onions & fresh lemon juice

Coconut **lg v**
Basmati rice, grated coconut, mustard seeds & fresh cream

Matar **lg vn df**
Basmati rice, green peas, & onions

DESSERT MENU

Dessert

Gulab jamun

Homemade cottage cheese dumplings deep fried & soaked in sugar syrup

Pistachio kulfi

Homemade traditional ice cream with pistachio nuts

Mango kulfi

Homemade traditional ice cream made with king of mangoes (Alphonso)

Rose kulfi

Homemade traditional rose ice cream

Mocha kulfi

Homemade traditional ice cream with a Mocha fusion for the coffee & chocolate lovers

Gajjar ka halwa

Grated carrots with dried fruits & milk

Fruit salad jn

Seasonal fruits

Pecan ice cream

Premium pecan ice cream

Vanilla ice cream

Premium vanilla ice cream





INDIAN DINING
MENU

GATHER
NOURISH
celebrate