

64. Jeera Aloo	12.5
Potato cubes cooked with cumin seeds and spices.	
65. Aloo Gobhi	14
Fresh cauliflower and potatoes cooked with onion, tomatoes, ginger & fresh coriander.	
* 66. Bhindi Masala	14
Okara cooked with onion & spices	
67. Dhal Makhani	13
Black lentils with tint of red kidney beans cooked on slow fire and flavored with ginger, garlic and butter.	
* 68. Panchrangi Dhal Tadka	13
Blend of five dhals cooked on slow fire & tossed with tomatoes, onion, ginger, garlic & cumin seeds.	

RICE & BIRYANI

69. Jeera Rice	5.5
Steamed basmati rice tossed in wok with cumin seed and tint of diced onions.	
70. Mattar Pulao	7.5
Steamed basmati rice tossed with cumin seeds, green peas & onions.	
71. Veg Biryani	12.5
Basmati rice cooked with vegetables and special biryani herbs & spices served with raita.	
* 72. Chicken Biryani	14.5
Basmati rice cooked with choice of veggies & tender chicken pieces and special biryani herbs & spices. Served with vegetables raita.	
* 73. Lamb Biryani	14.5
Basmati rice cooked with choice of veggies & tender lamb pieces and special biryani herbs & spices. Served with vegetables raita.	

NAAN & BREADS

74. Plain Naan	3
The famous Indian bread made from standard plain wheat flour cooked in tandoor.	
75. Butter Naan	3
The famous Indian bread made from plain wheat flour cooked in tandoor.	
* 76. Garlic Naan	3.5
Plain naan finished with fresh garlic & coriander on the top.	
77. Cheese Naan	3.5
Naan Stuffed with mashed cottage cheese, fresh coriander and spices.	
78. Peshwari Naan	4
Naan stuffed with nuts & Raisins.	
* 79. Lacha Butter Naan	4
india gate speciality naan - must try	
80. Lacha Paratha	3.5
Plain naan made from whole meal wheat flour with lot of twists and taste.	
* 81. Podina Paratha	3.5
Lacha paratha finished with fresh mint on top	
82. Keema Naan	4.5
Plain naan stuffed with lamb mince & spices.	

* House Speciality  Hot

SALADS & SIDES

83. Veg Raita/Boondi Raita	4.5
Fresh yoghurt mixed with cucumber & tomato or boondi Flavoured with red chilli & Roasted herbs.	
84. Mix Garden Salad	5.5
85. Kachumber Salad	5.5
Finely chopped cucumber, Carrot, tomatoes and red onions.	
86. Lacha Onion Salad	2.5
87. Papadom (4 pieces)	2.5
88. Mango Sweet Chutney / Pickle / Hot green chutney	2

MAHARAJA BANQUET

Minimum 2 Persons

India Gate Banquet Vegetarian **28.0**

Per Person

Entrée : Paneer pakora, samosa, hara bhara kebab, onion bhaji
Mains : Palak Paneer, Malai Kofta, Veg Korma & Dhal Makhani with naan, rice, raita, salad, papad, pickle
Dessert: Gulab jamun or mango kulfi or Hot Chocolate Pudding

India Gate Banquet - Non Vegetarian **35.0**

Per Person

Entrée : Chicken tikka, Lamb seekh kabab, Fish Amritsari & Kaju Roll.
Mains : Butter Chicken, Lamb Rogan Josh, Chicken Tikka masala & Veg korma with naan, rice, salad, Raita, papad, pickle
Dessert: Gulab jamun or mango kulfi or Hot Chocolate Pudding

All persons on the table will be charged at per person rate

INDIA GATE
FINE INDIAN DINING

PRIVATE DINING
CONFERENCE
& PARTY VENUE

- Please mention your taste for mains - Mild, Medium or Hot
- Please advice if any time restrictions or allergies.
- We are fully licensed.
- We accept all major credit cards. Mobile EFTPOS available to pay at your table.
- Cheques will be accepted if pre-arranged. All menu prices include GST.

SOUPS

- * 1. chicken Sweet Corn Soup 8.5
- * 2. Veg Hot & Sour Soup 6.5
- 3. Veg Clear Soup 5.5
- 4. Prawns Hot & Sour Soup 9.5

STARTERS Served with complimentary chutney

- * 5. Masala Papad 3.5
- 6. Hara Bhara Kebab (6 pieces) 5.5
Patties made from potatoes, mixed vege, fresh coriander & spinach.
- 7. Onion Bhaji 5.5
Sliced onion rings dipped in spicy chickpeas batter and deep fried.
- 8. Paneer Pakora (8 pieces) 7.5
Homemade cottage cheese dipped in chickpeas batter and deep fried.
- 9. Samosa Shahi (2 pieces) 5.5
Triangular hand rolled pastry stuffed with mashed potatoes, green peas, dry fruit, ground & whole spices and topped with yoghurt & sauces.
- 10. Kaju Roll (6 pieces) 5.5
Rolls made of mashed potatoes, cashews, fresh ginger, chili, coriander & spices.
- 11. Veg Spring Rolls (6 pieces) 5.5
Mix veggies rolled in fine pastry.
- * 12. Papdi Bhalla Chatt 6.5
Flatened puris and lentils flour dumplings with yoghurt, tamarind & mint chutney, roasted cumin powder and assortment of misc items as per taste.
- * 13. Pani Puri (6 pieces) 6
Round fluffy balls made of wheat flour & semolina filled with a tint of boiled potatoes, tamarind chutney and spicy water.
- 14. Fish Amritsari (8 pieces) 12
Battered fried fish fillets marinated with herbs and spices.
- 15. Fish Finger (8 pieces) 12
Chef's speciality served with tartare sauce
- 16. Golden Prawns (8 pcs) 14.5
Tiger prawns seasoned with garlic & golden fried
- 17. Vegetarian Mix Platter 15.5
Combination of samosa, spring rolls, onion bhaji, paneer pakora & hara bhara kebab.
- 18. India Gate Tikka Platter 22
Combination of chicken tikka, Murg malai tikka, Kali mirch chicken tikka, Haryali chicken tikka & Fish tikka

KEBABS (Cooked in traditional mud oven - tandoor)

Served Sizzling hot with complimentary chutney

- | | Half | Full |
|--|------|------|
| * 19. Tandoori Chicken | 12.5 | 19.5 |
| <small>Fresh Chicken marinated with ginger, yoghurt, kashmiri chili powder and ground spices.</small> | | |
| 20. Chicken Tikka | 12.5 | 17.5 |
| <small>Succulent fresh boneless chicken portions marinated with ginger, garlic, yoghurt and grounded spices.</small> | | |
| 21. Malai Murgh Tikka | | 18.5 |
| <small>Fresh boneless chicken portions marinated in cream, cheese, cashew & ginger-garlic paste.</small> | | |
| 22. Chicken Tikka Haryali | | 17.5 |
| <small>fresh boneless chicken portions marinated with mint sauce.</small> | | |

- 23. Kali Mirch Chicken Tikka 17.5
Fresh boneless chicken portions marinated in cream, cheese & cashews, ginger, garlic and crushed black pepper.
- * 24. Seekh Kebab 16.5
Lamb mince mixed with Indian herbs & spices, rolled on to skewers.
- 25. Kaloji Jhinga (10 pieces) 18.5
Jumbo prawns marinated with ginger, yoghurt, paprika, ground spices and toasted nigela seeds.
- 26. Kesri Fish Tikka 18.5
Fresh fish fillets marinated in yoghurt, turmeric, kesar, ginger & garlic paste.
- * 27. Paneer Tikka & Veggies 13.5
Homemade cottage cheese & veggies marinated with spices & herbs and cooked on skewers in tandoor.

INDO CHINESE

- * 28. Chilly Chicken 17
Battered fried boneless chicken cubes tossed in wok with diced onions, capsicum, spring onions.
- 29. Chicken Manchurian 17
Chicken Mince dumplings tossed in wok with diced onion, capsicum & soy sauce. Manchurian style
- 30. Veg Manchurian 14.5
Mixed veggies (cabbage, carrot, sp onions) dumplings tossed in wok with diced onions, capsicum, spring onions and soy sauce. Manchurian style
- 31. Gobi Manchurian 14.5
Same as Veg Manchurian but using Cauliflower instead of mixed veggies.
- * 32. Chilly Cheese 16
Batter fried homemade Cottage Cheese cooked in wok and tossed with diced onions, capsicum, spring onions & soy sauce
- 33. Veg Fried Rice 10.5
Steamed rice cooked in iron wok and tossed with lot of carrot, cabbage, capsicum, spring onions & fresh coriander.
- 34. Chicken Fried Rice 13.5
Steamed rice cooked in iron wok with chicken, egg, spring onion, cabbage, carrot & fresh coriander.
- 35. Veg Noodles 11.5
Steamed egg noodles cooked in iron wok with carrot, capsicum, cabbage & garnished with fresh coriander & spring onions.
- 36. Chicken Noodles 14
Steamed egg noodles cooked in iron wok with chicken, onion, carrot, cabbage, capsicum & garnished with fresh coriander & special onions.
- * 37. American Veg Chopsuey 14
A delightful preparation of Crispy noodles served with vegetables and freshly made tangy sauce.
- * 38. American Chicken Chopsuey 16
A delightful preparation of Crispy noodles served with vegetables, boneless chicken pieces fried egg on top and freshly made tangy sauce
Fried Egg on the topped can be ordered for items 33 to 37 for \$2 extra

MAINS

All mains are served with a bowl of steamed basmati Rice. Extra rice if required will be charged @\$3.0 per bowl. Please let us know if you don't need rice.

LAMB & CHICKEN

- * 39. Butter Chicken 17
Tender morsels of boneless chicken marinated overnight partially cooked in tandoor and finished in mild creamy tomato based gravy with a tint of dry fenugreek leaves.
- 40. Chicken Tikka Masala 17
Boneless chicken pieces partially cooked in tandoor and finished in tomatoes, Onion & ginger based gravy with diced onions & green capsicum.
- 41. Chicken Karahi 17
Boneless pieces of tender chicken partially cooked in tandoor and finished in thick onion gravy with abundance of fresh coriander & capsicum.

- * 42. Lamb Rogan Josh 17
Boneless lamb pieces cooked in North Indian non creamy onion & tomatoes gravy
- * 43. Lamb Vindaloo 17
Boneless pieces of lamb cooked in red goan spicy gravy.
- 44. Lamb Madras / Chicken Madras 17
Boneless lamb or chicken cooked in south Indian coconut gravy.
- 45. Lamb Korma / Chicken Korma 17
Boneless lamb or chicken cooked in cashews creamy gravy - Muglai style.
- 46. Lamb Saagwala / Chicken Saagwala 17
Boneless Lamb or chicken pre-cooked in tandoor and skillfully mixed with fresh boiled spinach.
- * 47. Punjabi Chicken Curry 17
Fresh chicken pieces with or without bone cooked in onions, tomatoes, ginger & fresh coriander punjabi style curry.
- * 48. Boti Masala 17
Boneless lamb pieces cooked chef's style.

SEAFOOD

- * 49. Fish Masala 17
Fish fillets cooked in onion & tomatoes thick gravy.
- 50. Fish Madras 17
Fish fillets cooked in south Indian Madras style coconut gravy.
- 51. Prawn Masala 19.5
Shelled jumbo prawns cooked in onions & tomatoes thick gravy.
- * 52. Butter Prawn Masala 19.5
Shelled jumbo prawns cooked in special mild tomatoes creamy gravy.

VEGETARIAN

- 53. Malai Methi Mattar 15
Green peas with fenugreek leaves cooked in Spinach creamy gravy.
- * 54. Butter Paneer 15
Homemade cottage cheese in mild creamy tomato based gravy with tint of dry fenugreek leaves.
- 55. Paneer Butter Masala 15
Homemade cottage cheese in mild tomatoes creamy gravy with diced onion & green capsicum.
- * 56. Paneer Pasanda 17
Homemade stuffed cottage cheese cooked in tangi tomatoes mild gravy
- 57. Paneer Karahi 16
Homemade cottage cheese cooked in thick onion & tomatoes gravy.
- 58. Palak Paneer 15
Homemade cottage cheese blended with fresh boiled spinach puree cooked with onions, ginger & garlic.
- 59. Mattar Paneer 14
Green Peas and cottage cheese in onion & tomatoes gravy and garnished with fresh coriander & ginger.
- * 60. Paneer Bhurji 16
Mashed homemade cottage cheese with tint of green peas tossed with fresh coriander, tomatoes & onions.
- 61. Khumb Matar 15
Green peas and button mushrooms in thick onion & tomatoes gravy.
- 62. Vegie Korma 14
Variety of Veggies cooked in Muglai style Cashews creamy gravy.
- * 63. Malai Kofta 15
Dumplings made of mashed potatoes, Paneer, vegies, cashews & nuts cooked in thick creamy cashews gravy.