

# Flavours of India Menu

## ENTREES

**VEGETABLE SAMOSA** \$5  
Crispy deep fried pastry, filled with spicy potatoes & peas

**CHICKEN TIKKA** \$12  
Mildly spiced Chicken Fillet, marinated with yoghurt & spices, cooked in the tandoor

**LAMB CHOPS** \$14  
Lamb Cutlets marinated in yoghurt, fresh ginger, Garam Masala, cooked in the tandoor

**CHILLI PRAWN** \$16  
Prawn cooked with sauce, marinated in Indian spices & cooked on a slow fire

**TANDOORI PRAWNS** \$17  
King Prawns marinated in tandoori spices and cooked on skewers in the tandoor

**CHILLI PANEER** \$15  
Cottage cheese with Capsicum and Onion

**MIXED ENTRÉE ON SIZZLER PLATE** \$15  
Combination of a Samosa, a Chicken Tikka, & a Lamb Chop

## ACCOMPANIMENTS

**KATCHUMBAR** \$4  
Diced onion, cucumber and coriander salad.

**RAITA** \$4  
A refreshing blend of natural yoghurt, cucumber and spices.

## SIDE ORDERS

**PLAIN NAAN** \$3  
Bread cooked in the tandoor

**GARLIC NAAN** \$4  
Topped with Garlic and Coriander

**CHEESE NAAN** \$4  
Filled with Tasty Cheese

**KASHMIRI NAAN** \$4  
Filled with mixed dried Fruit and Spices

**STEAMED BASMATI RICE** \$3

**VEGETABLE PULAO** \$7  
Basmati Rice cooked with seasonal vegetables & Indian herbs

## MAIN COURSE

### BEEF

**BEEF VINDALOO (HOT)** \$13  
A Goan special, vinegar marinated Beef cubes in hot spicy gravy

**BEEF MADRAS (MEDIUM)** \$13  
Tender boneless pieces of Beef cooked with a spicy combination of mustard seeds, curry leaves & coconut milk

**BEEF MASALA (MEDIUM)** \$13  
A medium Beef curry with spiced vegetables & fresh tomatoes

### CHICKEN

**BUTTER CHICKEN (MILD)** \$13  
Tender, boneless pieces of smoke roasted Chicken cooked in creamy tomato based gravy.

**MANGO CHICKEN (MILD)** \$13  
Boneless Chicken fillets cooked in a mango sauce, with chopped onions & mustard seeds

**CHICKEN TIKKA MASALA (MEDIUM)** \$13  
Boneless Chicken marinated and cooked in the tandoor, w. chopped onion, tomato, capsicum and herbs.

**CHICKEN SPINACH (MILD)** \$13  
Tender boneless pieces of Chicken cooked in pureed fresh garden spinach flavoured with fragrant methi (fenugreek) leaves

**CHICKEN CHETTINAD (MEDIUM)** \$13  
Spicy Chicken pieces tempered with mustard seeds & curry leaves in a crushed pepper & coconut sauce. South Indian style

### LAMB

**LAMB ROGANJOSH (MEDIUM)** \$15  
Traditional Kashmir style Lamb slow cooked with spices, garnished with coriander

**LAMB KHORMA (MILD)** \$15  
Boneless Lamb pieces cooked in a mildly spiced cashew nut & yoghurt sauce

**SPINACH LAMB (MEDIUM)** \$15  
Tender boneless pieces of Lamb cooked in pureed fresh garden spinach flavoured with fragrant methi (fenugreek) leaves

**LAMB MADRAS (HOT)** \$15  
South Indian style Lamb cooked with a spicy combination of mustard seeds, curry leaves & coconut milk

## SEAFOOD

**PRAWN VINDALOO (HOT)** \$16  
A Goan special, vinegar marinated King Prawns in hot spicy gravy, with coconut milk

**PRAWN MALABARI (MEDIUM)** \$16  
King Prawns cooked in rich coconut gravy flavoured with a special blend of spices

**FISH MOLLY (MEDIUM)** \$16  
Fish cooked in coconut cream, black pepper & curry leaves in Kerala style with green chilli.  
Speciality of Kerala

**GOAN FISH CURRY (MEDIUM)** \$16  
Traditional Goan style Fish curry, an all time favourite.

## VEGETARIAN

**BUTTER PANEER (MILD)** \$12  
Cubes of cottage cheese & peas cooked in a tomato based gravy finished with cream.

**CHEESE SPINACH CURRY (MILD)** \$12  
Puree of fresh spinach cooked with homemade cottage cheese, fenugreek & milk spices

**ALOO MATAR (MILD)** \$12  
A rich curry with peas, potatoes and tomatoes

## DESSERTS

**MANGO KULFI** \$5  
Home made Ice Cream bursting with Mango

**PISTA BADAM KULFI** \$5  
Home made Ice Cream – a delicious blend of reduced milk, pistachio, cardamom & blanched almonds

THANK YOU FOR DINING AT KILLARA INN HOTEL & CONFERENCE CENTRE!