

Big Fat Indian

QUICK BITES OR STARTERS

PANIPURI \$15

Puffed flour balls filled with potato and chickpeas served with mint and tamarind water.

MUSHROOM OLIVE KULCHA \$12

Naan bread stuffed with mushroom, olive, shredded cheese and Indian herbs.

HONEY CHILLI CAULIFLOWER \$18

Fenugreek, honey and soy sauce mixed with sweet and tangy sauce.

VEG FRITTERS \$16

Potato, cauliflower, spinach, chickpea flour and herbs.

MUSHROOM-EH-BAHAR\$18

Marinate overnight with north Indian smoked spices served with grilled onion, capsicum and dill herb raita.

PANEER TIKKA \$18

Cottage cheese, grilled capsicum and raita.

ROYAL CHICKEN TIKKA\$22

Marinate overnight with tikka spicy paste.

CHICKEN ROSEMERY \$22

Fresh cream, pepper and garlic.

PEPPER MINT LAMB RUMP TIKKA\$22

Marinate overnight with mint, garlic, yoghurt, Indian herbs.

SMOKED LAMB CHOPS \$26

Overnight marinated with spicy tandoori masala.

JAMMU TAWI CRISPY FRIED FISH\$24

Barramundi fillet marinates overnight with herbs and spices from northern region of India.

MALIBU COCONUT TANDOORI PRAWNS .. \$24

King prawns mixed with fresh coconut, Malibu liquor and herbs.

VEGITARIAN CURRIES

RAJMA MASALA\$22

Red kidney beans tempered with zotic bhaderwahi spices.

DAAL MAKHNI \$24

Black lentil and red kidney beans slow cooked overnight in creamy tomato sauce.

PUNJABI KADHI PAKORA\$22

Mixed vegetable fritters dunked in a tangy yogurt-based curry.

CHICKPEA POTATO MASALA\$22

Tomato, onion, fresh herbs and finish in semi dried curry.

POTATO EGGPLANT MASALA\$22

Cooked in tomato-based grave and seasoned with dry mango powder.

SHAHI PANNER \$25

Cottage cheese, cashew, fresh cream and tomato based rich sauce.

PANNER BUTTER MASALA \$25

Cottage cheese, diced cut onion and capsicum tempered with Indian herbs and fresh cream.

NON-VEG CURRIES



BUTTER CHICKEN\$27

Chicken cooked in clay over port "tandoor", finished in tomato-based sauce, cashew, cardamom and fresh cream

one of most famous chicken curry throughout in Australia and originally from capital of India 'Delhi'..

ROYAL CHICKEN TIKKA MASALA \$27

Overnight marinate chicken cooked with diced cut onion and capsicum, fresh cream and clarified butter.

One of most selling curry in London and originally from North India.

MANTHAL CHICKEN CURRY\$27

Thigh chicken cooked with special spices picked from Jammu region, fresh coriander and tikki masala.

This recipe picked priced from a small town of Jammu and Kashmir known as Manthal

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SIDES

PAPADUMS\$7

A papadum also known as papad, is a snack that originated in the Indian subcontinents. Dough of black gram bean flour is either deep fried.

BOONDI RAITA\$7

Creamy yoghurt base is a classic Indian side this version has a cucumber, ground Spices and chat masala

MINT SAUCE\$5

Fresh mint, creamy yoghurt, ginger and ground spices

SALAD

FRESH GARDEN SALAD \$10

GRILLED CHICKEN SALAD \$16

MASALA ONION \$8



DESSERT

TIRAMISU \$18

It is a coffee-flavoured Italian dessert. It is a made of ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar and mascarpone, flavoured with cocoa.

GULAB-EH-JAMUN \$12

It is a sweet confectionary or dessert, originating in the Indian subcontinents and type of mithai popular in India..

SAFFRON KULFI \$12

This creamy, frozen Indian dessert gets its flavour from finely ground pistachios, almonds, cashew and a pinch of floral, earthy saffron.

VINDALOO\$28

Tomato-based sauce with house made spicy vindaloo paste available in chicken, lamb and pork.

Vindaloo is spicy in his nature, originally from Goa, based on the Portuguese dish carne d' alhos.

MADRAS CURRY\$28

Mustard seeds, curry leaves, whole dry red chilli and fresh coconut cream available in chicken, lamb and pork.

Madras is one of most famous curry in south India and gets its name from the city Madras 'Now city name is Chennai'

LAMB ROGAN JOSH\$28

Kashmiri spices, yoghurt and fenugreek.

One of authentic recipe of Kashmir and well known throughout in curry lovers.

BOMBAY LAMB CURRY\$28

Lamb meat cooked along with baby potatoes and fresh coconut cream.

The base ingredients of this blend were first used in dishes in India before brits 'colonized India.

PORK BELLY MASALA \$25

Pork meat cooked with selected spices of Bengal, red chilli and curry leaves.

Awadi- Mughlai cuisine was being brought into Bengal by the Nawabs who were calling Bengal their home.

PRAWNS PAKORA CURRY \$30

Ginger, garlic, hing, yoghurt and fresh coriander.

Kadhi pakora is a popular Punjabi dish consisting of pakoras served in creamy and delicious yoghurt sauce known as 'Kadhi'.

FISH TIKKA MASALA \$30

Fish cooked in clay oven port 'tandoor' onion and capsicum, fresh cream and coriander.

Tikki Masala was popularised by cooks from India living in Great Britain and offered at restaurants around the world.

BREAD AND RICE

STEAM BASMATI RICE\$8

JEERA PULAO\$8

PLAIN NAAN\$5

BUTTER NAAN\$6

GARLIC NAAN\$6

CHESS NAAN\$9

ROTI\$5



**ALA CARTE
MENU**