

## RICE DISHES



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| 58. Saffron Rice   | \$5.00  |
| Basmati rice infused with saffron.   |         |
| 59. Coconut Rice   | \$6.50  |
| Basmati rice cooked in coconut milk or coconut flakes.   |         |
| 60. Lemon Rice   | \$6.50  |
| Basmati rice cooked with mustard seeds, curry leaves, coconut and freshly squeezed lemon juice.                              |         |
| 61. Zeera Rice   | \$6.50  |
| Basmati rice cooked with cumin seeds.  |         |
| 62. Pea Pulao  | \$6.50  |
| Basmati rice cooked with cumin seeds and peas.   |         |
| 63. Kashmiri Pulao   | \$7.00  |
| Basmati rice cooked with spiced dried fruits and nuts.   |         |
| 64. Chicken Biryani  | \$13.50 |
| Aromatic basmati rice flavoured with saffron and cooked with chicken and exotic spices. Served with Raita.                   |         |
| 65. Lamb Biryani   | \$14.00 |
| Aromatic basmati rice flavoured with saffron and cooked with succulent pieces of lamb and exotic spices. Served with Raita.  |         |
| 66. Vegetarian Biryani   | \$13.50 |
| Aromatic basmati rice flavoured with saffron and cooked with fresh seasonal vegetables and exotic spices. Served with Raita. |         |
| 67. Goat biryani   | \$14.00 |
| Aromatic basmati rice flavoured with saffron and cooked with goat and Exotic spices. Served with Raita.                      |         |

## BREADS FROM TANDOOR



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|--|--------|
| 68. Butter Naan  | \$2.50 |
| Highly recommended and popular bread cooked in tandoor.                          |        |
| 69. Garlic Naan  | \$3.00 |
| Naan seasoned with homemade fresh garlic butter and coriander.                   |        |
| 70. Roti   | \$2.50 |
| Wholemeal flour bread.   |        |
| 71. Lacha Parantha   | \$3.50 |
| Flaky naan finished with butter.   |        |
| 72. Aloo Parantha  | \$4.00 |
| Made of whole wheat bread stuffed with aromatic spices, green peas and potatoes. |        |
| 73. Masala Kulcha  | \$4.00 |
| Tandoori bread stuffed with potatoes, cottage cheese, cumin and coriander.       |        |
| 74. Keema Naan   | \$5.00 |
| Tandoori bread stuffed with spicy minced lamb.                                   |        |
| 75. Kashmiri Naan  | \$5.00 |
| Tandoori Bread stuffed with dried fruits and nuts.                               |        |
| 76. Cheese Naan  | \$5.00 |
| Tandoori bread stuffed with tasty shredded cheese.                               |        |
| 77. Cheese Garlic naan   | \$5.50 |
| Tandoori bread stuffed with tasty shredded cheese and topping with garlic paste. |        |



**KARAN'S**  
Indian Restaurant



## ACCOMPANIMENTS

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|--------------------------|--------|
| 78. Pappadums (4 pieces) | \$3.00 |
| 79. Chutney (Mango)      | \$3.00 |
| 80. Chutney (Mint)       | \$3.00 |
| 81. Chutney (Tamarind)   | \$3.00 |
| 82. Raita                | \$4.50 |
| 83. Achar (Mixed Pickle) | \$3.00 |
| 84. Garden Salad         | \$5.00 |

## DRINKS

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|-----------------------|--------|
| 85. Salted Lassi      | \$3.50 |
| 86. Soft Drinks (any) | \$2.50 |
| 87. Mango Lassi       | \$4.00 |

## DESSERTS

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|----------------------------|--------|
| 88. Mango Kulfi            | \$4.50 |
| 89. Rasmalai               | \$6.00 |
| 90. Gulab Jamun (2 pieces) | \$6.00 |
| 91. Nati wati kulfi        | \$5.00 |



# Authentic Indian Food



**DINE IN/ TAKEAWAY /CATERING / DELIVERY**

**FAMILY PACK (\$75)**

**[SAVE \$15]**

Samosa (4 Pcs), Chicken Tikka (4 Pcs), Butter Chicken  
, Lamb Rogan Josh, Veg Korma, Naan (4 Pcs),  
Rice (2), Pappadums (4 pcs)

**DINNER FOR 2 (\$41.99)**

**[SAVE \$10]**

Samosa (2 peices), Chicken tikka  
(2 peices) Butter chicken Veg korma,  
2\*Naan ,1\*Rice, papad (2 peices)

10/95 Hazel Glen Drive, Doreen-3754

**FOR ONLINE ORDERS CALL US AT**

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**MON TO SUN 04:30 -10:00 PM**



## ENTREE – VEGETARIAN

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|--|----------|
| 1. Veg. Samosa (2 pieces)<br>Spicy potato and peas wrapped in crispy pastry.   | \$5.50   |
| 2. Onion Bhaji (4 pieces)<br>Sliced onion incorporated into batter made from chickpea flour, fresh coriander and spices. Deep fried. | \$5.50   |
| 3. Pakoras (4 pieces)<br>Lightly spiced fried onions, potatoes, cauliflower and spinach enveloped in delicate chickpea batter.       | \$5.50   |
| 4. Tandoori Mushroom (6 pieces)<br>Cup mushrooms marinated with yoghurt, herbs and spices, cooked to perfection in Tandoor.          | \$11.99  |
| 5. Paneer Tikka (4 pieces)<br>Cottage Cheese marinated in tandoori masala and grilled with onion and capsicum.                       | \$11.99  |
| 6. Mix veg platter (2 pieces each samosa, pakora, onion bhaji)   | \$ 12.99 |



## ENTREE - NON-VEGETARIAN

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| 7. Chicken Tikka (4 pieces)<br>Tender pieces of boneless chicken marinated in yoghurt, garlic and ginger, flavoured with spices and roasted in the tandoor.   | \$11.90 |
| 8. Tandoori Chicken (Half)<br>Chicken marinated in yoghurt, garlic, ginger and flavoured with freshly ground spices, roasted in tandoor.  | \$11.00 |
| 9. Tandoori Chicken (Full)  | \$17.50 |
| 10. Lamb Seekh Kebab (4 pieces)<br>Minced lamb meat blended with onions, special spices and herbs and roasted on a skewer in tandoor.   | \$12.50 |
| 11. Tandoori Prawns (6 pieces)<br>Tiger prawns, marinated in yoghurt, garlic and delicately flavoured with herbs and spices cooked in tandoor.  | \$15.50 |
| 12. Haweli Sizziling Non Veg Tandoori Platter (9 pieces)<br>Marinated with ginger, garlic and exotic herbs. Succulently prepared in tandoor to perfection. (Chicken tikka, lamb seekh kebab and tandoori chicken) | \$18.50 |



## MAINS VEGETARIAN

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| 13. Dal Makhani<br>Black lentils and kidney beans cooked in creamy sauce, tomato sauce and garnished with coriander and ginger.                 | \$12.90 |
| 14. Dal Tadka<br>Yellow lentils cooked with cumin seeds, asafoetida powder, sautéed with spices.  | \$12.90 |
| 15. Aloo Gobi<br>Cauliflower, flowers and potatoes stir in a kadhai with onion, ginger, tomatoes and mild spices.                               | \$13.50 |
| 16. Eggplant Masala (Aloo Baingan)<br>Cubes of eggplant cooked with potatoes, tomatoes and flavoured with spices.                               | \$13.50 |
| 17. Chickpeas (Chana Masala)<br>One of our chef's special, chickpeas cooked in thick gravy with tamarind, crushed tomato, ginger and coriander. | \$13.50 |
| 18. Palak Paneer<br>Cottage cheese cubes cooked in ever popular thick creamy butter sauce.  | \$13.50 |
| 19. Aloo Palak<br>Potatoes cooked with finely pureed spinach.   | \$13.50 |
| 20. Paneer Butter Masala<br>Cottage cheese cube cooked in ever popular thick creamy butter sauce.   | \$14.00 |
| 21. Paneer Malai Methi<br>Cottage cheese cooked with cream, cashew and fenugreek leaves.  | \$13.50 |
| 22. Paneer Tikka Masala<br>Cottage Cheese marinated in tandoori masala and grilled with onion and capsicum and cooked in masala gravy.          | \$16.00 |
| 23. Kadai Paneer<br>Cottage Cheese cubes stir fried in a wok with onion, tomatoes, bell pepper and spices.                                      | \$13.50 |



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| 24. Malai Kofta<br>Cottage Cheese and potato dumplings enveloped in a subtle gourmet sauce.  | \$13.50 |
| 25. Shahi Paneer<br>Mughlai dish, Cottage cheese cubes cooked in sinfully rich cashew, almond, pistachio cream sauce with garlic and lemon.          | \$14.00 |
| 26. Chilli Paneer (Indo-Chinese Style)<br>Fresh marinated cottage cheese tossed with capsicum and onion in homemade chilli sauce.                    | \$13.50 |
| 27. Mushroom Mutter<br>Fresh mushrooms and green peas cooked with onions, garlic, ginger and tomatoes.   | \$13.50 |
| 28. Mutter Paneer<br>North Indian delicacy of fresh green peas & cottage cheese cooked in tomato gravy and garnished with freshly chopped coriander. | \$13.50 |
| 29. Bhindi Masala (seasonal)<br>Okra cooked with garlic, ginger, onion and tomatoes.   | \$15.00 |
| 30. Veg Korma<br>Traditional merging of nine mixed vegetables cooked in cashew and almond sauce. An all-time favourite.                              | \$13.50 |
| 31. Mixed Vegetable<br>A variety of garden fresh vegetables sautéed in fresh herbs and spices.   | \$13.50 |



## MAINS NON-VEGETARIAN

### CHICKEN

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| 32. Butter Chicken<br>Strips of boneless chicken roasted in Tandoor and then cooked in a light creamy fresh tomato sauce.  | \$15.00 |
| 33. Chicken Tikka Masala<br>Chicken cooked in Tandoor and then simmered in a mixture of garlic, coriander, tomato and gourmet sauce.   | \$15.00 |
| 34. Chicken Korma<br>Succulent pieces of chicken superbly combined in a sauce made from nuts and fresh cream.  | \$15.00 |
| 35. Chicken Vindaloo<br>A spicy Indian speciality of boneless pieces of chicken cooked with vinegar and hot chilli.  | \$15.00 |
| 36. Kadhai Chicken<br>North Indian dish cooked with succulent pieces of chicken stir-fried in a wok with onion, tomatoes, bell pepper and spices.                              | \$15.00 |
| 37. Coconut Chicken (Chicken Madras)<br>Succulent chicken pieces superbly combined in onion gravy, curry leaves, coconut milk and south Indian spices.                         | \$15.00 |
| 38. Chicken Saag<br>Boneless chicken cooked with spinach, tomatoes and a touch of cream.   | \$15.00 |
| 39. Chilly Chicken (Dry)<br>Tender bites of chicken marinated in soy sauce, batter fried and tossed in a wok with onions and capsicum. An irresistible Indo-Chinese favourite. | \$15.99 |
| 40. Chicken Curry<br>Boneless chicken pieces cooked in a light and aromatic curry on gentle flame to extract the perfect flavour.  | \$15.00 |
| 41. Mango Chicken<br>Boneless pieces of chicken cooked in an exciting mild mango sauce.  | \$15.00 |
| 42. Lemon Chicken<br>Boneless pieces of chicken cooked in an exciting mild onion gravy and lemon grass flavoured.  | \$15.00 |

## LAMB/BEEF/GOAT



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| 43. Lamb Rogan Josh<br>Lamb cooked in herbs and rich gravy. A traditional delicacy from Kashmir.                                    | \$16.00 |
| 44. Lamb Saag<br>Lean lamb cooked with spinach, herbs, spices and simmered in fresh cream.  | \$16.00 |
| 45. Lamb Vindaloo<br>A spicy Lamb curry cooked with vinegar and hot chilli sauce.   | \$16.00 |
| 46. Lamb Madras<br>Succulent lamb pieces superbly combined in onion gravy, curry leaves, coconut milk and South Indian spices.      | \$16.00 |
| 47. Lamb Masala<br>Boneless diced Lamb cooked in onion, tomato, capsicums and medium hot spices flavour.                            | \$16.00 |
| 48. Lamb Korma<br>Soft Juicy pieces of lamb superbly combined in a sauce made from Cashew nuts and fresh cream.                     | \$16.00 |
| 49. Beef Rogan Josh<br>Beef cooked in herbs and rich gravy  | \$15.50 |
| 50. Beef Vindaloo<br>A spicy Beef curry cooked with vinegar and hot chilli sauce.   | \$15.50 |
| 51. Beef Madras<br>Succulent beef pieces superbly combined in onion gravy, curry leaves, coconut milk and South Indian spices.      | \$15.50 |
| 52. Beef Bhuna<br>Succulent cubes of beef flavoured with ground spices and cooked with onion and capsicum. A classic Indian recipe. | \$15.50 |
| 53. Goat Curry<br>Goat (with bone) slow roasted with chef's special herbs & spices. Finished with fresh coriander.                  | \$15.00 |

## SEAFOOD DELICACIES

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| 54. Prawn Masala<br>Tiger prawns cooked in Tandoor, then simmered in fresh tomatoes, onions and capsicum.  | \$17.00 |
| 55. Prawn Curry<br>The unique curry sauce flavoured with mustard seeds, curry leaves, dominated with coconut flavour.  | \$17.50 |
| 56. Goan Fish Curry<br>Rockling fish pieces gently simmered in coconut blended with ginger, garlic and mildly spiced. A speciality of the West Coast of India. | \$17.00 |
| 57. Fish Masala<br>Fish cooked with onions, capsicum, tomato and medium hot spices.  | \$17.50 |

