

INDIAN INN MOONTA

BY THE 

VEGETARIAN ENTREES

MIXED PAKORA'S (4 PIECES)	\$8.50
<i>Mixed vegetables, grated and marinated in Chickpea Flour with Cumin powder and deep fried in Oil (Hot), served with Mint Chutney.</i>	
VEGETABLE COCKTAIL SAMOSA'S	\$7.50
<i>Triangular pastry parcels filled with spiced potatoes and peas.</i>	
BUTTA KEBAB (2 PIECES)	\$8.50
<i>Rice Flour American Corn sautéed in Green Chilli with Garlic seasoned with Salt and Black pepper.</i>	
VEGETABLE MANCHURIA	\$9.00
<i>Carrot, Cauliflower, Cabbage finely chopped, seasoned with garlic, ginger & Mixed with Cornflour deeply fried then tossed in hot garlic & sweet chilli sauce.</i>	
GOBI 65	\$7.90
<i>Cauliflower florets coated in Besan flour, deeply fried then seasoned with curry leaves, whole red chilli & cashunuts.</i>	

ENTREES

SEEKH KEBAB (2 PIECES)	\$8.50
<i>Succulent Lamb minced, marinated with Indian herbs and coated with chopped Capsicum, ginger & garlic in Tandoor Oven.</i>	
LAMB CHOPS (2 PIECES)	\$9.50
<i>Juicy part of lamb is marinated in Ginger & Garlic, Indian Spices then roasted in Tandoor Oven.</i>	
TANDOORI SQUID	\$8.90
<i>Squid marinated in special spice powder in lemon juice and slightly cooked in Tandoor Oven.</i>	
CHICKEN TIKKA (3 PIECES)	\$8.50
<i>Tandoori Chicken marinated in Indian spices roasted in Tandoor Oven.</i>	
BEEF CROQUETTES (2 PIECES)	\$9.90
<i>Beef fillet minced and marinated in garlic, onion & blackpepper coated with cornflour and deeply fried.</i>	

VEGETARIAN MAINS

EGGPLANT MASALA	\$14.50
<i>Dices of eggplant cooked in tomato base (Makhani) unittl death, seasoned with salt and chilli.</i>	
VEGETABLE JALFREJE	\$14.50
<i>Julianne vegetables cooked in onion masala & capsicum with Dhaniya Powder and Cumin.</i>	
MALAI KOFTA	\$14.50
<i>Cottage cheese (Paneer) and potatoes dumplings cooked in tomato, kaju gravy and finised with cream.</i>	
DAAL MAKHANI	\$14.50
<i>Black gram Rajma Lentils soaked, gently cooked in tomato gravy and garnished with fresh butter.</i>	
SAAG PANEER	\$15.50
<i>Paneer cubes cooked in spinach puree and tempered in Mustard Seeds & Cumin in onion masala.</i>	

MAIN COURSES

CHICKEN CURRIES ALL \$15.90

BUTTER CHICKEN	
<i>Marinated Chicken Fillets roasted in Tandoor Oven, cooked in Almond and Tomato sauce, finished with cream.</i>	
CHICKEN KORMA	
<i>Boneless Chicken cooked in exceptional flavoured white curry sauce and nuts and finished with cream.</i>	
CHICKEN MADRAS (MEDIUM SPICY)	
<i>Roasted Indian spices ground and cooked with chicken, coconut milk and curry leaves.</i>	
CHICKEN VINDALOO (HOT SPICY)	
<i>A Western Indian dish, Chicken cooked with Indian spices and red chillies and Vindaloo paste. Recommended for spice lovers.</i>	
CHICKEN PEPPER (MEDIUM SPICY)	
<i>Chicken cooked in Tomato Onion Masala and seasoned with black pepper and whole Dhaniya.</i>	

LAMB CURRIES ALL \$16.90

LAMB KORMA	
<i>Lamb cooked in white gravy and tomato base gravy, seasoned with cardamom powder.</i>	
LAMB MADRAS (MALABAN: MEDIUM SPICY)	
<i>Diced lamb cooked in Malabar special gravy and seasoned with ginger curry leaves.</i>	
LAMB VINDALOO (HOT & SPICY)	
<i>Lamb curry enhanced with red hot flavour, recommended for spice lovers.</i>	
LAMB SAAG	
<i>Spinach puree and Lamb together with butter and seasoned with cumin powder.</i>	
LAMB ROGAN JOSH	
<i>Traditional Josh, Kashmiri lamb cooked in brown onion masala.</i>	

BEEF CURRIES ALL \$16.90

BEEF VINDALOO	
<i>Beef dices cooked in Vindaloo paste with whole garam masala & onion masala. Recommended for spice lovers.</i>	
BEEF SAAG	
<i>Spinach puree and Beef together with butter and seasoned with cumin powder.</i>	
BEEF MADRAS	
<i>Beef dices cooked in Malabar gravy, finished with coconut thickened cream.</i>	
BEEF ROGAN JOSH	
<i>Traditional josh, Kashmiri beef cooked in brown onion masala.</i>	

SEAFOOD CURRIES

GOAN FISH CURRY	\$19.90
<i>Fish fillet marinated cooked in tanteng Malaabar gravy with curry leaves.</i>	
PRAWN MALABAR	\$20.90
<i>Tiger Prawns tempered in mustard curry leafs & cooked in tomato gravy coconut cream.</i>	

CHEF'S BEST

THE BAA AND BIRD	\$20.90
<i>One roasted Lamb Shank and one roasted Duck Leg gently braised in whole garlic and black pepper, Indian mace and bay leaves.... Delicious !!!</i>	

BIRYANI'S

VEGETARIAN BIRYANI	\$14.50
<i>Basmati Rice cooked with selection of seasoned vegetables, fragrant spices, herbs and cashew nuts.</i>	
CHICKEN BIRYANI	\$15.90
<i>Chicken cooked with basmati rice, brown onions, herbs, rose water ground spices, mace and bay leaves.</i>	
LAMB BIRYANI	\$16.90
<i>Lamb pieces cooked with basmati rice, brown onions, herbs, rose water, ground spices, mace and bay leaves.</i>	
BEEF BIRYANI	\$16.90
<i>Beef cooked with basmati rice, brown onions, herbs, rose water, ground spices, mace and bay leaves.</i>	

INDIAN BREADS

PLAIN NAAN	\$3.50
GARLIC NAAN	\$4.00
BUTTER NAAN	\$4.00

RICE

PLAIN RICE	\$3.00 SMALL	\$4.50 LARGE
<i>Steamed basmati rice</i>		
SAFFRON RICE	\$3.00 SMALL	\$4.50 LARGE
VINDALOO RICE	\$4.50 SMALL	\$7.00 LARGE
<i>Rice cooked in Vindaloo sauce and seasoned with butter & pepper</i>		

PICKLES ALL \$2.00

SWEET MANGO, DATE & TAMARIND, EGGPLANT.

DESSERTS

KUFI	\$6.50
<i>Indian Ice cream</i>	
GULAB JAMUN WITH OR WITHOUT ICE CREAM (3 PIECES)	\$6.50

INDIAN SOFT DRINKS ALL \$5.00

Thums Up
Limca
Mango Lassi (yoghurt & mango pulp)

INDIAN HOT BEVERAGE \$4.50

INDIAN MASALA TEA

LUNCH ONLY SPECIALS

TUESDAY TO FRIDAY ALL \$9.90

BUTTER CHICKEN AND RICE
LAMB KORMA AND RICE
BEEF MADRAS AND RICE