

BANQUETS

VEG BANQUETS - \$37

ENTREE
SAMOSA, ONION BHAJI,
VEG SHAMMI KEBAB

MAIN COURSE
VEG HANDI, ALOO GOBHI, PANEER
BUTTER MASALA, DAL TADKA,
RICE/RAITA/NAAN, KACHUMBER SALAD

NON-VEG BANQUETS - \$44

ENTREE
SAMOSA, CHICKEN TIKKA,
LAMB SEEKH KEBAB

MAIN COURSE
BUTTER CHICKEN, LAMB SAAGWALA,
NIZAMI HANDI, DAL MAKHNI

MUNCHERS BANQUETS - \$55

ENTREE
SAMOSA, CHICKEN TIKKA,
MACHI AMRITSARI, LAMB CHOPS

MAIN COURSE
BUTTER CHICKEN, LAMB ROGAN JOSH,
VEG HANDI, DAL MAKHNI,
GOAN FISH CURRY

ENTREES

FROM THE TANDOOR

PANEER TIKKA - \$16.99
COTTAGE CHEESE PREPARED WITH
SPICES IN TANDOOR

BHARWAN GUCCHI - \$16.99
BUTTON MUSHROOM STUFFED WITH CHEESE,
GREEN CHILLIES AND CHOPPED ONIONS

MALAI BASIL KEBAB - \$18.99
CHICKEN BREAST, CREAM CHEESE, BASIL

CHICKEN TIKKA (HALF) - \$18.99
CHICKEN THIGH, TRADITIONAL INDIAN SPICES,
GARLIC, LEMON

TANDOORI CHICKEN (HALF) - \$18.99
ROASTED CHICKEN, MARINATED IN YOGHURT
AND SPICES COOKED IN TANDOOR

AVADHI LAMB CHOPS - \$24.99

LAMB CHOPS SAFFRON & MARINATED IN YOGHURT
AND SPICES

LAMB SEEKH KEBAB - \$18.99

SPICED GROUND MEAT SHAPED INTO
SKEWERS AND GRILLED

LASUNI PRAWNS - \$23.99

KING PRAWNS, GINGER & GARLIC, LEMON

TANDOORI SALMON - \$23.99

SALMON DICED, MARINATED IN FRESH LIME LEAVES
PEPPER CORN, AND CHEESE MARINATED AND
COOKED IN CLAY OVENS

PLATTERS

VEG- PLATTER - \$26.99

SAMOSA, ONION BHAJI,
PANEER TIKKA, SHAMMI KEBAB

MIXED PLATTER - \$29.99

SAMOSA, LAMB SEEKH KEBAB
CHICKEN TIKKA, MACHI AMRITSAR

NON-VEG PLATTER - \$33.99

CHICKEN TIKKA, LAMB SEEKH KEBAB,
MACHI AMRITSARI, PRAWN PAKORA

MUNCHERS PLATTER - \$34.99

SAMOSA, LAMB SEEKH KEBAB,
CHICKEN TIKKA, LAMB CHOPS,
TANDORI SALMON

CRISPY BITES

TRIO OF SAMOSA - \$12.00

SAMOSA STUFFED 3 WAYS WITH LAMB,
POTATO, SPINACH & CREAM CHEESE

ALOO TIKKI (V) - \$14.00

CRISPY POTATO CUTLET

ONION BHAJJI - \$12.00

CRISPY BATTERED ONIONS

SHAMMI KEBAB - \$14.00

MINCED VEGETABLE PATTY

CHEESE CHILLI BALLS - \$16.99

CHEESY BALLS MADE FROM BREADCRUMBS, STUFFED
WITH CREAM CHEESE AND SPICES



PRAWN PAKORA - \$22.99

PRAWN FRITTERS MARINATED WITH SPICE
POWDERS AND CHICKPEA FLOUR

POPCORN CHICKEN - \$15.99

SPICY DEEP-FRIED CHICKEN BREAST THAT IS
TANGY AND SIMPLY MOUTH WATERING

MACHI AMRITSARI - \$18.99

FISH MARINATED WITH LIME JUICE, CUMIN POWDER AND
PEPPER DIPPED IN GRAM FLOUR BATTER AND DEEP FRIED

FROM THE PAN

PANEER CHILLI MILLI - \$18.99

CRISPY COTTAGE CHEESE, CAPSICUM,
ONIONS AND CHILLI

BURNT CHILLI CHICKEN - \$19.99

CRISPY CHICKEN, BURNT CHILLI, CAPSICUM, ONION

CHICKEN 65 - \$19.00

SPICY DEEP-FRIED CHICKEN THAT IS TANGY
AND SIMPLY MOUTH WATERING

CALAMARI CHILLI MILLI - \$20.99

DEEP FRIED CALAMARI RINGS TOSSED WITH T
RIO OF CAPSICUMS, RED CHILLI, AND
FRESH GROUND BLACK PEPPER

CHILLI GARLIC SCALLOPS - \$16.99

SCALLOPS STIR FRIED WITH CRUSHED
RED CHILLI AND GARLIC

MAINS

VEGETERIAN

PANEER BUTTER MASALA/ PANEER MAKHNI - \$19.99

PANEER TIKKA MASALA/SHAHI PANEER/
LASUNI PALAK PANEERCHOICE OF PANEER
DISHS WITH DISTINCTIVE TASTE AND FLAVOURS

MUNCHERS KORMA - \$20.99

CHEF'S MODERN TAKE ON THE TRADITIONAL
MIXED VEGETABLE KORMA

PINDI CHANA MASALA (V) - \$19.99

A CLASSIC PUNJABI DELICACY, CHICKPEAS SOAKED
OVERNIGHT AND COOKED WITH A SPECIAL BLEND
OF FENUGREEK, CUMIN, AND OTHER INDIAN HERBS

BAGHARE BAINGAN (V) - \$20.99

EGGPLANT PREPARED WITH CHILLI AND COCONUT
TEMPERED WITHMUSTARD SEEDS AND CURRY LEAVES

SAFFRON MALAI KOPTA - \$20.99

COTTAGE CHEESE DUMPLINGS IN A CREAMY
SAFFRON-ENRICHED GRAVY

BHINDI DO PYAZA (V) - \$19.99

STIR-FRIED OKRA SPICED WITH ONION
AND SUN-DRIED SPICES

BROCCOLI CHICKPEA CURRY (V) - \$20.99

CURRY LOADED WITH VEGGIES — BROCCOLI,
AND CHICKPEA, FULL OF PROTEIN AND FIBRE,
GREAT OPTION FOR GLUTEN FREE AND VEGAN DIET

VEG HAANDI (V) - \$19.99

MIX VEGETABLE CURRY PREPARED WITH ONION
TOMATO AND CASHEW PASTE, SIMMERED
IN SPICY GRAVY

MADRAS VEG CURRY(V) - \$20.99

A LIP SMACKING SOUTH INDIAN PREP, AN
ASSORTMENT OF DISTINCTIVE SPICES MAKES
THIS DISH DANCE WITH TREMENDOUS FLAVOURS

MUSHROOM MATAR - \$20.99

SEMI-DRY DISH MADE WITH MUSHROOMS
AND PEAS COOKED IN CREAMY ONION, TOMATO,
AND CASHEW SAUCE

METHI MATAR MALAI - \$19.99

VERY FRAGRANT NORTH-INDIAN RICH CREAMY
GRAVY MADE FROM ONION, FENUGREEK
LEAVES, PEAS, AND SPICES

DAL TADKA(V) - \$16.99

GARLIC AND MASALA TEMPERED YELLOW LENTILS

DAL MAKHNI - \$16.99

SLOW-COOKED CREAMY BLACK LENTILS

BOMBAY ALOO GOBI(V) - \$16.99

BOMBAY STYLE CAULIFLOWER AND POTATO

POTATO STIR FRY WITH CUMIN - \$16.99

(JEERA ALOO) (V)
A MILDLY SPICED DISH MADE OF BOILED POTATOES,
SAUTEED GOLDEN WITH TURMERIC, CUMIN
AND TOPPED WITH FRESHLY CHOPPED CORIANDER



CHICKEN

- BUTTER CHICKEN - \$23.99**
TOMATO AND CREAM BASED ALL TIME FAVOURITE, FLAVOURED WITH FENUGREEK
- CHICKEN TIKKA MASALA - \$22.99**
CHUNKS OF ROASTED CHICKEN COOKED WITH PEPPERS AND SPICED SAUCE
- CHICKEN MADRAS - \$23.99**
AUTHENTIC SOUTH INDIAN CHICKEN CURRY MADE WITH BLEND OF SPICES, THAT IS RICH AND FILLED WITH FLAVOURS
- KARAHI CHICKEN - \$23.99**
DELICIOUS AND FLAVOURFUL DISH MADE WITH CHICKEN, ONIONS, TOMATOES, GINGER, GARLIC AND GROUND SPICES
- CHICKEN PHALL - \$23.99**
SPECIALLY FOR THE SPICE LOVERS, FIERY PREPARATION OF CHICKEN WITH SMOKED CHILLI AND PEPPER
- CHICKEN VINDALOO - \$23.99**
CHICKEN FLAVOURED WITH VINDALOO MASALA AND VINEGAR
- CHICKEN SAAGWALA - \$23.99**
CHICKEN PIECES COOKED WITH SPINACH BASED GRAVY AND GALIE
- HYDERABADI DUM KA MURG - \$24.99**
CHICKEN DELICATELY COOKED WITH SAFFRON AND VARIOUS HERBS
- CHICKEN KORMA - \$23.99**
COOKED WITH CREAMY CASHEW AND DRIED COCONUT GRAVY

LAMB

- LAMB ROGAN JOSH - \$23.99**
DELICACY FROM NORTH INDIA COOKED WITH TOMATOES AND WHOLE SPICES
- LAMB KORMA - \$23.99**
COOKED WITH CREAMY CASHEW AND DRIED COCONUT GRAVY
- LAMB VINDALOO - \$23.99**
LAMB FLAVOURED WITH VINDALOO MASALA AND VINEGAR



- KADAHY LAMB - \$23.99**
LAMB COOKED WITH KADAI MASALA, ONION, AND TOMATO GRAVY WITH BELL PEPPERS
- LAMB SAAGWALA - \$23.99**
LAMB PIECES COOKED WITH SPINACH-BASED GRAVY AND GARLIC
- DUM CHOPS CURRY - \$26.99**
LAMB CHOPS SLOW COOKED WITH CHEF'S SPECIAL SPICES IN A SEALED POT
- BHUNA LAMB GOSHT - \$23.99**
TRADITIONAL INDIAN LAMB DISH COOKED WITH RICH INDIAN SPICES IN A SEMI DRY GRAVY

SIZZLERS

- TANDOORI CHOPS - \$33.99**
SUCCULENT LAMB CHOPS MARINATED WITH YOGURT AND INDIAN SPICES SERVED ON A SIZZLING PLATE
- MUNCHERS SIZZLERS - \$31.99**
2 PIECES- PRAWNS PAKORA, MACHI AMRITSARI, CHICKEN TIKKA
- PANEER SIZZLER - \$28.99**
COTTAGE CHEESE CUBES MARINATED IN CHEF'S SPECIAL SPICE BLEND SERVED ON A SIZZLING PLATE

SEA FOOD

- GOAN FISH CURRY - \$24.99**
FISH COOKED IN COCONUT GRAVY AND TEMPERED WITH MUSTARD SEEDS AND CURRY LEAVES
- FISH MASALA - \$24.99**
SEMI DRY FISH PREPARATION COOKED WITH INDIAN MASALA
- PRAWN MASALA CURRY - \$26.99**
TENDER PINK PRAWN COOKED IN THIN TOMATO AND ONION GRAVY
- KADAI JHINGA - \$26.99**
PRAWNS COOKED WITH ONIONS, CAPSICUM AND GROUND SPICES

BIRYANI

- CHICKEN BIRYANI - \$23.99**
SEASONED BASMATI RICE COOKED WITH BONELESS CHICKEN, FRESH MINT AND SPICES
- LAMB BIRYANI - \$23.99**
DELICIOUS SPICE INFUSED LAMB COOKED WITH LONG GRAIN BASMATI RICE
- GOAT BIRYANI - \$23.99**
DELICIOUS SPICE INFUSED GOAT COOKED WITH LONG GRAIN BASMATI RICE
- VEGETABLE BIRYANI - \$19.50**
BASMATI RICE COOKED WITH DELICATELY SPICED VEGETABLES FLAVOURED WITH FRESH MINT AND SAFFRON

BREADS

- PLAIN NAAN - \$3.99**
REFINED FLOUR BREAD COOKED IN TANDOOR OVEN
- BUTTER NAAN - \$3.99**
NAAN BRUSHED WITH UNSALTED CLARIFIED BUTTER
- GARLIC NAAN - \$4.99**
NAAN TOPPED WITH GARLIC BUTTER
- ROTI - \$3.99**
WHOLEMEAL PLAIN BREAD
- PARATHA - \$4.99**
WHOLEMEAL FLAKY BREAD
- ALOO PARATHA - \$5.99**
WHOLEMEAL BREAD STUFFED WITH POTATO FILLING
- STUFFED KULCHA - \$5.99**
NAAN FILLED WITH CHOICE OF CREAM CHEESE, ONIONS, CHILLI
- KHEEMA NAAN - \$5.99**
NAAN STUFFED WITH LAMB MINCE
- KASHMIRI NAAN - \$5.99**
NAAN STUFFED WITH MIX OF DRY FRUITS AND NUTS
- TRUFFLE OIL AND MUSHROOM NAAN - \$7.50**
NAAN WITH MUSHROOMS AND BRUSHED WITH TRUFFLE OIL/NUTS

- CHEESE CHILLI GARLIC NAAN - \$6.50**
NAAN TOPPED WITH GARLIC BUTTER, CHILLI & CHEESE

RICE

- STEAM RICE - \$4.99**
JEERA RICE - \$5.99
SAFFRON RICE - \$6.50
PEAS PULAO - \$7.50
SPINACH AND GARLIC RICE - \$7.50
COCONUT RICE - \$7.50

SIDES & SALADS

- RAITA - \$5.99**
KACHUMBER - \$5.99
ONION SALAD - \$5.99
GREEN SALAD - \$5.99
MANGO PICKLE - \$2.50
MIXED PICKLE - \$2.50
PAPADUMS (4 PCS) - \$3.99
CHICKEN TIKKA SALAD - \$19.50
MALAI BASIL KEBAB SALAD - \$20.50

KIDS MENU

- CHIPS - \$6.99**
CHIPS & NUGGETS - \$11.99
FISH & CHIPS - \$11.99

DESSERT

- GULAB JAMUN - \$5.99**
FULL CREAM MILK DUMPLINGS SOAKED IN SAFFRON INFUSED SYRUP
- KULFI - \$5.99**
MANGO/PISTACHIO

Curry Munchers makes every attempt to identify ingredients that may cause an allergic reactions for those with food allergies. However there is always risk of contamination as in our kitchen . We use products such as milk, eggs, gluten, seafood, peanuts, other nuts, sesame seeds and capsicum, although we have strict cross contamination policies we can not guarantee a total absence of these products in any of our cuisine's, meat, carb nor vegetable. Customers with food allergies must be aware of this risk. Curry Munchers will not assume any liability for adverse reactions from the food consumed, or items one may come in contact with whilst eating any of our meals or itemised food sources.

