

46. Baingan Aloo	\$ 17.50
Fried eggplant and potatoes cooked in light spices.	
47. Aloo Gobi	\$ 17.50
Cauliflower and potatoes tossed with spices and tomatoes.	
48. Mutter Paneer	\$ 18.50
Cottage cheese and green peas simmered in a medium gravy.	
49. Mixed Vegetable Curry	\$ 17.50
Seasonal fresh vegetables cooked in Indian spices.	
50. Bhindi Masala	\$ 17.50
Diced okra pieces cooked with onion and fresh tomatoes in aromatic spices.	
51. Aloo Saag	\$ 17.50
Fresh spinach and diced potatoes cooked with light spices.	
52. Vegetable Korma	\$ 18.50
Mixed vegetables cooked with mixed nuts in a creamy gravy.	
53. Aloo Mutter	\$ 17.50
Diced potatoes cooked with peas in a medium gravy.	
54. Mushroom Cashew Mutter	\$ 18.50
Mushrooms, cashew nuts and peas cooked in a mild creamy gravy.	
55. Vegetable Makhani	\$ 18.50
Mixed vegetables cooked in a mild tomato and cashew nut gravy.	
56. Kadai Paneer	\$ 18.50
Cottage cheese tossed with capsicum, onion and ginger and cooked in a hot and sour gravy.	
57. Shahi Paneer	\$ 18.50
Cottage cheese cooked in a tomato and cashew nut cream sauce.	
58. Chilli Paneer	\$ 18.50
Cottage cheese tossed with fresh chilli, ginger, garlic and capsicums on a slow heat.	

## Rice and Biryani

59. Saffron Rice	(S) \$ 6.50	(L) \$ 7.50
60. Coconut Rice	(S) \$ 7.00	(L) \$ 8.00
61. Fried Rice		\$ 10.00
62. Kashmiri Pulao (contains nuts)		\$ 11.00
63. Biryani Rice (Plain)	(S) \$ 10.00	(L) \$ 12.00
64. Vegetable Biryani		\$ 17.50
65. Chicken / Lamb / Goat Biryani		\$ 18.50
66. Prawn Biryani		\$ 22.00

## Accompaniments

67. Raita	\$ 6.50
68. Garden Salad	\$ 6.50 / \$ 6.00
69. Onion Salad	\$ 6.50 / \$ 6.00
70. Pappadams (6pcs)	\$ 4.00
71. Mixed Pickles / Mint / Tamarind Chutney	\$ 3.00

Tandoori Bread	
72. Butter Naan	\$ 4.00
Plan flour tandoori bread.	
73. Garlic Naan	\$ 4.50
Plan flour tandoori bread layered with garlic.	
74. Herb Naan	\$ 4.50
Plan flour tandoori bread with fresh mixed herbs.	
75. Roti	\$ 4.00
Wholemeal tandoori bread.	
76. Chilli Cheese Naan	\$ 7.50
Naan filled with chilli and tasty cheese.	
77. Garlic Cheese Naan	\$ 8.00
Naan filled with tasty cheese and layered with garlic.	
78. Masala Kulcha	\$ 6.50
Naan filled with potatoes, peas and fresh coriander.	
79. Lacha Paratha	\$ 6.50
Flaky wholemeal bread layered with butter.	
80. Mint Paratha	\$ 7.00
Flaky wholemeal bread layered with dried mint.	
81. Kashmiri Naan	\$ 8.00
Naan filled with mixed nuts.	
82. Keema Naan	\$ 8.00
Naan filled with minced lamb and spices.	
83. Tandoori Chicken Naan	\$ 8.00
Naan filled with tandoori chicken pieces.	
84. Potato Kulcha	\$ 6.50
Naan filled with potatoes and light spices.	
85. Paneer Kulcha	\$ 8.00
Naan filled with cottage cheese and spices.	

## Desserts

86. Gulab Jamun	\$ 8.50
Fresh milk and semolina dumplings in sugar syrup.	
87. Pistachio Kulfi	\$ 8.50
Homemade pistachio ice cream.	
88. Mango Kulfi	\$ 8.50
Homemade mango ice cream.	
89. Plain Lassi / Mango Lassi	\$ 5.00 / \$ 6.00

## SUPER VALUE FAMILY PACK

2pcs Vege Samosa and 2pcs Tandoori Chicken  
 Butter Chicken or Chicken Curry  
 Lamb Rogan Josh or Beef Curry  
 Dal Makhani or Mixed Vege Curry  
 Large Saffron Rice

For Only  
**\$88.00**



\*Please enquire about our **VEGE FAMILY PACK**

# Tandoori Corner

Authentic North Indian Cuisine  
 BYO  
 Take Away Menu

**9887 4355**

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 WANTIRNA SOUTH 3152

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 tandooricorner@hotmail.com

TRADING HOURS

**Tuesday to Sunday**

**4.30pm - 9.30pm**

**Monday Closed**

A variety of gluten free  
 and vegan dishes available

We can also provide catering services  
 for all occasions. Please call us to enquire.

All prices are inclusive of G.S.T  
 Prices subject to change without notice.

## Entree

<b>1. Vegetable Samosa (2pcs)</b>	<b>\$ 10.00</b>
Crispy homemade short pastries parcelled with lightly green peas and potatoes.	
<b>2. Lamb Samosa (2pcs)</b>	<b>\$ 12.00</b>
Fine minced lamb cooked with green peas.	
<b>3. Spinach &amp; Vegetable Pakoras (5pcs)</b>	<b>\$ 10.00</b>
Spinach and vegetables battered in chickpea flour and fried.	
<b>4. Onion Bhajia (5pcs)</b>	<b>\$ 10.00</b>
Onion fritters battered in chickpea flour and fried.	
<b>5. Chicken Pakora</b>	<b>\$ 16.00</b>
Chicken tikka battered in chickpea flour and fried.	
<b>6. Paneer Pakora (4pcs)</b>	<b>\$ 16.00</b>
Cottage cheese battered in chickpea flour and fried.	

## Entree (From The Tandoor)

All tandoori items are served with garden salad and mint chutney

<b>7. Tandoori Mushrooms (6pcs)</b>	<b>\$ 16.00</b>
Button mushrooms marinated in yoghurt, spices and cooked in the tandoor.	
<b>8. Chicken Tikka</b>	<b>Entree (4pcs) \$ 16.00</b>
Boneless chicken marinated in yoghurt, exotic spices and herbs.	<b>Main (6pcs) \$ 20.00</b>
<b>9. Tandoori Chicken</b>	<b>Half \$ 18.00</b>
Whole chicken marinated in yoghurt, herbs, spices and cooked in the tandoor.	<b>Full \$ 30.00</b>
<b>10. Lamb Cutlets / Burrah Kebab (4pcs)</b>	<b>\$ 24.00</b>
Tender lamb cutlets marinated in cracked pepper, ginger, garlic, yoghurt and cooked in the tandoor.	
<b>11. Lamb Seekh Kebab</b>	<b>\$ 18.00</b>
Minced lamb with fresh coriander and spices cooked in the tandoor.	
<b>12. Mixed Tandoori Platter</b>	<b>\$ 34.00</b>
A mouth watering selection of tandoori chicken, chicken tikka, lamb cutlet and seekh kebab.	

## Main Course - Chicken

<b>13. Butter Chicken (Our Top Mild Speciality)</b>	<b>\$ 19.00</b>
Chicken tikka cooked in a mild tomato and cashew nut gravy, finished with cream.	
<b>14. Chicken Saag</b>	<b>\$ 19.00</b>
Chicken fillet cooked in fresh spinach with ginger and authentic spices.	
<b>15. Chicken Vindaloo (Spicy)</b>	<b>\$ 19.00</b>
Chicken fillet cooked in a traditional hot vindaloo gravy with potatoes.	

## 16. Chicken Korma

Chicken fillet cooked with fennel powder in a cashew and cream gravy.

**\$ 19.00**

## 17. Chilli Chicken (Chef's Special)

Chunky chicken tossed with brunoise of capsicum and onion with chefs special soy sauce and chilli.

**\$ 19.00**

## 18. Chicken Tikka Masala

Chicken tikka tossed with onion, capsicum and tomatoes in a medium spiced gravy.

**\$ 19.00**

## 19. Chicken Madras

A famous south Indian dish made with fresh curry leaves, mustard seeds and coconut milk.

**\$ 19.00**

## 20. Chicken Mushroom Cashewnut

A special cashew nut based chicken dish cooked with mushrooms and mild spices.

**\$ 20.00**

## 21. Chicken Curry

Chicken fillet cooked in a medium hot and sour gravy finished with coriander.

**\$ 19.00**

## 22. Kadai Chicken (Chef's Special)

Chicken cooked on slow heat with capsicum, onion and ginger, finished with coriander.

**\$ 19.00**

## Lamb

### 23. Lamb Rogan Josh

Tender lamb cooked in a special medium heat Kashmir Valley gravy with aromatic spices and mountain herbs.

**\$ 20.00**

### 24. Saag Gosht

Tender lamb cooked in fresh spinach with ginger and authentic spices.

**\$ 20.00**

### 25. Goat Curry (Chef's special)

Diced tender goat pieces with bone cooked in a delicious medium spiced gravy.

**\$ 22.00**

### 26. Kashmiri Lamb / Lamb Korma

Tender lamb cooked with mixed nuts in a creamy gravy.

**\$ 20.00**

### 27. Lamb Madras

Diced lamb cooked with fresh curry leaves, ginger, garlic and mustard seeds in a coconut gravy.

**\$ 20.00**

### 28. Lamb Vegetable Masala

Tender diced lamb tossed with fresh seasonal vegetables and light spices.

**\$ 20.00**

### 29. Bhuna Lamb / Beef

Tender diced lamb tossed with fresh capsicum, onion and tomatoes, finished with coriander.

**\$ 21.00**

### 30. Lamb Potato Vindaloo (Spicy)

Tender lamb cooked in a traditional hot vindaloo gravy with potatoes.

**\$ 20.00**

### 27. Lamb Keema Mutter

A special minced lamb curry cooked with green peas and exotic spices.

**\$ 20.00**

## Beef

### 32. Beef Rogan Josh

Tender beef cooked in a special medium heat Kashmir Valley gravy with aromatic spices and mountain herbs.

**\$ 20.00**

### 33. Beef Vindaloo (Spicy)

Tender beef cooked with garlic, spices and potatoes in a famous Goan vindaloo gravy.

**\$ 20.00**

### 34. Beef Madras

Tender beef cooked in a south Indian gravy with curry leaves, mustard seeds and coconut cream.

**\$ 20.00**

### 35. Beef Potatoes

A home style beef curry cooked with authentic spices and diced potatoes.

**\$ 20.00**

### 36. Chilli Beef (Spicy)

Diced beef tossed with brunoise of capsicum and onion with chef's special soy sauce and chilli.

**\$ 20.00**

### 37. Kashmiri Beef

Tender beef cooked with mixed nuts in a cream based gravy.

**\$ 20.00**

## Seafood

### 38. Prawn / Fish Vindaloo

Tiger prawns / fish cooked in a traditional hot vindaloo gravy.

Prawn **\$ 23.00**  
Fish **\$ 22.00**

### 39. Garlic Chilli Prawns (Spicy Favorite)

Tiger prawns tossed with fresh chilli, ginger, garlic and capsicums on a slow heat.

**\$ 23.00**

### 39. Mixed Goan Seafood Curry

Prawn, fish, clams, mussels and calamari cooked together in a mild Goan curry sauce.

**\$ 24.00**

### 40. Prawn Makhani

Tiger prawns cooked in a mild tomato and cashew nut gravy.

**\$ 23.00**

### 41. Malabar Prawn / Fish Curry

Tiger prawns / fish cooked in a mild home style coconut gravy with light spices.

Prawn **\$ 23.00**  
Fish **\$ 22.00**

### 42. Kadai Prawns

Tiger prawns tossed with capsicum, onion and ginger and cooked in a hot and sour gravy.

**\$ 23.00**

## Vegetarian

### 43. Malai Kofta

Cottage cheese, nuts and potato dumplings cooked in a creamy sauce with light spices.

**\$ 18.50**

### 44. Saag Paneer

Cottage cheese cooked in spinach and light spices.

**\$ 18.50**

### 45. Dal Makhani (House Speciality)

Black lentils cooked with tomatoes, spices and cream.

**\$ 17.50**