

VEGETARIAN DELIGHTS

Dal Makhni Black lentils stewed, seasoned with butter and spices	\$14.90
Dal Fry Yellow lentils cooked on slow heat, seasoned with sauteed onion, ginger, garlic & tomatoes & garnished with coriander	\$14.90
Bombay Aloo (Aloo Zera) Potatoes sauteed in special Indian spices	\$14.90
Paneer Makhni Cottage cheese cubes cooked in a creamy tomato sauce.	\$15.90
Saag Aloo Spinach, cream, ginger and garlic sauce based potato curry	\$14.90
Chana Masala Chick peas cooked thick gravy	\$14.90
Mixed vegetables Fresh seasonal vegetables cooked in ginger/garlic and mix of spices	\$14.90
Karahi Paneer Cottage cheese, Diced onion and capsicum, seasoned with spices and cooked in onion gravy	\$15.90
Malai Kofta Balls of cottage cheese and potatoes, cooked in nutty gravy	\$15.90
Kumbh Muttar Masala Mushroom and peas cooked in cashew nut gravy	\$14.90
Palak Paneer Dhaba style spinach and cheese cubes curry	\$15.90
Shahi Paneer Cottage cheese cooked in a cashew nut based gravy, exotic spices from shahi kitchen	\$15.90
Paneer Butter Masala Cubes of cottage cheese cooked in tomato and cream gravy	\$15.90
Navratan Korma Mixed vegetables cooked in an exotic curry variation using cashew nut base	\$15.90
Vegetable Jalfrezi Vegetables, capsicum and onion cooked in onion tomato gravy	\$14.90
Aloo Gobhi Potato and cauliflower cooked with garlic ginger, onion and Indian herbs and spices. A dry Veg. delicacy	\$14.90
Matar Paneer Cubes of cottage cheese with peas cooked in tomato and cream gravy	\$14.90
Aloo Matar Potatoes and peas based gravy	\$14.90
Paneer Chettinad Cottage cheese with black pepper, garlic, ginger and herbs based curry	\$15.90

RICE & BIRYANI

Basmati Rice Traditional steamed rice. served free with all main course. additional order.	\$3.00
Jeera Rice Steamed basmati rice tossed in wok with cumin seeds and tint of diced onions.	\$4.00
Coconut Rice Dish prepared by soaking white rice in coconut milk or cooking it with coconut flakes	\$5.00
Mattar Pulao Steamed basmati rice tossed with cumin seeds, green peas and onions.	\$4.00
Chicken Biryani Chicken tikka pieces blended with aromatic spices and cooked with rice, served with raita, (a delightful meal in itself).	\$17.00
Lamb or Beef Biryani Small dices of lamb or beef cooked with garlic, ginger, onion and a blend of spices and fried with rice	\$17.00
Vege Biryani Basmati rice cooked in spices and combination of seasonal vegetables served with raita	\$14.90
Prawn Biryani Prawns blended with garlic, ginger, onion, spices and cooked with rice	\$19.90

TANDOORI BREADS

Naan Buttered plain flour tandoori bread	\$3.00
Butter Naan Famous Indian hot bread coated with butter	\$3.00
Garlic Naan Naan coated with garlic & coriander leaves	\$3.50
Cheese Naan Naan stuffed with cheese	\$4.00
Cheese and Garlic Naan Naan stuffed with cheese & coated with garlic & coriander leaves	\$4.50
Stuffed Naan Naan stuffed with spicy peas and potatoes	\$4.50
Kashmiri Naan Naan stuffed with sultanas, sweetend coconut and red cherries	\$4.50
Tandoori Paratha Unleavened wholemeal flour bread with lashing of butter baked in tandoori oven	\$3.50
Paneer Kulcha Naan Stuffed with cottage cheese	\$4.50
Onion Kulcha Naan stuffed with diced onions and spices	\$4.50
Roti unleavened whole wheat bread	\$2.50
Chicken Naan Naan with a stuffing of mildly spiced chicken	\$4.50
Keema Naan Naan Stuffed with spicy lamb mince	\$4.50
Aloo Paratha wholemeal flour bread stuffed with potatoes, onions and spices	\$4.00



INDIAN RESTAURANT & BAR

Let me introduce you a world of authentic indian flavour that will mesmerize all your sense and taste buds. you will find something for everyone. our friendly, professional staff are here to enhance your experience of real indian cuisine.

iIn indian people believe that any recipe is incomplete without the essence of spices. at Gulmohar, you will find those spice infuse a soul into each of our dish with their deep and unique aromas, flavours and colors. here you will find traditional dishes from various Indian states and regions to enjoy. there is also a unique fusion of classic indian recipe with a little Chinese twist to delight any foodie.

OPENING HOURS

LUNCH	DINNER
Monday - Friday 11:30am - 2:30pm	Monday - Sunday 5:00PM - 10:00pm

(please advice to staff if you are allergic to any food products)

We will endeavor to cook all dishes to your requirement of Mild, Medium, Hot or Extra Hot. please advice your host

SALADS & SIDES

Veg Raita Fresh yoghurt mixed with cucumber and tomato	\$3.00
Cucumber Salad Finely chopped cucumber, carrot, tomatoes and red onion	\$5.00
Tandoori Chicken salad Boneless chicken, onion and vegetables	\$10.00
Green Garden Salad	\$5.00
Mint Chutney, Tamarind Chutney	\$2.50
Mango Chutney	\$2.50
Mixed Pickles	\$2.50
Poppadums(4 Pcs)	\$2.50
SIDE DISH PLATTER	\$8.50
Include Mint Chutney, Tamarind Chutney, Mango Chutney, Mixed Pickles	
Poppadums(2 Pcs)	

DESSERTS

Mango Kulfi Home made Mango flavoured dessert topped with mango pulp, cream and cherry	\$4.50
Gulab Jamun(2 pcs) Fried milk balls, soaked in syrup.	\$4.50
Deep fried ice-cream	\$5.00
Ice Cream flavours Choclate, vanilla, strawberry, cookies and cream	\$5.00

ENTREE VEG	
Samosa Triangular flour pastry filled with green peas and potatoes, deep fried and served with tamarind dressing (2 pieces per serving)	\$5.50
Onion Bhaji Slices on onion, coated with a chickpea batter, deep fried and served with tamarind dressing	\$5.50
Mixed Pakora Chef's special recipe	\$6.00
Subz Kebab Deep fried patties of cottage cheese, potatoes and green peas, served with mint dressing (4Pieces per serving)	\$7.50
Paneer Pakora Cottage cheese, Onion marinated with indian spices, Coated with Chickpea batter, deep fried and served with mint sauce	\$12.50
Paneer Tikka Cottage cheese , capsicum and onion marinated with indian spices and roasted in tandoor served with mint sauce	\$12.50
Tandoori Stuffed Capsicum Capsicum cheese with mixed vegetables and roasted in tandoor served with mint sauce.	\$12.00
Tandoori Mushroom Mushroom marinated overnight in ginger, garlic and roasted over charcoal	\$12.00
Vegetarian Gulmohar Platter (For 2) An assortment of Samosa, Onion Bhaji, Pakora and Subz kebab. served with mint and tamarind dressing.	\$16.50

NON-VEG	
Chicken Malai Tikka (Yummy Tummy)	\$12.50
Chicken marinated in yoghurt, crushed cashews, white pepper.	
Chicken Pakora	\$12.50
Chicken dipped in spicy chick pea flour and deep fried	
Chicken Tikka	\$12.50
Boneless thigh pieces marinated overnight in ginger, garlic and roasted over charcoal	
Garlic Tikka	\$12.50
Boneless chicken cubs marinated with yoghurt garlic, white pepper, aromatic indian herbs and cooked in tandoor, served with salad and mint dressing,(4 pieces per serving)	
Tandoori Chicken	Half \$11.50
Tender spring chicken marinated in yoghurt, spices and gently roasted over charcoal.	
Lamb Seekh Kebab	\$11.50
Lightly spiced lamb mince on skewers and roasted in tandoor, served with cabbage and mint dressing(4 pieces per serving)	
Tandoori Prawns	\$13.50
Tiger prawns marinated with yoghurt and our special tandoori sauce roasted in our tandoor. served with fresh green cabbage and mint dressing (9 pieces per serving)	
Prawns Pakora	\$13.50
King prawn dipped in spicy chick pea flour and deep fried	
Fish Tikka	\$12.50
Large chunks of fresh lemon fish marinated in yoghurt dressing and cooked in our tandoor, served with salad and mint dressing (4 pieces per serving)	
Fish Pakora	\$12.50
Chunky lemon fish marinated in lime, ginger and garlic, coated in a spiced gram flour batter then fried.	
Non Veg Tandoori Platter (for 2)	\$21.50
A selection of tandoori chicken, chicken tikka, Seekh kebab served with mint and tamarind dressing.	
Mix Gulmohar Platter (for 2) An assortment of Samosa, pakora, Chicken Tikka, Lamb Seekh kebab served with mint & tamarind dressing	\$18.50

BLEND OF INDIAN AND CHINESE VEG	
Spring Roll Mix veggie rolled in fine pastry	\$11.00
Chilli Paneer Cottage cheese cooked in onion, capsicum and green chillies	\$14.50 Choice of dry & gravy
Mushroom Chilli Mushroom cooked with onion, capsicum and green chillies in soy sauce	\$14.50
Veg. Manchurian Mixed veggies (cabbage,carrot,sp onion) dumplings tossed in wok with diced onions, capsicum,spring onions and soy sauce	\$14.50
NON-VEG.	
Chicken Lollipops (Drums of heaven)	\$9.50
Specially cut chicken drumsticks cooked in chef's special homemade sauce 3 pieces	
Chilli Chicken Chicken cooked with onion ,capsicum and green chillies in soy sauce	\$16.00
Chicken Manchurian Only one word for this recipe, they are YUMMY.....	\$16.00

SOUPS	
Chicken Clear Soup	\$7.50
Hot and Sour Soup	\$7.50
Choice of Chicken or Veg	
Tom Yum Soup	\$7.50
Choice of Chicken or Veg	
THE GULMOHAR BANQUET VEG.	
\$52.00(2 People)	
Entree	
Special banquet selection of samosa, veg. Pakora, Onion bhaji,Subz kebab	
Main (With Rice)	
Navratan korma. Malai kofta,Dal makhni, Paneer Butter Masala	
Bread	
Garlic Naan/Cheese Naan or Butter Naan	
Dessert	
Mango Kulfi/Gulab Jamun	

NON-VEG.	
\$59.00(2 People)	
Entree	
Special banquet selection of Chicken Tikka, Lamb Seekh Kebab, Samosa & Onion Bhaji	
Main (With Rice)	
Butter Chicken, Lamb Rogan Josh, Beef Vindaloo, Navratan Korma	
Garlic Naan/Cheese Naan or Butter Naan	
(any dish can be exchanged for equal price dish from menu)	
Dessert	
Mango Kulfi/Gulab Jamun	

MAIN COURSE HEAVEN	
CHICKEN	
Butter Chicken	\$17.90
Highly recommended, tender morsels of boneless chicken marinated overnight, smoked in tandoor and cooked in a delicate butter and tomato gravy	
Chicken Tikka Masala	\$17.90
Tender boneless chicken pieces grilled in tandoor then simmered in a tomato, onion sauce and enriched with fresh green peppers and aromatic spices	
Chicken Chettinad	\$17.90
Black Pepper, garlic, ginger and herbs based chicken curry	
Chicken Korma	\$17.90
Boneless Chicken pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavour	
Chicken Madras	\$17.90
A traditional south Indian dish, boneless chicken pieces cooked in coconut based gravy	
Chicken Vindaloo	\$17.90
A speciality from Goa, boneless chicken prepared with special vindaloo paste and carefully selected pieces	
Home Style Chicken Curry	\$17.90
Creamy Onion, ginger & garlic and tomato based curry	
Chicken Saagwala	\$17.90
Tender boneless pieces of chicken and spinach sauteed in garlic finished with cream and cooked with carefully selected pieces	
Mango Chicken	\$17.90
Boneless chicken morsels cooked together with mango and cream based gravy lightly spiced with herbs and spices	
Chicken Jalfarezi (famous from UK)	\$17.90
Roasted chicken cooked with mix veges and juliennes of capsicum,onion and sauteed with touch of garlic and onion gravy, a dry chicken dish	
Chicken Methi Malai	\$17.90
Boneless chicken cooked in white gravy flavoured with kasoori methi	
Chicken Amritsari	\$17.90
Boneless chicken cooked in ginger,garlic, curry with yoghurt base	
Kadai Chicken	\$17.90
Tender boneless chicken pieces sauted with onion, tomato and capsicum with a touch of Indian spices	

LAMB	
Lamb Mughlai Karahi	\$17.90
Slow cooked curry with tomatoes, garlic and garam masala	
Lamb Rogan Josh	\$17.90
A traditional north Indian dish, boneless lamb dish cooked in tomato and onion based gravy with spices and herbs	
Lamb Masala	\$17.90
Lamb pieces cooked in traditional onion tomato gravy	
Lamb Nawabi	\$17.90
Tender diced lamb cooked with chopped capsicum, sauteed onions and garnished with cashew nuts	
Lamb Chettinad	\$17.90
Black pepper, garlic, ginger based curry cooked in onion based gravy	
Lamb Madras	\$17.90
A traditional south Indian dish, boneless lamb cooked in coconut based gravy	
Lamb Vindaloo	\$17.90
A speciality from Goa, boneless pieces of lamb prepared with special vindaloo paste and carefully selected spices	
Lamb Curry	\$17.90
Creamy onion and tomato based gravy	

LAMB	
Lamb Saagwala	\$17.90
Tender boneless pieces of Lamb spinach sauteed in garlic finished with cream and cooked with carefully selected spice	
Lamb Korma	\$17.90
Lamb cooked in cashew and almond gravy,laced with mild spices, yoghurt and green peas	
Lamb Methi Malai	\$17.90
Meat cooked in white gravy flavoured with kasoori methi	
BEEF	
Beef Mughlai Karahi	\$17.90
Slow coated curry with tomato, garlic and garam masala	
Beef Chetinand	\$17.90
Black pepper, garlic, ginger based curry cooked in onion based gravy	
Beef Vindaloo	\$17.90
A speciality from Goa, boneless pieces of beef prepared with special vindaloo paste and carefully selected spices	
Beef Saagwala	\$17.90
Tender boneless pieces of beef spinach sauteed in garlic finished with cream and cooked with carefully selected spice	
Beef Methi Malai	\$17.90
Beef cooked in white gravy flavoured with kasoori methi	

SEA FOOD	
Goan Fish Curry	\$19.90
Fish cooked in authentic & traditional goan style curry	
Fish Masala	\$19.90
Specially marinated fish, cooked in onion gravy to perfection	
Fish Amritsari	\$19.90
Fish pieces cooked in ginger, garlic curry with yoghurt based gravy	
Fish Korma	\$19.90
Boneless fish pieces cooked in ground cashew nuts & cream based gravy to create a rich & nutty flavour	
Fish Vindaloo	\$19.90
Fish pieces prepared with special vindaloo paste & carefully selected spices	
Prawn Masala	\$19.90
Marinated prawns cooked in creamy tomato gravy	
Prawn Malabari	\$19.90
shelled prawns cooked with garlic, ginger,capsicum, onion and a blend of spices, flavoured with coconut cream	
Prawn Vindaloo	\$19.90
shelled prawns cooked in spicy vindaloo sauce	
Prawn saagwala	\$19.90
King prawns and spinach sauteed in garlic finished with cream and cooked with carefully selected spice	
Prawn Jalferezi	\$19.90
King prawns cooked with mix veges and juliennes of capsicum, onion, and sauteed with touch of garlic and onion gravy (dry prawn dish)	

KIDS MEAL	
Kids butter chicken/lamb Korma /Navratan Korma (Veg)	\$10.90
With baby Naan / butter naan / cheese naan. Choice of 1 soft drink	