



Mother India

R E S T A U R A N T

Authentic Indian
Cuisine

JEE AAYAN NOO
(welcome)

OPEN
Dinner

5:30pm - 10:00pm
Tuesday to Sunday

Lunch

11:30am - 2:00pm
Tuesday to Friday

Soup Shorba

Chicken Soup Cream of chicken soup.	\$5.50
Dal Soup Cream of lentil soup with mild spice.	\$5.00
Green Soup Flavoured veioute of spinach and green peas.	\$5.00
Mix Mistoni Vegetables Cream of tomato laced with vegetables	\$5.00

Lunch Special Thali

Non-vegetarian Thali Set platter of 2 vegetables, 1 lamb/chicken curry, rice and yoghurt.	\$15.00
Vegetable Thali Set platter of 2 vegetables, raita (yoghurt) dal and rice.	\$13.00

Platters

Mother India Special Platter 1 tandoori chicken, 3 chicken tikka, 3 murg hajari kebab, 3 malau kebab, 2 lamb chops. Grilled in clay oven.	\$39.95
Mother India Mixed Vegetable Platter Assorted tandoori cauliflower, potatoes, cottage cheese, mushrooms, fenugreek and spinach.	\$29.95
Mother India Seafood Mixed Platter Assorted tandoori prawns, lobsters, calamari and fish.	\$48.95

Appetizers - Non Vegetarian

Chicken Tikka Cubes of boneless chicken marinated in yoghurt and massala and skewered in tandoori (clay oven).	\$15.25
Murg Hajari Kebab Boneless chicken marinated in ginger, garlic, yoghurt and fresh spices and skewered in tandoori (clay oven).	\$15.25
Lamb Chop Lamb cutlets marinated in ginger, garlic and green masala and skewered in tandoori (clay oven).	\$14.95
Lamb Malai Kebab Tender lamb pieces marinated in cream and cashew nut paste and skewered in tandoori (clay oven).	\$15.95
Lamb Sheek Kebab Minced lamb blended with herbs and spices and skewered in tandoori (clay oven).	\$13.95

Tandoori Chicken Half The king of kebab, traditionally marinated and skewered in tandoori (clay oven).	\$15.50
-----------------------------------------------------------------------------------------------------------	---------

Tandoori Chicken Full The king of kebab, traditionally marinated and skewered in tandoori (clay oven).	\$27.95
-----------------------------------------------------------------------------------------------------------	---------

Tandoori Prawns Jumbo prawns marinated in Indian spices and barbequed in a clay oven.	\$20.95
------------------------------------------------------------------------------------------	---------

Tandoori Fish Tikka Chunks of salmon matured in a yoghurt based marinade and delicately grilled in a clay oven.	\$20.95
--------------------------------------------------------------------------------------------------------------------	---------

Appetizers - Vegetarian

Methi Paneer Sheek Kebab A combination of fengugreek leaves and cottage cheese wrapped in saffron rice and skewered in tandoori (clay oven).	\$12.95
-------------------------------------------------------------------------------------------------------------------------------------------------	---------

Tandoori Aloo Gobi A preparation of potatoes and cauliflower cooked skewered in traditional clay oven.	\$12.95
-----------------------------------------------------------------------------------------------------------	---------

Paneer Tikka Fresh cottage cheese marinated with aromatic spices and skewered in tandoori with onions, capsicum and tomatoes.	\$14.95
----------------------------------------------------------------------------------------------------------------------------------	---------

Pakorras Fresh mixed vegetables roasted in chick pea flour, spices and deep fried. Served with chutney.	\$11.95
------------------------------------------------------------------------------------------------------------	---------

Papadums 4 pieces, served with mint chutney.	\$4.00
-------------------------------------------------	--------

Onion Bhasi Freshly sliced onions mixed with basin flour, adjwin, spices, ginger. Then deep fried served with chutney.	\$11.95
---------------------------------------------------------------------------------------------------------------------------	---------

Somosa 2 pieces. Boiled potatoes, green peas, dried fruits and spices in puff pastry served with chutney.	\$11.95
--------------------------------------------------------------------------------------------------------------	---------

Vegetarian - Apni Apni Pasand

Vegetable Korma Fresh vegetables cooked in a creamy cashew nut sauce.	\$15.95
--------------------------------------------------------------------------	---------

Paneer Lababdar Fresh cottage cheese cooked in thick onion and tomato gravy.	\$15.95
---------------------------------------------------------------------------------	---------

Palak Paneer Fresh ground spinach cooked with cottage cheese in fresh ginger, garlic and onions.	\$15.95
-----------------------------------------------------------------------------------------------------	---------

Malai Kofta \$16.95
Potato dumpling and cheese cooked in creamy sauce and served with dry fruits.

Khumb Lazeez \$15.95
Fresh mushroom cooked in freshly chopped onions and tomato along with coriander.

Shahi Paneer \$16.95
Cubes of cottage cheese cooked in tomato and cashew nut gravy.

Dal Tdkewali \$14.95
A creamy yellow lentil flavour with fried ginger, garlic and red chilli.

Dal Makhni \$15.95
Black lentils, chickpeas and kidney beans cooked in butter and tomato sauce and garnished with cream.

Baigan Adrekhe \$15.95
A ginger flavoured preparation of tangy eggplant.

Sweet & Sour Pumpkin \$14.95
Mashed pumpkin cooked in special Indian masala.

Chana Masala (dry) \$15.95
White chickpeas cooked in onion and tomato sauce served with ginger and coriander.

Chicken - Muglai Ka Khazana

Chicken Lababdar \$16.95
Pieces of boneless chicken cooked in freshly chopped onion, tomatoes, ginger and coriander.

Chicken Dhaiwala \$16.95
Boneless chicken cooked in onion sauce in yoghurt and Indian spices.

Butter Chicken \$17.95
Boneless pieces of skewered chicken cooked in creamy tomato gravy.

Chicken Korma \$16.95
Mildly spiced chicken curried in a creamy cashew and almond gravy.

Chicken Madras \$16.95
Diced chicken pieces cooked in coconut and onion sauce. Flavoured with curry leaves and fresh spices.

Chicken Kadai \$16.95
A chicken delicacy cooked in tomato flavoured with fenugreek and coriander.

Chicken Tikka Masala \$16.95
Chicken Tika cooked in a special masala.

Lamb Gosht

Lamb Saagwala \$15.95
Diced lamb cooked in freshly grounded spinach and spices.

Lamb Korma \$16.95
Mildly spiced diced lamb curried in a creamy cashew and almond gravy.

Lamb Rogan Josh \$16.95
Diced lamb cooked in an onion and tomato gravy.

Lamb Rara \$16.95
Diced lamb & minced lamb cooked together in onion and tomato with flavour of coriander and fenugreek.

Lamb Bind Aloo & Vindaloo \$15.95
Diced lamb and boiled potatoes cooked in a coconut and onion gravy.

Lamb Madras \$16.95
Diced Lamb pieces cooked in coconut and onion sauce. Flavoured with curry leaves and fresh spices.

Samunder Ki Jal Pari

Fish Bind Aloo \$21.95
Fish cooked with cubes of potatoes in coconut and onion gravy.

Prawn Tkatak \$21.95
Prawns cooked in freshly diced onions and tomato gravy.

Lobster Masala \$29.95
Cubes of lobster cooked in onion, capsicum, tomato and Indian spices.

Machi Curry \$18.95
Cubes of fresh salmon cooked in onion, tomato gravy with ginger and garlic flavour.

Calamari Fry \$15.95
Calamari rings stir fried with tomatoes and capsicums.

Royal Indian Breads (Roti)

Tandoori Roti \$3.00
Unleavened wheat flour pancakes in Tandoori Oven.

Khasta Roti \$3.50
Unleavened wheat flour bread flavoured with cardamom seeds in roasted crips.

Parathas \$3.95
Wheat flour pancakes cooked plain, potatoes or cauliflower.

Naan \$3.00
Butter refined plain flour bread.

Lasooni Naan \$3.95
Garlic flavoured tandoori plain flour bread brushed lightly with butter.

Badami Naan/Kaji Naan \$4.25
Almond or cashew nut flavoured tandoori plain flour bread.

Kashmiri Naan \$4.25
Tandoori plain flour bread stuffed with dry fruits.

Kheema Naan \$4.25
Naan stuffed with mince meats.

Kulcha \$4.25
Naan stuffed with your choice of onions, cottage cheese, Masala.

Roomali Roti \$4.25
A handkerchief mughali bread, incredibly thin.

Basmati Ka Khajana

Steamed Rice \$2.50

Jeera Rice \$3.50
Fried rice cooked with a combination of cumin seeds and Masala.

Veg Pulao \$14.95
Cumin seed rice tossed with mixed vegetables.

Vegetable Biryani \$15.95
Aromatic rice cooked with mixed vegetables, spices and yoghurt.

Chicken Biryani \$16.25
Saffron flavoured aromatic rice cooked with chicken, spices and yoghurt.

Gosht Hyderbadi Biryani \$16.25
Diced lamb cooked with green Masala, rice and Indian spices.

Prawn Biryani \$22.95
Saffron flavoured aromatic rice cooked with fresh prawns, spices and yoghurt.

Raita/Yoghurt Accompaniments

Dahi/Curd \$3.25

Boondi Raita \$4.25
Little dumplings with chickpea flavour, mixed with yoghurt.

Vegetable Raita \$4.25
Finely cut onions, tomato and cucumber mixed with yoghurt.

Cucumber Raita \$4.25
Cucumber chopped and mixed with yoghurt.

Pineapple Raita \$4.25
Cubes of pineapple mixed with yoghurt.

Chutney

Pudina Chutney \$2.50
Ground mint, spices and yoghurt.

Mango Chutney \$2.50
A delectable mango relish, the favourite chutney of millions of Indians.

Mixed Pickle \$2.50

Salads

Aloo Chaat \$3.95
A tangy combination of boiled potatoes, onions, coriander and tomato.

Green Salad \$5.00
A healthy combination of onions, tomatoes, capsicum and cucumber on a bed of shredded cabbage with a dash of lime.

Onions Salad \$3.50
Freshly cut salad onions.

Dessert - Mithai

Gulad Jamum \$4.95
Paneer and milk balls cooked in light syrup.

Gajrela (Gajjar Halwa) \$5.00
Grated carrots cooked in milk

Ice- Cream \$5.00

Beverages (hot)

Cappuccino \$3.80

Latte \$3.80

Hot Chocolate \$3.80

Tea \$3.50

Masala Chai \$3.80