

Vrindavan Table Menu

	PRICE
STARTERS	
Grilled Salmon(1pc)	\$10.00
<i>Salmon fillets in a spicy marinade, and roasted in tandoor</i>	
Prawn Gulnaz	\$10.00
<i>King prawns deep fried in light batter</i>	
Chicken Tikka (2pcs)	\$6.50
<i>Tender chicken fillets marinated in yoghurt, spices & roasted in tandoor</i>	
Chicken Malai Kebab (2pcs)	\$7.00
<i>Boneless breast chicken marinated in cream and spices & roasted in tandoor</i>	
Chicken 65 (one serve)	\$11.00
<i>Marinated chicken strips lightly battered and broiled in kadai</i>	
Tandoori Chicken(half)	\$9.00
<i>Chicken on the bone marinated in traditional spices & roasted in tandoor</i>	
Sheekh Kebab (2pcs)	\$6.00
<i>Succulent lamb mince mixed with herbs and spices and roasted in tandoor</i>	
Adraki chops (2pcs)	\$7.00
<i>Juicy lamb cutlets with a tinge of ginger roasted in tandoor</i>	
Mantu Afghani	\$7.00
<i>Steamed Lamb parcels served with chickpeas Recommended tomtao and onion salads</i>	
Paneer Tikka (2pcs)	\$6.00
<i>Home made cheese cubes in a spicy marinade, grilled in tandoor</i>	
Hara Bhara Kebab (2 pcs)	\$5.00
<i>Minced vegetables on herb grilled in tandoor on skewers (suggested accompaniment raita)</i>	
Meat Platter	\$10.00
<i>Chicken (1pc), sheekh kebab (1pc), beef ulathu</i>	
Veg Roll (2pcs)	\$4.00
<i>Potato croquette with spinach, green peas and herbs</i>	
Onion Pakoras (2pcs)	\$4.00
<i>Onions strips dipped in a light chickpea batter & fried crisply</i>	
Samosa (2pcs)	\$6.00
<i>Spicy vegetables in pastry sleeves</i>	
Pav Bhaji	\$5.00
<i>Mouth watering chopped veg n tomato dish served with bread rolls known as 'pav'</i>	
Veg Platter - (1pc each)	\$7.00
<i>Veg Roll, Samosa and Onion Pakora</i>	
<i>* Tandoori Items: (Healthy low fat, low carb food-char grilled in clay oven)</i>	
chaat : Chaats are popular light finger food from north india	
Pani patase	\$6.50
<i>Puri (puff bread) filled with potatoes, chick peas and spices accompanied with minted savoury water</i>	

Dahi Puri \$6.50

Puri with potatoes and chickpeas topped with yoghurt chutney, sev and mixed spices

Papdi Chat \$6.50

Chat made with crispy pastry, potatoes and yoghurt topping

MAINS

VEGETARIAN

Lentils

Yellow Daal Tadka \$12.50

Lentils cooked with tomatoes and tempered with onions, chilli and mustard seeds

Daal makhani \$12.50

Red kidney bean and black lentil in tomato and almond cream sauce

Daal palak \$12.50

Lentils cooked with tomato and mixed with fresh spinach

VEGGIES

Saag Aloo \$13.50

Diced potatoes in tempered spinach

Gobi Mattar / Aloo Mattar \$13.50

Cauliflower and green peas curry

Baigan Bhaaji \$13.50

Eggplant, green pepper & fresh spices sautéed and blended in a tangy sauce

Kadai Subzi \$13.50

Assorted vegetables tossed with crushed spices and herbs

Navarathan Korma \$13.50

Selection of vegetables simmered in a rich cashew nut and almond cream sauce

PANEER

Hariyali Kofta \$14.50

Dumpling of cheese in a sauce made of cashewnut, cream, spinach and almond

Palak Paneer \$14.50

Cubes of cheese pureed spinach spiced with ginger and fenugreek

Palak Do Piazza \$14.50

Cheese seared in tandoor and finished with a double dose of onion

Paneer jalfrazi \$16.00

Cottage cheese, onion and capsicum tossed in spicy tomato concasse

CHICKEN

Butter Chicken \$17.90

Chicken delicacy cooked in tandoor and pan finished with tomato and almond cream sauce

Pepper Chicken \$17.90

Spicy stir fried chicken with green chillies, coriander, tomato and crushed pepper

Chicken chetnad (hot) \$17.90

Popular chicken dish cooked with cloves, cocunut and coriander leaves

Chicen Do Piazza \$17.90

Chicken tikka finished in onion sauce and spices

Chicken Tikka Masala \$17.90

Tandoori roasted chicken fillets sautéed with garlic, tomatoes & capsicum

Chicken Saag \$18.90

Chicken with Pureed spinach, roasted cumin and fenugreek

Chicen Malai Curry \$18.90

Chicken in a rich sauce of cream and green cardamom

BEEF

Bombay Beef \$17.90

Mild beef curry with herbs, fenugreek and a touch of cream

Beef Vandaloo (hot) \$17.90

Traditional goan meat curry in hot 'n' sour cream

Lucknowi Vandaloo (hot) \$17.90

Country style beef curry with potato

Beef Ulathu \$18.90

South indian style stirfried beef with a roasted fennel

LAMB

Lamb Korma \$17.90

Lightly spiced in cardamom flavoured cashew nut sauce

Lamb Saag \$17.90

Well-flavoured lamb with pureed spinach and roasted cumin

Lamb vindaloo \$17.90

Traditional hot and sour curry from goa

Lamb Rogan Josh \$17.90

Kashmiri lamb curry with tomatoes, coriander & spices

Kheema Mutter \$18.90

Savoury lamb mince with green peas and herbs

SEAFOOD **PRICE**

Fish tikka masala \$19.90

Tasmanian salmon curried with a blend of indian herbs and spices

Fish curry (Mahi Ambotik) \$19.90

Boneless barramundi in tangy sauce from the Konkan region

Fish Bhuna \$21.90

Stir fried fillet of fish curried tastefully with onions and tomato

Prawn malabari \$21.90

Prawn curry with ground cocunut from malabar coast

Prawn Garlic Masala \$21.90

King prawns tossed with garlic, onion and fresh spices

CURRY COMPLEMENTS

Pappadam (4pcs) Sweet Mango Chutney, Mixed Pickle, Yoghurt and Cucumber Raita, Tomato Onion Salad \$2.20
 (each)
All of the above \$10.00

BANQUETS - Min of two

Vrindi's Banquet \$28.00p.
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Two Entrees, two Curries, assorted naan, rice, raita, tomato onion salad and soft drink (* variations can be made for banquet)

BREADS

PRICE

NAAN

Popular North Indian

Plain flour bread cooked in the 'tandoor' - plain or with fillings / toppings of your choice

Plain Naan

\$2.50

Plain flour bread cooked in the tandoor

Tandoori Roti

\$2.50

Wholemeal bread baked in tandoor

Garlic Naan

\$3.00

With fresh garlic & coriander

Paratha

\$3.50

Layered wholemeal bread with butter glaze

Butter Naan

\$3.50

Multi layered naan bread glazed with butter

Cheese Naan

\$3.00

Filled with grated cheese

Cheese & Garlic Naan

\$3.50

With cheese filling and garlic topping

Peshawari Naan

\$3.80

Filled with fruits & nuts and glazed with butter

Paneer aloo Kulcha

\$4.00

With spiced potato and cottage cheese

Kheema Naan

\$4.00

Stuffed with lightly spiced minced lamb

Naan basket (1 pc each)

\$8.50

Butter naan, garlic naan and cheese naan

RICE

Plain rice

\$2.50

Jeera rice

\$3.00

Stir fried rice with cummin seeds and cinnamon sticks

Peas Pulao

\$3.50

Rice stir fried with spiced green peas

Saffron rice

\$3.50

Rice with a touch of saffron, dried fruits, nuts & coconut

Biryani

*Meat or Veggies cooked together with rice on slow fire with aromatic spices and herbs,
garnished with nuts and sultanas – served with raita, pickle and papad*

Vegetarian	\$14.00
Chicken	\$16.50
Lamb	\$17.50
Fish	\$20.00

DESSERTS

PRICE

Gulab Jamun

\$4.50

Milk dumplings served in sugar syrup

Kulfi

o / Fig & honey

Mango / pistachi

\$4.50

Ice cream

\$4.50

Vannila Chocolate

Semolina Halwa

\$4.50

Rice Pudding

\$4.50