

# IN THE BEGINNING...

## **AMAZING MUSHROOMS \$11.85**

Saut'eed in garlic , crumbed and fried! Served with Our homemade Ranch dressing – very yummy!

## **SPICY CALAMARI \$ 11.95**

Calamari saut'eed in our Original Spice Blends – a delicate balance of flavour – very tasty!

## **CHICKEN OR VEGETABLE CHAAT \$11.95**

We take two samoosas, deep fry them, smash 'em, then top 'em with chopped onions, coriander, tamarind sauce, jazzed up yoghurt a mild mint sauce and chickpea broth.

## **SAMOOSAS - 2pcx \$ 7.00**

Crispy pastry filled w/ lightly spiced vegetables or chicken.

## **RED ONION OR VEGETABLE BHAJI \$ 9.95**

Our Bhajis are truly outstanding due to the freshness of our veggies, Should be on everyone's bucket list !

## **ORANGE ROUGHY POPCORN \$ 11.95**

Orange Roughy fillet, lightly spiced, then deep fried!

## **POPPADUMS ( 4 ) \$ 3.15**

## **SPICY CHICKEN NUGGETS \$ 9.95**

Tasty stuff this ... tasty, but not hot. Deep fried tenders.

**“ It is better to keep your mouth shut and appear stupid than to open it and remove all doubt. ” MT**

**... ONE BILL PER TABLE, THANK YOU ...**

# CurRyieS— BESTSELLERS

Unlike other Indian restaurants our curries are made FRESH. Our Original Spice Blends, plus special sauces and our obsession with freshness come together to give you a curry like no other.  
*You won't believe the difference!!*

## LAMB SAGWALA

**\$ 22.55**

1. Surely this is food for the Gods!  
This is one recipe the Gods want back. **My signature dish.**

## CHICKEN JALFREZI

2. The crazy blend of spices which include whole dried plums, Cardamom and Cinnamon plus a squeeze of fresh lemon  
Make this a truly fragrant and tasty dish.

## LAMB KARAHI

3. A very popular curry in Pakistan – bit spicy.

## CHICKEN TIKKA MASALA

4. An all time classic. Made with XXXXXXXXXX giving it a slight smoky taste . A brilliant creation by either the British or the Indians. Who knows, who cares, why bother?

## TASTY GOAT CURRY

5. **It just does'nt get any better than this** ... on the bone, delicious.

## CHICKEN BALTI

6. It is said the best curries are to be found in the UK.  
I'm sorry, I beg to differ. This curry is so good, it will make you want to kick your local curry chef ( in the UK) right up the booty! And tell him “ Mate, you need to get to Oz!  
Coz that's where they make the best curries!!”

# CLASSIC *K*URRIES - CHICKEN

..... nothing but the breast !

## CHICKEN KORMA \$ 22.55

A fairly aromatic curry, bit on the sweet side. Roasted ground almond is added to a wicked curry base – outstanding!

## MANGO CHICKEN

Similar to Butter chicken with a delicious mango flavour. Roasted almond can be left out on request.

## CHICKEN VINDALOO

A fairly spicy and tangy curry – lots of rich spicy flavour – However you decide the heat level.

## CHICKEN SAGWALA

Chicken and spinach curry. Light ‘n tasty.

## BUTTER CHICKEN

Not my favourite curry – but a very popular curry. Why? I Have no idea. Made with almonds, but can be left out.

## HOMESTYLE CHICKEN

A special curry for first timers or children. Very mild.

## CHICKEN HAI-HAI

Without a doubt this is Australia’s HOTTEST curry.

To eat this curry you must sign a declaration

With lots of fine print. You still want it? Fine, don’t sign the declaration.

But just you wait till tomorrow morning..... in the meantime, repeat after me: *Our father, who art in heaven .....*

*IT'S BETTER TO LOSE YOUR EGO TO THE ONE YOU LOVE.  
THAN TO LOSE THE ONE YOU LOVE ..... BECAUSE OF EGO - WK*

# CLASSIC CURRIES - LAMB

## LAMB ROGAN JOSH \$ 22.55

Made with fresh tomatoes and green capsicum, saut'eed lightly. The aromatic, yet subtle taste of an amazing array of spices brings it all home.

## LAMB JALFREZI

Our " Jalfrezi " spices are truly special – one bite and The explosion of flavours and aroma hit you – wow!

## LAMB VINDALOO

This dish is a lot spicier, not hotter, just spicier than most Other dishes on the menu. A lot of body and flavour.

## LAMB MADRAS

I prefer to make my Madras curry with Shredded Coconut Instead of using coconut cream – this way you actually get some real coconut to bite on – a very smooth and tasty curry.

## LAMB KORMA

The Lamb Korma is a mild curry with a delicate flavour – surprisingly it has more spices in it than the Vindaloo.

## LAMB BHOONA

Finger licking curry like Mama never made!

## LAMB BALTI

The Balti is a fav with the Poms – it's gotta great taste and the aroma is outta this world!

### A tiny note on curries....

If your idea of a curry is what has been sitting in a bain marie for hours on end ..... then it's probably time for a bit of re-education. Let me tell you what a freshly made curry is all about

When you open the lid, firstly the fresh amazing aroma - take a deep ... Aaahhh ... Next your curry should LOOK fresh and appetizing - if you have two or more curries - each curry will have it's own aroma, taste and texture - all different. Finally, the taste. This should BLOW you away. The taste of a freshly made curry is like no other. You won't believe the difference! Now about that bain marie.....

## CLASSIC CURRIES - BEEF

### BEEF BHOONA

\$ 22.55

Made with a lot of saut'eed onions and curry leaf. The curry  
Is a bit dryish – but very tasty.

### BEEF ROGAN JOSH

Made with fresh tomatoes and green peppers - saut'eed  
lightly. The aromatic, yet subtle taste of an amazing array of  
spices brings it all home.

### BEEF VINDALOO

Unlike most Indian restaurants, my Vindaloo is not hot. Yes, it  
Is a bit spicy but not hot – unless you want it hot.

### BEEF n' POTATO

A very simple peasant dish – a true classic!

## CLASSIC CURRIES - SEAFOOD

### FANTASTIC PRAWN CURRY

\$ 23.35

This has to be served in heaven!  
Eight large prawns w/ tail on ( 21/25 ) made in our own  
CurryVille Seafood Base.

### SENSATIONAL SEAFOOD VINDALOO

Prawns, calamari and Barra fillet made in a smooth  
delicious curry using curry leaf, coriander  
and fenugreek.

### BARRAMUNDI FILLET CURRY

Barra fillet in a nice creamy curry w/ fresh Coriander,  
Curry leaf and Roasted Coconut. Guaranteed to please!

### **PRAWN TIKKA MASALA**

Onions, Capsicum, Tomatoes and Curry leaf are saut'eed  
In our Original Spice Blends. A slightly spicier dish  
with an awesome taste and aroma.

### **PRAWN 'N BARRA TIKKA MASALA**

Can't decide between the prawn or the fish? Why not  
have both? By far my favourite seafood curry.

## **CLASSIC CURRIES - VEGETARIAN**

### **SPINACH 'w PANEEER CURRY \$ 19.95**

Spinach & cottage cheese – creamy and mild.

### **DAAL**

A nice light curry- perfect for the hot summers. Made with  
Curry leaf, freshly chopped tomatoes and coriander.

### **MIXED VEG CURRY**

Fresh seasonal vegetables in a mild curry.

### **VEGETABLE JALFREZI**

Assorted vegetables in our special curry base. Our Jalfrezi  
Spice Blends is one of the best – making this curry GREAT!

### **PANEEER TIKKA MASALA**

Cottage cheese mixed with assorted vegetables in our awesome  
Tikka Masala. Guaranteed to please!

### **DAAL 'N SAAG**

One of our bestsellers in the vegetarian range. Lentils  
And Spinach. Brilliant combination!

### **MUSHROOM TIKKA MASALA**

Fresh sliced mushrooms saut'eed with capsicum, onion  
And tomatoes. If you like mushrooms – you'll love this!

## NAAN BREADS

**Naan** \$ 4.5  
Garlic Naan \$ 5

Corriander & Onion Naan

Spinach & *Cheese Naan*

Rosemary & **parmesan** Naan

Cheese & Garlic Naan

**Fruit** Naan

**Garlic Butter & Parsley** Naan

## EXTRA'S

Village Style Rice \$ 3  
Delicious Cucumber Raita \$ 5  
Lime Pickles or Mango Chutney \$ 3  
Soft Drinks can 375ml \$ 3.5  
*Lassi ( sweet, salty or mango )* \$ 5

## DESSERT & SHAKES

*Homemade Kulfi* \$ 5  
Done the same way by our family since I can't remember

*Vanilla, Strawberry or Choc shake* \$ 5

If you have not tried our milkshakes – you are  
Missing out on something special.  
One sip and you'll be like “ Wow! This is amazing! ”  
Then again you may not. But my guess is you will .....

# Taste of Curryville

## MAGIC OF CURRYVILLE - THALI \$ 39

Ok, here's the deal. Lamb Sagwala, Chicken Tikka Masala and Beef Rogan Josh – three meat curries, Village Style rice, Delicious Cucumber Raita, Mango Chutney & Pappadums.

## TIFFIN by CURRYVILLE \$ 39

I am sure you have heard of the Indian Tiffin and the famous Tiffin Wallas. If not please check [wheretheheckhaveyoubeen.com](http://wheretheheckhaveyoubeen.com).

In India housewives pack a tiffin for their husbands to enjoy at work, a nice homely touch.

Nothing better than to enjoy a home cooked meal at work.

We provide the food. Not the wife.

We include Lamb Sagwala, Chicken Jalfrezi, Daal 'n Saag, Village Rice and a Naan of your choice.

## ĪTHALI - CURRYVILLE \$ 24

Ok, so what's what? The ĪThali is for me and me alone. Please put your hands together for: Chicken Balti, Lamb Sagwala & Village Style Rice accompanied by Delicious Cucumber Raita and a couple of poppadums.

## CLASSIC CURRIES – IT'S GOAT !

### GOAT ROGAN JOSH

Never had Goat before? There's always a first time for everything.

### GOAT VINDALOO

Little more spicy – should be good. **\$ 22.55**