

CLASSIC CURRIES - SEAFOOD \$17.75

41. FANTASTIC PRAWN CURRY

This has to be served in heaven! Eight large prawns w/tail on made in our Curryville seafood base.

42. SENSATIONAL SEAFOOD VINDALOO

Prawns, calamari and OR fillet made in a smooth delicious curry. Tasty and tangy. Not hot.

43. ORANGE ROUGHY FILLET CURRY

OR fillet in a nice creamy curry w/fresh coriander, curry leaf and roasted coconut. Guaranteed to please!

44. PRAWN AND ORANGE ROUGHY TIKKA MASALA

Onions, capsicum, tomatoes and curry leaf are sauteed in our original spice blends. A slightly spicier dish with an awesome taste and aroma.

VEGETARIAN CURRIES \$15.45

45. MIXED VEG CURRY

Fresh seasonal vegetables in a mild curry.

46. VEGETABLE JALFREZI

Assorted vegetables in our special curry base. Our Jalfrezi spice blends is one of the best - making this curry GREAT!

47. PANEER TIKKA MASALA

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

48. DAAL 'N' SAAG

One of our best sellers in the vegetarian range. Lentils and spinach. Brilliant combination!

49. MUSHROOM TIKKA MASALA

Fresh Button Mushrooms sauteed with capsicum, tomatoes & onions. If you like mushrooms - you'll love this!

50. BOMBAY POTATOES

On most railway stations in Bombay they serve a Potato Curry - very simple but ohh, so satisfying.

51. PALAK PANEER

A Punjabi classic - and we do it with a wicked twist.

52. FRESH EGGPLANT MASH CURRY

This is a dish straight from my home to yours. It is not a restaurant dish. You will not get this in ANY other Indian restaurant.

NAAN BREADS

53. NAAN \$ 3.99

54. ROASTED GARLIC NAAN \$ 4.85

55. CORIANDER AND ONION NAAN \$ 4.85

56. SPINACH 'N' CHEESE NAAN \$ 4.85

57. GARLIC BUTTER & PARSLEY \$ 4.85

58. CHEESE 'N' GARLIC NAAN \$ 4.85

59. CHEESE NAAN \$ 4.85

60. FRUIT NAAN \$ 4.85

61. ROSEMARY & PARMESAN NAAN \$ 4.85

EXTRAS

62. VILLAGE STYLE RICE \$ 2.95

63. DELICIOUS CUCUMBER RAITA (rye-ta) \$ 4.35

64. LIME PICKLE/MANGO CHUTNEY \$ 3.25

65. SOFT DRINKS CAN 375ml \$ 2.85

66. LASSI (SWEET, SALTY OR MANGO) \$ 4.85

67. HOMEMADE KULFI \$ 4.50

68. MILKSHAKES \$ 5.00

Vanilla, Strawberry or Chocolate

SPECIALS

MONDAY - Chicken Jalfrezi w/rice \$15.45

TUESDAY - Butter Chicken w/rice \$15.45

WEDNESDAY - Chicken Tikka Masala w/rice \$15.45

THURSDAY - Lamb Sagwala w/rice \$15.45

"OUR FOOD, OUR PASSION"

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!!.



No Corkage, Not now not ever! | No Surcharge on Public Holidays! | All Curries are Gluten Free! Dairy Free option on most curries available!

Shop 6, 629 Wynnum Rd, Morningside
Dinner: Monday - Sunday
5pm - 9pm

DINE IN • TAKE AWAY • BYO

Ph: 3902 0169 3902 0218

www.curryville.com.au

Curryville

Wicked Curries



ENTREES

1. CHICKEN PAKORAS \$ 8.99
Mildly spiced pieces of chicken in a chick pea batter.
2. CALAMARI, GARLIC 'N' CHILLI \$ 9.80
A spicy entree, amazing flavour.
3. CHICKEN OR VEGETABLE CHAAT \$ 10.40
We take two deep fried samosas, smash 'em, then top 'em with spicy yoghurt, a layer of thick chickpea broth, a squeeze of homemade mint sauce and of homemade tamarind sauce. We then crown it off with chopped red onions and fresh coriander.
4. CHICKEN TIKKA \$ 9.25
Marinated chicken breast grilled in tandoor.
5. SAMOSAS – 2pcs (ckn or veg) \$ 5.65
Crispy pastry filled w/ lightly spiced vegetable or chicken.
6. PAPPADOMS \$ 3.00
No explanation necessary - we hope? (4 pcs)
7. FIRE BOMBS! \$ 8.00
Chillis stuffed with a mixture of spinach, cheese and crushed chillis. For the foolhardy or drunk...
8. VEGETABLE BHAIJS \$ 8.99
Our bhajis are outstanding. Crisp veggies coated in our special bhaji mix.
9. ORANGE ROUGHY POPCORN \$ 9.95
Orange Roughy fillet (deep sea fish), lightly spiced and deep fried.
10. AMAZING MUSHROOMS \$ 9.95
Saut'eed in garlic, crumbed and fried...
11. SPICY CHIX TENDERS \$ 9.65
Deep fried strips of spicy chix breast.

TASTE OF CURRYVILLE

12. CHEF'S SPECIAL \$ 17.35
Lamb Bhoona, Vegetable Jalfrezi and Village Style Rice.
13. MAGIC OF CURRYVILLE \$ 22.45
Lamb Sagwala, Chicken Tikka Masala, Beef Rogan Josh and Village Style Rice.

CURRIES - BEST SELLERS \$ 16.45

14. LAMB SAGWALA
This is food for the Gods. The delicate blend of creamed spinach, garlic and tender lamb is simply amazing. My signature creation!
15. CHICKEN TIKKA MASALA
One of my favourite curries - has been on our menus since the beginning. Got a nice smoky flavour - comfort food at it's best!

16. CHICKEN BALTI
A favourite with the Poms.
17. LAMB KARAHI
A fairly dryish curry made with fresh green chillis, tomatoes and sliced red onions.
18. TASTY GOAT CURRY \$ 16.99
If you've never had goat before - try it. You will be surprised. It's tender, has a natural sweet taste, and the second most popular meat in the Indian sub continent. 300,000,000 people can't be wrong!

CLASSIC CURRIES - GOAT \$ 16.99

19. TENDER GOAT ROGAN JOSH
The goat is so tender, the meat literally falls off the bone. No knife needed.
20. SPICY GOAT VINDALOO
On the bone curries have a depth and flavour that boneless curries just cannot match. Try this and you'll see why...

CLASSIC CURRIES - CHICKEN \$ 16.45 *...nothing but the breast*

21. CHICKEN KORMA
A fairly aromatic curry, bit on the sweet side. Roasted ground almond is added to a wicked curry base - resulting in pure Magic!
22. MANGO CHICKEN
Similar to Butter Chicken with a delicious mango flavour. Roasted almond can be left out on request.
23. CHICKEN VINDALOO
A fairly spicy and tangy curry - lots of rich spicy flavour - However you decide the heat level.
24. CHICKEN HAI HAI
Without a doubt this is Australia's HOTTEST curry. No joke. Still want it? Ok, crazy person - just you wait til tomorrow morning! Before eating repeat after me: *Our Father, who art in heaven...*
25. CHICKEN SAGWALA
Chicken and spinach curry. Very tasty & light.
26. CHICKEN MADRAS
Roasted coconut, mustard seed and curry leaf make up the base of this yummy curry.
27. BUTTER CHICKEN
Chicken Breast curried with almonds and cream. Not my favourite curry but great for kids and a brilliant comfort food.
28. CHICKEN JALFREZI
The crazy blend of fragrant spices makes this unique.
29. CHICKEN KARAHI
Our take on the famous spicy curry from karachi.

CLASSIC CURRIES - LAMB \$ 16.45

30. LAMB VINDALOO
This dish is spicier than most but not hotter. Rich strong flavour.
31. 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.
32. LAMB KORMA
The lamb korma is a mild curry with a delicate flavour - surprisingly it has more spices in it than vindaloo.
33. LAMB JALFREZI
Fresh ginger, garlic and tomato are sauteed with our "Jalfrezi" spices. Add tender lamb and some thingamajiggies - wow!
34. LAMB ROGAN JOSH
Made with fresh tomatoes and green capsicum, sauteed lightly. The aromatic, yet subtle taste of an amazing array of spices brings it all home.
35. LAMB BHOONA
Made with sauteed onions and curry leaf. Bit dryish but very aromatic.
36. LAMB BALTI
I must admit, I am addicted to our Balti curries. The flavour and the aroma are "mind blowing" to quote Bollywood.

CLASSIC CURRIES - BEEF \$ 16.45

37. BEEF BHOONA
Made with a lot of sauteed onions and curry leaf. The curry is a bit dryish - but very tasty.
38. BEEF ROGAN JOSH
Made with fresh tomatoes and capsicum - sauteed lightly. The aromatic, yet subtle taste of an amazing array of spices brings it all home.
39. BEEF VINDALOO
Unlike most Indian restaurants my Vindaloo is not hot. Yes, it is spicy and tangy, but not hot - unless you want it hot.
40. HOMESTYLE BEEF & POTATO
A very mild yet tasty curry.

Our curries are made from recipes handed down from my Mum to my sisters and in turn poached by me. I know I cannot even begin to compare my curries to Mum's, But I am hoping to share a bit of my past with you. I hope you enjoy them - Pb