

Banquet Menu

Banquet menu (2 Persons only)\$65.00

Chicken Tikka or Samosa
Any two curries of your choice
Plain naan or garlic naan
Mango chutney
Indian salad
Papadams
Pickle
Raita

Banquet Menu (4 people only) \$33.00pp

MIX ENTRÉE

Vege pakora
Onion pakora
Chicken tikka or tandoori prawn.

MAIN CURRIES

Any curry of your choice
Lamb
Beef
Chicken
Vege

TANDOORI BREAD

Garlic naan or plain naan

SIDE DISHES

Mango Chutney
Indian Salad, pickle, papadams, raita



Note: - Almonds and Cashew nuts are used extensively in Indian cooking and traces may be found in all dishes .

We have range of Dairy Free, Nut Free and Vegan meals available. Please check with our staff.

All prices are inclusive of GST.

Prices are subject to change without notice



DINE-IN MENU

**OPEN SEVEN DAYS - Dinner from 5pm
Lunch 11am - 1.30pm (Friday & Saturday)**

We do Catering for Special Events

www.swagatindianrestaurant.com.au

 find us on facebook

Fried Entrees

(All fried entrees served with tamarind chutney)

Pakoras (6 pieces)

Your choice of fritter made with chickpea batter and spices then deep-fried

Onion Pakora \$9.50

Potato Bonda \$9.50

Mix. Vegetable Pakora \$9.50

Paneer Pakora \$10.50

Chicken Pakora \$11.50

Prawn Pakora \$14.50

Mix. Entree \$12.50

One pieces of each pakora.

Samosa (2 pieces) Meat or Vege..... \$9.50

Homemade pastry stuffed with choice of potatoes or beef mince and mixed then deep fried.

Coconut Prawn (6 pieces) \$15.50

Prawns coated in indian spices, chickpea batter and coconut then deep fried.

Fish Amritsari \$15.50

Deep-fried fish marinated in spices.

Tandoori – Entrees

(All tandoori items served with mint sauce and tandoori salad)

Tanoori Paneer Tikka..... \$14.50

Diced homemade cheese, capsicum and onion. Marinated in yogurt and tandoori spice and grilled in tandoori oven.

Tandoori Chicken (half chicken per serve)\$14.50

Chicken marinated over night in yogurt and tandoori spice and grilled in tandoori oven.

Chicken Tikka (4 pieces) \$14.50

Boneless pieces of tender chicken marinated in tandoori masala then cooked in tandoori oven.

Muglai Kabab (4 pieces) \$14.50

Bonless pieces of chicken marinated in ginger, garlic, yoghurt & cream, cashew nut paste then grilled in tandoori oven.

Lamb Cutlet (4 pieces) \$22.00

Lamb cutlet marinated overnight in tandoori masala then cooked in tandoori oven.

Tandoori prawns (6 pieces) \$15.00

King prawns marinated in spices and yoghurt then grilled in tandoori oven.

Mix Tandoori Platter \$20.00

A variety of tandoori items

Tandoori Breads

Plain Naan	\$5.00
Soft bread made with plain flour.	
Garlic Naan	\$5.50
Plain naan flavoured with garlic butter.	
Spicy Naan	\$5.50
Naan topped with chef special spicy masala.	
Cheese & Spinach Naan	\$5.50
Naan stuffed with cottage cheese and spinach.	
Cheese Naan	\$5.50
Naan stuffed with cheddar cheese.	
Cheese & Garlic Naan	\$6.00
Naan stuffed with cheddar cheese & garlic.	
Keema or Potato Naan	\$5.50
Naan stuffed with choice of your filled.	
Peshawari Naan	\$6.00
Naan stuffed with a sweet mixture of nuts and raisins.	
Roti	\$5.00
Whole meal bread.	
Pratha	\$5.00
Flaky bread made with whole meal flour & butter.	
Aloo Pratha	\$5.50
Roti stuffed with aloo or beef mince.	

Rice Dishes

Saffron Rice	\$4.00
Biriyani (Chicken, Beef, Lamb)	\$23.00
Goat Biriyani	\$23.50
Prawns Biriyani	\$25.00
Basmati rice cooked with special spice and herbs (served with raita and indian salad).	

Side Dishes

Pappadams (4 pieces)	\$4.50
Yoghurt & Mix Vege. Raita	\$4.50
Indian Salad	\$4.50
(Tomato, Onion, Cucumber)	
Mixed Pickle	\$3.50
Mango Chutney	\$3.50
Chilli Pickle	\$3.50

Main Curries

(Mild, Med, Hot)

Chicken - \$22.50 Beef - \$23.00 Lamb - \$23.00

Butter Chicken

Boneless tandoori chicken cooked with tomato sauces & ground almond and spices in a smooth thick gravy finish with cream, fresh coriander.

Chicken Lahori

Chicken tikka cooked in almond tomato sauces with spinach.

Chicken Tikka Masala

Chicken tikka cooked with pan fried onion, tomato, capsicum and almond tomato gravy.

Kadai (Chicken/Beef/Lamb)

Pan fried cumin seed. Ginger, garlic and onion tomato, capsicum then cooked with onion gravy and fresh coriander.

Mango (Chicken/Beef/Lamb)

Chicken cooked with mango and Indian spices.

Bhunna (Chicken/Beef/Lamb)

Dice meat cooked with finely chopped ginger, garlic & onion, tomato, and masala gravy.

Rogen Josh (Chicken/Beef/Lamb)

Meat slowly cooked with whole spice, ground onion, tomato, whole cashew nut and finish with fried onion, fresh coriander.

Khorma (Chicken/Beef/Lamb)

Meat cubes cooked in an almond & cashew sauce finish with cream and fresh coriander.

Madras (Chicken/Beef/Lamb)

An aromatic south indian curry cooked with onion, tomato and coconut cream.

Jal-Frezi (Chicken/Beef/Lamb)

Pan fried onion, tomato, capsicum and finish tomato sauce and vinegar.

Masala (Chicken/Beef/Lamb)

Dice meat cooked with sauteed vegetable and onion masala finish cream & coriander leaves.

Pasanda (Chicken/Beef/Lamb)

Dice meat cooked with almond tomato sauce.

Saag (Chicken/Beef/Lamb)

Meat cooked with creamy spinach sauce finish with slice ginger & fresh coriander.

Haryala (Chicken/Beef/Lamb)

Dice meat cook with mix vegetables.

Do-Piyaza (Chicken/Beef/Lamb)

Tender dice meat cook with lots of onion with green coriander.

Daal-Cha (Chicken/Beef/Lamb)

Tender pieces of meat combined with lentils in a creamy sauce.

Vindaloo (Chicken/Beef/Lamb) (Hot Only)

Hot gaon curry prepared in hot and sour spicy paste with potato ginger.

Vegetable Curries

..... **\$19.50**

(Mild, Med, Hot)

Vegetable Kofta

Potato and cottage cheese balls cooked in an almond sauce tomatoes sauce with dried fruit and fresh coriander.

Vegetable Khorma

Fresh garden veggies cooked with creamy and ground cashew nut sauce.

Vegetable Jal-Frezi

Pan fried onion, tomato, capsicum finished with tomato sauce and vinegar.

Vegetable Saag

A combination of seasonal vegetables with spinach and spices

Dhal Saag

Mix lentil cooked with spinach and onion, tomato.

Pumpkin Dhal

Pumpkin cooked with mix lentil, fresh coriander.

Pumpkin Eggplant Curry

Pumpkin cooked with eggplant and fresh coriander.

Saag Aloo

Potatoes cooked with spinach and tomato onion masala finish with cream and fresh coriander.

Palak Paneer

Homemade cottage cheese cooked with spinach and creamy tomato sauce.

Paneer Do Piyaza

Cottage cheese cooked onion and tomato with chef special sauce.

Butter Paneer

Cottage paneer cooked with tomato sauce & ground almond.

Butter Paneer Masala

Paneer cooked with pan fried onion, tomato, capsicum and almond tomato gravy.

Dal Makhani

Blank lentils and kidney beans cooked with tomato, fresh cream and butter.

Goat Curry

(Mild, Med, Hot)

Home Made Style \$25.50

Seafood Curries

..... **\$25.50**

(Mild, Med, Hot)

Molee Curry (Fish, Prawn)

A south indian style curry flavoured with onion tomato and curry leaves.

Butter (Prawns or Fish)

King prawns cooked with almond and creamy tomato gravy and spinach.

Masala (Prawns or Fish)

Fresh prawns cooked with onion tomatoes, capsicum and almond tomato and masala sauce.

Vindaloo (Prawns Or Fish) (Hot Only)

Spicy prawns curry cooked with hot sauce.

Kadai (Prawns or Fish)

Pan fried coriander seeds, ginger, garlic and onion tomato capsicum then cooked with onion gravy and fresh coriander.

Seafood Curry

Homemade style mix sea food curry.

Kids Meals

..... **\$16.50**

Mango Lassi OR any soft drink

Butter Chicken OR Mango Chicken

Served with Rice & Pappadums

Vanilla Ice Cream

Desserts

Gulab Jumun (5 pieces)

\$6.50

Milk Dumplings in a cardamon and rose flavoured syrup

Mango Kulfi.....

\$6.50

Mango flavoured Indian ice cream

Masala Tea

\$4.50

ORDER RICE SEPARATELY

