

CORIANDER LEAF

LUNCH MENU

Starter

Paneer Tikka

Indian cottage cheese marinated in yoghurt and spices (4 pieces per portion)

\$8.00

Chicken Tikka

Chicken Marinated in spices and yoghurt, cooked in skewer over flaming charcoal in the tandoor (4 Pieces per portion)

\$8.00

Vegetable Samosa (with mains only)

Mixture of potatoes, peas, cumin seeds, spices and fresh herbs wrapped in a home made flaky pastry, deep fried (1 piece per portion)

\$2.00

Tandoor

Served with House Salads

Lime N Coriander Chicken Tikka Pot

Chicken marinated with garlic, chilly, coriander and lime, grilled with red pepper, onions and tomato

\$12.00

Lamb Seekh Gilafi

Freshly minced lamb with garlic, ginger and spices grilled in tandoor

\$12.00

Tandoori Prawn

Prawns marinated in coriander, lime, mint, herbs and spices, cooked in tandoor

\$13.00

Mains

(Includes Rice and Naan)

Butter Chicken

(Chicken cooked in rich silk sauce with fresh tomatoes and fenugreek)

\$15.00

Chicken Tikka Masala

(Marinated chicken tikka cooked in the tandoor then prepared in the pan with a selection of spices and cream)

\$15.00

Lamb Rogan Josh

(Lamb cooked with aromatic cinnamon, cardamom, turmeric, coriander and garam masala)

\$15.00

Dal Makhani

(Kidney Beans and black lentils cooked with ghee, herbs and spices)

\$15.00

Lamb Korma

(Lamb pieces simmered in a creamy sauce with curry masala, herbs & spices)

\$15.00

Vegetable Jalfreze

(Vegetables cooked with herbs and spices, coconut milk and capsicum)

\$15.00

Breads

Butter Naan

(Leavened bread made of refined flour and baked in tandoor)

\$3.50

Onion Kulcha

(Fillet bread stuffed with crispy onion, tomatoes, coriander and spices)

\$5.50

Aloo Pratha

(Naan Stuffed with potatoes, herbs and spices, onions and coriander)

\$4.50

Drinks

Mango Lassi

\$4.00

Kingfisher Tap (300ml)

\$7.00

