

Curry + Rice

✦	BUTTER CHICKEN	\$10.90
	LAMB ROGANJOSH	\$10.90
	LAMB VINDALOO	\$10.90
	CHICKEN TIKKA MASALA	\$10.90
	PANEER MAKHANI	\$9.00
	VEG CURRY	\$9.00
	PUMPKIN MASALA	\$9.00
	CHICKPEA	\$8.00
	BHUNA GHOSHT	\$10.90
✦	KADAI LAMB	\$10.90

Rice

✦	HOUSE RICE	\$3.00
	COCONUT RICE	\$4.00

Breads

✦	All Naans made in house from scratch	
	NAAN	\$2.00
	GARLIC NAAN	\$2.50
	ROTI VEGAN	\$2.50
	ALOO PARATHA	\$4.00
	ROTI FILLED W/ POTATO, HERBS & SPICES	
	KEEMA NAAN	\$4.00
	NAAN FILLED W/ TANDOORI CHICKEN	
	KASHMIRI NAAN	\$4.00
	NAAN FILLED W/ NUTS & SULTANAS	

NUMBER ONE BEST QUALITY ! ALL DAY !

Sides

✦	TAMARID CHUTNEY	\$3.00
	CUCUMBER RAITA	\$3.00
	MINTED YOGHURT	\$3.00
	PAPPAD 6PCS	\$3.00
	DESI HOT SAUCE	\$4.00

Drinks

✦	THUMS UP	\$4.00
	LIMCA	\$4.00
	MANGO LASSI	\$5.00
	ROSE LASSI	\$5.00
	MINERAL WATER	\$4.00
	BADAM MILK	\$4.00

ENJOY ✨
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CURRY CAFE CANTEEN ! → FLEMINGTON

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& NON-VEG

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✦ TAKE

AWAY

MENU

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Smalls

✦	ONION BHAJI (2PCS) WITH MINTED YOGHURT <i>SLICED ONION ROLLED IN SPICES, CHICKPEA FLOUR & FRIED</i>	\$4.00
✦	SAMOSA (2PCS) WITH TAMARIND CHUTNEY <i>TRADITIONAL PASTRY STUFFED W/ SPICED POTATOES & GREEN PEAS</i>	\$5.00
	TANDOORI CHICKEN HALF <i>SUCCULENT, MILDLY SPICED CHICKEN GRILLED IN THE TANDOOR</i>	\$10.00
	CHICKEN TIKKA <i>BONELESS CHICKEN MARINATED IN TANDOORI SPICED YOGHURT & BBQ'D IN THE TANDOOR</i>	\$12.00
✦	ARCHARI CHICKEN <i>24HR ACHARI SPICED THIGH FILLET, THE INDIAN VERSION OF PORTUGESE CHICKEN</i>	\$12.00



**SNAKECHARMER
PRODUCTIONS**

@CURRYCAFE

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Chicken

	BUTTER CHICKEN <i>THIGH IN SPICED YOGHURT, COOKED OVER CHARCOALS W/ SAUCE OF SLOW COOKED TOMATOES, GARLIC, CASHEWS & HOUSE ROASTED INDIAN SPICES</i>	\$12.00	
✦	CHICKEN MADRAS <i>MARINATED CHICKEN W. TEMPERED MUSTARDS SEEDS & CURRY LEAVES IN A CREAMY COCONUT BASED CURRY</i>	\$12.00	
	CHICKEN TIKKA MASALA <i>TANDOORI CHICKEN COOKED UP IN A RICH TOMATO MASALA, VERY GOOD</i>	\$12.00	✦

Lamb

✦	LAMB ROGAN JOSH <i>INDIAN STAPLE. SLOW COOKED LAMB W/ A TOMATO & ONION SAUCE, FINISHED W/ HOUSE ROASTED INDIAN SPICES & FRESH CORIANDER</i>	\$13.00	
	BHUNA GHOST <i>FREE RANGE LAMB PAN FRIED WITH FRESH GINGER ONIONS AND SECRET CURRY CAFÉ SPICES.</i>	\$13.00	
	LAMB VINDALOO <i>FIERY GOAN LAMB CURRY</i>	\$13.00	
	LAMB KADAI <i>SEMI DRIED KHADHI STYLE LAMB COOKED IN A SPICY MASALA</i>	\$13.00	
✦	LAMB MADRAS <i>MARINATED LAMB W. TEMPERED MUSTARDS SEEDS & CURRY LEAVES IN A CREAMY COCONUT BASED CURRY</i>	\$13.00	

! STAY SPICY ! STAY SPICY ! STAY SPICY !

Vegetarian

✦	MIXED VEG CURRY <i>SEASONAL VEGETABLES IN A TOMATO & ONION BASED CURRY (VGN)</i>	\$10.00	
	EGGPLANT CURRY <i>SIMPLE EGGPLANT & POTATO CURRY. STAFF FAVORITE (VGN)</i>	\$11.00	
✦	PUMPKIN MASALA <i>OVEN ROASTED PUMPKIN COOKED WITH TEMPERED MUSTARD SEEDS, CURRY LEAVES AND COCONUT MILK. NEW STAFF FAVOURITE</i>	\$11.00	
	CHICKPEA CURRY <i>SIMPLE HOMESTYLE CHICKPEA CURRY THAT DAADEE MA USED TO MAKE</i>	\$9.00	✦
✦	PANEER MAHANI <i>HOUSE MADE PANEER W/ SAUCE OF SLOW COOKED TOMATOES, GARLIC, CASHEWS & HOUSE ROASTED INDIAN SPICES</i>	\$12.00	
✦	DAL MAKHANI <i>SPICED MIXED DAL IN A SAUCE OF SLOW COOKED TOMATOES, GARLIC & OUR HOUSE ROASTED INDIAN SPICE MIX (VGN)</i>	\$9.00	
	VEG KOFTA <i>OUR HOUSE MADE DUMPLINGS FILLED WITH SPICED POTATO & PANEER IN A CREAMY CASHEW NUT & ONION SAUCE</i>	\$12.00	

FULL DINE-IN COMING SOON
TO SERVE YOU

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