



entree

vegetable samosa : \$7 (2 pieces) delicious triangular pastry filled with spiced potatoes & peas
onion bhaji : \$7 (3 pieces) crispy patties of sliced onions battered chickpeas flour
chicken tikka: \$12 (4 pieces) thigh fillets marinated & cooked in tandoor
paneer tikka: \$12 marinated paneer in spices & roasted in tandoor
malai murgh: \$12 thigh fillets roasted in tandoor & served with delicate marinade
seekh kebab: \$12 (6 pieces) skewered marinated lamb mince cooked in tandoor
tandoori lamb cutlets: \$20 (4 pieces) lamb cutlets marinated in spices and cooked in tandoor
prawn sizzler: \$20 (10 pieces) prawns served with spicy tadka on sizzler (without sauce)
prawn punjabi: \$25 (10 pieces) prawns battered in gram flour and deep fried
mix entree platter: \$20 (FOR 2) spicy chicken tikka/lamb cutlets/seekh kebab served in a sizzler

bread

plain naan: \$3 bread baked in tandoor
garlic naan: \$3 with a touch of garlic
butter naan: \$3 a touch of butter
indian cheese naan: \$5 naan stuffed with indian cheese and spices
aussie cheese naan: \$5 naan stuffed with mozzarella etc
cheese n garlic naan: \$5 indian cheese & garlic
keema naan: \$5 stuffed with lamb mince & herbs
kashmiri naan: \$5 stuffed with nuts & sultanas
vegetable paratha: \$5 wholemeal bread stuffed with spicy veggies
tandoori roti: \$3 crispy wholemeal indian bread

rice

plain basmati: \$3 steamed basmati rice
kashmiri pulao: \$12 rice cooked with cashew nuts, sultanas & dry fruits
vegetable biryani: \$12 rice cooked in veggies & biryani spices
non Veg biryani: \$15 (chicken/beef/lamb) Tender meat cooked in biryani spices & rice
prawn biryani: \$20 prawns cooked in biryani spices & rice

drinks

lassi: \$4 mango /salt+pepper/ sweet
punjabi masala chai: \$3 milk boiled with masala tea mix
soft drinks: \$3 coke/coke zero/fanta/sprite/ lift
juices: \$3 apple/orange/mango and banana
shikanjvi: \$5 sweet lemon drink (served in jug)

mains

chicken: \$16

butter (\$17) marinated chicken roasted in tandoor & served in a mild creamy tomato sauce
kadahi cooked with chopped onion, tomatoes, coriander seeds and finished off with ginger and garlic
tikka masala marinated chicken roasted in tandoor & served with spicy flavored sauce
saag cooked in spinach, blended with fresh onions, tomatoes, cumin seeds & spices
madras South Indian Style curry cooked using coconut milk & cream
vindaloo hot curry cooked with mustard seeds, red chillies, hot spices from Goa
mango chicken boneless chicken cooked in rich mango sauce

lamb \$18 & beef \$16

saag cooked in spinach, blended with fresh onions, tomatoes, cumin seeds & spices
korma mild combination of cashews & spices served in creamy sauce
roganjosh classic Kashmiri dish cooked with a rich gravy of tomatoes & Kashmiri spices
madras South Indian Style curry cooked using coconut milk & cream
do piazza boneless pieces cooked in spicy sauce & served with caramelized onions
aloo tender meat cooked in potato curry & served with fresh coriander
kadahi tender meat tossed with capsicum, onions & spices
vindaloo hot curry cooked with mustard seeds, red chillies, hot spices from Goa

seafood (fish = ling)(prawns = green prawns 16/20)

prawn malabar: \$20 coconut flavored with capsicum tomato & onion
Prawn masala: \$20 prawns cooked in rich spicy masala sauce
saag prawns: \$20 prawns cooked in spinach, blended with spices
chilli prawns: \$20 a fiery hot & spicy dish

fish masala: \$20 fish fillets cooked in spices and tadka (spiced up onion & tomato)
fish punjabi: \$20 cooked with coconut, cream sauce, dry nuts & indian herbs
chilli fish: \$20 hot & spicy fish served with capsicum & onions

vegetarian: \$15

mixed veggies fresh garden veggies cooked in spices
vegetable korma mixed vegetable cooked in spicy & creamy sauce
lentils of the day selected lentils cooked in onion, tomatoes and spices
aloo matar potatoes and peas prepared in tadka sauce
saag aloo potatoes cooked in spinach, blended with spices
mushroom matar mushrooms & peas cooked in spicy sauce
matar paneer peas and paneer cooked over slow heat
palak paneer indian cheese cubes in spinach sauce
bombay potato potatoes cooked on slow heat in blended spices & onions
bharta (\$16) : egg plant roasted in tandoor, skinned & cooked in tadka sauce
malai kofta(\$16) kofta's made with cheese and mashed veggies and simmered in a rich curry sauce

side dishes

papadums: \$2
cucumber raita: \$2
boondi raita: \$4 (tiny fried gram flour balls mixed with yoghurt & spices)
mint yoghurt: \$2
tomato & onion salad: \$2
mixed pickles: \$2
mango chutney: \$2
side dish platter: \$8 any 5 of the above

salad

fresh green salad: \$8 tomato, cucumber, onion & green chili with spices & lemon juice
lentil salad: \$8 boiled lentils with tomato, onion & spices

desserts

gulab jamun: \$5 sweet dumpling filled with nuts & saffron, soaked in hot syrup
ras malai: \$5 flattened milk cakes in creamy cardamom flavored milk sauce
mango kulfi: \$5 home made ice cream made with dry nuts & mango pulp
vanilla ice cream: \$5

m: 0430 155 007 landline: 8957 5176
TUESDAY TO SUNDAY: 5PM TO 10PM (MON CLOSED)

theindianjoint@gmail.com
www.indianjoint.com.au
www.facebook.com/daindianjoint
twitter: @theindianjoint
23 telopea st collaroy plateau

PLEASE KINDLY NOTE:

- PLEASE GUIDE & HELP US TO "DO WHAT WE SHOULD BE DOING"
- PLEASE FORGIVE US IF WE ARE SLOW AT TIMES. TRYING REAL HARD TO KEEP UP WITH "QUALITY+SPEED"
- PLEASE KINDLY ALLOW EXTRA TIME FOR TAKE AWAY/DELIVERY ON FRI/SAT BETWEEN 630PM TO 830PM
- BYO ONLY (BEER+WINE). CORKAGE: \$3 PER PERSON
- A BIG THANKUUUU FOR MASSIVE SUPPORT BY "PLATEAU VILLAGERS"
- THIS IS A TRIAL MENU/ PRICES

*****THANKUUUUU FOR DINING AT "the indian joint"*****

"BY THE VILLAGERS: FOR THE VILLAGERS"