



chutney mary's

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DESSERTS

Gulab Jamun _____ \$8.50

Indian doughnuts served in a warm syrup.

Pistachio Kulfi _____ \$8.50

Indian recipe pistachio ice-cream made by our chef.

Mango Kulfi _____ \$8.50

Traditional Indian mango ice-cream made by our chef.

Fruit Cocktail Sorbet _____ \$8.50

(99% fat free, gelatine, preservative, gluten and dairy free)

Passionfruit – Fresh passionfruit pulp makes this a light finish to your meal.

Lychee – The unique flavour of lychee gives a wonderful finale to lunch or dinner.

Raspberry – Ripe plump raspberries makes this sorbet everyone's favourite.

Green Apple – Crisp granny smith apples gives this a refreshing clean taste.

BANQUETS

Recommended for 4 or more. These are a wonderful option for large groups as all guests' meals arrive together.

NON-VEGETARIAN BANQUET

\$45 per person or \$55 per person with tea/coffee and choice of dessert.

Starters: Chicken Tikka, Seekh Kebab, Onion Bahji

Mains: Butter Chicken, Rogan Josh, Dahl, Brinjahl Bahji, Rice, assorted plain and Garlic Naan, Pappadams, Raitha, Kuchumber.

VEGETARIAN BANQUET

\$40 per person or \$50 per person with tea/coffee and choice of dessert.

Starters: Samosa, Onion Bahji, Paneer Tikka

Mains: Dahl, Malai Kofta, Green Beans and Potato, Brinjal Bahji, Rice, assorted plain and Garlic Naan, Pappadams, Raitha, Kuchumber.



SOUP

Tomato Shorva _____ 11.00
A hot and spicy tomato based soup.

STARTERS

Punjabi Samosa _____ \$11.00
Handmade savoury pastries filled with spicy potato and peas.

Paneer Tikka Shaslick _____ \$12.00
Cubes of Paneer skewered with red onion, tomato and capsicum marinated and cooked in the tandoor.

Onion Bahji _____ \$11.00
Finely chopped onion, chilli and coriander dipped in chickpea flour batter and deep fried. A favourite vegetarian dish!

Seekh Kebab _____ \$14.00
Finely ground lamb mixed with onion, chilli, ginger, coriander and spices skewered and cooked in the tandoor. Fabulous with Naan Bread.

Chicken 65 _____ \$16.50
Hot but not too spicy bite size chicken pieces on the bone dipped in a special light batter and deep fried.

Chicken Tikka _____ Entrée \$19.00 Main \$25.00
Marinated fillet of chicken cooked in the tandoor oven.

Fish Tikka _____ \$20.00
Soft fillet of fish marinated in yoghurt and spices and cooked in the tandoor. A delicious light and healthy meal.

Tandoori Salmon _____ Entrée \$25.00 Main \$36.00
Delicate marinated salmon steaks infused with ginger, garlic and spices and cooked in the tandoor. Another wonderful health conscious meal.

Tandoori King Prawns _____ Entrée \$22.50 Main \$33.50
Large green prawn cutlets marinated and cooked in the tandoor and served with salad. A very popular starter or main course.

Adrakhi Lamb Cutlets _____ Entrée \$19.50 Main \$28.50
Marinated lamb cutlets gently roasted in the tandoor. This is a very popular dish.

Mixed Entrée Platter (serves two) _____ \$34.00
Onion Bahji, Seekh Kebab, Chicken Tikka, Fish Tikka and Lamb cutlets served with salad and mint and coriander dipping sauce. Our most popular entrée.

MAIN COURSES

Tandoori Chicken _____ Whole \$26.50 Half \$17.50
Whole or Half Chicken marinated in yoghurt, garam masala, ground cinnamon and chilli and traditionally roasted in the Tandoor.

Butter Chicken _____ \$23.00
Tandoori chicken fillets in a cream, tomato, butter and spice sauce.

Chicken Tikka Masala _____ \$23.50
Tikka translates to “chunks” of chicken marinated in yoghurt and spices and cooked in the Tandoor oven.

Chicken Curry _____ \$23.00
Home Style chicken thighs in a light mildly spiced gravy.

Chicken Vindaloo _____ \$23.50
This is the hottest chilli dish on the menu and can be requested hotter.

Chicken Korma _____ \$23.50
Mughali style chicken mildly spiced and cooked in cashew nut gravy.

Chicken Palak _____ \$23.50
Boneless chicken cooked with English spinach, ginger and curry leaf – a staff favourite.

Rogan Josh _____ \$22.50
Traditional lamb curry cooked with our own ground spices, tomato and coriander.

Gosht Saagwalla _____ \$22.50
Lamb fillet gently cooked with English spinach and spices.

Lamb Vindaloo _____ \$22.50
Extra hot lamb and potato curry cooked with vinegar and spices.

Avadhi Lamb Shank _____ \$25.00
Served in a rich gravy with potatoes – the secret is in the slow cooking!

Goat Curry – House speciality _____ \$25.00
Goat on the bone cooked hot and spicy with vinegar and our Chef's own spice combination.

Prawn Lababdar _____ \$28.00
King prawns served in a rich tomatoe and onion sauce. A hint of tamarind chutney with cashew nuts makes this a medium spiced dish. Try this delicious dish with cheese naan.

Prawn and Scallop Molee Curry _____ \$27.00
This mild dish cooked with turmeric, coconut, fennel and curry leaf comes from India's West Coast where it is made with local fish.

Masala Scallops _____ \$26.00
Mildly spiced scallops in a curry of ginger, garlic, coriander and cinnamon.

Malabar Fish Curry _____ \$28.00
A spicy South Indian dish using Red Emperor filets – very popular with our regulars.

Anaphylaxis – Allergic reaction to nuts. Most brown sauced curries contain ground nuts so it is essential to ask your wait person to check with the chef. Tandoori dishes should be fine. However, Chutney Marys cannot guarantee no cross contamination of nut products has occurred.

VEGETARIAN MAIN COURSES

Dahl Makhani _____ \$14.50
Slow cooked black lentils with tomato, chilli and cream.

Dum Aloo _____ \$15.50
Whole baby potatoes smothered in a rich Moghul sauce. This comes from the Moghul rulers of India and is a special dish.

Green Beans and Potato _____ \$15.00
A dry curry that is excellent with Rogan Josh or Malabar Fish.

Malai Kofta _____ \$17.00
The vegetarian alternative to meatballs that works well with Naan.

Muttar Paneer _____ \$16.00
Paneer cheese combined with peas, tomato and spices. Excellent as an accompaniment to all lamb and chicken main courses. Great on its own or served with Roti or Paratha.

Saag Paneer _____ \$16.50
The king of vegetarian dishes uses a combination of home-made cheese and spinach.

Brinjahl Bahji _____ \$19.50
Baby eggplant cooked in a paste of ground cashews and peanuts, sesame and coconut – Stunning.

Mixed Vegetable Curry _____ \$16.00
A variety of seasonal vegetables cooked in a gravy flavoured by ground spices, onions and tomatoes. Whole green chillies are added towards the end of cooking enhance the flavour of the dish. Delicious with saffron rice.

SIDE DISHES

Tomato and Yoghurt _____ \$5.00

Cucumber Raita _____ \$5.50
Yoghurt dressing. The perfect dish to go with almost every Indian meal as a cooling contrast to hot or spicy dishes.

Narial Raita _____ \$4.50
Yoghurt and coconut combined.

Kuchumber Side Salad _____ \$9.00
A side dish of diced red onion, cucumber, tomato, chilli and coriander.

Banana and Coconut _____ \$6.50
Local bananas and shredded coconut for those who like their side sweet.

Pappadams (4 pieces) _____ \$4.50
A favourite with everybody before or with curries.

Mango Chutney _____ \$4.00
The sweet extra that goes with all curries.

Mint and Coriander _____ \$3.50
Home-made yoghurt, mint and coriander light sauce.

Mixed Pickle _____ \$4.00
Hot and spicy pickle to add that extra hit.

Selection of Three Side Dishes _____ \$13.00
Mango Chutney, Mint and Coriander and Mixed Pickle on a serving dish.

SALADS

Char Grilled Vegetable Salad _____ \$22.50
Pumpkin, eggplant, capsicum and paneer marinated and roasted in the tandoor. It is served on a bed of baby spinach with a mint and coriander dressing. Very healthy and spicy.

Chicken Salad _____ \$26.00
Marinated Chicken thigh fillet cooked in the tandoor and served on mixed greens. This comes with a raita dressing.

RICE AND BREADS

Steamed Aromatic Basmati Rice _____ \$4.50 per person

Saffron Basmati Puloo (yellow rice) _____ \$5.00 per person

Roti _____ \$5.00
Fresh leavened wholemeal bread baked in the tandoor.

Lacha Paratha _____ \$4.50
Freshly baked multi-layered Indian flatbread.

Aloo Paratha _____ \$5.50
Freshly baked leavened bread filled with lightly spiced mashed potato.

Naan Bread (plain) _____ \$4.50

Garlic Naan _____ \$5.50
Freshly baked leavened white bread with a touch of garlic.

Cheese Naan _____ \$6.00
Freshly baked leavened white bread cooked with cheese – very addictive and a huge favourite with children.

Kashmiri Naan _____ \$6.50
Freshly baked leavened white bread filled with dried fruits. A wonderful bread with any meat dish.

All of our breads are baked upon ordering to ensure freshness.

Please feel free to order extra breads at any stage of your meal.

Chutney Marys is open for Lunch Wednesdays through to Saturdays.

Please note, BYO is available Monday, Tuesday and Wednesday for wine only. Corkage is \$7.50 per bottle. There is no BYO on Thursday, Friday, Saturday and Sunday. Cakeage (cake serving charge): \$7.50 per cake if you bring your own cake.

Sorry, no separate billing. However, an itemised account is available.

1.5% fee on credit cards and 2.5% on American Express and Diners Club.

10% surcharge on Public holidays.