



chutney mary's

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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 our mint and coriander dressing. Very healthy.

*Chicken Salad _____ \$25.00

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

DESSERTS

Gulab Jamun _____ \$8.50

Milk based sponge balls deep-fried and then soaked in cardamom and saffron rose 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.

Chutney Marys is fully licensed – BYO is not permitted.

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

There is a 1.5% fee on credit cards and 2.0% on American Express and Diners. 10% surcharge on Public holidays.

Cakeage: \$1.50 per person (Service charge for the cutting, plating and serving of your occasion cake). Candles/Sparklers available on request.

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 safe, however; Chutney Marys cannot guarantee no cross contamination of nut products has occurred.



STARTERS

- Punjabi Samosa** _____ \$11.00
Handmade savoury pastries filled with spicy potato and peas – three pieces.
- Onion Bahji** _____ \$11.00
Finely chopped onion, chilli and coriander dipped in chickpea flour batter and deep fried – three pieces. A favourite vegetarian dish!
- Paneer Pakora (cheese fritters)** _____ \$13.00
Deep fried spicy battered cottage cheese served with mint sauce
- *Seekh Kebab** _____ \$14.00
Finely ground lamb mixed with onion, chilli, ginger, coriander and spices skewered and cooked in the tandoor – four pieces. 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 – eight pieces.
- Chicken Tikka** _____ **Entrée 17.00 Main \$23.50**
Marinated fillet of chicken cooked in the tandoor oven.
- Fish Tikka** _____ \$20.00
Red Emperor fillets marinated in yoghurt and spices and cooked in the tandoor. A delicious light and healthy 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 and Fish Tikka served with salad and mint and coriander dipping sauce. Our most popular entrée.
- Tandoori Chicken** _____ **Whole \$26.50 Half \$17.50**
Whole or Half Chicken marinated in yoghurt, garam masala, ground cinnamon and chilli and cooked in the tandoor.

MAIN COURSES

- *Butter Chicken** _____ \$21.50
The most popular Indian dish in Australia. Boneless chicken pieces marinated for hours in a light and delicious tandoori masala. Cooked in the clay oven to perfection and served with a delicious rich blend of fresh butter, cashew nut, fennel, and a truly remarkable mild tomato creme sauce.
- *Chicken Tikka Masala** _____ \$21.50
Tikka translates to “chunks” of chicken marinated in yoghurt and spices and cooked in the tandoor oven.
- Chicken Madras** _____ \$21.50
Chicken fillets sautéed with dried chillies, onion, ginger-garlic, curry leaves, mustard, finished with a touch of coconut milk. (Popular in the UK).
- *Chicken Curry** _____ \$19.50
Home Style chicken thighs in a light mildly spiced gravy. (Dairy free)
- *Chicken, Lamb or Beef Vindaloo** _____ \$19.50
An all time favourite dish, introduced to the subcontinent by the Portuguese. The meaning of vindaloo comes from a combination of 'Vin' for wine vinegar and 'Alho' which is Portuguese for garlic cooked with vinegar, tomatoes and ground red chillies. This is the one for the lovers of hot and spicy food!
- *Chicken, Lamb or Beef Korma** _____ \$20.50
A light and fragrant curry specially prepared to suit the meat or poultry selected which is finely intertwined with a masala cream base.
- *Chicken, Lamb or Beef with Spinach** _____ \$19.50
An authentic Indian dish. Sautéed creme spinach intertwined with caramelised onions, ginger, garlic, cumin and fragrant spices.
- *Rogan Josh** _____ \$21.50
Traditional lamb curry cooked with our own ground spices, tomato and coriander.
- *Avadhi Lamb Shank** _____ \$25.00
Served in a rich gravy with potatoes – the secret is in the slow cooking!
- *Goat Curry – House Speciality** _____ \$24.00
Goat on the bone cooked hot and spicy with vinegar and our Chef's own spice combination.
- *Prawn Masala** _____ \$28.00
King prawns delicately cooked in a rich and tasty blend of onion, tomato, curry leaves and garnished with fresh coriander. Spiced liberally yet gentle to the palate.
- *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 fillets – very popular with our regulars.

VEGETARIAN MAIN COURSES

- *Dahl Makhani** _____ \$13.50
This lentil dish is time consuming in it's rich preparation. The lentils are simmered together with onion, chilli and ginger overnight. Fresh cream and butter finish this delicious Queen of vegetarian dishes.
- *Dum Aloo** _____ \$15.50
Whole baby potatoes smothered in a rich Moghul sauce.
- *Green Beans and Potato** _____ \$14.00
A dry curry that is excellent with Rogan Josh or Malabar Fish.

* *Gluten Free Dish*

- Malai Kofta** _____ \$17.00
The vegetarian alternative to meatballs that works well with Naan bread. Children love this!
- *Muttar Paneer** _____ \$15.00
Paneer cheese combined with peas, tomato and spices. Excellent as an accompaniment to all lamb and chicken main courses.
- *Saag Paneer** _____ \$15.50
The King of vegetarian dishes! A combination of home made cheese, spinach and spices.
- Smoked Egg Plant Curry (House Speciality)** _____ \$18.50
Baby eggplant cooked in a paste of ground cashews and peanuts, sesame and coconut – Stunning.
- *Mixed Vegetable Curry** _____ \$15.00
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 to enhance the flavour. Delicious with saffron rice.

BANQUETS

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

NON-VEGETARIAN BANQUET

\$40 per person or \$50 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

\$35 per person or \$45 per person with tea/coffee and choice of dessert.

Starters: Samosa, Onion Bahji, Paneer Pakora

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

SIDE DISHES

- *Tomato and Yoghurt** _____ \$5.00
- *Cucumber Raita** _____ \$5.50
Yoghurt dressing. The perfect dish with almost every Indian meal. This works as a cooling agent for 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.
- Pappadams and Indian Salad** _____ \$10.00
Health and refreshing - good on a hot day with a Kingfisher beer.
- *Mango Chutney** _____ \$4.00
The sweet extra that goes with all curries.
- *Mint and Coriander** _____ \$3.50
Home-made yoghurt, mint and coriander sauce.
- *Mixed Pickle** _____ \$4.00
Hot and spicy pickle to add that extra hit.
- *Selection of Three Side Dishes** _____ \$13.00
Serve of Pappadams with Mango Chutney, Mint and Coriander Chutney and Mixed Pickle.

RICE AND BREADS

- *Steamed Aromatic Basmati Rice** _____ \$3.50 per person
 - *Saffron Basmati Puloo (yellow rice)** _____ \$4.50 per person
 - Roti** _____ \$4.00
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.
 - Keema Naan** _____ \$6.00
A traditional favourite, where the bread is filled with spiced mince meat.
- To ensure freshness, all of our breads are baked upon ordering. Please order extra breads at any stage of your meal.