



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 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.

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 – Choose any flavour below _____ \$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 grannysmith apples gives this a refreshing clean taste.

Chutney Marys is open for Lunch Monday through to Saturday and Dinner Monday through to Sunday.

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. Cakage (serving cake charge): \$7.50 per cake if you bring your own cake.

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

2.5% fee on American Express and Diners Club. 10% surcharge on Public holidays.

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.



BANQUETS

Recommended for large groups of 4 or more. This is a wonderful option to try a variety of curries and their condiments.

CHUTNEY MARY'S SPECIAL BANQUET

\$55 per person or \$65 per person with tea/coffee and choice of dessert.

Starters: Chicken tikka, Lamb Cuttlet, Seekh Kebab.

Mains: Chicken tikka Masala, Goat Curry, Prawn Lababdar, Saag Paneer.

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, Mix Vegetable Curry.

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.

All Banquets Served with Papadums, mixed condiments, assorted garlic/plain naan and rice along with raita and kuchumber.

SOUP

- ♦ **Tomato Shorva** _____ \$11.50
A hot and spicy tomato based soup.

STARTERS

- ♦ **Punjabi Samosa** _____ \$12.00
Handmade savoury pastries filled with spicy potato and peas.
- Paneer Tikka Shaslick** _____ \$16.00
Cottage cheese with tomato, capsicum and onion, cooked in the tandoor.
- ♦ **Onion Bahji** _____ \$11.50
Finely chopped onion, chilli and coriander dipped in chickpea flour batter.
- ♦ **Seekh Kebab** _____ \$14.50
Minced lamb skewered and cooked in tandoor. Great with garlic naan.
- ♦ **Chicken 65** _____ \$16.50
Bite size chicken pieces on the bone dipped in a special batter and deep fried.
- ♦ **Chicken Tikka** _____ Entrée \$19.50 Main \$25.50
Marinated fillet of chicken cooked in the tandoor oven.
- ♦ **Fish Tikka** _____ \$21.50
Soft fillet of fish marinated in yoghurt and spices and cooked in the tandoor.
- ♦ **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 \$25.50 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 \$26.00 (3pcs) Main \$37.00 (5pcs)
Marinated lamb cutlets gently roasted in the tandoor. This is a very popular dish.
- Mixed Entrée Platter (serves two)** _____ \$36.00
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** _____ \$24.00
Tandoori chicken fillets in a cream, tomato, butter and spice sauce.
- ♦ **Chicken Tikka Masala** _____ \$25.00
Tikka translates to “chunks” of chicken marinated in yoghurt and spices and cooked in the Tandoor oven.
- ♦ **Chicken Madras** _____ \$23.50
Chicken fillets sautéed with dried chillies, onion, ginger-garlic, curry leaves, mustard, finished with a touch of coconut milk.
- ♦ **Chicken Vindaloo** _____ \$23.50
This is the hottest chilli dish on the menu and can be requested hotter.
- ♦ **Chicken Korma** _____ \$25.00
Mughali style chicken mildly spiced and cooked in cashew nut gravy.
- ♦ **Chicken Palak** _____ \$24.00
Boneless chicken cooked with English spinach, ginger and curry leaf – a staff favourite.
- ♦ **Rogan Josh** _____ \$24.00
Traditional lamb curry cooked with our own ground spices, tomato and coriander.
- ♦ **Gosht Saagwalla** _____ \$25.00
Lamb fillet gently cooked with English spinach and spices.
- ♦ **Lamb Vindaloo** _____ \$25.00
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** _____ \$26.00
Goat on the bone cooked hot and spicy with vinegar and our Chef's own spice combination.

SEAFOOD MAIN COURSES

- ♦ **Prawn Lababdar** _____ \$28.00
King prawns served in a rich tomato 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 fillets - very popular with our regulars.
- ♦ **Prawn Masala** _____ \$29.50
King prawns delicately cooked in a rich tasty blend of onion, tomato, curry leaves and garnished with fresh coriander. Spiced liberally, yet gentle to the palate.

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.
- ♦ **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** _____ \$19.50
Paneer cheese combined with peas, tomato and spices. Excellent as an accompaniment to all lamb and chicken main courses.
- ♦ **Saag Paneer** _____ \$20.50
Paneer cooked in spinach with a dash of ginger and garlic.
- ♦ **Saag Aloo** _____ \$18.50
Delicious potatoes with spinach, a simple vegetarian dish. Very popular.
- ♦ **Brinjal Bahji** _____ \$20.50
Baby eggplant cooked in a paste of ground cashews and peanuts, sesame and coconut – Stunning.
- ♦ **Mixed Vegetable Curry** _____ \$16.00
Seasonal Vegetables cooked in a gravy flavoured by ground spices, onions and tomatoes.

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 there 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** _____ \$10.00
Mango Chutney, Mint and Coriander and Mixed Pickle on serving dish.

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** _____ \$5.50
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.
- Butter Naan** _____ \$5.50
Traditional naan bread leavened and buttered for a delicious taste.
- 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.

♦ *Gluten Free Dish* ♦ *Dairy Free Dish*