



TAKE AWAY MENU

FINE INDIAN CUISINE

Phone for bookings, or any other enquiries

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ALLERGEN INFORMATION

GF Gluten free dish **DF** Dairy free dish **NT** Contains Nuts

Dear Customer, the authentic Indian Food Recipe may contain Traces of Nuts, Seeds, Dairy, Eggs, Shell seafood, and other ingredients which may not be suitable for your dietary or health requirements.

Effort is made to instruct our food production and serving staff on the severity of food allergies. The possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice also exists. Customers concerned with food allergies must be aware of this risk.

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

Sorry, no separate billing. However, an itemized account is available. 2.5% fee on American Express cards.



ENTRÉE

- Punjabi Samosa (3 pieces)** **DF**10.50
Handmade savory pastries filled with spicy potato and peas.
- Achari Paneer Tikka (4 pieces)**14.50
The soft and juicy morsels of paneer coated with spicy and tangy masala is a delight to eat.
- Onion Bhaji (3 pieces)**10
Finely chopped onions, chilli and coriander dipped in chickpea flour batter
- Hara Bhara Kebab (3 pieces)**12.50
Vegetarian kebabs made with spinach, potatoes and green peas
- Paneer chilli milli**15.50
Homemade cheese stir fried with capsicum, onion and finished with spicy tangy sauce; semidry.
- Chicken 65**14.50
Bite size chicken pieces dipped in chef special batter and deep fried
- Lamb ki Seekh (4 piece)** **GF, DF**14.50
Minced lamb, skewered and cooked in tandoor, finished with lemon juice.
- MURGH Tikka** **GF**15.50
Marinate thigh fillet chicken overnight, cooked in tandoori oven
- Tandoori Macchi Tikka**19.50
Soft fillet of fish marinated in yogurt and spices and cooked in the tandoor
- Jaipuri Kurkuri Bhindi** **DF**14.50
A spicy, deep fried and crispy okra served sprinkled with chaat masala
- Tandoori Adrakhi Lamb Cutlets** **GF**24.50
Marinated lamb cutlets gently roasted in the tandoor. This is a very popular dish.
- Tandoori Chicken** **GF**15 / 23
Whole or half chicken marinated in yoghurt, garam masala, ground cinnamon and chilli and traditionally roasted in the tandoor.
- Chutney Mary's Mixed Platter (Serves Two)**28.50

MAIN COURSE

- Butter Chicken** **GF, NT**20.50
Tandoori chicken pieces in an incredible creamy curry sauce.
- Chicken Tikka Masala** **GF, NT**20.50
A dish of chunks of roasted marinated chicken in spiced curry sauce
- Homestyle Chicken Curry** **GF, NT**19.50
Boneless chicken in a medium spiced gravy
- Chicken Madras** **GF, NT**19.50
Chicken fillet sautéed with dried chilies, onions, ginger garlic, curry leaves, mustard, finished with a touch of coconut milk.
- Chicken Vindaloo** **GF, DF**19.50
Extra hot chicken and potato gravy cooked with vinegar and spices
- Lamb vindaloo** **GF, DF**21.50
Extra hot lamb and potato curry flavoured with vinegar and spices – hot!
- Mughalai chicken** **GF**21.50
Mughlai style chicken mildly spiced and cooked in cashew nut gravy. Recommended for people who prefers mild curry.
- Kadhai Chicken** **GF**21.50
A famous north Indian semi dry dish with a spicy taste and rich flavor. It has a distinct aroma with ginger, capsicum and tomatoes.
- Chicken Palak** **GF**21.50
Boneless chicken cooked with English spinach, ginger and curry leaf – a staff favourite
- Shahi Lamb korma** **GF, NT**22.50
A mild and very delicate spiced, mouthwatering dish made with ground nuts and hints of ginger, garlics, onions and coriander. A comfort food curry, great with rice or naan bread and Papadums.

- Lamb Rogan Josh** **GF, DF**20.50
Traditional lamb curry cooked with our ground spices, tomato and coriander.
- Gosht Saag Wala** **GF**21.50
Lamb fillet gently cooked with English spinach and spices.
- Goat Curry - House Specialty** **GF, DF**22.50
Goat on the bone cooked hot and spicy with vinegar and our chef's own spice combination

SEAFOOD MAIN COURSE

- Prawn Lababdar** **GF, NT**23.50
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** **GF, DF, NT**23.50
This mild dish cooked with turmeric, coconut, fennel and curry leaf comes from India's west coast where it is made with local fish.
- Malabar Fish Curry** **GF, NT**24.50
A spiced south Indian dish using red emperor fillets – very popular with our regulars.
- Prawn Masala** **GF, NT**23.50
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 COURSE

- Chana Masala** **GF**12
Chick pea cooked with traditional spices
- Daal Tadka** **GF, DF**11.50
Traditional home style with spices
- Daal Makhani** **GF**12.50
Slow cooked black lentils with tomato, chilli and cream.
- Bombay Potato** **GF, DF**12
Spiced potatoes are one of the most popular Indian side dishes. Cooked with mustard seed, ground cumin, turmeric, garam masala, and other spices.
- Green Bean And Potato** **GF, NT**14
A dry curry that is excellent with Rogan Josh or Malabar Fish.
- Bhindi Do Pyaza** **GF**14.50
fresh okra cooked with onion and spices. It is great dish to serve with Indian breads.
- Aloo Gobi** **GF**12.50
Cauliflower and potato cooked with chef's special sauce
- Malai Kofta** **GF, NT**15.50
The vegetarian alternative to meatballs that works well with naan.
- Shahi Paneer** **GF, NT**15.50
One of the most popular veg dishes in India, full of nuts & rich flavours.
- Muttar Paneer** **GF, NT**15.50
Paneer cheese combined with peas, tomato and spices. Excellent as an accompaniment to all lamb and chicken main courses.
- Saag Paneer** **GF**15.50
Paneer cooked in spinach with a dash of ginger and garlic.
- Saag Aloo** **GF**12.50
Delicious potatoes with spinach, a simple vegetarian dish. Very popular.
- Brinjal Bhaji** **GF, DF, NT**14.50
Baby eggplant cooked in a paste of ground cashews and peanuts, sesame and coconut – stunning.
- Kadhai Paneer** **GF, NT**15.50
Soft chunks of paneer and capsicum immersed in a spicy tomato-onion based masala, finished with freshly ground coriander seeds.
- Sabz Bahaar Korma** **GF, NT**14.50
Mixed vegetables cooked with Mughlai creamy sauce and garnished with pistachios.
- Mixed Veg Curry** **GF, NT**14.50
Seasonal vegetables cooked a gravy flavored by ground spices, onions and tomatoes.

BIRYANI

biryanis will be served with Raita & Papadums

- Veg Biryani**16.50
Chicken biryani18.50
lamb Biryani20.50
Goat biryani22.50
Prawns Biryani24.80

SIDE DISHES

- Cucumber Raita** **GF**3.50
Coconut Raita **GF**3.50
Pineapple Raita **GF**3.50
Kuchumber Salad **GF, DF**5.50
Papadums(4 pieces) **GF, DF**3
Mango Chutney **GF, DF**3
Mint Chutney **GF**3
Mixed Pickle **GF**3

RICE & BREADS

All of our breads are baked upon ordering to ensure freshness. Please feel free to order extra breads at any stage of your meal.

- Steam Aromatic Rice** **GF**3
- Saffron Rice** **GF**3.50
- Roti**3.50
Fresh leavened whole meal bread baked in the tandoor.
- Lachha Parata**4
Freshly baked multilayered Indian flat bread.
- Aloo Parata**4.00
Freshly baked leavened bread filled with lightly spiced mashed potatoes.
- Naan (plain)**3
- Garlic Naan**3.50
Fresh baked leavened white bread with a touch of garlic.
- Butter Naan**4
Traditional naan bread leavened and buttered for a delicious taste.
- Chilli Naan**4.50
- Cheese Naan**4.50
Freshly baked leavened white bread cooked with cream cheese – very addictive and a huge favourite with children.
- Kashmiri Naan**4.5
Freshly baked leavened white bread filled with red cherries, almond & coconut. A wonderful bread with any meat dish.
- Keema Naan**5.50
Naan bread filled with spiced minced lamb.

DESSERTS

- Homemade Gulab Jamun**8.50
Indian doughnuts served in a warm syrup.
- Rasmalai (2 pieces)**7.50
A Bengali dessert consisting of soft paneer balls immersed in chilled creamy milk.
- Pistachio Kulfi**7.50
Homemade kulfi ice-cream.