Chutney Mary's SUBIACO

MENU

FINE INDIAN CUISINE

"In every pinch of spice lies centuries of tradition & whispers of culture."

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Allergen guide GF Gluten-free DF Dairy-free NT Contains cashews & almonds

Please note: BYO wine Monday–Wednesday only, corkage $7.50/bottle (no BYO Thursday–Sunday). No separate billing; itemised account available. 2.5% fee on American Express. Certain dishes can be made nut-free — please ask our staff about any allergies.

Vegetarian Entrées

Onion Bhaji (3 pcs) 15.00
Crispy onion fritters, served with chutney

Hara Bhara Kebab (3 pcs) 16.00
Pan-fried spinach & potato patties

Punjabi Samosa (3 pcs) 16.50
Crispy pastry with spiced potato & peas

Jaipuri Kurkuri Bhindi DF 18.50
Crispy okra sprinkled with chaat masala

Achari Paneer Tikka (3 pcs) 19.50
Paneer in pickling-style spices, tandoor-grilled

Paneer Chilli Milli 21.50
Paneer with capsicum & onion in a tangy sauce

Non-Vegetarian Entrées

Chicken 65 19.50
Crispy fried chicken, South Indian-style

Tandoori Chicken (4 pcs) GF 19.50
Bone-in chicken, yoghurt & spice, tandoor-roasted

Lamb ki Seekh (4 pcs) DF GF 20.00
Minced lamb skewers from the tandoor

Murgh Tikka 20.50
Boneless chicken marinated overnight, tandoor-cooked

Tandoori Fish Tikka 24.50
Fish fillets marinated & grilled in the tandoor

Tandoori Prawns 26.50
Prawns marinated & charcoal-cooked in the tandoor

Tandoori Adrakhi Lamb Cutlet GF 28.50
Lamb cutlets in ginger & spice, tandoor-grilled

Entrée Platters

Veg Chutney Mary's Plate (Serves 2) 29.50
Samosa, onion bhaji, kurkuri bhindi & paneer tikka

Chutney Mary's Mixed Platter (Serves 2) 39.50
Chicken tikka, seekh kebab, lamb cutlet, fish tikka & bhaji

Chicken Mains

Butter Chicken GF NT 26.50
Tandoori chicken in creamy tomato-butter sauce

Chicken Tikka Masala GF NT 26.50
Tandoori chicken in spicy tomato gravy

Homestyle Chicken Curry GF NT 26.50
Classic curry, onion, tomato & house spices

Chicken Madras GF NT 26.50
Bold spices, chilli heat & a touch of coconut

Chicken Vindaloo GF DF 26.50
Goan-style, hot & tangy vinegar masala

Chicken Korma GF NT 26.50
Mild, creamy cashew-based sauce

Kadhai Chicken GF NT 26.50
Onion & capsicum in a semi-dry masala

Chicken Palak GF 26.50
Simmered in a gently spiced spinach sauce

Lamb, Goat & Seafood Mains

Lamb Rogan Josh GF DF 27.50
Kashmiri-style, slow-cooked with aromatic spices

Shahi Lamb Korma GF NT 27.50
Tender lamb in a creamy, nut-based sauce

Gosht Saagwala GF 27.50
Lamb simmered in a spiced spinach gravy

Lamb Vindaloo GF DF 27.50
Goan-style, hot & tangy vinegar masala

Goat Curry (on the bone) GF DF 29.99
House speciality — hot & spicy, house spices

Prawn Lababdar GF NT 31.50
Prawns in rich tomato-onion gravy, hint of cream

Prawn Masala GF DF 31.50
Prawns in classic onion-tomato masala

Malabar Fish Curry GF NT 31.50
Coastal curry, coconut, mustard & curry leaf

Vegetarian Mains

Dal Makhani GF 21.50
Slow-cooked three-lentil, butter & cream

Navratna Korma GF 22.50
Mildly sweet, creamy vegetable curry with nuts

Mix Veg Curry GF NT 22.50
Seasonal veg in a spiced gravy

Malai Kofta NT 23.50
Paneer dumplings in a spiced cashew cream sauce

Shahi Paneer GF NT 23.50
Paneer in a creamy tomato-based sauce

Kadhai Paneer GF 23.50
Paneer with capsicum & onion, semi-dry masala

Mattar Paneer GF NT 23.50
Paneer & green peas in tomato masala

Soya Chaap Masala 23.50
Soya chaap in a thick, spiced masala

Saag Paneer GF 23.50
Paneer in a smooth spinach sauce with ginger

Kumbh Masala GF 24.00
Button mushrooms in spiced onion-tomato gravy

Vegan Mains

Dal Tadka GF 19.50
Yellow lentils tempered with garlic & cumin

Chana Masala GF 19.50
Chickpeas in a tangy tomato & onion masala

Bombay Potato GF DF 19.50
Stir-fried potatoes in a tangy, dry spice blend

Aloo Mattar GF DF 21.50
Potato & peas in a spiced onion-tomato gravy

Aloo Gobi 21.50
Cauliflower & potato in spiced gravy

Saag Aloo GF 21.50
Dry-style potato & spinach with mild spices

Brinjal Bhaji GF DF NT 23.50
Baby eggplant with onion & peanuts

Biryani

Served with raita & papadum

Vegetable Biryani 24.00

Chicken Biryani 26.50

Lamb Biryani 29.50

Goat Biryani (on the bone) 31.00

Prawn Biryani 32.00

Rice & Breads

Steamed Basmati Rice GF 5.50

Saffron Rice GF 6.50

Tandoori Roti 5.00

Plain Naan 5.00

Laccha Paratha 5.50

Butter Naan 6.00

Garlic Naan 6.00

Chilli Naan 6.00

Cheese Naan 6.50

Aloo Paratha 6.50

Cheese & Garlic Naan 7.00

Chilli Cheese Naan 7.50

Kashmiri Naan 7.50

Keema Naan 7.50

Chutneys & Sides

Onion Slices GF DF 5.00

Mixed Pickles GF 4.50

Mint Chutney GF 5.00

Tamarind Chutney GF 5.00

Mango Chutney GF DF 5.00

Papadum (4 pcs) DF 5.00

Plain Yoghurt GF 6.00

Cucumber Raita GF 7.50

Chutney Trio 13.50
Mint, tamarind & mango with papadum

Desserts

Gulab Jamun 8.50
Dough balls in warm sugar syrup

Rasmalai (2 pcs) 9.50
Paneer dumplings in chilled creamy milk

Pistachio Kulfi (Homemade) 9.50
Kulfi ice cream with pistachios

Paan Kulfi (Homemade) 10.50
Kulfi with sweet paan flavour

Banquets

For groups of 4 or more

Vegetarian Banquet 45 pp
Selected entrées & mains, papadums, naan, rice & raita

Non-Veg Banquet 50 pp
Selected entrées & mains, papadums, naan, rice & raita

Chutney Mary's Special Banquet 55 pp
Premium entrées & mains, papadums, naan, rice & raita