

India By Night

by SAINT LLOYD

ENTREE & TANDOORI

VEGETABLE SAMOSA Homemade golden triangular savory pastry filled with spiced potatoes, green peas, fresh tempered spices & coriander	11.49
ONION BHAJEE Dipped in chickpea batter and fried	11.49
CHICKEN MOMOS 6PCS Steamed Himalayan chicken dumplings served with fresh sesame hinted tomato chutney	14.99
CHAAT PAPDI Crispy filo pastry tossed with boiled potatoes, yoghurt, tangy chutneys and spices	14.99
PANI PURI (8PCS) Hollow balls of wheat semolinas, filled with potatoes & chick peas, served with mint tamarind favoured tangy water	14.99
ALOO TIKKI Tikki (fried potato patty) dipped in sweet yoghurt, garnished with coriander, carrots, onions, tamarind and mint sauce	16.99
FISH AMRITSARI Marinated fish dipped in batter deep fried till golden brown and crisp. A very popular delicacy from street corners of Amritsar	18.99
CHEESE CHILLI Cottage cheese tossed with onions and capsicums in homemade garlic chilli soy sauce.	19.99
CHILLI PRAWNS Prawns tossed with onions and capsicums in chef's special homemade garlic chilli soy sauce	20.99
CHILLI CHICKEN Marinated chicken tossed with onions and capsicums in chef's special homemade garlic chilli soy sauce	21.99
VEGETABLE PLATTER Assorted samosa, onion bahji & aloo tikki.	22.99
CHICKEN TIKKA Boneless pieces of chicken marinated in yogurt and spices cooked in tandoor.	20.99
TANDOORI CHICKEN All time favourite Indian delicacies from the tandoor served on sizzler. Half/Full	16.99 25.99
PANEER TIKKA Skewers of marinated cottage cheese, capsicum and onions cooked in tandoor.	18.99
TANDOORI PRAWNS Marinated prawns cooked in tandoor to perfection	18.99
LAMB CUTLETS (4PCS) Marinated lamb cutlets cooked in tandoor	21.99
TANDOORI PLATTER Assorted Chicken and Lamb pieces from tandoor served on a sizzler plate.	28.99

MAINS

CHICKEN CURRY Boneless Chicken cooked in chef's special spicy onion gravy	24.99
BUTTER CHICKEN Marinated Boneless pieces of chicken cooked in butter, coriander, tomato & ginger to produce our most popular dish	24.99
KORMA Chicken/Lamb/Beef Meat Pieces cooked with herbs in creamy gravy garnished with cashew nuts. Perfect for mild taste buds	24.99
VINDALOO Chicken/Lamb/Beef Boneless meat in a aromatic Hot gravy, certain to leave the palate tingling	24.99
KADAI CHICKEN Boneless chicken cooked in Kadai (wok) on high heat with tomatoes, onions, capsicum, ginger, garlic, fresh herbs & spices	24.99
SAAG Chicken/Lamb Meat cooked with pureed spinach, onions, tomato & spices.	24.99
MADRAS Chicken/Lamb/Beef South Indian spicy meat dish cooked with roasted mustard seeds, a touch of coconut milk, bay leaves & cooked chillies	24.99
BALTI CHICKEN Chicken cooked in Chef's special Balti sauce	24.99
CHICKEN TIKKA MASALA Chicken Tikka sautéed with tomato, onion & capsicum cooked with chef's special herbs & spices finished with fresh coriander	24.99
ROGAN JOSH Boneless lamb meat cooked in chef's special spicy onion gravy	24.99
SLOW COOKED GOAT CURRY Chunky goat pieces cooked in chef's special Punjabi spicy sauce	24.99

MAINS VEGETARIAN

TADKA DAAL Yellow lentils cooked with authentic spices, Tempered with cumin seeds, fresh onion & tomato with coriander	21.99
CHANA MASALA Chickpeas slow cooked in thick masala gravy with cumin, grounded turmeric garnished with fresh coriander	21.99
VEGETABLE JALFREZI Mixed vegetables cooked in tomato base rich tangy curry	21.99
ALOO BAINGAN MASALA Eggplants & potatoes cooked with cumin & spices	21.99
SAAG ALOO Fresh spinach and potatoes cooked in spicy herbs	21.99
DAAL MAKHNI North Indian dinner delicacy, slow cooked black lentils & kidney beans in rich blend of creamy sauce and garnished with fresh coriander	22.99
MALAI KOFTA Deep fried cheese and potato balls stuffed with dry fruits, served in a special curry	22.99
PALAK PANEER Fresh spinach and premium cottage cheese cooked with herbs, tomato & spices garnished with fresh cream.	22.99
KADAI PANEER Cubes of cottage cheese cooked in a traditional Kadai (wok) on high heat with fresh tomatoes, onions, capsicum, ginger, garlic, fresh herbs and spices	22.99
SHAHI PANEER Cottage cheese cooked in creamy cashew nut, onion & tomato gravy	22.99
PANEER MAKAHNI Cottage cheese cooked in butter sauce & exotic Indian spices	22.99
PUNJABI BALTI SABZI Assorted vegetables cooked in Chef's special Balti sauce	22.99

SHARE YOUR EXPERIENCE

We love our community here at Strathmore and your experience with us is highly appreciated. Please share your experience on Google.

FOOD & BEVERAGE ALLERGY NOTICE

We take food allergies seriously and do our best to accommodate special requests. However, as our kitchen handles various ingredients, cross-contact may occur, and we cannot guarantee allergen-free meals. Please inform our staff of any dietary concerns, and we'll do our best to assist you.

SEAFOOD CURRY

FISH MASALA	25.99
Seasonal fish cooked with herbs, tomato and spices.	
FISH MADRAS	25.99
Fish fillet pieces cooked with roasted mustard seeds, a touch of coconut milk, bay leaves and cooked chillies	
FISH VINDALOO	25.99
Fish fillet pieces cooked in a aromatic hot gravy, certain to leave the palate tingling	
KADAI PRAWNS	25.99
Prawns cooked in a traditional Kadai (wok) on very high heat with fresh tomatoes, onions, capsicum, ginger, garlic, fresh herbs and spices	

BIRYANI

BIRYANI Veg or Chicken/Lamb/Goat	23.49
A blend of fragrant basmati rice, slow-cooked with aromatic spices, saffron, and your choice of tender meat or vegetables, layered to perfection and served with refreshing raita. A true feast for rice lovers!	

RICE

SAFFRON RICE	5.49
COCONUT RICE	7.49
MATAR PULAO	7.49
Basmati rice cooked with fresh peas	
MUSHROOM PULAO	7.49
Basmati rice cooked with fresh mushrooms	
KASHMIRI PULAO	8.49
Basmati rice cooked with dry fruits and nuts	

TANDOORI BREADS

ROTI	3.99
Flat whole-meal bread baked in the Tandoor	
PLAIN NAAN	4.49
Plain flour bread from the tandoor	
GARLIC NAAN	4.99
Plain flour bread with fresh garlic flavour	
PESHWARI NAAN	6.49
Plain flour bread filled with spiced coconut, rasins & nuts	
CHEESE NAAN	6.99
Plain flour bread filled with cottage cheese and spices	
ALOO PARATHA	7.49
Plain flour bread stuffed with mildly spiced potatoes	
MASALA KULCHA	7.49
Flour bread filled with potatoes, onions, cheese & coriander	

ACCOMPANIMENTS

PAPADAM	4.49
Crispy, thin lentil wafers, lightly spiced	
RAITA	4.49
Refreshing yogurt dip with cucumber, carrot, roasted cumin	
GARDEN SALAD	7.49
Fresh mixed red onions, cucumbers, carrots, raddish & chillies	
KACHUMBER SALAD	8.49
Diced cucumbers, tomatoes, onions, and lemon juice	
MIXED PICKLE	3.00
Traditional Indian spicy and tangy mixed vegetable pickle	
MANGO CHUTNEY	3.00
Sweet and tangy mango relish with mild spices	
Homemade Spicy Mint Chutney	3.00
A blend of chillies, garlic, mint, corriander and aromatic spices	

DESSERTS

GULAB JAMUN	7.49
Soft, homemade milk dumplings soaked in warm sugar syrup.	
PISTA KULFI	8.49
Creamy Indian ice cream with real pistachios.	
RAS MALAI	9.99
Soft milk dumplings soaked in a luscious saffron-infused sweet milk sauce.	

SPARKLING

	gl bt
Willowglen Brut	10 38
KVP Prosecco Piccolo	14
Emeri Moscato Piccolo	14
Moet & Chandon Champagne	99

RED WINE

Willowglen Shiraz Cab	10 38
Water Wheel Shiraz	10 42
Zema Estate Shiraz	48
Yering Elevations Pinot Noir	12 50
Long Story Short Pinot Noir	50
DB Winemaker Cabernet Sauvignon	12 48

WHITE & ROSE

Willowglen Sauvignon Blanc	10 38
3 Tale Marlborough Sauvignon Blanc	48
DB Winemaker Pinot Grigio	12 48
DB Winemaker Chardonnay	12 48
Long Story Short Chardonnay	59
Estandon Rosé	12 48

COCKTAILS

Aperol Spritz	Aperol Prosecco Soda Orange	17.5
Limoncello Spritz	Served Over The Ice With Lemon	17.5

BEERS

Kingfisher	10
Carlton Dry Mid Strength	9.5
Carlton Draught	10
Great Northern	10
Corona	10
Asahi	10

SPIRITS

Jim Beam	12
Makers Mark Bourbon	14
Johnnie Walker Black	12
Chivas Regal Scotch	12
Glenfiddich S/Malt	14
Macallan S/Malt 12-Year-old	17.5
Bundaberg Rum	12
Bacardi Rum	12
Absolut Vodka	12
Grey Goose Vodka	14
Gordon's Gin	12
Four Pillars Gin	14
Campari	10
Sierra Tequila	10
Baileys	10

SOFT DRINKS

Mango Lassi	7
Coke, Coke Zero, Sprite, Raspberry	5
San Pellegrino Sparkling / Chinotto	5.5
San Pellegrino Natural 500ml	7
Lemon Lime & Bitters	7

SHARE YOUR EXPERIENCE

Loved what you ate? Share your experience with the Strathmore community. Support your local business.

For feedback, please email us to admin@saintlloyd.com.au

