

Lunch Menu

Indian Restaurant



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TO - START

SAMOSA CHAAT \$14

Lip smacking savoury snacks made with samosa chana masala, various chutneys & spices. **Vg**

PAPDI CHAAT \$14

Flour pastries & spiced mashed potatoes, topped with pomegranate, sweet yoghurt, tamarind & mint chutney. **Vg**

VEG MANCHURIAN \$14

Crisp vegetable croquettes, glazed in a sweet-spicy Manchurian reduction. **GF, Vg, V**

DAHI KE KEBAB \$16

Golden hung yoghurt croquettes with herbaceous mint and tangy achari chutney. **GF, Vg**

CHICKEN 65 \$16

Golden-fried chicken morsels, coated in a spiced silk sauce, scented with curry leaves and crackled mustard seeds. **GF**

AMRITSARI FISH \$16

Indian spice-kissed fish in a light gram-flour batter, golden fried, paired with our signature garlic mayo. **GF**

THECHA CHICKEN TIKKA \$18

Tandoor-roasted chicken tikka, layered with Maharashtrian thecha, fresh mint and mango chutney. **GF**

BUTTER GARLIC PRAWNS \$20

A classic beurre of butter and garlic, finished with fresh parsley and a delicate touch of lemon. **GF**

THALI

All-You-Can-Eat

VEG THAL \$22

Two veg curries, Dal, Rice, Butter Naan, Salad, Pappadum, Gulab Jamun. **Vg**

NON VEG THALI \$23

Two Non-veg Curries, Dal, Rice, Butter Naan, Salad, Pappadum, Gulab Jamun.

VG-Vegetarian, V-Vegan, Gf-Gluten Free, Allergies - Whilst every effort is made, we can not guarantee that each dish is free from traces of allergies including peanuts. **NO SPLIT BILLS. "CARD SURCHARGE APPLIES." 15% PUBLIC HOLIDAY SURCHARGE APPLIES**

CURRIES

BUTTER CHICKEN \$24

Tandoor-roasted chicken tikka in a tomato creamy sauce, finished with dried fenugreek. **GF**

CHICKEN BUNDELI \$23

A rustic Bundelkhand chicken curry, simmered in an earthy tomato-onion gravy with a gentle yoghurt tang. **GF**

GOAT NIHARI \$24

A Mughal-era delicacy — tender baby goat gently stewed in a velvety gravy of freshly ground spices.

BEEF VINDALOO \$24

Tender beef simmered in a fiery Goan chilli-vinegar masala with home ground spices. **GF**

LAMB KORMA \$24

Tender braised lamb in a creamy cashew korma, perfumed with cardamom and cinnamon. **GF**

KANCHKOLAR KOFTA \$22

Raw banana dumplings in a delicately spiced cashew gravy. **GF, Vg**

KADHAI PANEER \$22

North Indian semi-dry cottage cheese curry with onion, tomato and capsicum home ground spices. **GF, Vg**

BAINGAN BHARTA \$22

Fire-roasted eggplant, mashed and tempered with aromatic spices. **GF, Vg, V**

DAL MAKHANI \$20

Slow-simmered black lentils enriched with butter and cream. **GF, Vg**

DAL TADKA \$20

Yellow lentils tempered with cumin, garlic and aromatic spices. **GF, Vg**

SWEETS

GULAB JAMUN \$6

Indian Classic milk dumplings flavoured with saffron & pistachio. **Vg**

PAAN KULFI \$8

Traditional indian ice cream-betel leaves, rose petal jam & fennel seeds. **GF, Vg**

RAS MALAI \$8

Soft cottage cheese dumplings in saffron-infused milk, garnished with crushed pistachios. **Vg**

BIRYANI

VEG BIRYANI \$24

CHICKEN BIRYANI / GOAT BIRYANI \$25/\$26

RICE & BREADS

STEAM RICE / JEERA RICE \$4 / \$5

TANDOORI ROTI / PLAIN NAAN \$5 BUTTER NAAN

GARLIC NAAN WITH ZATAR \$6

COCKTAILS

MOJITO / MARGARITA \$14

VODKA BLUE MOON / SHARABI LASSI \$14

MOCKTAILS

BLUE LAGOON \$9

LEMON LIME BITTER \$9

MANGO LASSI / VIRGIN MOJITO \$9

BEER (Pot)

KINGFISHER LAGER \$8

HOLGATE PALE ALE / HAWKERS IPA \$10

SOFT DRINKS

SOFT DRINKS/JUICE \$4

SPARKLING WATER (500 ML) \$5

SPARKLING WATER (750 ML) \$8

WINE

HOUSE RED/WHITE \$8

PROSECCO \$10