

GR&Tandoori

DINNER MENU





GR&standoori

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VEGETARIAN STARTERS



Vegetable Samosa	\$6.50
Flaky pastry dough filled with mashed potatoes and peas	(2 pieces)
Onion Bhaji	\$6.50
Crispy chickpea battered, sliced onions and deep fried	
Aloo Paneer Tikki	\$9.50
A unique tikki made with potatoes and cottage cheese	(6 pieces)
Tandoori Mushroom	\$14.00
Smoked mushrooms dipped in Tandoori masala with the combination of ginger and garlic	(8 Pieces)
Tandoori Aachari Paneer	\$16.00
Paneer chunks - tandoor grilled with capsicum and onions, with creamy seeded mustard marinated	(6 pieces)
Subz Shami Kebab	\$10.50
Vegetable paneer patties with a coarse spice mix of black cardamom, cloves and cinnamon	(6 pieces)
Paneer Pakora	\$11.50
Cottage cheese layered with spinach leaves, covered in a chickpea batter and deep fried	(6 pieces)
Chilli Paneer / Manchurian	\$14.50
Indian dish with a Chinese influence. Deep fried cottage cheese finished with onion, capsicum chilli seed and soy sauce	(8 pieces)



NON - VEGETARIAN STARTERS



Tandoori Chicken Tikka Chicken tikka grilled with ginger, garlic, garam masala served with mint chutney	\$14.50 (5 pieces)
Chicken Zafrani Tikka known as Malai Tikka Chicken tikka grilled with cashews, cheese and saffron served with mint chutney	\$15.00 (5 pieces)
Chicken Achaari Tikka Marinated chicken fillets with pickle flavour and prominent flavour of mustard	\$15.00 (5 pieces)
Lamb Chops Lamb chops marinated with yoghurt and spices and grilled in Tandoor	\$16.00 (4 pieces)
Lamb Boti Lamb backstraps marinated in yoghurt and spices and then grilled	\$16.00 (6 pieces)
Kakori Kebab Minced lamb cooked on skewers with ginger, garlic and spices	\$15.00 (8 pieces)
Amritsari Fish Fish battered with chick pea flour and deep fried	\$15.00 (6 pieces)
Tandoori Fish Tikka Diced fish pieces, tandoor grilled with a creamy seeded mustard marinated served with mint chutney	\$15.50 (6 pieces)



Tandoori Prawn	\$16.00
Tandoor smoked prawns marinated with Tandoori masala, yoghurt and spices	(8 pieces)
Golden Fried Prawn	\$16.00
Prawns dipped in special batter and deep fried served with sweet chilli sauce	(8 pieces)
Tandoori Chicken	
Full (2 legs, 2 breast)	\$24.00
Half (1leg, 1 breast)	\$14.00
Chilli Chicken (boneless)	\$15.50
Indian dish with a Chinese influence - deep fried chicken finished with onion, capsicum, chilli seeds and soy sauce	
Gr8 Tandoori PLATTER For 2	\$28.00
Consists of chicken tikka, chicken zafrani, chicken achaari, lamb chops, and lamb boti	
Gr8 Tandoori MIXED PLATTER For 2	\$26.00
Consists of chicken tikka , Tandoori chicken, lamb chops, vegetable samosa and subz shami kebab	
Gr8 Tandoori VEGETARIAN PLATTER For 2	\$22.00
Consists of vegetable samosa , subz shami kebab, paneer pakora, aloo paneer tikki and onion bhaji	
Gr8 Tandoori CHINESE SIZZLER For 2	\$26.00
Consists of chilli chicken, chilli cheese, manchurian, mushroom and prawns	



VEGETARIAN MAINS



Aloo Gobi Stir-fried cauliflower and potatoes in an onion masala with ginger and cumin seeds	\$14.90
Aloo Saag Stir-fried potatoes with spinach in an onion masala with ginger and cumin seeds	\$15.40
Aloo Baingen Potatoes and eggplant cooked in an onion masala with ginger and garlic	\$15.40
Aloo Matter Diced potato with green peas cooked in a creamy gravy	\$14.90
Jeera Aloo Diced potato cooked with dried cumin seeds	\$14.40
Malai Kofta Homemade paneer and mixed vegetable dumplings served in a rich tomato and cashew nut curry	\$16.40
Mixed Vegetable Kaveri Cauliflower, potatoes, beans, carrot, peas and courgette in an onion masala with ginger green chilli and cumin seeds	\$16.40
Vegetable Korma Mixed vegetables cooked in gravy with hint of cream green cardamom and spices	\$15.90
Bhindi Masala (Seasonal) Okra cooked with onion and tomato based spicy gravy	\$16.40



Palak Paneer	\$16.40
Combination of spicy spinach and homemade cheese	
Palak Mushroom	\$16.40
Combination of spicy spinach and mushroom	
Paneer Tikka Masala	\$16.40
Homemade spiced cheese pieces cooked with tomato and fenugreek gravy	
Paneer Makhani	\$15.90
Cooked in special tomato and cashew gravy and cream	
Shahi Paneer	\$16.40
Homemade cottage cheese cooked with cashew nut sauce on low heat with tomatoes and dried fenugreek leaves	
Kadai Paneer	\$16.40
Homemade cottage cheese cooked with capsicum in creamy spicy gravy	
Paneer Lababdar	\$17.50
Chef's special dish	
Kadai Mushroom	\$16.40
Mushrooms cooked with capsicum in creamy spicy gravy	
Matar Paneer	\$16.40
Homemade cottage cheese with green peas, cooked with creamy spicy gravy	
Matar Mushroom Curry	\$16.40
Diced mushroom pieces, green peas cooked with onion and tomato based gravy	
Paneer Butter Masala	\$16.40
Cottage cheese cooked in buttery silky tomato sauce	
Channa Masala	\$14.40
Chickpeas cooked with onion and tomato based spicy gravy	
Daal Makhani	\$14.40
Black lentils cooked in onion ginger, garlic and tomato based sauce	



Tarka Dal	\$14.40
Yellow lentils cooked with sautéed onion, tomato, ginger and garlic	
Paneer Shimla Mirch	\$16.40
Home made Indian cottage cheese cooked with capsicum, onions, tomatoes and spices	
Methi Matter Malai	\$15.90
Very fragrant North Indian gravy recipe made from onion, fenugreek leaves and green peas with some spices	



NON VEGETARIAN MAINS



CHICKEN:

Butter Chicken	\$17.90
Authentic - everyone's favourite. Barbecued chicken pieces cooked in special tomato and cashew gravy and cream	
Chicken Saagwala	\$17.90
Chicken pieces cooked with spinach in special ginger, garlic gravy	
Chicken Tikka Masala	\$17.90
Barbecued chicken pieces cooked with tomato, yoghurt and cream	
Mango Chicken	\$17.90
Chicken pieces cooked in a mango sauce with a hint of spices	
Chicken Shahi Korma	\$17.90
Chicken pieces cooked in gravy with hint of cream, green cardamom and spices	
Kadai Chicken	\$17.90
Chicken pieces cooked with the base gravy of onion, tomato, capsicum and cream	
Chicken Chettinad	\$17.90
The spicy flavoured thick gravy is really tempting which will definitely make you yearn for more	
Chicken Do Pyaza	\$17.90
Cooked with plenty of onions, as the name suggests is simply delicious	
Chicken Lababdar	\$19.00
Chef's special dish	



Chicken Vindaloo	\$17.90
Cooked with vindaloo spicy paste with pieces of potato	
Bhuna Chicken	\$18.90
Cooked in onion, tomato dried gravy and spices	
Chicken Madras	\$17.90
South Indian dish with curry leaves, mustard seeds, infused with a mixture of spices and coconut milk	
Chicken Kastoori	\$17.90
Cooked in fenugreek leaves, onion, gravy and spices	
Chicken Jhalfreeze	\$18.40
Chicken pieces cooked with onion, tomato, capsicum, spring onion and coconut milk	
Chicken Achaari	\$18.90
Cooked with onion seed, ginger and garlic with the achaari flavour spices	



EGG:

Egg Curry	\$17.50
Boiled eggs cooked with ginger, garlic and brown onion gravy	
Egg Bhurji	\$16.50
Cooked with ginger, garlic and brown onion gravy till its dry	



LAMB:

Lamb Shahi Korma	\$18.90
Lamb pieces cooked in gravy with a hint of cream, green cardamom and spices	
Lamb Saagwala	\$18.90
Lamb pieces cooked with spinach in special ginger, garlic gravy	
Kadai Lamb	\$18.50
Lamb pieces cooked with the base gravy of onion, tomato, capsicum and cream	
Lamb Chettinad	\$18.90
The spicy flavoured thick gravy is really tempting which will definitely make you yearn for more	



Lamb Boti Masala	\$19.90
Lamb backstraps cooked half way in tandoor and half way in curry style	
Lamb Do Pyaza	\$18.90
Cooked with plenty of onions, as the name suggests is simply delicious	
Lamb Pasanda	\$18.90
Diced lamb pieces cooked in tomato, cream and yoghurt gravy	
Lamb Vindaloo	\$18.90
Cooked with vindaloo spicy paste with pieces of potato	
Bhuna Gosht	\$19.90
Cooked in onion, tomato, dried gravy and spices	
Lamb Madras	\$18.90
South Indian dish with curry leaves, mustard seeds, infused with a mixture of spices and coconut milk	
Lamb Kastoori	\$18.90
Cooked in fenugreek leaves, onion, gravy and spices	
Lamb Jhalfreeze	\$19.90
Lamb pieces cooked with onion, tomato, capsicum, spring onion and coconut milk	
Lamb Achaari	\$19.40
Cooked with onion seed, ginger and garlic with the achaari flavour spices	
Lamb Rogan Josh	\$18.90
Cooked with ginger, garlic and brown onion gravy. Finished with yoghurt fresh herbs and spices	
Lamb Rogan Josh	\$18.90
Cooked with ginger, garlic and brown onion gravy. Finished with yoghurt fresh herbs and spices	
Goat Curry	\$19.90
Diced goat with bone pieces cooked with onion, tomato and ground spices sauce	





SEAFOOD:

Butter Prawn	\$19.90
Authentic everyone's favourite. Barbecued prawn pieces cooked in special tomato and cashew gravy and cream	
Prawn Saagwala	\$19.90
Prawn pieces cooked with spinach in special ginger, garlic gravy	
Kadai Prawn	\$19.90
Prawn pieces cooked with the base gravy of onion, tomato, capsicum and cream	
Prawn Jhalfreeze	\$20.40
Prawn pieces cooked with onion, tomato, capsicum, spring onion and coconut milk	
Fish Goan Curry	\$19.90
Dish originally from Goa. Cooked with ginger, garlic, tomato, tamarind, coconut and spices	
Fish Bengali	\$19.90
Gurnard fillet cooked with tomato based sauce and hint of ginger and garlic	
Prawn Vindaloo	\$19.90
Cooked with vindaloo spicy paste with pieces of potato	
Prawn Malabari	\$19.90
Cooked with onion, tomato and desiccated coconut with ground spices sauce	
Fish Malabari	\$19.90
Cooked with onion, tomato and desiccated coconut with ground spices sauce	

GR8 TANDOORI BIRYANI'S

Vegetable Biryani	\$14.50
Basmati rice cooked with vegetables infused with fresh spices served with raita, mixed pickle and papadum	
Chicken Biryani	\$16.50
Basmati rice cooked with chicken infused with fresh spices served with raita, mixed pickle and papadum	
Lamb Biryani	\$17.50
Basmati rice cooked with lamb infused with fresh spices served with raita, mixed pickle and papadum	
Prawn Biryani	\$18.50
Basmati rice cooked with prawns infused with fresh spices served with raita, mixed pickle and papadum	

CHINESE TARKA

Veg Manchurian	\$14.50
Veg/Chicken Chow Mein	\$13.50/\$16.00
Paneer Chilli Chicken/Chicken Chilli	\$15.50/16.50
Chicken Fried Rice	\$13.00
Veg Fried Rice	\$12.00
Egg Fried Rice	\$12.90



RICE / PULAO

Plain Basmati Rice (Plain rice free if you order a curry)	\$3.00
Jeera Rice	\$3.50
Coconut Rice	\$6.00
Vegetable Pulao	\$7.00
Chicken Pulao	\$8.00
Zeera Rice Upgrade	\$2.00
Vegetable Rice Upgrade	\$4.00

GR8 TANDOORI SPECIAL BANQUETS

MAHARANI VEGE Gr8 Tandoori Banquet - \$30 per person
(minimum two people or more)

Starters:

Vegetable samosa, subz shami kebab, paneer pakora,
aloo paneer tikki and onion bhaji

Mains:

Choice of any two main vegetarian curries
served with basmati rice and naan

MAHARAJA NON-VEGE Gr8 Tandoori Banquet - \$38 per person
(minimum two people or more)

Nibbles:

Masala papaddom

Starters: Chicken tikka, tandoori chicken,
lamb chops, vegetable samosa, subz shami kebab

Mains: Choice of any two main chicken/lamb curries
served with basmati rice and naan

Dessert: Gulab jamun or ice cream



TANDOORI BREADS

Naan Plain white flour bread	\$3.00
Tandoori Roti Plain wholemeal bread	\$3.30
Garlic Naan White flour bread with garlic	\$4.00
Butter Naan White flour bread naan topped with butter	\$4.00
Vegetable Kulcha White flour bread stuffed with chopped vegetables	\$4.50
Onion Kulcha White flour bread stuffed with chopped onions	\$4.50
Lachha Parantha Wholemeal flaky bread with dried corriander	\$4.50
Kabuli Naan White flour bread stuffed with almonds, cashews, coconuts and mango flavouring	\$4.50
Aloo Parantha Wholemeal bread stuffed with mashed potatoes	\$5.00
Keema Naan White flour bread stuffed with minced lamb	\$5.50
Chicken Naan White flour bread stuffed with chicken	\$5.50
Paneer Kulcha White flour bread stuffed with cottage cheese	\$5.50



Cheese Chilli Naan	\$5.50
White flour bread stuffed with cheddar cheese and chillies	
Cheese Garlic Naan	\$5.50
White flour bread stuffed with cheddar cheese and garlic	
Bread Basket	\$18.00
Combination of plain naan, garlic naan, paneer kulcha, onion kulcha and tandoori roti	

DESSERTS

Gulab Jamun	\$5.00
Selection of ice creams (2 scoops)	\$5.00
Mango Kulfi	\$7.50

SOUTH INDIAN

Vadai (2pcs)	\$7.00
South Indian savoury snack shaped like a doughnut, fried and served with coconut and tomato chutney	
Sambar Vadai (Ullundhu Vadai)(2 pcs)	\$8.00
Crispy fried Indian savoury dish made of dhal, onions and chopped chillies, dipped in sambar	
Plain Dosa	\$11.00
Crispy pancake made with fermented lentil and rice flour	
Masala Dosa	\$14.00
Dosa stuffed with potatoes	



Egg Dosa Dosa made with egg	\$13.00
Lamb Dosa Dosa stuffed with lamb mince masala	\$16.00
Spice Chicken Dosa Dosa stuffed with shredded chicken masala	\$15.00
Mysore Masala Dosa Dosa stuffed with potatoes, coconut and onion chutney	\$14.00
Paneer Butter Roast Famous crispy, savory pancaked made with butter and stuffed with homemade cheese	\$15.00
Mix Uttapam Rice pancake stuffed with onions	\$13.00

SALADS & ACCOMPANIMENTS

Green Salad Raw garden fresh vegetables for healthy eating	\$7.00
Onion Salad To give a crunch to your Indian curry experience	\$3.00
Masala Papadum (2 pieces)	\$6.00
Mint Chutney	\$3.00
Mango Chutney	\$3.00
Mixed Pickle	\$3.00
Kechumber	\$3.00
Tamarind Chutney	\$3.00
Szehaun Hot Chutney	\$3.00
Plain Yoghurt	\$3.50
Mixed Raita	\$4.00
Papadum	\$1.00



SIDES

Aloo Papdi Chat Wheat crisp with a topping of potatoes, tamarind chutney and mint chutney	\$8.50
Samosa Chat Samosa crisp with a topping of tamarind chutney and mint chutney	\$10.00
Pao Bhaji Bread buns served with a unique flavour of potato based mixed vegetables	\$12.00

GR8 TANDOORI KIDS MENU

Only under the age of 10yrs

Fries	\$7.00
Butter Chicken/Shahi Paneer Small size with rice	\$10.00
Doggy Bag	\$0.50

