



ABHI'S

**A La Carte Menu
&
Banquet Menu**

ABHI's Indian Restaurant

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B.Y.O Wine Only. Corkage \$2.50 Per Person



e n t r é e

PALAK PATTI CHAT Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind and chilli & mint sauces	14.8
PRAWN SUNEHRI Pan fried green prawn cutlets cooked with a powdered spice mix of dry chillies, garlic, ginger and curry leaves	16.8
CRAB URUNDAI Blue Swimmer crab patties with potato, fresh green chilli, coriander, ginger and crushed yellow split pea	19.8
CHATPATA SQUID Salt & pepper squid dusted with spiced flour, lightly fried and served with a tamarind & ginger dipping sauce	17.8
CHICKEN TIKKA Boneless free range chicken pieces marinated in yoghurt, mace, ginger and tandoor roasted.	13.8/18.8
SUNDHIYA Slow cooked, hand pulled lamb parcels flavoured with South Indian garam masala	16.8
ALU TIKKI Lightly spiced crispy potato patties shallow fried in sunflower oil, on a bed of chick- pea masala with khatta chutney (tamarind and jaggery) and gram flour sev	14.8
BHAJI ROLLS Light pastry pockets filled with mixed vegetables, onion, potatoes, mustard seeds, turmeric, curry leaves; served with onion and tomato chutney	13.8
MASALA DOSA Light and crisp rice flour pancake accompanied by lentil 'sambar' and onion & tomato chutney with a filling of spiced potato and onion	12.8/16.8
KEEMA DOSA Light and crisp rice flour pancakes accompanied by lentil 'sambar' and coconut chutney with a filling of pounded lamb and cheese	14.8/18.8

M a i n s

MADRAS PRAWN VENDAKAI -	28.8
A traditional South Indian dish of jumbo prawns and fresh okra with shallots, coconut, tamarind, mustard, fenugreek and cumin seeds	
SEAFOOD MOILY	26.8
A Kerala favourite of prawns, scallops and fish with ground coconut, onions, tomato, fresh curry leaves and mustard seeds	
GOA FISH CURRY	24.8
Fresh Barramundi fillets cooked in a sauce of coriander seeds, cumin, turmeric powder and freshly ground coconut	
HARIYALI CHOPS	24.8
Tandoor roasted lamb cutlets marinated in a green masala of coriander leaves, pureed spinach, roasted gram flour and fresh green chillies	
MIXED TANDOORI PLATTER	25.8
A selection of tandoori specialities: Chicken Tikka, Seekh Kebab and Hariyali Chops	
LAMB KHORMA	21.8
A lightly spiced lamb dish cooked in a rich sauce of cashew nuts and green cardamom	
PATIALA GOAT CURRY	21.8
Punjabi style slow cooked goat with milled chilies, tomato, mace and garam masala, finished off with fresh coriander	
BEEF AMBOTIK	20.8
A variation on the famous 'vindaloo' with a tangy sweet and sour flavour cooked in tomato, cumin, ginger and peppercorns	
CHICKEN MAKHNI	20.8
Tender boneless chicken roasted in the tandoor then finished in the pan with a subtly flavoured blend of fenugreek, tomato and cream	
CHICKEN VARUTHA	20.8
A spicy South Indian chicken in a sauce of tomatoes, tamarind, black pepper, fried cinnamon and star anis	
KADHAI PANEER	17.8
Homemade cottage cheese tossed with sliced green & red capsicum and finished in a sauce tomatoes, fresh ginger, coriander, onion and cumin	
VEGETABLE KURMA	17.8
Mixed vegetables cooked with poppy seed (khus-khus), cashew, cassia bark, onion and tomatoes	
ALOO MATAR TARIWALA	17.8
Potatoes, diced butternut pumpkin and green peas cooked in a sauce of tomatoes, turmeric, kalaunji (onion seeds) and fennel	
ENNAI KATHRIKAI	17.8
Whole baby eggplant in a ground paste of cashew, peanut, sesame, coconut, cooked in Hyderabadi style	

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Accompaniments

Dal Makhni	12.80
Black lentils cooked with tomatoes and dry fenugreek leaves	
Tandoori Breads	
Plain Naan	2.80
Garlic Naan	3.50
Roti (Wholemeal Bread)	3.50
Cheese & Onion Kulcha,	3.50
Parantha Lacchadar- 'FLAKY'	3.50
Alu Parantha (Stuffed with potato & herb)	3.50
Basmati Rice (Per Person)	
Plain Rice	2.90
Peas Pilau (fresh peas); Kashmiri Pilau- (Dried Fruit and Nuts); Vegetable Pilau (Mixed Vegetables)	3.50
Sides	
Tomato & Onion 'Kachumber'; Cucumber & Yoghurt 'Raita'; Sweet Mango 'Chutney'; Mango, Lime or Chilli Pickles	2.60
Side Dish Platter (Any Three)	7.80
Pappadums (Per Serve)	2.80
Beverages	
Soft Drinks	3.00
Orange Juice	3.00
Lassi Sweet yoghurt drink. Mango or Plain	3.80
Lemon Lime Bitters	3.80
San Pellegrino Sparkling Mineral Water	4.80

DESSERT

GULAB JAMUN	10.80
Milk dumplings poached in sugar and rose water	
FRESH FRUIT SORBET	10.80
A fruit sorbet of strawberries and passionfruit lined with mango and berry coulis	
ROSE KULFI	10.80
Indian ice cream flavoured with rose water, <i>gulukand</i> (rose petal jam), cardamom and pistachios	
DOUBLE-KA-MEETHA	10.80
A rich mughlai favourite, bread pudding flavoured with rose water, honey and served with rose petal ice cream.	

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Banquet Menus (Minimum 4 Guests)

Banquet 1 (4 entrée, 4 Mains)

entrée

PRAWN SUNEHRI	Pan fried green prawn cutlets cooked with a powdered spice mix of dry chillies, garlic, ginger and curry leaves
CHICKEN TIKKA	Boneless free range chicken pieces marinated in yoghurt, mace, ginger and tandoor roasted
SEEKH KEBAB	Soft minced lamb kebabs with mace, ginger, coriander and fresh green chillies
PALAK PATTA CHAT	Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind and chilli & mint sauces

m a i n s

BEEF AMOTIK	Tangy sweet and sour flavour vindaloo with tender cubes of prime beef, cooked in onion, tomato, cumin, ginger and peppercorns
LAMB KHORMA	A lightly spiced dish in a thick sauce of cashew flavoured with green cardamom
CHICKEN MAKHNI	Tender boneless chicken roasted in the tandoor then finished with a subtly flavoured blend of tomato & cream
ALOO MATAR	Potatoes, diced butternut pumpkin and green peas cooked in a sauce of tomatoes, turmeric, kalaunji (onion seeds) and fennel

Basmati Rice & Naan Breads, Raita, Pickles and Chutneys.

Standard

\$39.50 pp

Rose kulfi for Dessert

\$42.50 pp

Banquet 2 (5 entrée, 5 Mains)

entrée

CRAB URUNDAI	Blue Swimmer Crab patties with potato, fresh green chilli, coriander, ginger and crushed yellow split pea
HARIYALI CHOPS	Tandoor roasted lamb cutlets marinated in a green masala of corrainder leaves, pureed spinach, roasted gram flour and fresh green chillies
CHICKEN TIKKA	Boneless free range chicken pieces marinated in yoghurt, mace, ginger and tandoor roasted
MASALA DOSA	Light and crisp rice flour pancakes accompanied by lentil 'sambar' and onion & tomato chutney
PALAK PATTA CHAT	Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind and chilli & mint sauces

m a i n s

GOA FISH CURRY	Barramundi fillets cooked in a sauce of coriander seeds, cumin, turmeric powder and freshly ground coconut
PATIALA GOAT CURRY	Punjabi style slow cooked goat with milled chilies, tomato, mace and garam masala, finished off with fresh coriander
CHICKEN MAKHNI	Tender boneless chicken roasted in the tandoor then finished in the pan with a subtly flavoured blend of tomato and cream
ENNAI KATHRIKAI	Whole baby eggplant in a ground paste of cashew, peanut, sesame, coconut, cooked in Hyderabadi style
BEEF AMOTIK	Tangy sweet and sour flavour vindaloo with tender cubes of prime beef, cooked in onion, tomato, cumin, ginger and peppercorns

Basmati Rice & Naan Breads, Raita, Pickles and Chutneys.

Standard

\$47.50 pp

Rose Kulfi for Dessert

\$50.50 pp