



ABHI'S

## ABHI's Indian Restaurant

163, Concord Road  
North Strathfield  
NSW 2137

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E: [info@abhisindian.com.au](mailto:info@abhisindian.com.au)      W: [www.abhisindian.com.au](http://www.abhisindian.com.au)

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### Functions Package

ABHI's can be the venue for your next function. We cater to functions of all sizes from a small group of 10 to 130 Guests. You may have exclusive use of the following sections for the number of guests mentioned:

*Upstairs Blue Section:*

Seats: 55 Guests

*Upstairs Gold Section:*

Seats: 70 Guests

Please use this function pack for deciding the details for your function. The following are attached below:

- **Booking Form**
- **Banquet Menus**
- **Wine & Beverage List**

Please fill out the Booking Form and either fax or e-mail it back to us and we will contact you to finalise the details of your function.

Please feel free to contact us on 02 9743 3061 or by e-mail on [info@abhisindian.com.au](mailto:info@abhisindian.com.au) should you require any further information. Customised menus are available on request.



# ABHI's Indian Restaurant

## Functions Booking Form

Function Name: \_\_\_\_\_

Date: \_\_\_\_\_

Time: \_\_\_\_\_

Contact Person: \_\_\_\_\_

Contact Numbers:

Home: \_\_\_\_\_

Work: \_\_\_\_\_

Mobile: \_\_\_\_\_

e-mail: \_\_\_\_\_

Function Type:

Personal	Corporate	Other	
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Number of Guests: \_\_\_\_\_

Menu Options (Banquet):

\$39.50 / \$42.50 / \$47.50 / \$50.50

Note:

1. A **20% booking fee** will be charged in order to secure the booking. This amount will be deducted from you account on the night of the function
2. Tentative numbers to be reconfirmed **at least 5 days** before the function and final numbers to be confirmed **3 days before** the function. **NO CHANGES ALLOWED AFTER THIS DATE.**
3. Please inform us of any special dietary requirements in advance.
4. Modes of Payments: **VISA, MASTERCARD, BANKCARD, AMEX** and **CASH. No personal cheques.**
5. A **Cancellation** made less than **3 DAYS BEFORE** the function will attract a **10% Cancellation Charge** (Half of the booking fee)

### Deposit Details

<b>Name on Card:</b>														
<b>Card Type (circle)</b>	<b>Amex</b>			<b>Visa</b>			<b>Mastercard</b>			<b>Bankcard</b>				
<b>Card Number:</b>														
<b>Expiry Date:</b>	<b>(MM/YY)</b>						<b>Amount: \$</b>							
<b>Signature:</b>														

# 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  
Pistachio Kulfi for Dessert \$42.50 pp

## Banquet 2 (5 entrée, 5 Mains)

### entrée

- CRAB IDDIAPPAM** Shelled blue swimmer crab tossed with black mustard seeds, fresh tomatoes and ginger
- HARIYALI CHOPS** Tandoor roasted lamb cutlets marinated in a green masala of corrainder leaves, pureed spinach, green chillies, roasted gram flour and fresh green chillies
- CHICKEN TIKKA** Boneless free range chicken pieces marinated in yoghurt, mace, ginger and tandoor roasted
- MASALA DOSA chutney** Light and crisp rice flour pancakes accompanied by lentil 'sambar' and coconut 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
- BEEF AMOTIK** Tangy sweet and sour flavour vindaloo with tender cubes of prime beef, cooked in onion, tomato, cumin, ginger and peppercorns
- 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

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

Standard \$47.50 pp  
Pistachio Kulfi for Dessert \$50.50 pp



## CHAMPAGNE AND SPARKLING WINE

NV	Peter Rumball Sparkling Shiraz	Coonawarra SA		34
NV	Jansz	Tasmania		45
NV	Veuve Clicquot Ponsardin	Reims France		91

## WHITE WINE

2008	Leeuwin Estate Art Series Riesling	Margaret River WA	8	36
2009	Margan Verdelho	Hunter Valley NSW		36
2010	Main Divide Pinot Gris	Waipara, NZ		57
2006	Cloudy Bay Gewürztraminer	Marlborough NZ		68
2008	Cape Mentelle Semillon. Sauv. Blanc	Margaret River WA		42
2008	Pegasus Bay Sauvignon Blanc Semillon	Waipara NZ		56
2009	Nepenthe Sauvignon Blanc	Adelaide Hills SA		38
2009	Handpicked Sauvignon Blanc	Marlborough NZ	9	40
2009	Grove Mill Sauvignon Blanc	Marlborough NZ		46
2009	Cloudy Bay Sauvignon Blanc	Marlborough NZ		65
2009	Brown Brothers Ltd Release Chardonnay	King Valley VIC	9	46
2007	Henschke 'Lenswood Croft' Chardonnay	Adelaide Hills SA		68

## RED WINE

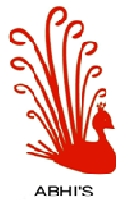
2007	Domaine Lafond Tavel Rosé	Rhone Valley, FRANCE		34
2009	Waipara Hills Pinot Noir	Waipara, NZ	8.5	38
2008	Curlewis 'Bel Sel' Pinot Noir	Geelong VIC		58
2007	Pegasus Bay Pinot Noir	Waipara NZ		110
2001	Spoehr Creek Merlot	Adelaide Hills SA		36
2007	Cape Mentelle Trinders Cab Merlot	Margaret River WA		48
2007	Henschke Keyneton Shiraz Cabernet Merlot	Keyneton SA		78
2005	Yalumba 'The Signature' Shiraz Cabernet	Eden Valley SA		86
2003	Cullen 'Diana Madeline' Cabernet Merlot	Margaret River WA		144
2009	Mr Riggs 'The Gaffer' Shiraz	McLaren Vale SA	9	39
2008	Brown Brothers Ltd Release Shiraz	Heathcote VIC		42
2005	Peter Howland 'Parsons' Shiraz	Mount Barker WA		76
2006	Peter Lehmann Cabernet Sauvignon	Barossa Valley SA	9.5	42
2003	Leeuwin Estate 'Art Series' Cab Sauv	Margaret River WA		96

## DESSERT WINE

2006	Wellington Iced Riesling (375ml)	Cambridge TAS		39
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B.Y.O. (Wine only). Corkage \$2.50 per person

\*\*\* please note that the Vintages and prices are subject to change \*\*\*



## BEERS

### IMPORTED

Corona	Mexico	7.0
Kingfisher	India	7.0
Tiger	Singapore	7.0
Heineken	Australia	7.0

### AUSTRALIAN

Cascade Lager	6.5
Cascade Light	5.0
Victoria Bitter	5.5
Crown Lager	6.5
Hahn Premium	6.0
James Boags	6.5
James Squire Amber Ale	6.5
James Squire Pilsener	6.0
Coopers 62	6.5

## SPIRITS

Johnnie Walker Red Label	6.5
Johnnie Walker Black Label	8.5
Gordon's London Dry Gin	6.0
Jack Daniels	6.5
Jim Beam Bourbon	6.5
Stolichnaya Vodka	6.0
Campari	6.5
Bundaberg U.P	6.5
Jameson's Irish Whiskey	6.5
Chatelle Napoleon Brandy	6.5

## LIQUERS

Galliano Sambuca (White & Black)	6.5
Tia Maria	6.0
Drambuie	6.5
Baileys Irish Cream	6.5
Kahlua	6.5
Cointreau	7.0
Frangelico	6.5