

दोनाल्डन दोपडे

Indian Cuisine

\$24⁹⁰

Special Weekday Dine-In Lunch Menu

**A CHOICE OF 2 CURRIES + RICE
+ A NAAN BREAD + CUCUMBER RAITA
+ 2 VEGETABLE PAKORA + A PAPPADUM
+ A GLASS OF WINE, BEER or SOFT DRINK**

Choices can only be made from this special menu
Available curries listed on the following side.

Wines

NV Pauletts 'Trillians' Sparkling White Piccolo 200ml

NV Pauletts 'Trillians' Sparkling Red Piccolo 200ml

Luna Rossa Rosado (Served Chilled)

Fiore Moscato

The Lane Block 2 Pinot Gris

The Lane Block 1A Chardonnay

Geisen Vineyard Selection Sauvignon Blanc

Wilson Watervale Riesling

Robert Oatley Signature Pinot Noir

Bremerton Tamblyn Cab/Shiraz/Malbec/Merlot

Gemtree Cinnabar GSM

Rymill Dark Horse Cabernet Sauvignon

Four In Hand Shiraz

Clare Valley SA

Clare Valley SA

Central Ranges

Mudgee, NSW

Adelaide Hills SA

Adelaide Hills SA

Marlborough NZ

Clare Valley SA

Yarra Valley VIC

Langhorne Creek SA

McLaren Vale SA

Coonawarra SA

Barossa Valley, SA

Beers

Cascade Light - Tasmania

Coopers Pale Ale - South Australia

Hahn Super Dry

James Boags Lager

Kingfisher - India

Soft Drinks

Ask our wait staff for our current selection

** No further discounts/offers available **

Curry Selections

Chicken

CHICKEN KORMA	(mild)	GF
BUTTER CHICKEN Tender boneless chicken pieces marinated in yoghurt and spices cooked in tandoor with fenugreek leaves in thick tomato sauce with a touch of cream	(mild)	GF/NF
CHICKEN SAAGWALA Light, fragrant chicken simmered in a flavourful sauce with mustard leaves & spinach	(medium)	GF/NF/DFP
RAJASTHANI CHICKEN MASALA Marinated boneless chicken pieces cooked in a Rajasthani style with onion, tomato & exotic spices	(medium)	GF/DF/NF
CHICKEN VINDALOO A hot favourite Goan dish, vinegar gives it a lovely aroma cooked in an authentic vindaloo gravy	(hot)	GF/DF/NF

Beef

BHUNA BEEF KOLHAPURI Tender boneless pieces of beef with special blend of Maharashtrian spices	(medium)	GF/NF
BEEF JALFREZI Spiced and tangy dish made with capsicum, onions and tomatoes	(medium)	GF/NF
BEEF VINDALOO Spicy marinated beef cooked with vinegar, fresh ginger and spices	(hot)	GF/NF/DF

Lamb

BADAMI LAMB KORMA A dish of royalty cream gravy, made from onions, ginger, garlic and almond paste and scented with kewra water	(mild)	GF
KASHMIRI LAMB ROGAN JOSH Lamb curry cooked with tomatoes, onion and flavoured with cinnamon, cloves and kashmiri red chillies	(medium)	GF/NF
LAMB VINDALOO Spicy marinated lamb cooked with vinegar, fresh ginger and spices	(hot)	GF/DF/NF

Vegetarian

NAVRATAN VEGETABLE KORMA Rich, mildly spiced nine gem vegetables & nuts dish from Hindukush region	(mild)	GF/NFP
ALOO SHIMLA MIRCH Potato cubes tossed with capsicum flakes with mild spices.	(mild)	GF/NF
SEASONAL MIX VEGETABLE CURRY Assorted seasoned vegetables cooked with fresh spices	(mild-med)	GF/NF/DF
DAAL PANCHRATNI Home style slow cooked five lentils with a blend of spices	(medium)	GF/NF
SAAG PANEER Fresh low fat cottage cheese served in spinach base gravy	(medium)	GF/NF

NF = nuts free NFP = nuts free possible GF = gluten free
DF = dairy free DFP = dairy free possible



Tuesday-Friday Lunch Menu

** No further discounts/offers available **

**ONE CURRY SERVED WITH RICE
& ONE PLAIN OR GARLIC NAAN.**

\$14⁹⁰

Choices can only be made from the following curries:

Chicken

CHICKEN KORMA	(mild)	GF
BUTTER CHICKEN	(mild)	GF/NF
Tender boneless chicken pieces marinated in yoghurt and spices cooked in tandoor with fenugreek leaves in thick tomato sauce with a touch of cream		
CHICKEN SAAGWALA	(medium)	GF/NF/DFP
Light, fragrant chicken simmered in a flavourful sauce with mustard leaves & spinach		
RAJASTHANI CHICKEN MASALA	(medium)	GF/DF/NF
Marinated boneless chicken pieces cooked in a Rajasthani style with onion, tomato & exotic spices		
CHICKEN VINDALOO	(hot)	GF/DF/NF
A hot favourite Goan dish, vinegar gives it a lovely aroma cooked in an authentic vindaloo gravy		

Beef

BHUNA BEEF KOLHAPURI	(medium)	GF/NF
Tender boneless pieces of beef with special blend of Maharashtrian spices		
BEEF JALFREZI	(medium)	GF/NF
Spiced and tangy dish made with capsicum, onions and tomatoes		
BEEF VINDALOO	(hot)	GF/NF/DF
Spicy marinated beef cooked with vinegar, fresh ginger and spices		

Lamb

BADAMI LAMB KORMA	(mild)	GF
A dish of royalty cream gravy, made from onions, ginger, garlic and almond paste and scented with kewra water		
KASHMIRI LAMB ROGAN JOSH	(medium)	GF/NF
Lamb curry cooked with tomatoes, onion and flavoured with cinnamon, cloves and kashmiri red chillies		
LAMB VINDALOO	(hot)	GF/DF/NF
Spicy marinated lamb cooked with vinegar, fresh ginger and spices		

Vegetarian

NAVRATAN VEGETABLE KORMA	(mild)	GF/NFP
Rich, mildly spiced nine gem vegetables & nuts dish from Hindukush region		
ALOO SHIMLA MIRCH	(mild)	GF/NF
Potato cubes tossed with capsicum flakes with mild spices.		
SEASONAL MIX VEGETABLE CURRY	(mild-med)	GF/NF/DF
Assorted seasoned vegetables cooked with fresh spices		
DAAL PANCHRATNI	(medium)	GF/NF
Home style slow cooked five lentils with a blend of spices		
SAAG PANEER	(medium)	GF/NF
Fresh low fat cottage cheese served in spinach base gravy		

NF = nuts free NFP = nuts free possible GF = gluten free
DF = dairy free DFP = dairy free possible

Weekday Lunch Options

** No further discounts/offers available **

Mini-Banquet

Minimum 2 people

34.90 per person

A special pre-set three course Chef's set-menu selection with:

A Papadum Platter

+ 3 Entrees (meat & veg)

+ 4 Mains (3 meat & 1 veg)

+ Rice, Naan and Raita

(No Seafood, No Duck, No Speciality Dishes)

Choose from Mild, Medium or Hot



Weekday Lunch Options

Available Tuesday-Friday 12-2.30pm

SCRAMBLED SAMOSA	NF/DFP	9.90
CHICKEN TIKKA with Salad and Rice/Naan	NF/GFP	14.90
KANDHARI CHICKEN with Salad and Rice/Naan	NF/GFP	14.90
CHICKEN 65 with Salad and Rice/Naan	NF/DFP/GFP	14.90
TANDOORI ALOO PARATHA. 2 pieces with raita	NF/DFP	12.90
TANDOORI PANEER PARATHA. 2 pieces with raita	NF	12.90
CHICKEN TIKKA CHEESE NAAN. 2 pieces with raita	NF	12.90
ONION/TOMATO UTTAPAMS. 2 pieces.	NF/GF/DFP	14.90
CHICKEN TIKKA UTTAPAMS. 2 pieces.	NF/GF	14.90
VEGETARIAN WRAP NAAN OPEN	NF/DFP	11.90
CHICKEN TIKKA WRAP OPEN	NF	12.90
2 PC LAMB CUTLETS with Salad and Rice/Naan	NF/GFP	17.90

** No further discounts/offers available **