

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

