

BANQUETS

MAHARAJA BANQUET

Minimum 2 people. \$45 per person

Samosa, Chicken Tikka, Barra Kebab
Beef Kashmiri, Butter Chicken, Dal Makhani
Rice, Mixed Bread
Ice Cream
Tea

SHAHI KHAS BANQUET

Minimum 2 people. \$50 per person

Onion Bhaji, Sheekh Kebab, Tandoori Chicken
Lamb Do Piyaja, Beef Kashmiri, Prawn Malabari
Rice, Mixed Bread
Ice Cream
Tea

AAP KA APNA BANQUET

(Choose your own Banquet)

Minimum 2 people. \$55 per person

Selection of 3 Entrees
3 Mains of your choice
Side dish of your choice
Unlimited Rice and Mixed Bread
Dessert and Tea

WHERE FOOD SPEAKS FOR ITSELF

DIVINE INDIAN RESTAURANT

TRADITIONAL INDIAN CUISINE

MENU



LICENCED B.Y.O. RESTAURANT
4/386 KEILOR ROAD, NIDDRIE

INDIAN FOOD

Our menu consists of traditional meals from Northern India; mild flavours from Kashmir, meat delicacies from Punjab to the hot and spicy dishes from Goa and Madras, all nicely supported with sizzling dishes and fine breads cooked in the tandoori oven. We guarantee quality and satisfaction and our experienced staff will be delighted to find the best combination of meals to suit your palate. Family owned and operated, we are passionate to provide you a positive dining experience.

So let's begin the journey...

ENTRÉE

SAMOSA Spiced potatoes and green peas in home made pastry (2 per serve)	\$7.00	CHICKEN TIKKA Thigh fillets marinated in masala and cooked in tandoor	\$18.00
ONION BHAJI Onion rings deep-fried in lentil batter	\$7.00	SHEEKH KEBAB A classic dish made from minced lamb, ginger garlic and spices cooked in tandoor. (2 per serve)	\$18.00
BUTTER CHICKEN SAMOSA Home made pastry filled with our signature dish	\$10.00	TANDOORI CHICKEN (HALF) \$12.00 (FULL) \$22.00 Tender chicken marinated in spices, yoghurt and herbs. Cooked in tandoor	\$22.00
GOBI PAKORA Cauliflower Pakora fritters deep fried in lentil batter	\$10.00	TANDOORI MUSHROOMS	\$18.00
BARRA KEBAB Lamb cutlet marinated in herbs and spices, cooked in tandoor. (4 per serve)	\$26.00	TANDOORI PRAWNS Grilled marinated prawns, cooked in tandoor (6 per serve)	\$24.00
TANDOORI FISH Fish fillets marinated in masala and cooked in tandoor.	\$22.00	TANDOORI MIXED PLATTER Our special platter with bits of tandoori chicken, lamb cutlets, prawns, fish and sheekh kebab	\$30.00

MAIN COURSES

VEGETARIAN

DAL MAKHANI A combination of lentils cooked with tomato and spices	\$18.00
MIXED VEGETABLES Fresh seasonal vegetables cooked in curry sauce	\$18.00
MALAI KOFTA Dumplings of paneer and potato cooked in creamy curry sauce	\$18.00
PALAK PANEER Home made cheese cooked with spinach, tomatoes and spices	\$18.00
SHAHI PANEER Paneer cooked with cashewnut based tomato gravy	\$18.00
KADAI PANEER Paneer cooked with tomatoes, onions, bell peppers and a blend of Indian spices.	\$18.00
ALOO MUTTER Potatoes and peas cooked with thick gravy	\$18.00
PALAK ALOO Potatoes cooked with creamy spinach in an authentic spicy gravy	\$18.00
NAVATTAN KORMA An Assortment of fresh vegetables cooked in creamy sauce	\$18.00
EGGPLANT MASALA Eggplant cooked with potatoes in a sweet and sour tangy sauce	\$18.00
CHICKPEAS MASALA Chickpeas cooked in onion and tomatoe gravy	\$18.00
MUSHROOM MUTTER Mushrooms cooked with peas and onion gravy	\$18.00

LAMB

LAMB CURRY Succulent lamb pieces cooked in traditional north Indian onion-based gravy	\$22.00
LAMB VINDALOO Lamb cooked in a fiery, hot spicy curry	\$22.00
LAMB PASANDA A mild, creamy curry with cashew nuts	\$22.00

LAMB SAAG Boneless lamb cooked with spinach	\$22.00
LAMB MASALA Cooked with green capsicum, onion, tomatoes and green peas	\$22.00
LAMB DO PITYAJA Boneless lamb cooked with onion, capsicum and chefs special gravy	\$22.00
DAAL LAMB Diced lamb cooked with lentils in a curry sauce	\$22.00
LAMB BHUNA GOSHT (MED) Tender lamb cooked with fresh tomato, onion and capsicum	\$22.00
LAMB ROGAN JOSH Tender lamb cooked in a traditional gravy of herbs and spices	\$22.00

CHICKEN

CHICKEN CURRY Chicken fillets in traditional North Indian curry sauce	\$22.00
CHICKEN KORMA Chicken fillet in a nutty, creamy sauce	\$22.00
CHICKEN MADRAS Boneless pieces of chicken cooked in coconut, mustard seed, South Indian flavour	\$22.00
SAAG CHICKEN Boneless chicken cooked with spinach	\$22.00
BUTTER CHICKEN Tandoori chicken tikka cooked with spices and a creamy sauce of tomatoes and butter	\$22.00
CHICKEN TIKKA JALFREZY Chicken fillets marinated in spices and yoghurt cooked with diced capsicum, onion and tomato sauce	\$22.00
CHICKEN VINDALOO Marinated chicken cooked with a hot spicy sauce	\$22.00
CHICKEN TIKKA BUTTER MASALA Pieces of chicken tikka cooked in a spicy butter sauce with Onion, capsicum and tomato	\$22.00

BEEF

BEEF CURRY Diced beef cooked in traditional north Indian onion-based gravy	\$22.00
BEEF VINDALOO Diced beef cooked in a fiery, hot spicy curry	\$22.00
BEEF KASHMIRI Tender beef prepared with nuts and thick creamy sauce	\$22.00
BEEF BHOONA Cubes of beef tossed in spiced sauce, tomatoes, capsicum and onion	\$22.00
BEEF MASALA Cooked with green capsicum, onion, tomatoes and green peas	\$22.00

SEAFOOD

PRAWN MALABARI Fresh king prawns in a coconut sauce	\$25.00
PRAWN MASALA Fresh prawns with onion and spices cooked in coconut sauce	\$25.00
PRAWN VINDALOO Fresh king prawns cooked in a spicy sauce of herbs and spices	\$25.00
CHILLI PRAWNS Fresh king prawns cooked with onions and capsicum in a special chilli gravy	\$25.00
FISH CURRY Fish fillets cooked with herbs and spices in a traditional north Indian curry	\$25.00
FISH TIKKA BUTTER MASALA Fish cooked with onion and capsicum and chefs special gravy	\$25.00

BREAD

NAAN Fine bread hand-made in tandoor	\$3.50
GARLIC NAAN Fine garlic bread hand-made in tandoor	\$4.00
KHEEMA NAAN Naan filled with lamb mince	\$5.00
PESHWARI NAAN Naan filled with variety of nuts	\$5.00
ALOO PARTHA Fresh bread filled with spiced potato	\$5.00
MASALA KULCHA Naan filled with cottage cheese, potato and selected spices	\$5.00

RICE

PLAIN	\$6.00
MUTTER PULAO Basmati rice seasoned with green peas	\$7.00
KASHMIRI PULAO Sweet Basmati rice with mixed nuts and fruit	\$7.00
VEGETARIAN BIRYANI Semi-fried rice cooked with vegetables, herbs and spices	\$16.00
CHICKEN BIRYANI Semi-fried rice cooked with chicken, herbs and spices	\$18.00
LAMB BIRYANI Semi-fried rice cooked with lamb, herbs and spices	\$19.00
PRAWN BIRYANI Semi-fried rice cooked with chicken, herbs and spice	\$22.00

SIDE DISHES

RAITA Yoghurt with cucumber and tomato	\$4.00
MIXED PICKLES	\$3.50
MANGO CHUTNEY	\$3.50
PAPADUMS	\$3.00
BOMBAY SALAD Spiced fresh green salad	\$5.50

DESSERTS

ICE CREAM Mango, Vanilla, Baileys flavours	\$5.50
GULAB JAMUN Sweet cheese dumplings in a sugar syrup	\$6.00
KULFI Special creamy Indian ice cream. Choose from Mango, Coconut or Nutella flavours	\$6.00
PISTA KULFI	\$10.00

DRINKS

PLAIN TEA	\$4.00
MASALA TEA	\$4.50
COFFEE	\$2.50
JUICE	\$4.00
SOFT DRINKS	\$4.00
LASSI Cooling yoghurt drink. Choose from sweetened, plain, rose or mango flavours	\$5.50