

GRACE OF INDIA
AUTHENTIC INDIAN CUISINE

DINE-IN MENU



| Grace Of India
Milsons Point

| Lavendra
North Sydney

| WaazWaan
Crows Nest

FROM THE GARDEN

Dhal Maharani (GF, VE)

Boiled lentils slow-cooked together with our 'tadka' (Punjabi base) 17.90

Dhal Makhani (GE, V)

Smokey Urad lentils cooked with butter, cream and tomatoes 17.90

Baingan Bharta (GF, VE)

Mashed eggplant simmered in a Punjabi tadka base 22.90

Potato & Pea Curry (GE, VE)

Potato pieces in a curry base, fresh peas and spices 22.90

Malai Kofta (GF)

Cottage cheese and potato dumplings in a cashew sauce 23.90

Palak Paneer (GF)

Sautéed in butter, fresh green leafy spinach blended with exotic Indian masala and homemade cottage cheese pieces 22.90

Paneer Tikka Masala (GF)

Tender cheese pieces cooked in a mouth-watering medium tomato sauce, garnished with coriander and ginger 23.90

Aloo Gobi (GE, VE)

Punjabi style potato and cauliflower curry 23.90

SIDE DISHES

Papadums (GF)

Dried Indian wafers 3.90

Condiments Plate (GF)

Cucumber raita, tomato, onion, mango chutney, and mint sauce 11.90

Chutney & Pickles (GF)

Lime pickle OR mango chutney OR chilli pickle 3.90 e

Condiments (GF)

Cucumber raita OR tomato onion OR banana coconut 3.90 e

GF = Gluten Free V = Vegetarian

VE = Vegan

~ Mild ~Medium ~Spicy

BREADS

Naan

Fine plain flour bread cooked in the tandoor 5.50

Garlic Naan

Naan topped with garlic granules 6.50

Garlic Cheese Naan

Naan stuffed with garlic and cheese 8.50

Garlic Cheese Chilli Naan

Naan stuffed with garlic, cheese and chilli 8.50

Peshwari Naan

Naan stuffed with nuts and raisins 7.90

Cheese Naan

Naan stuffed with shredded cheese 7.90

Naan Makhni

Bread stuffed with butter + sesame seeds 7.90

Tandoori Roti

Bread made from wholemeal flour 5.50

Lachha Paratha

Soft multilayered wholemeal bread prepared with butter 7.50

Keema Naan

Naan stuffed with spiced mince 8.50

Aloo Paratha

Naan stuffed with spiced potato 8.50

RICE

Saffron Rice (GF)

Large 5.50 / Small 3.50

Brown Rice (GF)

Large 6.50 / Small 4.50

Zeera Pilav Rice (GF)

Rice cooked with toasted cumin, masala, and peas 9.90

Coconut Rice (GF)

Rice cooked with coconut, curry leaves, and mustard seeds 9.90

Persian Pilav (GF)

Divine rice cooked in saffron, orange peel, and almonds 7.90

NON-VEGETARIAN ENTRÉES

Non-Veg Platter of Entrée (GF)

Veg Samosa, Chicken Tikka, Seekh Kebab

+ served with mint sauce 27.90

Chicken Tikka (3pc)(GF)

Chicken thigh, Punjabi-style mint sauce,
tandoori slow cooked + served with mint sauce 19.90

Tandoori Lamb Cutlets (3pc)(GF)

Masala marinated lamb chops cooked in tandoor

+ served with mint sauce 24.90

Crispy Prawn Pakora (4pc)(GF)

Tiger prawns marinated overnight in spices,
corn and chickpea flour, tandoori cooked 24.90

Tandoori Salmon (3pc)(GF)

Salmon marinated in garlic, ginger, chilli and
spicy mint chutney cooked in the tandoor 24.90

VEGETARIAN ENTRÉES

Vegetarian Platter of Entrée (V)

Vegetable Samosa, Aloo Tikki, Onion Bhaji

+ served with mint sauce 25.90

Vegetable Samosa (V)

Homemade pastry, potatoes and peas, traditional herbs and spices

+ served with mint sauce 13.90

Papri Chaat (V)

Shortbread pastry with spiced potato, ginger, cumin and
coriander powder layered with three yoghurt sauces 14.90

Aloo Tikki OR Aloo Tikki Chaat (V, GF)

Spiced potato, cottage cheese, ginger, cumin and coriander powder

+ served with mint sauce or with three layered sauces 14.90 / 15.90

Onion Bhaji (3pc)(GF, VE)

Onion fritters, chickpea batter with fresh ginger and garlic

+ served with mint sauce 13.90

Vegetable Pakora (GF, VE)

Continental vegetables coated in masala spiced corn and

chickpea flour + served with mint sauce 16.90

Achari Paneer Tikka (GF, V)

Homemade cottage cheese marinated in hung yoghurt and lime pickle
overnight and tandoori cooked 18.90

SIZZLING ENTREES

Sweet Chilli Mushrooms (GF, VE)

Fresh mushrooms, capsicum and onions. Served in a tangy, sweet chilli and soy sauce. One of Singh's fusion dishes 18.90

Tandoori Chicken (GF)

Chicken marinated in spices, ginger, garlic extract, lemon juice, yoghurt and smoke roasted Half 12.90 / Full 14.90

Shehnai Platter (GF)

Assortment of Lamb cutlet + Tandoori chicken

+ Chicken tikka + Seekh kebab 31.90

Tawa Goat (GF)

Goat slow cooked on a hot plate mixed with select ground spices 20.90

Seekh Kebab (3pc)(GF)

Minced lamb pressed on a skewer and smoke roasted over charcoal

+ served with mint sauce 17.90

HOMEMADE

Tamarind Chicken (GF)

Homemade tamarind sauce with dice cut pieces of chicken curry 26.90

Lime Coriander Prawns (GF)

Fresh lime juice, king prawns, capsicum and butter with a tomato base topped with pan-fried coriander seeds and spring coriander 29.90

Nehari Lamb Shank

Slow cooked lamb shanks made with home-churned pure ghee and 24 spices 29.90

Spicy Khadai Paneer (GF)

Cottage cheese, wok cooked, fresh green herbs and spices, tomatoes and capsicum and then mixed with a spicy onion base 26.90

Xacuti Lamb Cutlets (GF)

Tandoori lamb cutlets cooked in a Goan style coconut spice mix 31.90

Goat Methi (GF)

Slow-cooked goat, fenugreek, onion, ginger and lime juice 27.90

Lamb Afghani (GF)

Tender diced lamb cooked in Afghani style yoghurt and saffron sauce 28.90

TRADITIONAL INDIAN

Vegan (VE) 22.90

Vegetarian (V) 22.90

Chicken OR Beef (C, B) 24.90

Lamb OR Goat (L, G) 25.90

Tiger Prawns OR Kingfish (P, F) 27.90

Vindaloo (VE, V, C, B, G, L, P) (GF)

Traditionally spicy curry with a distinct flavour of
vinegar and hot spices

Jalfrezi (VE, V, C, B, G, L, F, P) (GF)

A medium dish cooked with onions and coriander seeds
finished with lemon juice

Korma (V, C, B, L) (GF)

Yoghurt based dish cooked with almond sauce, cashew and cream

Rogan Josh (C, B, L, G) (GF)

A classic Kashmiri dish cooked with a rich gravy of
tomatoes and Kashmiri spices

Madras (VE, V, C, B, L, F, P) (GF)

South Indian style curry made using coconut milk & cream,
mustard seeds, curry leaves and chilli

Saagwala (VE, C, B, L, G) (GF)

Your selection cooked in spinach and spices

Biryani (VE, V, C, B, L, G) (GF)

Rice cooked with spices and meat of your choice

FROM THE FARM

Butter Chicken (GF)

Smoked and marinated chicken fillet in a creamy tomato base 24.90

Chicken Tikka Masala (GF)

Tandoori chicken tikka, onion sauté, capsicums
and homemade spices 25.90

Lemon Garlic Chicken (GF)

Chicken thigh, masala sauce cooked with our
secret garlic granule recipe 25.90

Mango Chicken (GF)

Chicken fillet pieces cooked in coconut and mango pulp 24.90