






SPICES OF INDIA RESTAURANT



Lunch Menu



India is famous for different Cultural backgrounds, religions and food. Indian cuisine, like Indian culture has an ancient history. The dishes are cooked on open fires, enclosed fires and in clay ovens. Indian food is healthy, hygienic and cooked fresh; not served cold or raw. Indian Spices and their ingredients are prepared based on organic study and are natural and safe. At Spices of India Restaurant, we prepare our food with different Indian Spices and Herbs, meticulously cooked to create mouth lingering dishes. Each dish has its own distinctive flavour & aromas, which cannot come from any curry powder in the world. Our food is not just "spicy" or "curry." It all depends on what you wish to eat! We prepare great tasting authentic Indian food with all exquisite Kebabs, North Indian delights, best of South Indian cuisine Gluten free meals – no msg (Monosodium glutamate) used in any meal – lots of vegan food – dairy free meals. All curry served with Indian basmati rice. All meals are prepared as per customers' choice mild medium or hot.



Indian Pizzas

Chicken Pizza (Indian style) \$10.50

Indian naan bread stuffed with barbeque chicken, onion, capsicum and cheese and flavoured.

Veg Mushroom Pizza (Indian style) \$10.50

Indian naan bread stuffed with mix vegetable, mushroom, cottage cheese and flavoured.

Lamb Pizza (Indian style) \$11.50

Indian naan bread stuffed with lamb mince, onion, capsicum and cheese and flavoured.

Indian Kathi Roll

A fresh chapatti (thin roti) wraps with a choice of fillings served with salad.

Crunchy Paneer and Vegetables roll \$11.00

Thin roti filled with grilled mixed vegetables, onions, coriander, cottage cheese & spice sauce.

Cashew creamy Paneer Tikka Roll \$11.00

Paneer pieces cooked in creamy cashew base sauce tossed up Indian green salad wrapped in thin roti bread.

Lamb /Chicken Korma Roll \$12.00

Creamy korma roll wrapped in thin roti bread with cashew base sauce and salad.

Tasty Tikka Masala Roll \$11.50

Thin roti bread filled with grilled chicken, onion, tomatoes, cheese & peppers.

Lamb/beef Masala Roll \$12.00

Lamb pieces served with tomatoes, onions, capsicum, Indian masala and salad.

Keema lamb/chicken rice roll \$12.50

Lamb/chicken mince cooked with rice and salad flavoured with Indian spices.

Mains (Served with Rice)

Chicken Special

Butter Chicken \$11.00

The ever popular – tandoori cooked pieces of tender chicken cooked in fragrant spices and creamy tomato gravy.

Chicken Korma \$11.00

Boneless cubed pieces of chicken cooked in a delicately spiced creamy gravy of cashew nut.

Mango Chicken \$11.00

Chicken cooked in the tandoor and finished in our creamy mouthwatering mango sauce.

Chicken Tikka Masala (Med) \$11.00

The main emphasis is on marinating and grilling process of the chicken finished with onions, capsicum and tomatoes.

Chicken Saagwala \$11.50

Boneless Chicken pieces cooked in fresh spinach creamy gravy.

Lamb & Beef Special

Lamb/Beef Korma \$11.99

Boneless cubed pieces of choice of your meat Lamb/beef cooked in a delicately creamy gravy of cashew nuts.

Lamb/Beef Rogan Josh \$11.99

A very healthy low-fat dish using fresh lean leg lamb/beef cooked with ginger, garlic and onion.

gravy, absolute dairy free.

Lamb/Beef Madras \$11.99

Tender boneless cubes of lamb/beef cooked in a rich gravy with a hint of coconut cream garnished with coconut

Lamb/Beef Vindaloo \$11.99

Diced Lamb/beef marinated left overnight to pickle hot spices & Vinegar Sauce

Lamb/Beef Saagwala \$11.99

Boneless Lamb/beef pieces cooked in fresh spinach creamy gravy.

Seafood specials

Fish Masala \$13.50

Fish fried and sautéed in diced onion, tomatoes, capsicum, garlic, ginger and coconut Grevey.

Prawns Masala \$15.00

King prawns cooked with onion, capsicum and coconut flavoured sauce.

Vegetable Delight

Veg Korma \$11.00

Fresh vegetables cooked with cashew sauce and onion gravy.

Daal Makhani \$11.00

Black lentil and red kidney beans cooked with onion, garlic, ginger and tomato.

Channa Masala \$11.00

Chickpeas cooked with onion, ginger and garlic in med spices.

Matter paneer \$11.00

Tender succulent peas and paneer cooked with onion and tomato gravy garnished.

Saag Aloo/Paneer \$11.00

potato/paneer pieces cooked spinach creamy gravy garnished with ginger.

Vegetable Samosa Chat \$12.50

Pastry filled with boiled potatoes, garden peas, coriander and chickpeas, deep fried.

Biryani Special \$13.50

Biryani is a mixed rice dish from India. It is made with spices, rice and meat or vegetables cooked together. (Served with raita small kulcha and pickle)

Chicken Biryani

Chicken tikka, tossed with basmati rice, fried onions and coriander, accompanied by raita.

Lamb/beef Biryani

Spring lamb pieces, tossed with basmati rice, fried onions and coriander, accompanied by raita.

Veg Biryani

Assorted fresh vegetables tossed with red onions, basmati rice, fried onions and coriander, accompanied by raita.

Naan bread

Naan/ Roti \$4.00

Garlic Naan \$4.50

Cheese Onion Naan \$5.50

Cheese Garlic Naan \$5.99

Chocolate Naan \$5.50

Chilli Cheese Naan \$5.50

Peshawari Naan \$5.50

Chicken and cheese naan \$6.50

Gluten free roti \$6.00

We charge 50 cents for takeaway containers