

Starters

Onion Bhaji V DF	8
Onion ring dipped in chickpea flour and deep fried.	
Mixed Pakora (4 pcs) V DF	8
Mixed vegetables, seasoned with spice, dipped in lentil batter and deep fried.	
Vegetable Samosa (2pcs) V DF	6
A delightful triangular pastry filled with potatoes and peas then fried golden brown	
Broccoli Cheese Balls	12
Broccoli Cheese Balls are crispy, golden bites filled with melted cheese and seasoned broccoli, perfect as a snack.	
Aloo Paneer Tikki (6pcs) V	12
An interesting mixture of potatoes homemade cottage cheese, onions and fresh coriander made into patties and deep fried. Necessary for all vegetarians.	
Paneer Pakora (6pcs) V	16
Homemade cottage cheese, spiced, dipped in chickpea batter and deep fried.	
Paneer Tikka (NEW)	16
Cottage cheese marinated in cheese, yoghurt, and a chef's secret sauce, then roasted in tandoor.	
Malai Soya Chaap	16
Marinated in yoghurt, indian herbs, cooked in Tandoori oven.	
Vegetarian Sizzler Mix Platter for Two	26
A delicious selection of vegetarian entrees - samosa, mixed pakora, onion bhaji, paneer pakoda to share with dipping sauce.	
Delight Mixed Platter for Two	28
A selection of four entrees - samosa, mixed pakora, chicken tikka and lamb seekh kebab served with dipping sauce.	
Non Vegetarian Sizzler Platter for Two	30
A combination of entrees - consists of chicken tikka, fish pakora, lamb seekh kebab and tandoori chicken served with dipping sauce.	
Chicken Seekh Kebab (NEW)	16
Chicken minced marinated with exotic spices and then cooked in Tandoori Oven.	
Achari Chicken Tikka (NEW)	16
Tender chicken thigh pieces marinated in yoghurt and Achari spices, delivering a spicy and tangy flavour, roasted in tandoor.	
Chicken Tikka (4pcs)	16
Boneless chicken pieces marinated in yogurt and spices overnight, and then cooked in tandoor oven.	
Afgani Chicken Tikka	16
Creamy yogurt and cashew-marinated chicken, grilled tender and juicy with a mild smoky flavour. Served hot with mint chutney at Curry Delight.	
Tandoori Chicken	Full 28 Half 16
Chicken pieces marinated with fresh herbs and spices overnight then skewered and cooked in tandoor oven, served with mint sauce.	
Lamb Seekh Kebab (4pcs) DF	16
Minced lamb flavoured with exotic spices, pressed on skewer and then cooked in tandoor oven, served with mint sauce.	
Fish Pakora (6pcs) DF	16
Boneless fish pieces battered with chickpea flour, spices and deep fried served with tamarind sauce.	



Curry Delight Indian Restaurant

Real Indian, Real Taste
— since 2011 —

Golden Fried Prawn (6pcs) (Chef's Special) DF	18
Prawn battered with corn flour, spices and deep fried served with sweet thai sauce.	

Indo Chinese Fusion

All dishes served with optional Dry, Gravy, Semi Gravy. As served MILD, MED, HOT, EXTRA HOT

Veg or Chicken Noodles (NEW)	12 14
Stir-fried noodles with fresh vegetables or chicken, soy sauce, and aromatic Chinese spices.	
Veg Spring Rolls (NEW)	12
Dry - Crispy golden rolls filled with seasoned vegetables.	
Chilli Paneer V DF	21
Homemade cottage cube cooked with onion, capsicum, and soya sauce.	
Vegetable Manchurian V DF	18
Crispy fried vegetable balls tossed in slightly sweet and sour and hot manchurian sauce with chopped onion and capsicum.	
Chicken Manchurian DF	24
Crispy fried chicken balls tossed in slightly sweet and sour and hot manchurian sauce with chopped onion and capsicum.	
Chicken Lollipops DF	16
Chicken winglet marinated in indian herbs and spices then deep fried.	
Chicken Honey Lollipops DF	18
Deepfried chicken lollipops tossed with honey and sweet chilli sauce.	
Chilli Chicken DF	24
Boneless chicken pieces cooked with onion, capsicum and soya sauce.	
Garlic Chicken DF	24
Boneless chicken pieces battered in corn flour and Chinese herbs, deep fried finished with hot garlic sauce.	
Vegetable Fried Rice (NEW) DF	10
Boiled rice finished in wok with vegetables, soya sauce and Chinese herbs.	
Chicken Fried Rice DF	12
Boiled rice finished in wok with chicken, vegetable, soya sauce and Chinese herbs.	

Mains

All mains are served with rice and made to your choice of either MILD, MED, HOT OR EXTRA HOT.

Butter Chicken	24
Tendered boneless pieces of chicken, half cooked in tandoor oven finished in creamy tomato gravy (All time favourite)	
Chicken Punjabi	24
Pieces of roasted chicken cooked with onion, tomato, ginger, capsicum and enhanced with coriander (Exclusive to our Chef)	
Murg Makhanwala (Indian Style Butter Chicken) (NEW)	24
Boneless chicken pieces, half cooked in tandoori oven, finishing in tomato, cream and gravy in indian style	
Mango Chicken	24
Chicken cooked harmoniously with mango pulp.	
Chicken Tikka Masala	24
Prawn Masala	25
Fish Masala	25
Scollup Masala	25
Masala is from North Indian cuisine and is a blend of ground spices with delicious onion and tomato gravy finished with coriander and fresh ginger (Most Recommended)	
Chicken Korma	24
Lamb Korma	27
Beef Korma	23
Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy and traditionally cooked in cream.	
Chicken Do Pyaza	24
Lamb Do Pyaza	27
Beef Do Pyaza	23
Do Pyaza is an Indian Middle Eastern cuisine. It is prepared with large amount of onion, garlic, ginger and nuts. Onions are added at two stages during cooking, hence the name.	
Karahi Chicken	24
Karahi Lamb	27
Karahi Beef	23
Karahi Goat with Bone	25
Karahi dish came from north Indian Cuisine. Its spicy taste cooked with tomato, onion and fresh coriander. Thick gravy goes well with our fresh cooked tandoori naan bread.	
Chicken Vindaloo DF	24
Beef Vindaloo DF	23
Lamb Vindaloo DF	27
Goat Vindaloo with Bone DF	25
Vindaloo is an Indian curry dish in the region of Goa. The surrounding Konkan and many other parts of India. It is a Portuguese influence which is cooked with vinega and blend spices. Rice is a real complement with this dish.	
Chicken Hyderabad	24
Lamb Hyderabad	27
Hyderabad cuisine also known as Deccani Cuisine is the native cooking style of Hyderabad people and Nizams. This is cooked with onion, tomato, yogurt and mint.	

CHEF'S SPECIALS

PLATTERS

Beef Saagwala 23
Chicken Saagwala 24
Lamb Saagwala 27

Saag is a leaf based dish eaten in the Indian sub-continent with tandoori naan bread or rice. Key ingredients spinach, cream, and Indian herbs.

Chicken Jalfrezi 24
Lamb Jalfrezi 27
Prawn Jalfrezi 25
Goat Jalfrezi with Bone 25

Jalfrezi is a south Asian Indian type cuisine which is cooked with vegetable, spices and with thick onion tomato gravy and tomato sauce.

Lamb Rogan Josh **DF** 27
Goat Rogan Josh with Bone **DF** 25

Rogan Josh is an aromatic dish of Persian origin which is one of the signature recipes of Kashmiri Cuisine. This dish is robust with flavours of varied spices.

Beef Madras 23
Chicken Madras 24
Lamb Madras 27

Madras dish belongs from one of the cities called Madras (Chennai). This dish is cooked in the onion, tomato, coconut, south Indian herbs, and curry leaf.

Chicken Curry **DF** 24
Fish Curry **DF** 25
Goat Curry with Bone **DF** 25

Curry dishes are prepared in southern states of India. It is cooked with onion, tomato, ginger, garlic, ground spices and fresh coriander.

Prawn Malawari 25
Succulent prawns cooked in onion, cashew nut gravy with desiccated coconut.

Butter Prawn 25
Butter Scollup 25
Succulent prawns cooked in creamy tomato gravy.

Sides

Mango Chutney or Pickles 3
Raita 4
Papadoms (4pcs) 3
Green Salad 6

Kids Menu

Kids Butter Chicken 14
Butter Chicken Sauce L19 | S12
Chicken Nuggets and Chips 9
Loaded Fries 10
Fish Bites and Chips 9
Hot Chips 6

V Vegetarian **DF** Dairy Free

For Vegan and Gluten Free options - please ask our friendly staff.

Vegetarian

Palak Paneer 21

Homemade cottage cheese cooked in spinach and spices.

Mutter Paneer 21

Homemade cheese and green peas cooked in aromatic Indian spices and onion tomato gravy **(Chef's Exclusive)**

Karahi Paneer 21

Karahi dish came from north Indian Cuisine. Its spicy taste cooked with tomato, onion, fresh coriander. Thick gravy goes well with our fresh cooked tandoori naan bread.

CHEF'S SPECIAL

Butter Paneer Masala 21

Homemade cottage cheese cubes cooked in creamy onion and tomato gravy.

Paneer Makhanwala (Indian Style) (NEW) 21

Cottage cheese pieces cooked in tomato, creamy gravy in indian style

Dal Makhani 19

Black lentil and kidney beans cooked in tomato Indian spices, butter and cream.

Yellow Dal Tadka (NEW) 19

Yellow lentils slow-cooked and tempered with onion, ginger, garlic, tomatoes and cumin.

Chana Masala **DF** 19

Chickpeas cooked in onion, tomatoes, ginger, and garlic with authentic Indian spice.

Mutter Mushroom 19

Mushroom and green peas cooked in cashew nut gravy.

Mushroom Masala 19

Masala is from North Indian cuisine and is a blend of ground spices with delicious onion and tomato gravy finished with coriander and fresh ginger **(Most Recommended)**

Malai Kofta 19

Cottage cheese and potato shaped in rolls, deep fried and served in rich creamy gravy.

Vegetable Korma 19

Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy, vegetable and traditionally cooked in cream.

Mix Vegetables 19

Mix vegetables cooked in onion and tomato gravy.

Aloo Gobi **DF** 19

Potato and florets of cauliflower cooked with cumin, turmeric, fresh coriander, and spices.

Bombay Aloo **DF** 19

Boiled diced potato cooked with onion and Indian herbs. This is a dry dish.

Masala Soya Chaap 18

Soya bean chaap cooked in Tandoor and finished in our chef's special masala sauce.

Makhani Soya Chaap 18

Soya bean chaap cooked in tomato, creamy gravy, in Indian style.

Rice and Biryani

Plain rice Lrg 7 | Sml 5

Steamed basmati rice.

Biryani (Your Choice) served with Raita

Basmati rice cooked with herbs and spices.

Vegetarian Lrg 20 | Sml 12 **Chicken** Lrg 25 | Sml 13

Lamb Lrg 28 | Sml 16 **Goat** Lrg 28 | Sml 16

2026

Tandoori Naan Breads

Plain Naan 4

Traditional Indian bread baked in tandoor oven.

Garlic Naan 4.5

Traditional Indian bread sprinkled with garlic, and baked in tandoor oven.

Chilli Garlic Naan 5.5

Traditional Indian bread, sprinkled with galic & chilli, baked in tandoor oven.

Butter Naan 5

Traditional Indian bread baked in tandoor oven with butter.

Cheese Naan 5.5

Traditional Indian bread stuffed with cheese and baked in tandoor oven.

Cheese and Garlic Naan 6

Traditional Indian bread stuffed with cheese, sprinkled with garlic and baked in tandoor oven.

Chicken Naan 6

Traditional Indian bread with a stuffing of mildly spiced chicken.

Peshwari Naan 6

Traditional Indian bread stuffed with dry fruits and coconut and baked in tandoor oven.

Chocolate Naan 6

Traditional Indian bread baked in tandoor oven with chocolate.

Keema Naan 6

Traditional Indian bread stuffed with lamb minced and baked in tandoor oven.

Potato Kulcha 6

Traditional Indian bread stuffed with potatoes, spiced, and baked in tandoor oven.

Roti 4

Whole wheat flour bread baked in tandoor oven.

Laccha Parantha 5

Indian whole wheat flour bread with layers baked in tandoor oven.

Aloo Parantha 6

Traditional bread stuffed with potato in whole wheat flour baked in tandoor oven.

Desserts

Gulab Jamun (3pcs) 6

Creamed milk dumplings served in hot sugar syrup.

Mango Kulfi 6

Mango flavoured homemade ice-cream.

Ice Cream 5

Choice of Vanilla, Chocolate, or Strawberry.

Any extra rice will be charged as per portion. Leftover containers are extra \$1 each. Good things take time, if you are in a hurry, please let our friendly staff know.

All dishes are MSG free (excluding Indo Chinese Fusion). All mains are gluten free. Vegan and Dairy Free on request. Please ask our friendly staff for more information.