



Curry Delight

Indian Restaurant

Real Indian, Real Taste
since 2011



LUNCH MENU

FULLY LICENSED, BYO WINE ONLY

11am to 2pm Tuesday to Friday

Lunch Special 14

Any curry, rice and papadam

Vegetarian Combo 16

Any vegetarian curry, rice, naan & soft drink (330ml)

Delight Combo 18

Any non-vegetarian curry, rice, naan & soft drink (330ml)

All small portions | (Combo Excludes Seafood & Goat)

Starters

Onion Bhaji 8
Onion ring dipped in chickpea flour and deep fried.

Mixed Pakora (4 pcs) 8
Mixed vegetables, seasoned with spice, dipped in lentil batter and deep fried.

Vegetable Samosa (2pcs) 6
A delightful triangular pastry filled with potatoes and peas then fried golden brown

Paneer Aloo Tikki (6pcs) 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) 16
Homemade cottage cheese, spiced, dipped in chickpea batter and deep fried.

Vegetarian Sizzler 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 Lollipop (6pcs) 16
Chicken lollipop is, essentially a frenched chicken winglet, where the meat is cut loose from the bone end and pushed down creating a lollipop appearance. It is usually served hot with sweet thai sauce.

Chicken Tikka (4pcs) 16
Boneless chicken pieces marinated in yogurt and spices overnight, and then cooked in tandoor oven.

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) 16
Minced lamb flavoured with exotic spices, pressed on skewer and then cooked in tandoor oven, served with mint sauce.

Fish Pakora (6pcs) 16
Boneless fish pieces battered with chickpea flour, spices and deep fried served with tamarind sauce.

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

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
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 Piazza 24
Lamb Do Piazza 27
Beef do Piazza 23
Do Piazza 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
Krahi 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 SPECIALS

Chicken Vindaloo 24
Lamb Vindaloo 27
Beef Vindaloo 23
 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 vinegar and blend spices. Rice is a real complement with this dish.

Chicken Hyderabad 24
Lamb Hyderabad 27
Beef Hyderabad 23
 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.

Chicken Saagwala 24
Lamb Saagwala 27
Beef Saagwala 23
 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
 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 27
 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.

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 24
 Curry dishes are prepared in southern states of India. It is cooked with onion, tomato, ginger, garlic, ground spices and fresh coriander.

Vegetarian Delights

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 truss tomato, onion, fresh coriander. Thick gravy goes well with our fresh cooked tandoori naan bread.

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, cream and gravy in indian style

Dal Makhani 19
 Black lentil and kidney beans cooked in tomato Indian spices and butter cream.

Chana Masala 19
 Chickpeas cooked in fresh 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**)

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.

V Vegetarian DF Dairy Free

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

Aloo Gobi 19
 Potato and florets of cauliflower cooked with cumin, turmeric, fresh coriander, and spices.

Bombay Aloo 19
 Boiled diced potato cooked with onion and Indian herbs. This is a dry dish.

Indian Street Food

Chole Bhature 14
 Two Bhature served with chickpea curry and raita & salad.

Poori Bhaji 14
 Two poori served with potato curry and onion salad.

Amritsari Kulcha 14
Filling: Aloo, Paneer, Gobi, Onion, and Mix
 One kulcha served with Amritsari Chole (chickpea curry), raita & salad.

Samosa Chaat 14
 A savoury delight of chickpeas topped with crispy samosa, tangy chutneys, and a variety of crunchy toppings.

Aloo Tikki Chaat 14
 A popular Indian streetfood featuring crispy potato patties topped with yogurt, spices, and chutneys for a tangy and spicy treat.

Papdi Chaat 14
 Crispy papdi topped with chickpeas, potatoes, yogurt, and tangy chutneys sweet, spicy, and refreshing.

Pani Puri (gol gappa) 14
 Crispy hollow puris filled with spiced potatoes and chickpeas, served with tangy mint water—bursting with bold, refreshing flavours.

Dahi Puri 14
 Crispy puris filled with potatoes and chickpeas, topped with creamy yogurt and tangy chutneys—sweet, spicy, and refreshing.

Wraps and Sandwiches

Chicken Tandoori Wrap 14
 Juicy tandoori chicken wrapped in soft bread with fresh salad and chutneys is flavourful, smoky, and satisfying.

Paneer Tandoori Wrap 14
 Soft wrap filled with marinated paneer, fresh salad, and chutneys, light, wholesome, and full of flavour.

Indian Delight Toastie - Choose any three fillings 14
 Choose potato, onion, chickpea, paneer, capsicum or tandoori chicken. Served with hot chips.

Chicken Tikka Sandwich 14
 Grilled sandwich filled with smoky chicken tikka masala, melted cheese, and tangy mint chutney, crispy outside, rich and flavour-packed inside, served with hot chips.

Bombay Masala Sandwich 14
 Toasted sandwich stuffed with spiced potato masala, chutneys, onion, and fresh veggies, crispy, tangy, and classic street-style flavour, served with hot chips.

Paneer Sandwich 14
 Grilled sandwich filled with marinated paneer, fresh vegetables, chutney, and melted cheese, crispy, smoky, and full of flavour, served with hot chips.

Tandoori Naan Breads

Plain Naan	4	Peshwari Naan	6
Garlic Naan	4.5	Chocolate Naan	6
Chilli Garlic Naan	5.5	Keema Naan	6
Butter Naan	5	Potato Kulcha	6
Cheese Naan	5.5	Roti	4
Cheese and Garlic Naan	6	Laccha Parantha	5
Chicken Naan	6	Aloo Parantha	6