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.

CHEF SPECIALS

Butter Paneer Masala 21
Homemade cottage cheese cubes cooked in creamy onion and tomato gravy.

Paneer Makhanwala (Indian Style) (New) 21
Cottage cheese pieces, half cooked in tandoori oven, finishing in tomato, cream and gravy in indian style

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

Indo Chinese Fusion

Veg or Chicken Noodles (NEW)	12 | 14
Veg Spring Rolls (NEW)	12
Chilli Paneer V DF	21
Vegetable Manchurian V DF	18
Chicken Manchurian	24
Chicken Lollipops DF	16
Chicken Honey Lollipops DF	18
Chilli Chicken DF	24
Garlic Chicken DF	24
Vegetable Fried Rice (NEW) DF	10
Chicken Fried Rice DF	12

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

Kids Menu

Kids Butter Chicken	14	Fish Bites and Chips	9
Butter Chicken Sauce	L 19 | S 12	Hot Chips	6
Chicken Nuggets and Chips	9	Loaded Fries	10

Dessert

Gulab Jamun (3pcs) 6
Creamed milk dumplings served in hot sugar syrup.

We serve mild, medium, hot or extra hot. All Mains are served with rice. 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.

2026

Curry Delight Indian Restaurant — Real Indian, Real Taste — 15th ANNIVERSARY — SINCE 2011

Curry Delight
Indian Restaurant

Real Indian, Real Taste

since 2011

Fully Licensed, BYO Wine Only

TAKEAWAY MENU

OPENING HOURS

LUNCH | TUESDAY - FRIDAY
11.00am to 2.00pm (4 Days)

DINNER | MONDAY - SUNDAY
5.00pm to 9.00pm (7 Days)

MORRINSVILLE RESTAURANT
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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
A delightful triangular pastry filled with potatoes and peas then fried golden brown

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.

PLATTERS

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 (4pcs) — 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.

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
Chicken pieces marinated with fresh herbs and spices overnight then skewered and 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

CHEF SPECIALS

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 Piaza — 24
Lamb Do Piaza — 27
Beef Do Piaza — 23
Do Piaza 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, fresh coriander. Thick gravy goes well with our fresh cooked tandoori naan bread.

Chicken Vindaloo (DF) — 24
Lamb Vindaloo (DF) — 27
Beef Vindaloo (DF) — 23
Goat Vinaloo 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 vinegar and blend spices. Rice is a real complement with this dish.

Chicken Hyderabadi — 24
Lamb Hyderabadi — 27
Hyderabadi cuisine also known as Deccani Cuisine is the native cooking style of Hyderabadi people and Nizams. This is cooked with onion, tomato, yogurt and mint.

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 (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
Prawn pieces cooked in a creamy tomato gravy.

Rice and Biryami

Plain rice — Lrg 7.00 | Sml 5
Steamed basmati rice.

Biryani (Your Choice) served with Raita
Basmati rice cooked with herbs and spices.

Vegetarian	Lrg 20 | Sm 12	**Lamb**	Lrg 28 | Sm 16
Goat	Lrg 28 | Sm 16	**Chicken**	Lrg 25 | Sm 13

Sides

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