

## Vegetarian Delights

<b>Palak Paneer</b> Homemade cottage cheese cooked in spinach and spices.	<b>21.00</b>
<b>Mutter Paneer</b> Homemade cheese and green peas cooked in aromatic Indian spices and onion tomato gravy <b>(Chef's Exclusive)</b> .	<b>21.00</b>
<b>Karahi Paneer</b> 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.	<b>21.00</b>
<b>Butter Paneer Masala</b> Homemade cottage cheese cubes cooked in creamy onion and tomato gravy.	<b>21.00</b>
<b>Paneer Makhanwala (Indian Style) (New)</b> Cottage cheese pieces, half cooked in tandoori oven, finishing in tomato, cream and gravy in indian style	<b>21.00</b>
<b>Dal Makhani</b> Black lentil and kidney beans cooked in tomato Indian spices and butter cream.	<b>19.00</b>
<b>Chana Masala</b> <b>DF</b> Chickpeas cooked in onion, tomatoes, ginger, and garlic with authentic Indian spice.	<b>19.00</b>
<b>Mutter Mushroom</b> Mushroom and green peas cooked in cashew nut gravy.	<b>19.00</b>
<b>Mushroom Masala</b> 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 <b>(Most Recommended)</b>	<b>19.00</b>
<b>Malai Kofta</b> Cottage cheese and potato shaped in rolls, deep fried and served in rich creamy gravy.	<b>19.00</b>
<b>Vegetable Korma</b> Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy, vegetable and traditionally cooked in cream.	<b>19.00</b>
<b>Mix Vegetables</b> <b>DF</b> Mix vegetables cooked in onion and tomato gravy.	<b>19.00</b>
<b>Aloo Gobi</b> <b>DF</b> Potato and florets of cauliflower cooked with cumin, turmeric, fresh coriander, and spices.	<b>19.00</b>
<b>Bombay Aloo</b> <b>DF</b> Boiled diced potato cooked with onion and Indian herbs. This is a dry dish.	<b>19.00</b>
<b>Paneer Bhurji (New)</b> Fine Chopped Cottage cheese cooked in tomato, onion masala gravy.	<b>21.00</b>
<b>Yellow Dal Tadka (New)</b> Yellow lentils cooked on slow heat, seasoned with onion, ginger, garlic, tomatoes & cumin. <b>(A must try!)</b>	<b>20.00</b>

CHEF SPECIALS

## Indo Chinese Fusion

<b>Chilli Paneer</b> <b>V DF</b>	<b>21.00</b>
<b>Vegetable Manchurian</b> <b>V</b>	<b>20.00</b>
<b>Honey Chilli Potato</b>	<b>18.00</b>
<b>Chicken Manchurian</b>	<b>23.50</b>
<b>Chicken Honey Lollipops</b>	<b>18.00</b>
<b>Chicken Fried Rice</b>	<b>10.00</b>
<b>Chilli Chicken</b> <b>DF</b>	<b>23.50</b>
<b>Garlic Chicken</b> <b>DF</b>	<b>23.50</b>
<b>Vegetable Fried Rice (NEW)</b>	<b>8.00</b>

## Tandoori Naan Breads

<b>Plain Naan</b>	<b>4.00</b>	<b>Peshwari Naan</b>	<b>6.00</b>
<b>Garlic Naan</b>	<b>4.50</b>	<b>Keema Naan</b>	<b>6.00</b>
<b>Butter Naan</b>	<b>5.00</b>	<b>Potato Kulcha</b>	<b>6.00</b>
<b>Cheese Naan</b>	<b>5.50</b>	<b>Roti</b>	<b>4.00</b>
<b>Cheese and Garlic Naan</b>	<b>6.00</b>	<b>Laccha Parantha</b>	<b>5.00</b>
<b>Chicken Naan</b>	<b>6.00</b>	<b>Aloo Parantha</b>	<b>6.00</b>

## Kids Menu

<b>Kids Butter Chicken</b>	<b>16.00</b>	<b>Fish Bites and Chips</b>	<b>9.50</b>
<b>Butter Chicken Sauce</b>	<b>L 19.00   S 12.00</b>	<b>Hot Chips</b>	<b>6.00</b>
<b>Chicken Nuggets and Chips</b>	<b>9.50</b>		

## Dessert

<b>Gulab Jamun (3pcs)</b> Creamed milk dumplings served in hot sugar syrup.	<b>6.00</b>
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## Sides

<b>Mango Chutney or Pickles</b>	<b>3.00</b>	<b>Papadoms (4pcs)</b>	<b>3.00</b>
<b>Raita</b>	<b>5.00</b>	<b>Green Salad</b>	<b>6.00</b>

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. Leftover containers are extra \$1 each



# Curry Delight Indian Restaurant

*Real Indian, Real Taste*

— since 2011 —

**Fully Licensed, BYO Wine Only**

## OPENING HOURS

**LUNCH | TUESDAY - SATURDAY**

11.00am to 2.00pm (5 Days)

**DINNER | TUESDAY - SUNDAY**

5.00pm to 9.00pm (6 Days)

**HUNTLY RESTAURANT**

111 Main Street, Huntly

**Phone 07 828 6980**

## TAKEAWAY MENU 2024

### Lunch Combo Deals

<b>Lunch Special</b> Any curry, rice and papadom.	<b>14.00</b>
<b>Vegetarian Combo</b> Any vegetarian curry, rice, naan & soft drink (330ml).	<b>16.00</b>
<b>Delight Combo</b> Any non-vegetarian curry, rice, naan & soft drink (330ml).	<b>18.00</b>
<b>Biryani Lover</b> Any one vegetables, chicken and lamb. Served with mixed Raita Salan gravy	<b>20.00</b>

**YES WE DO:**

PRIVATE FUNCTIONS • GROUP BOOKINGS • OUTDOOR CATERING  
GIFT VOUCHERS AVAILABLE • TRY OUR MONTHLY SPECIALS

## Starters

<b>Onion Bhaji</b> <span>V</span> <span>DF</span>	8.00
Onion ring dipped in chickpea flour and deep fried.	
<b>Mixed Pakora (4 pcs)</b> <span>V</span> <span>DF</span>	8.00
Mixed vegetables, seasoned with spice, dipped in lentil batter and deep fried.	
<b>Vegetable Samosa (2pcs)</b> <span>V</span> <span>DF</span>	8.00
A delightful triangular pastry filled with potatoes and peas then fried golden brown	
<b>Paneer Aloo Tikki (6pcs)</b> <span>V</span>	12.00
An interesting mixture of potatoes homemade cottage cheese, onions and fresh coriander made into patties and deep fried. Necessary for all vegetarians.	
<b>Paneer Pakora (6pcs)</b> <span>V</span>	15.00
Homemade cottage cheese, spiced, dipped in chickpea batter and deep fried.	
<b>Vegetarian Sizzler Mix Platter for Two</b>	24.00
A delicious selection of vegetarian entrées - samosa, mixed pakora, onion bhaji, paneer pakoda to share with dipping sauce.	
<b>Delight Mixed Platter for Two</b>	26.00
A selection of four entrees - samosa, mixed pakora, chicken tikka and lamb seekh kebab served with dipping sauce.	
<b>Non Vegetarian Sizzler Platter for Two</b>	28.00
A combination of entrées - consists of chicken tikka, fish pakora, lamb seekh kebab and tandoori chicken served with dipping sauce.	
<b>Chicken Tikka (4pcs)</b>	12.00
Boneless chicken pieces marinated in yogurt and spices overnight, and then cooked in tandoor oven.	
<b>Tandoori Chicken</b>	Full 20   Half 12
Chicken pieces marinated with fresh herbs and spices overnight then skewered and cooked in tandoor oven, served with mint sauce.	
<b>Chicken Lollipops</b>	12.00
Chicken winglet marinated in indian herbs and spices then deep fried.	
<b>Lamb Seekh Kebab (4pcs)</b> <span>DF</span>	12.00
Minced lamb flavoured with exotic spices, pressed on skewer and then cooked in tandoor oven, served with mint sauce.	
<b>Fish Pakora (6pcs)</b> <span>DF</span>	15.00
Boneless fish pieces battered with chickpea flour, spices and deep fried served with tamarind sauce.	
<b>Golden Fried Prawn (6pcs)</b> <i>(Chef's Special)</i> <span>DF</span>	18.00
Prawn battered with corn flour, spices and deep fried served with sweet thai sauce.	
<b>Peanut Masala Papadum (New)</b>	12.00
Poppadum filled with Diced Tomatoes, Cucumber, Onions, Green Chilly, Coriander, Peanuts and Lemon	
<b>Achari Chicken Tikka (New)</b>	12.00
Boneless thigh pieces marinated overnight in yogurt, Achari spices (Spicy and slightly Tangy Flavour) and roasted in Tandoor. Sauce, and Roasted in Tandoor.	
<b>Paneer Tikka Achari (New)</b>	15.00
Cottage Cheese marinated overnight in yogurt, Achari spices (Spicy and slightly Tangy Flavour) and roasted over Charcoal.	
<b>Paneer Tikka Saffron (New)</b>	15.00
Cottage cheese marinated in Cheese, Cashew, Chef Secret Sauce and Roasted in Tandoor.	

PLATTER

## Mains

<b>Butter Chicken</b>	24.00	CHEF SPECIALS
Tendered boneless pieces of chicken, half cooked in tandoor oven finished in creamy tomato gravy <b>(All time favourite)</b>		
<b>Chicken Punjabi</b>	24.00	
Pieces of roasted chicken cooked with onion, tomato, ginger, capsicum and enhanced with coriander <b>(Exclusive to our Chef)</b>		
<b>Murg Makhanwala (Indian Style Butter Chicken) (New)</b>	24.00	
Boneless chicken pieces, half cooked in tandoori oven, finishing in tomato, cream and gravy in indian style		
<b>Mango Chicken</b>	24.00	
Chicken cooked harmoniously with mango pulp.		
<b>Chicken Tikka Masala</b>	24.00	
<b>Prawn Masala</b>	25.00	
<b>Fish Masala</b>	25.00	
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 <b>(Most Recommended)</b>		
<b>Chicken Korma</b>	24.00	
<b>Lamb Korma</b>	25.00	
<b>Beef Korma</b>	22.00	
Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy and traditionally cooked in cream.		
<b>Chicken Do Piazza</b>	24.00	
<b>Lamb Do Piazza</b>	25.00	
<b>Beef Do Piazza</b>	22.00	
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.		
<b>Karahi Chicken</b>	24.00	
<b>Karahi Lamb</b>	25.00	
<b>Karahi Beef</b>	22.00	
<b>Karahi Prawn</b>	25.00	
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.		

## Rice and Biryami

<b>Plain rice</b>	Lrg 7.00   Sml 5.00
Steamed basmati rice.	
<b>Biryani (Your Choice) served with Raita</b>	
Basmati rice cooked with herbs and spices.	
<b>Vegetarian</b>	Lrg 22   Sm 12
<b>Chicken</b>	Lrg 25   Sm 13
<b>Lamb</b>	Lrg 27   Sm 15

*(Indo Chinese & Mains)*  
**All dishes served with optional Dry, Gravy, Semi Gravy.**  
**As served MILD, MED, HOT, EXTRA HOT**

<b>Chicken Vindaloo</b> <span>DF</span>	24.00
<b>Lamb Vindaloo</b> <span>DF</span>	25.00
<b>Beef Vindaloo</b> <span>DF</span>	22.00

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.

<b>Chicken Hyderabad</b>	24.00
<b>Lamb Hyderabad</b>	25.00

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.

<b>Beef Saagwala</b>	22.00
<b>Chicken Saagwala</b>	24.00
<b>Lamb Saagwala</b>	25.00

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.

<b>Chicken Jalfrezi</b>	24.00
<b>Lamb Jalfrezi</b>	25.00
<b>Prawn Jalfrezi</b>	25.00

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

<b>Lamb Rogan Josh</b> <span>DF</span>	25.00
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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.

<b>Beef Madras</b>	22.00
<b>Chicken Madras</b>	24.00
<b>Lamb Madras</b>	25.00

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.

<b>Chicken Curry</b> <span>DF</span>	24.00
<b>Fish Curry</b> <span>DF</span>	25.00

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

<b>Delight Chicken Curry with Bone (New)</b>	Half 22   Full 30
Tandoori chicken cooked in Makhani Creamy tomato gravy.	

<b>Prawn Malawari</b>	25.00
Succulent prawns cooked in onion, cashew nut gravy with desiccated coconut.	

<b>Butter Prawn</b>	25.00
Prawn pieces cooked in a creamy tomato gravy.	

