



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 14.00

Any curry, rice and papadom

Vegetarian Combo 16.00

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

Delight Combo 18.00

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

Starters

Onion Bhaji 8.00
Onion ring dipped in chickpea flour and deep fried.

Mixed Pakora (4 pcs) 8.00
Mixed vegetables, seasoned with spice, dipped in lentil batter and deep fried.

Vegetable Samosa (2pcs) 7.00
A delightful triangular pastry filled with potatoes and peas then fried golden brown

Paneer Aloo Tikki (6pcs) 14.00
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) 15.00
Homemade cottage cheese, spiced, dipped in chickpea batter and deep fried.

Vegetarian Sizzler Platter for Two 22.00
A delicious selection of vegetarian entrees - samosa, mixed pakora, onion bhaji, paneer pakoda to share with dipping sauce.

Delight Mixed Platter for Two 24.00
A selection of four entrees - samosa, mixed pakora, chicken tikka and lamb seekh kebab served with dipping sauce.

Non Vegetarian Sizzler Platter for Two 26.00
A combination of entrees - consists of chicken tikka, fish pakora, lamb seekh kebab and tandoori chicken served with dipping sauce.

Chicken Tikka (4pcs) 15.00
Boneless chicken pieces marinated in yogurt and spices overnight, and then cooked in tandoor oven.

Tandoori Chicken Full 22 | Half 14
Chicken pieces marinated with fresh herbs and spices overnight then skewered and cooked in tandoor oven, served with mint sauce.

Lamb Seekh Kebab (4pcs) 14.00
Minced lamb flavoured with exotic spices, pressed on skewer and then cooked in tandoor oven, served with mint sauce.

Fish Pakora (6pcs) 18.00
Boneless fish pieces battered with chickpea flour, spices and deep fried served with tamarind sauce.

Golden Fried Prawn (6pcs) (Chef's Special) 20.00
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
Tendered boneless pieces of chicken, half cooked in tandoor oven finished in creamy tomato gravy (All time favourite)

Chicken Punjabi
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)
Boneless chicken pieces, half cooked in tandoori oven, finishing in tomato, cream and gravy in indian style

Mango Chicken
Chicken cooked harmoniously with mango pulp.

Chicken Tikka Masala
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
Lamb Korma
Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy and traditionally cooked in cream.

Chicken Do Piazza
Lamb Do Piazza
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
Karahi Lamb
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 SPECIALS

PLATTERS

Chicken Vindaloo
Lamb Vindaloo

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
Lamb Hyderabad

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
Lamb Saagwala

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
Lamb Jalfrezi

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

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
Lamb Madras

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

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

Rice and Biryami

Plain rice

Steamed basmati rice.

Lrg 8.00 | Sml 6.00

Biryani (Your Choice) served with Raita

Basmati rice cooked with herbs and spices.

Vegetarian

Lrg 22.00 | Sm 12.00

Chicken

Lrg 25.00 | Sm 13.00

Lamb

Lrg 27.00 | Sm 15.00

Vegetarian Delights

Palak Paneer

Homemade cottage cheese cooked in spinach and spices.

Mutter Paneer

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

Karahi Paneer

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

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

Paneer Makhanwala (Indian Style) (New)

Cottage cheese pieces cooked in tomato, cream and gravy in indian style

Dal Makhani

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

Chana Masala

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

Mutter Mushroom

Mushroom and green peas cooked in cashew nut gravy.

Mushroom Masala

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

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

Mix Vegetables

Mix vegetables cooked in onion and tomato gravy.

Aloo Gobi

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

Bombay Aloo

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

Tandoori Naan Breads

Plain Naan

Traditional Indian bread baked in tandoor oven.

4.00

Garlic Naan

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

4.50

Butter Naan

Traditional Indian bread baked in tandoor oven with butter.

5.50

Cheese Naan

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

5.50

Cheese and Garlic Naan

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

6.00

Chicken Naan

Traditional Indian bread with a stuffing of mildly spiced chicken.

6.00

Peshwari Naan

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

6.00

Keema Naan

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

6.00

Potato Kulcha

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

6.00

Roti

Whole wheat flour bread baked in tandoor oven.

3.50

Laccha Parantha

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

5.00

Aloo Parantha

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

6.00

Sides

Mango Chutney or Pickles 3.00 **Papadoms (4pcs)** 2.00
Raita 4.00 **Green Salad** 6.00

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.