



THE INDIAN TOWN

Food Menu

www.theindiantown.com.au

Veg Entree

Samosa (2 pcs) **NF | V** \$10.90

Crispy golden pastry filled with a savory blend of spiced potatoes and peas, served with mint chutney.

Veg Cutlet **NF | Vegan** \$15.90

Delicately spiced vegetable patties, crumb-coated and fried, offering a delightful crunch with every bite

Cheese Chilli Bombs **V** \$16.90

Crispy, spicy bites filled with gooey cheese and a burst of Indian flavors!

Veg Manchurian **NF | V** \$17.90

Flavorful vegetable dumplings simmered in a tangy and savory Manchurian sauce.

Malai Broccoli **GF | V** \$18.90

Creamy and flavorful dish made with broccoli florets cooked in a rich sauce made of cream, butter, and spices.

Papadums **GF | NF | Vegan** \$4.50

Crispy lentil wafers.

Assorted Pakora **GF | NF | Vegan** \$12.90

A medley of vegetables , coated in a seasoned chickpea flour batter and deep-fried to perfection.

Village Tandoori Paneer Tikka **GF | NF | V** \$17.90

Marinated paneer cubes, grilled in the tandoor, imparting a smoky flavor with a touch of spices

Chilli Paneer **NF | V** \$17.90

A fusion delight of cottage cheese cubes tossed in a tangy and spicy Indo-Chinese sauce.

Malai Soya Chaap **V** \$18.90

Soy protein marinated in a creamy malai mixture and grilled, creating a rich and delectable dish.

Nonveg Entree

Tandoori Chicken Tikka (4 pcs) **GF | NF** \$17.90

Tender, spiced chicken grilled in a tandoor oven. Served with mint chutney and salad. Classic Indian flavor.

Malai Chicken Tikka (4 pcs) **GF** \$18.90

Chicken marinated in a creamy blend of spices and yogurt grilled to perfection for a succulent and flavorful bite.

Indian Fried Chicken **NF** \$17.90

Crispy and juicy chicken, marinated in traditional Indian spices and deep-fried to golden perfection.

Tandoori Chicken (H/ F) **GF | NF** \$17.90/ \$27.90

Chicken marinated in tandoori mixture and cooked in a traditional tandoor oven, offering a smoky and robust taste.

Lamb Seekh Kebab (4 pcs) **GF | NF | DF** \$18.90

Minced lamb mixed with spices, skewered and grilled, offering a burst of flavors.

Galouti Kebab **GF** \$19.90

Melt-in-your-mouth minced meat patties, delicately spiced and pan-seared.

Lamb Cutlets (4 pcs) **GF | NF** \$29.90

Exquisite lamb cutlets marinated with aromatic herbs and spices, grilled to tender perfection with a subtle char.

Tawa Goat **GF | NF | DF** \$22.90

Savory goat meat cooked on a tawa (griddle) with a medley of spices delivering a rich and hearty taste.

Seafood Entree

Prawns Koliwada **NF** \$22.90

Prawns marinated in a spicy, tangy coconut blend, cooked to perfection with aromatic Indian spices.

Tandoori Lasuni Prawns **GF | NF** \$22.90

Juicy prawns marinated in a garlic-infused mixture, grilled to a perfect golden brown, bursting with flavors.

Fish Amritsari **NF** \$22.90

Spiced fish fillets, battered and fried for a crispy, flavorful experience.

Smoked Fish **GF** \$23.90

in Mushroom, Garlic and Butter Sauce

Fish fillets served with a buttery garlic sauce, combining the earthiness of mushrooms with the lightness of fish.

Sharing Platter

Mix Platter (2)/ (4) \$29.90/ \$45.90

Veg Cutlet, Indian Fried Chicken, Chicken Tikka

Non Veg Platter (4) \$49.90

Indian Fried Chicken, Lamb Seekh Kebab, Amritsari Fish

Veg Platter (4) \$45.90

Veg Cutlet, Chilli Cheese Bombs, Tandoori Paneer

Chaat/ Street Food

Town Special Chaat **V** \$15.90

Crispy spinach, papdis, and soft bhallas, topped with yogurt, chutneys, and spices. Creating a royal treat.

Katori Chaat **V** \$15.90

Crunchy edible bowls filled with a mix of tangy, spicy, and sweet chaat ingredients.

Amritsari Kulcha Platter **NF | V** \$20.90

A platter of stuffed Amritsari kulchas, crispy on the outside and soft inside, filled with a variety of delicious fillings.

Chicken Lollipop **NF | DF** \$18.90

Deep-fried, spicy Indian-Chinese appetizer made from marinated chicken wings shaped to resemble lollipops.

Pani Puri Shots **NF | Vegan** \$12.90

Crispy semolina shells filled with potato and chickpeas & spicy tamarind water, offering an explosion of flavors in each bite.

Chilli Momos **NF | V** \$18.90

Soft vegetable dumplings tossed in lipsmacking sauce.

Mild 🌶️

Medium 🌶️🌶️

Spicy 🌶️🌶️🌶️

Veg Curries

Handi Veg 🌶️🌶️ GF V	\$19.90	Chana Masala 🌶️🌶️ GF NF Vegan	\$17.90
Mixed vegetables cooked in a traditional handi with a blend of spices creating a flavorful and hearty dish.		Chickpeas simmered in a tangy and spicy tomato gravy.	
Malai Kofta 🌶️ V	\$20.90	Bhindi Do Pyaaza 🌶️🌶️ GF NF Vegan	\$19.90
Soft dumplings made from mashed vegetables and paneer served in a rich and creamy tomato-based gravy.		Okra sauteed with fragrant onions and seasonings.	
Navrattan Korma 🌶️ GF Vegan	\$19.90	Palak Paneer 🌶️🌶️ GF NF V	\$22.90
Nine gems curry, mixed vegetables, nuts, and fruits in a creamy sauce.		Cottage cheese cubes simmered in a silky spinach sauce flavored with garlic ginger and Indian spices.	
Indian Town Dal Makhani 🌶️ GF NF V	\$17.90	Paneer Tikka Lababdar 🌶️🌶️ GF V	\$22.90
Creamy and buttery black lentils slow-cooked with spices a quintessential comfort food.		Marinated paneer cubes grilled and cooked in a rich tomato and cream-based sauce bursting with flavors.	
Dal Tadka 🌶️ GF NF Vegan	\$17.90	Kadhai Paneer 🌶️🌶️ GF V	\$22.90
Yellow Lentils tempered with garlic, cumin , and spices		Paneer cooked in a spicy and tangy tomato gravy, garnished with fresh herbs.	

Chicken Curries

Butter Chicken 🌶️ GF	\$21.90	Chicken Saag 🌶️🌶️ GF NF	\$21.90
Succulent chicken pieces simmered in a rich and creamy tomato-based sauce.		Chicken cooked with a smooth and creamy spinach sauce.	
Town Special Butter Chicken 🌶️🌶️ GF	\$21.90	Handi Chicken 🌶️🌶️ GF	\$21.90
Authentic town-style butter chicken, featuring a perfect balance of creamy and tangy flavors with a hint of spices.		Tender chicken cooked in a flavorful, creamy tomato gravy, infused with aromatic Indian spices.	
Mango Chicken 🌶️ GF NF	\$21.90	Chicken Tikka Lababdar 🌶️🌶️ GF	\$21.90
Chicken cooked in a mildly spiced mango-flavored sauce.		Creamy and spicy chicken dish cooked with tomatoes, onions, and a touch of cream, offering a rich and robust flavor.	
Chicken Korma 🌶️ GF	\$21.90	Kadhai Chicken 🌶️🌶️ GF	\$21.90
Chicken curry with a creamy yogurt and nut-based sauce.		Spicy and flavorful Indian chicken curry with rich tomato-based gravy and aromatic spices.	
Chicken Tikka Masala 🌶️🌶️ GF	\$21.90		
Marinated chicken pieces grilled and cooked in a rich tomato-based gravy with onion and capsicum.			
Chicken Chettinand 🌶️🌶️ GF NF DF	\$21.90		
Chicken pieces simmered in a rich, velvety sauce infused with chettinad spices, coconut & hint of tamarind.			

Meat Curries

Lamb/Beef Korma 🌶️ GF	\$23.90	Lamb/Beef Vindaloo 🌶️🌶️🌶️ GF NF DF	\$23.90
Tender lamb or beef pieces cooked in a rich and creamy yogurt-based sauce with aromatic spices.		Fiery and tangy Goan curry made with vinegar and a blend of hot spices, available with your choice of meat.	
Lamb Roganjosh 🌶️🌶️ GF NF DF	\$23.90	Lamb Madras 🌶️🌶️ GF NF DF	\$23.90
Slow-cooked lamb curry from Kashmir, infused with aromatic spices and yogurt, offering a deep and rich flavor.		Spicy South Indian curry made with a blend of red chilies, coconut, and spices, available with your choice of meat.	
Goat Curry 🌶️🌶️ GF NF DF	\$23.90	Goat Kadhai 🌶️🌶️ GF NF DF	\$23.90
Hearty and flavorful goat curry cooked with a blend of spices, slow-cooked to perfection.		Tender, slow-cooked goat in a rich, flavorful blend of aromatic Indian spices.	

Seafood Curries

Goan Fish Curry 🌶️ GF NF DF	\$23.90	Prawns Masala 🌶️ GF NF DF	\$23.90
A coastal masterpiece fish fillets in authentic goan rich and creamy coconut gravy.		Succulent prawns simmered in a rich, aromatic blend of traditional Indian spices for a flavorful experience.	

Gluten Free - GF | Nuts Free - NF | Dairy Free - DF | Vegetarian - V | Vegan

The Great Indian Bread Basket		
Wholemeal Roti	\$5.00	
Healthy and wholesome wholemeal flatbread, perfect for pairing with any curry or vegetable dish.		
Plain Naan	\$4.90	
Soft and fluffy traditional Indian flatbread, ideal for scooping up rich sauces and gravies.		
Garlic Herb Naan	\$5.50	
Naan bread topped with a fragrant mix of garlic and herbs, baked to perfection for a flavorful twist.		
Cheese Naan	\$6.50	
Fluffy naan stuffed with a rich, melty cheese blend.		
Cheese Garlic Naan	\$6.90	
Naan stuffed with melted cheese and topped with a garlic butter blend, creating a delectable cheesy treat.		
Butter Naan	\$6.50	
Classic naan bread brushed with rich, melted butter for an extra layer of flavor and softness.		

Condiments		
Mint Chutney	\$2.90	
Refreshing mint dip.		
Burani Raita	\$4.50	
Yogurt, burnt garlic, spices.		
Mango Chutney	\$2.90	
Sweet and tangy mango preserve.		
Pickle	\$2.90	
Spicy and tangy Indian pickles.		
Lacha Onion Pudina	\$4.90	
Sliced onions , mint.		
Green Salad	\$6.90	
Fresh mixed greens.		
Mixed condiments	\$6.90	
Pickle + Mango Chutney + Mint Chutney		

Rice/ Biryani		
Steamed Basmati Rice GF NF Vegan	\$5.90	
Fluffy and aromatic basmati rice, perfectly steamed.		
Kashmiri Pulav GF/ V	\$8.90	
Fragrant rice cooked with dried fruits and nuts, offering a mildly sweet flavor.		
Coconut Rice GF Vegan	\$8.90	
Aromatic rice infused with coconut, adding a tropical twist to your meal		
Biryani Chicken GF NF	\$23.90	
Aromatic basmati rice cooked with tender pieces of chicken, infused with exotic spices and herbs, served with raita.		

Kids		
Chicken Nuggets	\$7.90	
Crispy and tender chicken nuggets, perfect for the little ones.		
Potato Fries	\$4.90	
Golden and crispy potato fries, a favorite among kids.		

Desserts			
Gulab Jamun (2 pcs)	\$7.90	Gulkand Icecream	\$12.90
Sweet, soft dumplings made from milk solids, soaked in a fragrant sugar syrup, a delightful end to any meal. (Add Vanilla Icecream for \$4)		A refreshing blend of creamy ice cream infused with the rich sweetness of rose petal jam.	
		Faluda	\$12.90
		A delightful fusion of silky vermicelli, sweet basil seeds, and rich rose-flavored milk, topped with ice cream.	

Banquet

Minimum for 4 | Veg \$45 | Non Veg \$50

Papadums, Sharing mix platter , Any 3 mains, Rice, Plain and garlic naan, Dessert of the day

Please inform any allergies towards any food contents before you place the order as some of our dishes Includes cashew nuts, so please inform us if you are allergic to any nuts.