

ENTREE

Samosas (serve of 2)	8.5	Amritsari Fish (serve of 5)	16.0
Crisp Indian short pastry filled with spiced potatoes, sautéed onions and green peas		Fresh water fillet marinated in a lightly spiced tandoori batter and fried till crisp	
Spinach Pakoras (serve of 5)	10.0	Prawn Tikka (serve of 5)	16.5
Potatoes, onions and fresh spinach mixed made with a garam masala and carom seed chickpea batter and fried till golden brown		Prawns marinated in a lightly spiced tandoori batter and fried till crisp	
Onion Bhaji	9.5	Sheekh Kebabs (serve of 4)	15.5
Marinated and spiced onion strips dipped in a chickpea and cumin batter and fried till golden		Lamb and chicken minced with ginger, garlic, fresh coriander and onions with a blend of dry roasted spices cooked over charcoal	
Spring Rolls (serve of 2)	8.5	Mixed Entree	18.5
Thinly sliced cabbage, carrot and strips of vermicelli rice noodle wrapped in a crispy pastry and fried till golden		A mix of a samosa, two pakoras, a fish tikka, a prawn tikka and a sheekh kebab	
Chicken Tikka (serve of 4)	15.5	Veg Mixed Entree	15.5
Lean pieces of chicken thigh fillets marinated in yoghurt, spices and tandoori masala and roasted over charcoal		A mix of one samosa, one pakora, one spring roll and onion bhaji	

ALL-TIME FAVOURITES

Lamb - 23.5 | Beef - 22.5 | Chicken - 21.9

Korma		Vindaloo (Hot)	
A light fragrant curry specially prepared to suit meat or poultry cooked in a light cream base with a hint of rose water		Chapati House 2's hottest dish, the vindaloo is a classic mix of tomatoes, ginger, garlic and ground red chillies with a dash of vinegar	
Saag		Bhuna Masala	
Your choice of meat cooked in a sauce of pureed spinach with caramelized onions, ginger, garlic, cumin and a dash of cream		A tasty thick masala gravy cooked with fresh onions, capsicums, garlic, ginger and fresh curry leaves	
Madras			
A southern Indian inspired dish with a classical mix of fresh curry leaves and mustard seeds simmered in a light coconut flavored sauce			

BIRYANI

Served with raita

A spiced rice dish which contains fresh mint, coriander, ginger, garlic and a hint of clarified butter (ghee) finished with browned shallots and a dash of rosewater. Available with:

Vegetable - 18.5 | Chicken - 22.0 | Lamb - 23.5
Beef - 22.5 | Goat - 24.5 | Prawn - 26.0

RICE AND ACCOMPANIMENTS

Basmati Rice	3.9	Sliced Onions	3.5
Spiced Basmati Rice		Mixed Salad	7.0
Jheera Rice	6.0	Papadums	2.9
Infused with roasted cumin		Mixed Pickle or Sweet Mango Chutney	2.9
Peas Pilau Rice	6.0		
With onion, tomato and green peas masala			
Coconut Rice	6.0		
With curry leaves, mustard seeds and coconut			
Cucumber Raita	6.0		
Shredded cucumber mixed in a roasted cumin infused yoghurt			

WHOLEMEAL BREADS

Chapati	3.0	Tandoori Roti	3.9
House special soft and fluffy whole meal bread cooked on the hot plate		Whole meal bread cooked in the tandoori oven	
Tandoori Prantha	5.0	Mint Prantha	6.0
Layered with butter and cooked thin and crispy in the tandoori oven		Layered with butter and finished with fresh mint and butter	

MAIN

Butter Chicken	20.9	Lamb Rogan Josh	23.5
Boneless pieces of chicken cooked in a rich tomato sauce flavored with butter, ground almonds and dried fenugreek		Lean cubes of tender lamb cooked in a delicious mix of onions, tomatoes, lemon, yoghurt, fragrant dry roasted spices and Kashmiri herbs	
Chicken Jalfrazie	21.9	Lamb Masala	22.0
Boneless chicken pieces sautéed with fresh strips of onions and capsicum and cooked in a thick tomato and ginger based masala		Lean cubes of tender lamb cooked in a thick onion and tomato gravy and a mix of delicious spices	
Chicken Moglai	20.9	Goat Curry	24.5
Boneless pieces of chicken cooked in a rich onion and tomato gravy with cardamom, cinnamon, Indian spices and a hint of coconut		Goat leg cooked on the bone in a mix of onions, tomatoes, ginger, garlic and fragrant dry roasted spices	
Chicken Makhani	21.9	Beef Rogan Josh	21.9
Boneless pieces of chicken cooked in a sweet tomato sauce flavored with butter, ground almonds, green cardamom, cinnamon and dried fenugreek		Lean cubes of tender beef cooked in a mix of onions, tomatoes, lemon, yoghurt, fragrant dry roasted spices and Kashmiri herbs	
Chicken Tikka Masala	22.0	Mixed Platter (for 1)	29.9
Roasted chicken tikka pieces simmered in a base of vibrant spices and a thick onion and tomato gravy finished with a dash of cream		A mix of Chapati house favorites: small serves of Butter Chicken, Chicken Moglai, Beef Rogan Josh and Lamb Masala with rice and mixed vegetables	
Mango Chicken	22.0		
Roasted chicken tikka pieces cooked in a sweet and very lightly spiced mango sauce			

TANDOORI

All Tandoori set meals are served with rice, dhal and mint sauce

Tandoori Chicken Set	22.9	Tandoori Mixed Platter	29.5
A quarter piece of chicken cooked on the bone marinated in yoghurt, spices and tandoori masala and roasted over charcoal		A quarter piece of tandoori chicken, two pieces of chicken tikka, one fish tikka, one prawn tikka and a sheekh kebab	
Tandoori Chicken	18.0 / 30.0	Sheekh Kebab Set	22.9
Chicken available in HALF or WHOLE (without rice and dhal)		A mixture of lamb and chicken finely minced with ginger, garlic fresh coriander and onions with a blend of dry roasted spices	
Chicken Tikka Set	22.9	Amritsari Fish Set	23.5
Lean pieces of chicken thigh fillets marinated in yoghurt, spices and tandoori masala and roasted over charcoal		Fresh water fillet marinated in a lightly spiced tandoori batter and fried till crisp	

NAAN BREADS

Plain	3.0	Kashmiri	5.9
Plain naan bread with butter		With dried fruits and nuts	
Garlic	4.5	Onion Kulcha	5.9
With roasted garlic		With onions, coriander and roasted cumin	
Butter	5.0	Masala Kulcha	5.9
Crispy, flaky, layered with butter		With a mix of cheese, onion and potato	
Cheese	5.5	Chilli & Cheese	5.9
Filled with mozzarella cheese		With fresh green chillies and cheese	
Fried	4.5	Keema	6.0
Fluffy deep-fried naan		With a mix of mince lamb, onions and coriander	
Aloo	5.5	Chicken & Cheese	6.0
Filled with a spicy mix of potatoes and coriander		With minced chicken tikka and cheese	

DESSERTS

Gulab Jamun (2 per serve)	7.5	House Special Ice Cream	6.5
Creamed Milk, deep fried and served soaked in a cardamom and bay leaf infused syrup		Ask one of our friendly staff about our home made special flavored ice creams (SUBJECT TO AVAILABILITY)	

*While we do endeavor to cater to food allergies, we cannot guarantee any foods served are completely allergen free even if said allergen is not on the list of ingredients.

VEGETARIAN

Mixed Vegetables	13.0	Eggplant Masala	17.0
A very lightly spiced mix of potatoes, cauliflower, carrot, peas and beans		A blend of eggplant, capsicum, onion, garlic and spices then prepared into a thick masala	
Aloo Palak	16.5	Paneer Butter Masala	19.5
Pureed spinach cooked in a rich onion and tomato gravy, browned garlic and mixed with curried potatoes. Dairy Free available on request.		Cubes of cottage cheese cooked in a rich tomato and ground almond sauce, flavored with spices, dried fenugreek and a dash of cream	
Kedhai Paneer	19.5	Vegetable Jalfrezi	17.0
A tasty thick masala gravy cooked with fresh onions, capsicums, garlic, ginger, fenugreek and coriander		Mixed vegetables sautéed with fresh strips of onions and capsicum and cooked in a thick tomato and ginger based masala	
Mixed Dhal Tadka	14.9	Palak Paneer	19.5
Lentils boiled into a thick consistency, tempered with ginger, garlic, garam masala, onions, tomatoes and fresh coriander		Pureed spinach cooked in a rich tomato and onion gravy, browned garlic and mixed with cubes of cottage cheese	
Dhal Makhani	17.5	Mattar Paneer	19.5
Red kidney beans, Urad dal, channa dal and green mung dal cooked with butter and cream in a delicious rich tomato sauce		Cubes of cottage cheese and green peas cooked in a thick onion and tomato sauce with dried fenugreek leaves and garam masala	
Vegetable Korma	17.0	Veg Mixed Platter (for 1)	23.5
Specially prepared vegetables in a creamy ground almond and tomato sauce, flavored with spices and finished with a dash of cream		Mixed vegetables, Eggplant masala, Palak paneer, Dhal and rice	
Malai Kofta	18.5		
Homemade potato and cottage cheese dumplings cooked in a thick onion, tomato and cream based sauce			

SEAFOOD

Prawn Curry	25.0	Fish Masala	23.0
Prawns cooked in a specially prepared seafood curry spiced with fresh curry leaves mustard seed and a hint of coconut		Fish cooked in a thick onion and tomato gravy, with dried fenugreek, fresh coriander, ginger, garlic and a blend of dry roasted spices	
Fish Curry	23.0	Prawn Masala	25.0
Fish cooked in a specially prepared seafood curry spiced with fresh curry leaves mustard seeds and a hint of coconut		Prawns cooked in a thick onion and tomato gravy, with dried fenugreek,fresh coriander, ginger, garlic and a blend of dry roasted spices	
Prawn Malabari	25.0		
Prawns prepared with juicy tomatoes, mustard seeds, cumin and curry leaves. Finished with a light pepper spicing and a dash of cream			

LUNCH SPECIALS

Butter Chicken	11.0
Beef Vindaloo	11.0
Chicken Moglai	11.0
Lamb Masala	11.0
Beef Roganjosh	11.0
Eggplant Masala	10.5
Mixed Vegetables	10.5
Dhal	10.5



Dairy Free



Gluten Free



Nut Free

