

## RICE & BIRYANI

### Plain Rice \$3.5

Basmati saffron coloured rice

### Coconut Rice \$4.5

Basmati Rice mixed with desiccated coconut

### Vegetable Biryani \$17.5

A vegetable treat, rice cooked with fresh seasonal vegetables & herbs

### Hyderabadi Biryani \$19.5

Basmati rice cooked with Beef/Lamb/Chicken, herbs & spices

## SALADS, SIDE DISHES & RELISHES

### Pappadams \$2

Crispy thin lentil crepe

### Mango chutney / lime pickle \$2 EACH

Sweet raw mango chutney/lime pickled in natural juice. A perfect condiment

### Raita \$4.9

Homemade style natural yoghurt dip with grated cucumber & roasted cumin

### Kuchumber \$5.9

Cucumber, tomatoes & onions dressed with lemon juice & then tossed in mild spices & fresh herbs

### Banana coconut \$4.9

Banana drizzled with lemon juice, coated in shredded coconut, then finished with almond flakes & rose syrup

## DESSERTS

### Gulab Jamun (2pc) \$6.9

Golden brown cottage cheese dumplings in a warm sugar syrup

### Gajjar ka Halwa \$8.9

A delicious carrot pudding from north India

## SOFT DRINKS

Can of Coke / Zero / Lemonade / Solo / Fanta \$3 Each

### About Our Meals

No MSG except Chilli Paneer | No Artificial Preservatives  
| No Animal Fats Used | Our Dishes are cooked in  
polysaturated pure vegetable oil | We use only natural  
herbs and spices | Most of our dishes can be prepared  
mild, medium or to suit your taste | Discount does not  
apply to home deliveries and banquet menu | Prices are  
subject to change without notice

All prices are GST inclusive

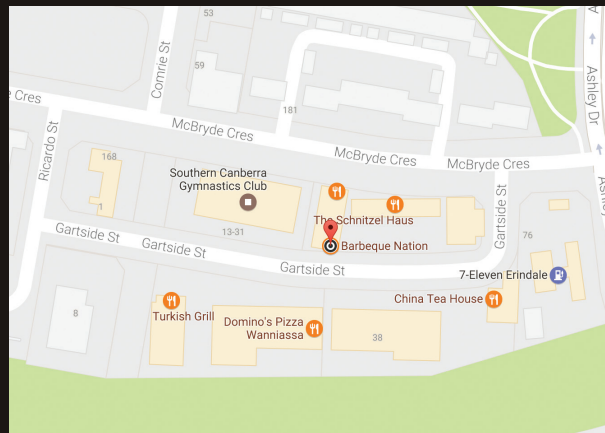
Dear Customers, we keep your interest at heart  
in providing you with the best ingredients  
freshly cooked meals - therefore your patience is  
appreciated during busy times.



**AWARDED BEST INDIAN  
RESTAURANT IN CANBERRA 2016**

**AWARDED FINALIST IN SUB  
CONTINENT CATEGORY 2015**

**AWARDED BEST BUTTER CHICKEN  
DISH IN ACT 2014**



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**10% Discount on Takeaway.** \*Conditions apply. Only available  
on pickup orders. Minimum order \$40.00. Discount doesn't  
apply on Sunday and public holiday



barbeque nation  
THE INDIAN GRILL

**TAKEAWAY**



**(02) 6231 9050  
(02) 6296 6608**

## DINE IN AND TAKEAWAY

**Fully Licensed & B.Y.O Welcome**

(Bottled Wine Only) Corkage \$4.00 per person

**Trading Hours Open 7 Days**

Lunch : Wed - Sat 12pm to 2pm

Dinner: Mon - Sun 5.30pm - 10pm

## HOME DELIVERY

**(Minimum Order \$50)**

(Free delivery to Monash, Oxley, Wanniasa, Fadden  
& Gowrie only. Surcharge applies to other areas)

## ENTRÉE

### Amritsar Fish Pakora (4pc) \$14.9

Fish cubes dipped in chick pea batter mixed with garlic, ginger, pepper & deep fried

### Patti Samosa (2pc) \$8.9

Tasty deep fried triangular pastries filled with spiced lamb served with tamarind sauce

### Vegetable Samosa (2pc) \$7.9

Savoury pastry triangles filled with potatoes & green peas served with tamarind sauce

### Vegetable Cutlets (6pc) \$12.90

A veggie delight mix of cottage cheese, potatoes, peas & fresh coriander

### Palak Papdi Chaat \$10.9

Crispy spinach fritters on a tangy potato salad

### Onion Bhaji (4pc) \$8.9

Spiced onion fritters served with mint chutney

### Anari Prawns (4pc) \$17.9

Prawns marinated with garlic, dipped in a spicy chick-pea batter & served with a pomegranate & honey glaze

## ENTRÉE FROM THE TANDOOR (BARBEQUE) (INDIAN CLAY OVEN)

### BBQ Mushrooms (6pc) \$14.9

Mushrooms marinated with cheese, yoghurt, ginger/garlic, herbs & spices

### Malai Murgh Tikka (4pc) [Mild] \$13.9

Boneless chicken breast cubes marinated in yoghurt & a combination of garlic, ginger & cheddar cheese with cream & then cooked in tandoor

### Fish Tikka (4pc) \$14.9

Ling fillets marinated with tandoori herbs & spices

### Chicken Tikka (4pc) \$12.9

Boneless Chicken cubes marinated in yoghurt & a combination of ginger, garlic & selected Indian spices

### Tandoori Chicken Half \$13.90 Full \$21.90

Chicken with bone marinated in yoghurt, ginger, garlic herbs & spices

### Tandoori Lamb Cutlets (2pc) \$12.9

Mouth-watering cardamom-flavoured lamb chop

### Seekh Kebab (4pc) \$9.9

Lamb mince combined with mild exotic spices & fresh herbs, skewered & then cooked in tandoor

### Tandoori Achari Prawns \$18.9

Prawns with capsicum, onions marinated with herbs & spices

### Tandoori Paneer Pudina Tikka \$13.9

Cottage cheese marinated with capsicum, onions, ginger, garlic, herbs & spices

### Entree Platter for Two (Non-Vegetarian) \$21.9

An assortment of fish, chicken, & lamb seekh kebabs

### Entree Platter for Two (Vegetarian) \$17.5

An assortment of samosa, onion bhaji, & haryali kebab

### Mix Platter for Two \$25.5

An assortment of chicken tikka, seekh kebab, veg samosa & onion bhajee



# TAKEAWAY

## CHICKEN MAINS

### Ginger Lemon Chicken (mild-med) \$19.5

Herb marinated chicken breast pieces, smoke roasted in the tandoor, pan cooked in creamy yoghurt & red pepper

### Chicken 65 \$19.5

Marinated chicken breast fried with pepper, curry leaves, herbs & spices

### Murg Kashmiri Kofta \$19.5

Minced chicken dumplings marinated in fresh & ground spices & finished in chef's home-style sauce

### Butter Chicken \$19.5

Boneless chicken pieces simmered in a makhani sauce

### Chicken Xacuti \$18.9

A Goan specialty consisting of ground poppy & cumin seeds, nutmeg, chillies & tamarind extract

### Methi Chicken \$18.9

Chicken cooked with fenugreek leaves, onion, yoghurt & Indian spices in chef's special masala sauce

### Mango Chicken \$18.9

Boneless tender pieces of chicken prepared in very mild mango gravy

### Chicken Tikka Masala \$19.5

Chicken tikka combined with masala of onions, tomatoes & capsicum

## CLASSIC CURRIES

### Leg of Lamb \$25.5

An off the bone 'melt in the mouth' Mughlai style combination of marinated leg of lamb pan cooked in a thick yoghurt based sauce with a touch of rum & finished with Himalayan herbs & spices

### Korma (Lamb/Beef/Chicken) \$19.9

A mild preparation of ground roasted cashew nuts, hint of spices & fresh cream

### Madras (Lamb/Beef/Chicken) \$19.9

Special dish from Madras cooked with roasted mustard seeds, coconut milk & fresh coriander

### Lamb Feijoada \$19.9

An authentic lamb dish cooked with black eyed beans tossed in a masala consisting of ginger & lemon juice

### Lamb Rogan Josh \$19.9

Tender lamb pieces cooked with freshly grounded mild spices & herbs in a classic Kashmiri sauce

### Saagwala (Lamb/Beef/Chicken) \$19.9

Tender meat pieces enhanced with selected herbs & spices in spinach inspired gravy

### Vindaloo (Lamb/Beef/Chicken) \$19.9

For the hot food lovers (A Goan specialty)

### Bombay Beef \$19.9

A house special mild beef curry cooked with potatoes & a hint of fenugreek leaves & cream

### Goat Curry \$20.9

Traditional Indian tender goat on the bone cooked with North Indian recipe

## SEAFOOD

### Garlic Chilli Prawns \$23.9

Tiger prawns cooked with garlic, onion, capsicum & chilli dry sauce

### Prawn Galmo \$23.9

Tiger prawns sauteed with butter, black peppercorn, green chillies, mustard seeds, & diced eggplant in a tomato base

### Prawn Chorchori \$23.9

Tiger prawns sauteed with fresh leaf spinach, fennel, coconut & onion seeds

### Goan Fish Curry \$22.9

A famous Goan speciality, Basa filled pieces simmered in a tangy curry sauce of coconut, red chillies, shallots & curry leaves

### Fish Cafreal \$22.9

From the African territories to Goa, this dish consists of Ling fillets cooked with garlic, ginger, snow peas, garam masala, Worcestershire sauce & white wine

## VEGETARIAN

### Barbeque Nation Daal \$17.5

A slow cooked combination of black lentils & kidney beans enriched with cream

### Tadka Dal with fresh spinach \$17.5

Lentils tempered with mustard seeds & English spinach

### Pumpkin Goathi \$17.5

Pumpkin pan sauteed with roasted coriander powder, chilli, grated coconut, tamarind, mustard seeds, with a hint of cream

### Chilli Paneer \$18.5

Fried cottage cheese cooked with green onions, Chinese salts, soya sauce, vinegar & green chillies

### Palak Paneer \$18.5

Home made cheese with fresh English spinach

### Kadai Paneer \$18.5

Fresh cottage cheese tossed gently in a wok along with onions, capsicums, tomatoes, herbs & spices

### Malai Kofta \$18.5

Potato & cheese dumplings with sultanas in a chefs special sauce

### Navrattan Korma \$18.5

Combination of mixed fresh vegetables in a semi dry sauce

### Eggplant Masala \$18.5

Eggplant & potatoes cooked with fennel & fenugreek seeds

### Aloo Gobhi \$18.5

Cauliflower & potato stir fry with cumin seeds, ginger & garlic paste. Seasoned with selected North Indian spices

### Bhindi Masala \$18.5

Okra stir fry with onions, cumin seeds, ginger & garlic paste. Seasoned with selected North Indian spices

## BREADS

Tandoori Roti	\$4	Keema Naan	\$6.5
Plain Naan	\$4	Butter Naan	\$5.5
Garlic Naan	\$4.9	Lacha Paratha	\$5.5
Cheese Naan	\$5.5	Cheese & Spinach Naan	\$5.9
Kashmiri Naan	\$5.9	Cheese & Garlic Naan	\$5.9
Aloo Naan	\$5.9	Chicken Tikka Naan	\$6.5