



barbeque nation
THE INDIAN GRILL



**Awarded Best Indian Restaurant in
ACT- 2016 & 2017**



AGFG Readers' Choice 2018 Winner



**Awarded Best Butter Chicken dish in
ACT 2014**





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ENTRÉE

BBQ MUSHROOMS (6PC) 14.90 GF

Button mushrooms stuffed with spreadable cheese, cooked in Tandoor; served with mint

VEG SAMOSA (2PC) 9.90

Parcels of our flaky pastry stuffed with a potato and peas mix; served with our tamarind chutney

PATTI SAMOSA (2PC) 10.90

Parcels of our flaky pastry stuffed with a lamb mince mix; served with our tamarind chutney

PALAK PAPDI CHAAT 11.90

A mix of potatoes, chick peas and spinach fritters – reminiscent of Indian street food; drizzled with tamarind and mint chutney and sweet yoghurt

VEGETABLE CUTLET(6PC)13.90

A veggie delight mix of cottage cheese, potatoes and fresh coriander served with mint chutney

ONION BHAJI (4PC) GF 9.90

Chopped onion dipped in a chickpea batter and crisp fried served with mint sauce

CHILLI PANEER(DRY) 18.90

Fresh cottage cheese cooked with green onions, Chinese salt, soy sauce, and green chillies.

CHICKEN LOLLIPOPS (6PC) 14.90

Chicken wings pulled bones out marinated crispy fried served with garlic chilli sauce.

CHICKEN TIKKA ACHARI(4PC) GF 14.90

Tender chicken pieces in a traditional tandoori marinate and pickled spices; served on a sizzler

TANDOORI CHICKEN (4PC) GF 13.90

Tandoori spring chicken on the bone; served on a sizzler with mint chutney

LAMB CUTLETS (2PC) GF 13.90

Mouth-watering cardamom flavoured lamb cutlet served on a sizzler with mint chutney

SEEKH KEBAB (4PC) GF 12.90

Lamb mince combined with exotic spices and fresh herbs, skewered and then cooked in tandoor served on a sizzler with mint chutney.

MIXED ENTRÉE FOR TWO 26.9

Chicken Tikka, Seekh Kebab, Onion Bhaji and Veg Cutlet



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MAINS

NON-VEGETARIAN CURRIES:

GRAND TRUNK CHICKEN GF 21.90

Chicken simmered in a thick tomato onion gravy with herbs & spices

MURG HARA MASALA GF 21.90

Chicken cooked with fresh coriander, mint, onion, garlic, cheese, herbs and spices

BUTTER CHICKEN GF 21.90 (N)

An all-time favourite

CHICKEN TIKKA MASALA GF 21.90

Chicken tikka combined with a masala of onion, capsicum and tomatoes

KASHMIRI CHICKEN GF 21.90 (N)

Yoghurt marinated chicken cooked in a cashew gravy with Himalayan herbs and spices

CLASSIC RAILWAY LAMB CURRY GF 24.90

Boneless diced lamb with potatoes in a richly aromatic curry with pan-broiled coriander seeds, dry red chillies and a hint of tamarind. (as served in the Indian railway canteens)

LEG OF LAMB GF 25.9

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 and finished with special herbs and home-ground spices

LAMB KORMA GF 22.90 (N)

Tender lean boneless lamb simmered in a mild cashew gravy

LAMB ROGAN JOSH GF 22.90

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

BBQ SPICE GOSHT GF 25.90

Diced lamb marinated overnight in yoghurt with Himalayan herbs & Spices

MAINS CONT.....



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BEEF VINDALOO GF 19.90

Tender pieces of beef cooked in a vindaloo curry

BEEF MADRAS GF 19.90

From Madras in South India Tender boneless beef curry with a touch of coconut

BOMBAY BEEF GF 19.90

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

BEEF SAAGWALLA GF 19.90

Garlic flavoured Beef curry with spinach and fenugreek

BBQ NATION'S HOMESTYLE GOAT CURRY GF 23.90

Baby goat specially cut lean meat (on-the-bone), cooked homestyle

GOAN FISH CURRY GF 25.90

From Kerala in South India Ling fillets cooked in coconut milk infused with south Indian spices. A Goan Speciality

MALABARI JHINGA 25.90

From the Malabar Coast in South India Australian king prawns cooked in a tomato and onion sauce, enhanced with mustard seeds, curry leaves, coconut milk

Note:

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

GF GLUTEN FREE, N CONTAINS NUTS



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VEGETARIAN:

ALOO GOBHI GF 18.50

Cauliflower and potatoes cooked with garlic, ginger, herbs and spices

KADAI PANEER GF 18.50

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

VEGETABLE KORMA GF 18.50 (N)

Fresh seasonal vegetables cooked in gravy of cashew nuts and creamy mild sauces

PALAK PANEER GF 18.50

A puree of fresh leafy spinach cooked with cottage cheese and finished with spices

MALAI KOFTA 18.50

Vegetable dumplings made from potatoes and cottage cheese finished in rich korma sauce

EGGPLANT MASALA GF 18.50

Eggplant & Potatoes cooked with fennel & fenugreek seeds

BHAGARE BAINGAIN GF 18.50

Baby eggplants cooked with peanuts and sesame.

PUMPKIN GOATHI GF 17.50

Pumpkin pan sautéed with roasted coriander powder, chilli, grated coconut, tamarind & mustard seeds

BBQ NATION DAAL GF 17.50

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

TADKA DAL WITH FRESH SPINACH GF 16.50

Lentils tempered with mustard seeds and English spinach

NIZAMI KADAI GF 18.50

Seasonal vegetables in a coconut milk base, tempered with curry leaves and mustard seeds

GF- GLUTEN FREE, N- CONTAIN NUTS



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RICE AND BIRYANI:

- **PLAIN RICE**
Basmati saffron rice 3.50
- **COCONUT RICE**
Basmati Rice mixed with desiccated coconut 4.50
- **VEGETABLE BIRYANI 17.50**
A vegetable treat, rice cooked with fresh seasonal vegetables and herbs served with Raita.
- **NON-VEG BIRYANI 19.50**
Basmati rice cooked with Beef/Lamb/Chicken served with Raita.

SIDES:

RAITA 5.90

Homemade style natural yoghurt dip with grated cucumber and roasted cumin

KUCHUMBER 6.50

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

BANANA COCONUT 5.50

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

PAPPADAMS 2.00

Crispy thin lentil crepe.

MANGO CHUTNEY 2.00

LIME PICKLE 2.00

BREADS MADE IN TANDOOR:

TANDOORI ROTI	4.00
PLAIN NAAN	4.00
GARLIC NAAN	4.90
CHEESE NAAN	5.50
KASHMIRI NAAN	5.90
ALOO NAAN	5.90
KEEMA NAAN	6.90
BUTTER NAAN	5.90
LACCHA PRATHA	5.90
CHEESE & GARLIC NAAN	5.90



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DESSERTS:

GULAB JAMUN 2PCS 7.90

Thinly sliced fried milk balls soaked in sugar syrup

MANGO LASSI 6.90

Our popular version of the traditional mango lassi prepared with yoghurt

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