



tandoori flamez

INDIAN CURRY HOUSE

FINE DINE RESTAURANT

## DINE IN MENU



**Special Nights**  
**Monday, Tuesday**  
**& Wednesday**

**We cater for Birthday, Corporate and  
wedding events.**

**Private Function Room available.**

Please note that vouchers are welcome but not valid with our special discounts  
and dinning offers as these specials are all sponsored by third parties.  
Vouchers are not valid with our set menus.

**Any Allergies Please Let The Wait Staff Knows**

# BANQUET MENU

## RECOMMENDED FOR 4 OR MORE GUESTS

Please ask our friendly staff to explain more about Banquet Menu

### TANDOORI NON VEG BANQUET *(Special Nights \$39.90)* **\$44.90**

#### Flames

Entree onion bhaji, Tandoori chicken tikka, cheese kurkuries or samosas

#### Main

For 4 to 5 People 3 Curries and 6 + 4 Curries

From LAMB / CHICKEN / BEEF DISHES

### TANDOORI FLAME VEG BANQUET *(Special Nights \$32)* **\$37.90**

**Entree** onion bhaji, cheese kurkuries, veg samosas or Paneer chilli milli

**Main** For 4 to 5 People 3 Curries & 6 + 4 Curries

### TANDOORI FLAMES BANQUET *(Special Nights \$42.90)* **\$48.90**

Samosas, chicken tikka, seekh kebab and amritsari fish

**Main** For 4 to 5 People (3 curries) 6 + (4 curries)

**WITH LAMB CHOPS / SEAFOOD**

NOTE : ALL Banquet comes with a selection of rice, naan assorted sides and Condiments.

## ENTREE

#### VEG SAMOSA

Each 4.80

Triangular shaped pastry filled with potatoes and spices with mint sauce tamarind sauce and salad

#### MEAT SAMOSA

Each 4.99

Triangular shaped pastry filled with lamb and spices with mint sauce, tamarind sauce and salad

#### ONION BHAJI

14.90

Sliced onions coated with gram flour and spices fried to golden brown accompanied with salad and mint sauce, tamarind sauce

#### CHEESE KURKURIES(4PCS)

15.90

Made in creamy cheese, finely chopped onion, capsicum, indian spices and herbs served with mint, tamarind sauce

**TANDOORI CHICKEN TIKKA (Sizzler) *(Special Nights \$19.90)* 24.99 MAIN / 19.90 ENTREE**

Chicken thigh marinated overnight in yoghurt and ground spices served with mint sauce, tamarind sauce and salad

**TANDOORI MURG MALAI KEBAB (Sizzler) *(Special Nights \$19.90)* 24.99 MAIN / 19.90 ENTREE**

Chicken breast marinated in cheesy cream sauce and cooked in traditional tandoori oven, served with mint, tamarind sauce and salad

#### SEEKH KABAB 6pcs

18.50

lamb mince blended with herbs and spices cooked in tandoor oven served with mint and tamarind sauce and salad.

#### PANEER CHILLI MILLI

18.95

Lightly battered cottage cheese tossed with onion, capsicum & tomato sauce.

<b>TANDOORI CHICKEN (Sizzler)</b>	<b>MAIN 24.50 / ENTREE 19.90</b>
Tandoori chicken with bone marinated in yoghurt and spices ,cooked in tandoori oven served with mint and tamarind sauce and salad	
<b>AMRITSARI FISH(4PCS)</b>	<b>17.95</b>
Fish fillet marinated in indian style batter &deep fried	
<b>EGGPLANT</b>	<b>MAIN 21.50</b>
Eggplant marinated in indian spices and cooked in oven and served with tomato chutney, parmesan cheese &raita and salad	
<b>MASALA PRAWNS 6pcs (Sizzler)</b>	<b>19.95</b>
King tiger prawns satay in onion sauce and tandoori flames special spices.	
<b>HARA BARA KEBAB</b>	<b>16.50</b>
Fried patties of minced vegetabels	
<b>CHILLI MILLI POTATO</b>	<b>18.95</b>
Lightly battered potato tossed with onion ,capsicum &tomato sauce .	
<b>TANDOORI MUSHROOMS</b>	<b>18.95</b>
Mushrooms marinated in yoghurt base and ground spices cooked in traditional tandoori oven	
<b>TANDOORI PRAWNS</b>	<b>21.95</b>
King prawns marinated overnight with spiced yoghurt &cooked in traditional tandoori oven	
<b>TANDOORI PANEER TIKKA (Sizzler)</b>	<b>18.50</b>
Marinated cottage cheese, skewered &cooked with tandoori flames special spices & cooked in traditional tandoori oven .	

## PLATTER

<b>TANDOORI FLAME PLATTER</b>	<b>31.99</b>
Samosas, Seekh kebab, Fish Amritsari, Chicken Tikka served with mint sauce, tamarind chutney and salad.	
<b>SIZZLER NON VEG PLATTER</b>	<b>35.99</b>
<b>CHEF SIGNATURE DISHES</b>	
Chicken malai,chicken tikka,seekh kebab,amritsari fish,prawns pakoras served with mint sauce, tamarind chutney and salad .	
<b>VEG SLECTION PLATTER</b>	<b>27.99</b>
Veg samosa , cheese kurkuri and onion bhaji ,aloo tikki served with mint,tamarind chutney and salad	
<b>PAPADUMPS BASKET</b>	<b>6.00</b>
With mint and Tamarind chutney	
<b>MASALA PAPAD</b>	<b>7.99</b>

## AVAILABLE ON SPECIAL NIGHTS

<b>CHILLI MILLI POTATO</b>	<b>18.95</b>
Lightly battered potato tossed with onion ,capsicum &tomato sauce .	
<b>CHICKEN TANGDI KEBAB</b>	<b>19.90</b>
Double marinated Indian spiced chicken drumsticks grilled in the tandoor	
<b>CHICKEN 65</b>	<b>20.95</b>
A tangy street speciality from South Indian Flavoured with mustard seeds, curry leaf & dry chilli	
<b>TANDOORI CREAMY FISH TIKKA</b>	<b>21.90</b>
Local fresh fish marinated with yoghurt and Indian spices cooked in clay oven	

# MAIN COURSE

## CHICKEN DISHES

<b>BUTTER CHICKEN(GF)</b> <i>(Special Nights \$19.95)</i>	<b>25.50</b>
Signature tandoori flames dish, must try Tender chicken thighs simmered in mild creamy tomato sauce finished with fenugreek leaves.	
<b>CHICKEN MASALA(GF)</b>	<b>25.50</b>
Boneless chicken cooked with onion, tomato and ground spices finished with fresh coriander	
<b>CHICKEN TIKKA MASALA</b> <i>(Special Nights \$19.95)</i>	<b>25.50</b>
Tender pieces of chicken cooked with capsicum and spiced onion ,in a tomato tasted based gravy.	
<b>SAAG CHICKEN(GF)</b>	<b>25.50</b>
Boneless chicken cooked in a rich,spiced english spinach sauce.	
<b>CHICKEN VINDALOO(GF)</b>	<b>25.50</b>
A goan delicacy for the fans of hot food withfiery hot chefs special sauce.	
<b>CHICKEN MUMTAZ(GF)</b>	<b>25.50</b>
Boneless chicken cooked in onion sauce with a hint of cream and mint.	
<b>CHICKEN KORMA(GF)</b> <i>(Special Nights \$19.50)</i>	<b>25.50</b>
Boneless chicken cooked in cashew nuts paste finished with touch of cream and fenugreek leaves.	
<b>CHICKEN JHALFREZI (GF)</b>	<b>26.50</b>
Tender boneless chicken cooked with sautee onion and capsicum finished with fresh coriander and cream	

## TANDOORI FLAMES CHEFS SPECIALITY

<b>TANDOORI LAMB CHOPS (GF)</b> <i>(Sizzler)</i>	<b>29.99</b>
Succulent lamb chops , marinated in indian spices , cooked in tandoori oven and served with salad	
<b>GOAT CURRY(GF)</b> <i>HOUSE SPECIAL MUST TRY</i>	<b>28.90</b>
Baby goat preparation with a blend of garam masala and exotic indian herbs	
<b>LAMB SHANK (GF)</b>	<b>25.90</b>
Slow cooked lamb shank in dark rich spiced gravy	
<b>TANDOORI RAAN(GF)</b>	<b>99.95</b>
<b>(24 HOURS NOTICE)</b>	
Roasted to perfection ,whole lamb shoulder marinated and cooked in tandoori oven	

## LAMB DISHES

<b>LAMB KARAHI (GF)</b>	<b>25.99</b>
Diced tender lamb cooked with aromatic traditional spices and thick sauce with fine touch of sautee onion and capsicum	
<b>LAMB KORMA (GF)</b>	<b>25.99</b>
Lamb cubes cooked in creamy cashew based sauce finished with touch of cream	
<b>SAAG GOSHT(GF)</b>	<b>25.99</b>
Tender lamb cooked with rich english spinach sauce and a dash of cream	
<b>LAMB MALABARI (GF)</b>	<b>25.99</b>
Lamb cooked with coconut milk, mustard, coriander and cumin seeds.	
<b>LAMB VINDALOO(GF)</b>	<b>25.99</b>
A goan speciality ,lamb cooked in very hot chefs special sauce	
<b>LAMB ROGAN JOSH (GF)</b> <i>(Special Nights \$19.95)</i>	<b>25.99</b>
Traditional lamb curry cooked with onion ,tomato and selected spices finished with fresh coriander	



## BEEF DISHES

### BEEF KARAH (GF)

Tender diced fillet of beef cooked with aromatic traditional spices and thick sauce with fine touch of sautee onion ,capsicum.

25.99

### BEEF KORMA (GF) (Special Nights \$19.95)

Beef cubes cooked in a creamy cashew based sauce finished with touch of cream

25.99

### BEEF VIDALOO(GF) (Special Nights \$19.95)

A goan speciality , beef cooked in very hot chefs special sauce

25.99

### SAAG BEEF(GF)

Tender beef cooked with rich english spinach sauce and dash of cream

25.99

### BEEF MALABARI(GF)

Beef cooked with coconut milk , mustard, cumin and coriander seed

25.99

## SEA FOOD

### FISH GOAN CURRY(GF)

Tender fish fillets simmered in thick onion sauce blended with mustard seeds, coconut and sun dried red chillies

27.90

### FISH VINDALOO(GF)

A very hot curry from goa with chefs own blend of spice

27.90

### FISH MASALA (GF)

Fish cooked in indian spices and masala sauce

27.90

### PRAWN GOAN CURRY(GF)

Shelled tiger prawns cooked in onion based sauce with mustard seeds, coconut and sun dried red chillies

29.90

### BUTTER PRAWNS (GF)

Shelled prawns cooked in rich creamy tomato sauce finished with fenugreek leaves

29.90

### PRAWN JHALFREZI (GF)

Tiger prawns cooked with sautee onion and capsicum in thick onion sauce finished with fresh coriander

29.90

### PRAWN MASALA (GF)

Prawn cooked in a medium sauce with tomatoes and fresh coriander

29.90

## VEGETARIAN DISHES

<b>MALAI KOFTA</b> (Special Nights \$18.90)	21.95
<b>SIGNATURE TANDOORI FLAMES DISH, A MUST TRY</b>	
Mild spiced homemade potato and cheese dumplings cooked in tomato and cashew nut based sauce finished with cream and hint of fenugreek leaves	
<b>VEGETABLE KORMA (GF)</b>	21.90
Home made potatoes and vegetable presented in a creamy cashew nut and sultana sauce	
<b>MUSHROOM JHALFREZI (GF)</b>	22.95
Mushroom cooked in thick onion based sauce with sautee onion ,capsicum finished with cream , fresh coriander	
<b>KARAH PANEER (GF)</b>	21.90
Ricotta cheese in onion and tomato based curry with sautee onion ,capsicum finished with fresh coriander	
<b>PALAK PANEER (GF)</b> (Special Nights \$18.95)	21.95
Ricotta cheese in rich spiced english spinach sauce with touch of cream	
<b>CHOLAY MASALA (GF)</b>	21.90
Chick peas cooked in onion and tomato based sauce finished with fresh coriander and touch of cream	
<b>DAL MAKHNI (GF)</b>	18.95
Black lentils simmered in creamy tomato and onion sauce finished with cream	
<b>MIXED VEGETABLE (GF)</b>	21.90
Mix seasonal vegetables cooked with blend of spice and onions finished with fresh coriander	
<b>ALOO GOBHI (GF)</b>	21.90
Potato and cauliflower cooked with tomato and onion sauce	
<b>DAL TADKA (GF)</b>	17.95
Yellow lentil cooked in indian spices and herbs	
<b>PANEER TIKKA MASALA</b>	21.95
Cottage cheese cooked with capsicum and spiced onion in tomato based gravy	
<b>MALAI MUTTER PANEER</b>	21.95
Cottage cheese and green peas cooked in a onion and tomato gravy tempered with royal cumin.	
<b>ALOO PALAK</b> (Special Nights \$18.95)	21.50
Potato cooked in rich spiced english spinach sauce	
<b>ALOO ZEERA</b>	20.50
Potato and cumin seeds cooked with tomato and onion sauce finished with coriander	

## RICE AND BIRYANI (GF)

<b>BASMATI RICE PLAIN</b>	5.50
<b>SAFFRON RICE</b>	6.50
Basmati rice cooked with saffron and spices	
<b>GOAT DUM BRIYANI</b>	21.50
A basmati rice preparation cooked with spices and baby goat & served with raita	
<b>VEGETABLE BRIYANI (WITH RAITA)</b>	19.50
Basmati rice cooked with seasonal vegetable and spices	
<b>CHICKEN BIRYANI</b>	21.50
Basmati rice cooked in traditional spices with chicken	
<b>LAMB BIRYANI</b>	21.50
Basmati rice cooked in traditional spices with Lamb	

## BREADS

<b>ROTI</b>	4.95
Whole meal bread cooked in tandoor	
<b>PLAIN NAAN</b>	4.95
Leavened bread cooked in tandoor (without butter)	
<b>BUTTER NAAN</b>	5.99
Plain flour, naturally leavened ,cooked in tandoor	
<b>GARLIC NAAN /CHILLI GARLIC NAAN</b>	5.99/6.50
North indian style bread cooked in tandoor with garlic or chilli garlic	
<b>PARATHA</b>	5.95
Flaky whole meal bread cooked in tandoor	
<b>ALOO KULCHA</b>	6.99
Bread stuffed with mashed potatoes and spices cooked in tandoor	
<b>ONION KULCHA</b>	6.99
Naan stuffed with onions and spices	
<b>PANEER KULCHA</b>	6.99
Bread stuffed with cheese and spices cooked in tandoor	
<b>PESHAWARI NAAN</b>	6.99
Naan stuffed with dried fruits and coconut cooked in tandoor	
<b>KEEMA NAAN</b>	6.99
Bread stuffed with spicy minced lamb	

## CONDIMENTS

<b>PLAIN YOGHURT (GF)</b>	3.50
<b>RAITA (GF)</b>	5.50
<b>KACHUMBER SALAD</b>	7.50
<b>MANGO/MIXED/LIME PICKLE</b>	3.50
<b>SWEET MANGO CHUTNEY</b>	3.50
<b>MINT CHUTNEY</b>	4.00

## DESSERTS

<b>PISTA KULFI</b>	6.99
Ice cream made with pistachio nuts and saffron in a traditional way	
<b>MANGO KULFI</b>	6.99
Ice cream made with pistachio nuts and mango in a traditional way	
<b>GULAB JAMUN WITH ICE CREAM</b>	9.50
Sweet dumplings made of flour and milk served in sweet syrup , home made ice cream	
<b>HONEY COMB</b>	7.50
Home made ice cream served with honey ,passion fruit syrup	
<b>RAS MALAI</b>	7.50
Cottage cheese dumpling soaked in thickened and cardamom milk	