

## Vegetarian

<b>48.Malai Kofta</b>	\$13.50
Cottage cheese, nuts and potato dumplings cooked in a creamy sauce with light spices.	
<b>49.Saag Paneer</b>	\$13.50
Spinach and cottage cheese cooked with light spices.	
<b>50.Dal Makhani (House Speciality)</b>	\$12.50
Black lentils cooked with tomatoes, spices and cream.	
<b>51.Baingan Aloo</b>	\$13.00
Fried eggplant and potatoes cooked in light spices.	
<b>52.Aloo Gobi</b>	\$13.00
Cauliflower & potatoes tossed with spices and tomatoes.	
<b>53.Mutter Paneer</b>	\$13.50
Homemade cottage cheese and green peas simmered in medium gravy.	
<b>54.Mixed Vegetable Curry</b>	\$13.00
Seasonal fresh vegetables cooked in Indian spices.	
<b>55.Vegetable Vindaloo</b>	\$13.00
A hot indian delicacy dish cooked with seasonal vegetables in chefs special sauce.	
<b>56.Aloo Saag</b>	\$13.00
Spinach & diced potatoes cooked with light spices.	
<b>57.Vegetable Korma</b>	\$13.50
Mixed vegetables cooked in authentic mild curry with nuts.	
<b>58.Aloo Mutter</b>	\$13.00
Diced potatoes cooked with peas in medium gravy.	
<b>59.Mushroom Cashew Mutter (House Speciality)</b>	\$13.50
Cashew based mild dish with peas and mushrooms tossed with a hint of light spices.	
<b>60.Vegetable Makhani</b>	\$13.50
Mixed vegetables cooked in tomatoes and cashews.	
<b>61.Kadai Paneer</b>	\$13.50
Homemade cottage cheese tossed with onions, capsicum, tomatoes and coriander with herbs and spices.	
<b>62.Shahi Paneer</b>	\$13.50
Cottage cheese cooked in mild makhani sauce.	
<b>63.Chilly Paneer (Chef's own recipe)</b>	\$13.50

## Rice and Biryani

<b>64.Saffron Rice</b>	\$3.50	(L)	\$4.50
<b>65.Coconut Rice</b>	\$5.00	(L)	\$6.00
<b>66.Lamb Biryani</b>			\$14.50
<b>67.Chicken or Beef Biryani</b>			\$13.50
<b>68.Prawn Biryani</b>			\$17.00
<b>69.Vegetable Biryani</b>			\$12.50
<b>70.Kashmiri Pulao</b>			\$7.50
Basmati rice coked with dry nuts & spices.			
<b>71.Mutter Pulao</b>			\$7.00
<b>72.Fried Rice</b>			\$7.00

## Accompaniments

<b>73.Raita</b>	\$5.00
Yoghurt relish with cucumber & spices.	
<b>74.Garden Salad</b>	\$5.50
Fresh garden salad dressed with tangy dressing.	

<b>75.Mixed Pickle/ Mint Chutney</b>	\$3.00
<b>76.Pappadams (6pcs)</b>	\$3.00

## Tandoori Bread

<b>77.Butter Naan</b>	\$2.50
Plain flour tandoori bread.	
<b>78.Garlic Naan</b>	\$3.00
Plain flour bread layered with garlic.	
<b>79.Herb Naan</b>	\$3.00
Plain flour bread with fresh mixed herbs.	
<b>80.Roti</b>	\$2.50
Whole meal tandoori bread.	
<b>81.Chilli Cheese Naan</b>	\$5.00
Bread filled with tasty cheese and chilly.	
<b>82.Garlic Cheese Naan</b>	\$5.00
Bread filled with cheese and topped with garlic.	
<b>83.Masala Kulcha</b>	\$4.50
Naan bread stuffed with potatoes, peas and fresh coriander.	
<b>84.Paratha</b>	\$3.50
Flaky whole meal bread layered with butter.	
<b>85.Mint Paratha</b>	\$4.00
<b>86.Kashmiri Naan</b>	\$5.00
Naan bread filled with mixed nuts.	
<b>87.Keema Naan</b>	\$5.00
Bread Filled with minced lamb and spices.	
<b>88.Tandoori Chicken Naan (Our Speciality)</b>	\$5.00
Tandoori chicken pieces stuffed in plain flour bread.	
<b>89.Tandoori Chocolate Naan</b>	\$5.00
Naan stuffed with cocoa and nuts.	
<b>90.Paneer Kulcha</b>	\$5.00
Naan bread stuffed with cottage cheese.	

## Desserts

<b>91.Gulab Jamun (3 pcs)</b>	\$6.00		
Fresh milk & semolina dumplings in sugar syrup.			
<b>92.Pistachio / Mango Kulfi</b>	\$6.00		
Homemade pistachio ice cream.			
<b>93.Mango Lassi</b>	\$4.00	<b>Plain Lassi</b>	\$3.50

## Super Value Family Pack

2pcs Vege Samosa & 2pcs Tandoori Chicken  
 Butter Chicken or Chicken Curry  
 Lamb Rogan Josh or Beef Curry  
 Dal Makhani or Mixed Vege Curry  
 Large Saffron Rice  
 4 Naan  
 Raita  
 Pappadums & Chutney

For only **\$61.50**



*\*Please enquire about our VEGE FAMILY PACK*

# Tandoori Corner

Authentic North Indian Cuisine

**BYO**

Dine In & Take Away

Successfully serving the Knox Community for more than 13 years

## TRADING HOURS

**Dinner**

**(Tues - Sun) 4.30pm - 10.00pm**

**Lunch**

**(Wed - Fri) 11.30am - 2.00pm**

**Monday Closed**

*(Open Public Holidays)*

## EXPRESS LUNCH PACK

Daily Special of Lamb / Beef  
 / Chicken / Vegetable

With Rice **\$9.00**

With Can **\$10.00**

A variety of Gluten Free dishes available  
 Please Enquire

# 9887 4355

1308 HIGH ST ROAD, WANTIRNA SOUTH 3152

[www.tandooricorner.com.au](http://www.tandooricorner.com.au)

ALL PRICES INCLUSIVE OF G.S.T PRICE SUBJECT TO CHANGE WITHOUT NOTICE

## Entree

- 1. Vegetable Samosa (2pcs)** \$ 6.00  
Crispy homemade short pastries parcelled with lightly spiced green peas & potatoes.
- 2. Lamb Samosa (2pcs)** \$ 7.00  
Fine minced lamb cooked with green peas.
- 3. Spinach & Vegetable Pakoras (5pcs)** \$ 6.00  
Spinach and vegetables battered in chickpea flour and fried.
- 4. Onion Bhajia (5pcs)** \$ 6.00  
Onion fritters battered in chickpea flour and fried.
- 5. Chicken Pakora (8pcs)** \$11.00  
Chicken tikka battered in chickpea flour and fried.
- 6. Paneer Pakora (4pcs)** \$12.00  
Cottage cheese battered in chickpea flour and fried.

## Entree (From The Tandoor)

All our Tandoori Items are Fat Free and served with Garden Salad

- 7. Tandoori Mushrooms (6pcs)** \$11.00  
Button mushrooms marinated in yoghurt, spices & cooked in the tandoor.
- 8. Chicken Tikka** Entree (4pcs) \$11.00 Main (6pcs) \$15.50  
Boneless chicken marinated in yoghurt, exotic spices and herbs.
- 9. Tandoori Chicken** Half \$11.00 Full \$20.00  
Whole chicken marinated in yoghurt, herbs, spices and cooked in the clay oven.
- 10. Lamb Cutlets / Burrah Kebab (4pcs)** \$16.00  
Tender spring lamb cutlets marinated in cracked pepper, ginger, garlic and yoghurt.
- 11. Seekh Kebab (Lamb)** \$11.00  
Minced lamb cooked with fresh coriander & spices in Tandoor.
- 12. Mixed Tandoori Platter** \$22.00  
A mouth-watering selection of Tandoori Chicken, Chicken Tikka, Lamb Cutlets and Seekh Kebab.

## Main Course - Chicken

- 13. Butter Chicken / Chicken Makhani** \$15.00  
Chicken tikka cooked in tomatoes and cashew gravy finished with cream. (Our Top Speciality)
- 14. Chicken Saag** \$15.00  
Chicken Fillet cooked with authentic spices, fried onion & spinach puree.
- 15. Chicken Vindaloo** \$15.00  
A traditional hot chicken dish cooked with potatoes.

- 16. Chicken Korma** \$15.00  
Chicken maryland fillet cooked with fennel powder in cashew cream sauce.
- 17. Chilli Chicken (Chef's Special)** \$15.00  
A hot chefs creation tossed with capsicum, garlic and onion in a light gravy.
- 18. Chicken Tikka Masala** \$15.00  
Chick tikka tossed with onion, capsicum and tomatoes in a medium spiced gravy.
- 19. Chicken Madras** \$15.00  
A famous South Indian dish made with fresh curry leaves, mustard seeds and coconut milk.
- 20. Chicken Mushroom and Cashew Nut** \$16.00  
A special cashew nut based chicken dish cooked with mushrooms and mild spices. (Chef's Creation)
- 21. Chicken Curry** \$15.00  
A medium hot and sour spicy chicken dish.
- 22. Kadai Chicken (Chef's Special)** \$15.00  
Chicken cooked on a slow heat with capsicum, onion and ginger finished with coriander and lemon.

## Lamb

- 23. Lamb Rogan Josh** \$16.00  
A Kashmir Valley speciality lamb cooked with aromatic medium spices and mountain herbs.
- 24. Saag Gosht** \$16.00  
Tender lamb cooked in fresh spinach & exotic spices.
- 25. Gosht Achari (Lamb/Beef)** \$16.00  
A medium hot 'n' Sour spring lamb speciality. (A Must Try Dish)
- 26. Kashmiri Lamb / Lamb Korma** \$16.00  
Tender pieces of lamb cooked with mixed nuts in a cream based gravy.
- 27. Lamb Madras** \$16.00  
Diced lamb cooked with fresh curry leaves, ginger, garlic & mustard seeds in coconut gravy.
- 28. Lamb Vegetable Masala** \$16.00  
Tender diced lamb tossed with fresh vegetables with light spices.
- 29. Bhuna Lamb** \$16.00  
Tender diced lamb tossed with fresh capsicum, onion & tomatoes, finished with lemon and coriander.
- 30. Lamb Potato Vindaloo** \$16.00  
A traditional hot lamb dish cooked with potatoes.
- 31. Lamb Keema Mutter** \$16.00  
A lamb mince special curry cooked with green peas. (A house speciality)

## Beef

- 32. Beef Rogan Josh** \$15.00  
Tender diced beef cooked with aromatic medium spices and herbs.
- 33. Beef Vegetable Masala** \$15.00  
Diced beef tossed with fresh seasonal vegetables, spices, fresh ginger and herbs. (Chef's Creation)
- 34. Beef Vindaloo** \$15.00  
A famous Goan curry cooked with garlic, chillies and spices.
- 35. Beef Madras** \$15.00  
South Indian delicacy cooked with curry leaves, mustard seeds and coconut cream.
- 36. Beef Potatoes** \$15.00  
Home style beef curry cooked with authentic spices and diced potatoes.
- 37. Chilli Beef** \$15.00  
Diced beef tossed with onion, capsicum and chilli with a touch of soy sauce.
- 38. Beef Bhuna** \$15.00  
Diced beef cooked with capsicum, ginger, onion & tomatoes on a slow heat.
- 39. Kashmiri Beef** \$15.00  
A mild beef dish cooked with mixed nuts in a creamy cashew sauce.

## Seafood

- 40. Prawn Vindaloo** \$17.00 **Fish Vindaloo** \$16.00
- 41. Prawn Masala** \$17.00 **Fish Masala** \$16.00  
Tiger Prawns tossed with onion, capsicum & tomatoes.
- 42. Garlic Chilli Prawn (Spicy Favourite)** \$17.00  
Black tiger prawn tossed with fresh chilli, ginger, garlic and capsicum.
- 43. Mixed Goan Seafood Curry** \$17.00  
Prawn, fish, clams, mussels and calamari cooked together in a mild curry sauce.
- 44. Prawn Makhani** \$17.00  
Fresh water tiger prawns cooked in a mild makhani sauce.
- 45. Malabar Fish Curry** \$16.00  
A mild home style fish curry based on coconut gravy and light spices.
- 46. Malabar Prawn Curry** \$17.00  
Prawn curry cooked with fennel & coconut in a mild sauce.
- 47. Kadai Prawn** \$17.00  
Tiger prawns cooked on a slow heat with capsicum, onion and ginger, finished with coriander and lemon.