



Vegetarian Starters

<u>Vegetable Soup (V)</u>	8.00
Mixed Vegetables, Barley, Beans in curried tomato based thin soup.	
<u>Samosas (V)</u>	11.25
Fried triangular pastries filled with potato & peas mixture served with tamarind chutney (3 pcs).	
<u>Samosa Chat</u>	9.95
2 pcs of Samosas topped with Chick Pea curry, chutneys & chopped onions.	
<u>Dal Tikki (V)</u>	9.00
Spiced lentil patties, crumbed and deep fried. Served with chutneys & yoghurt (3 pcs).	
<u>Paneer Pakora (GF)</u>	10.40
Fried Indian cottage cheese fritters, served with tamarind chutney (4 pcs).	
<u>Aloo Tikki Chat (V)</u>	8.50
Fried Potato patty (1 pc) with Chick Pea curry, chutneys & yoghurt.	

Non Vegetarian Starters

<u>Chicken & Corn Soup (GF)</u>	9.00
Lightly curried CHICKEN & sweet corn soup.	
<u>Chicken Tikka (GF)</u>	11.25
Marinated & oven roasted tender CHICKEN pieces served with mint chutney (3 pcs).	
<u>Galouti Kebab (GF)</u>	10.80
Pan seared spicy & aromatic Lamb patties served with mint chutney (3 pcs).	
<u>Mo Mo</u>	12.00
Steamed Chicken dumplings served with tomato - sesame chutney (6 pcs).	
<u>Jheenga Fry (GF)</u>	11.00
Prawns marinated in spicy chick pea flour batter, deep fried & served with tamarind chutney (5 pcs).	

Corkage 2.00 PP

GF denotes Gluten Free

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Vegetarian

<u>Dal Tadka</u> (V/GF)	14.00
Mixed lentils, tempered with ghee, cumin seeds, garlic, onion and tomatoes.	
<u>Dal Makhni</u> (GF)	14.00
Slow cooked black lentils with butter & spices finished with cream.	
<u>Chhole Masala</u> (V/GF)	14.00
Chick Peas & Potatoes in spicy tomato sauce finished with cream.	
<u>Palak Tofu</u> (V/GF)	15.00
Deep fried Tofu cubes in pureed spinach & tomato sauce.	
<u>Palak Paneer</u> (GF)	15.00
Indian cheese – Paneer in pureed spinach & tomato sauce finished with cream.	
<u>Vegetable Korma</u> (GF)	15.00
Seasonal mixed veggies in almond, cashew, coconut, tomato & yoghurt based aromatic sauce.	
<u>Matar Paneer</u> (V/GF)	15.00
Peas with Indian cheese – Paneer in aromatic tomato sauce finished with cream.	
<u>Shahi Subzi</u> (GF)	15.00
Seasonal veggies, Indian cheese - Paneer in almond, cashew & tomato based aromatic sauce.	
<u>Shahi Paneer</u> (GF)	16.50
Indian cheese – Paneer, diced capsicum & onions in almond, cashew & tomato based aromatic sauce.	
<u>Tofu Mushroom Matar</u> (V/GF)	15.00
Tofu, Mushrooms & Green Peas in creamy tomato based sauce finished with cream.	
<u>Aloo Kofta Curry</u>	15.00
Potato balls in rich, aromatic cashew nut & almond sauce.	
<u>Mushroom & Eggplant Chettinad</u> (GF)	15.00
Mushroom & Eggplant in peppery, coconut flavored sauce.	
Aloo Baingan (Potato & Eggplant)	14.50
Aloo Gobhi (Potato & Cauliflower)	
Aloo Matar (Potato & Peas)	
Mixed Vegetables	
in a tangy tomato sauce, tempered with pickling seeds.	

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Non-Vegetarian

Seafood

<u>Prawn</u>	23.95
<u>Fish (Barramundi)</u>	20.50
<u>Seafood</u> – Prawns & Fish	22.50

Choice of Sauce

Malabari – Coconut milk and curry leaves flavored sauce. (GF)

Vindaloo – Very Hot, Sweet & sour sauce from Goa. (GF)

Chettinad – Peppery, coconut flavored sauce. (GF)

Chicken

<u>Butter Chicken</u> (GF)	16.90
Chicken cooked in rich buttery & creamy sauce.	

<u>Chicken Chettinad</u> (GF)	16.25
Spicy, coconut & pepper flavored South Indian style Chicken curry.	

<u>Chana Chicken</u> (GF)	16.25
Home style Chicken curry with chick peas.	

<u>Mango Chicken</u> (GF)	16.25
Chicken curry flavored with Mango puree.	

<u>Chicken Mushroom Korma</u> (GF)	16.90
Chicken & Mushroom cooked in rich, aromatic & creamy almond & cashew sauce.	

<u>Chicken Vindaloo</u> (GF)	16.25
Sweet & Sour Chicken & Potato curry from Goa. (V.HOT)	

<u>Saag Chicken</u> (GF)	16.00
Chicken cooked in tomato & pureed spinach sauce.	

<u>Chicken Rogan Josh</u> (GF)	15.25
Chicken cooked in spicy tomato and yoghurt sauce.	

<u>Chicken Chutney</u> (GF)	15.25
Chicken cooked in mint & coriander flavored spicy tomato & yoghurt sauce.	

<u>Chef's Special Chicken</u> (GF)	16.50
Chicken, Capsicum and Onion cooked in coconut flavored, crazy HOT n spicy sauce.	

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LAMB

Lamb Mushroom Korma (GF) 18.90
Lamb and Mushrooms in creamy almond & cashew based sauce.

Lamb Vindaloo (GF) 18.50
Sweet & Sour Lamb & Potato curry from Goa. (V.HOT)

Lamb Roganjosh (GF) 18.50
Lamb cooked in spicy tomato and yoghurt sauce.

Saag Lamb (GF) 18.90
Lamb cooked in tomato & pureed spinach sauce.

Keema Baingani (GF) 16.50
Lamb mince and Eggplant in creamy nutty sauce.

BEEF

Saag Beef (GF) 18.90
Beef cooked in tomato & pureed spinach sauce.

Beef Roganjosh (GF) 18.50
Beef cooked in spicy tomato and yoghurt sauce.

Beef Vindaloo (GF) 18.50
Sweet & Sour Beef & Potato curry from Goa. (V.HOT)

Beef Mushroom Korma (GF) 18.90
Beef and Mushrooms in creamy almond & cashew based sauce.

GOAT

Goat Roganjosh (GF) 19.00
Goat meat cooked in spicy tomato & yoghurt sauce.

Goat Vindaloo (GF) 19.00
Sweet & Sour Goat & Potato curry from Goa. (V.HOT)

Saag Goat (GF) 19.00
Goat cooked in tomato & pureed spinach sauce.

Goat Himachali (GF) 19.00
Goat cooked with sweet red wine, apple puree in tomato based sauce.

Goat Mushroom Korma (GF) 19.00
Goat and Mushrooms in creamy almond & cashew based sauce.

Chef's Special LAMB / BEEF OR GOAT (GF) 19.00
Diced Meat, Capsicum and Onion cooked in coconut flavored, crazy HOT n spicy sauce.

Accompaniments

<u>Plain Basmati Rice</u>	Small -3.50	Large - 4.75
<u>Butter Naan</u>		4.00
<u>Garlic Naan</u>		4.50
<u>Cheese Naan</u>		5.00
<u>Chilli & Cheese Naan</u>		5.00
<u>Garlic & Cheese Naan</u>		5.00

Add Ons (GF)

<u>Mango chutney</u>	2.50
<u>Mixed or Lime or Mango or Chilli Pickle</u>	2.50
<u>Date & Tamarind Chutney</u>	2.50
<u>Cucumber Raita</u>	3.50
<u>Poppadum Basket (6pcs)</u>	5.00
<u>Garden Salad</u>	5.00

Desserts

<u>Gulab Jamun</u>	5.00
Deep fried, flavored syrup coated milk balls. (2pcs)	
<u>Carrot Halwa (GF)</u>	5.50
Shredded Carrots cooked with ghee, milk, cream and nuts.	

Thirst Quencher

Coke / Coke Zero / Diet / Lemonade / Fanta / Solo	3.25
MEXICAN Cola / Orange / Tamarind / Guava / Lime	5.00
INDIAN Cola - Thums Up (300 ml)	3.75
INDIAN Lemonade – Limca (300)	3.75
Fruit Drink – Mango / Guava / Mangosteen / Lychee	4.00
Coconut Water	4.50
Aloe Vera Juice	4.50
Ginger Beer / Lemon Lime Bitter	3.75
Juices – Orange / Apple	3.00
Mango Lassi	4.50
Bottled Water (600 ml)	2.00
Mineral Water / Soda	3.50
Chaii (Tea leaves brewed with spices, served with or without milk)	4.00
Tea (Mint, Jasmine, Chamomile, Earl Grey, Green)	3.50

Kids' Food

<u>Fish N Chips</u>	10.50
<u>Chicken Schnitzel N Chips</u>	10.50

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Restaurant Hours

LUNCH

For GROUP bookings only.

Take Away – 10.00 am to 12.00 pm

DINNER

Everyday - 5 PM Onwards

For questions and bookings, please call:

02 47825536

* We welcome group bookings with pre – ordered menu for functions / parties.

* We can prepare and deliver food for your gatherings.

Ask us for our BULK FOOD PRICES.

* We can cater to small tour buses on the best negotiable prices.

Welcome to Anki's

We are a family run restaurant with a small kitchen and “just one Chef in the kitchen at any time, every day”.

Your patience, from entering the restaurant till the payment will be very much appreciated.

We don't like doing it, but we have to add a 10% surcharge to your bill on all Public Holidays.

We DO NOT have guest toilets; but if needed, you are welcome to use our staff toilet located behind the restaurant building.

Thank you for giving us a chance to serve you, hopefully we will make your taste buds happy.

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