

ALL CURRIES CAN BE COOKED MILD, MEDIUM OR HOT AND SERVED WITH COMPLIMENTARY SAFFRON RICE

Seafood (Prawn Or Fish) \$23.95

Butter GF NF

Fresh seafood cooked with mild spices, tomato and creamy sauce

Masala GF NF

Fresh seafood cooked with capsicum, tomato and finish with cream

Madras (Coconut) GF NF Fresh seafood cooked with coconut cream, selected hot spices and finish with onion gravy

Mixed Seafood Masala GF NF

Pan fried seafood cooked with selected spices onion, tomato, capsicum and cream and finished with fresh herbs

Malabar GF NF

Fresh seafood cooked with onion gravy and coconut cream and mild spices

Jalfrezi GF NF Fresh seafood delicately spiced, cooked with onion, capsicum, tomato finished with vinegar and onion gravy

Punjabi GF NF

Fresh seafood cooked in Indian traditional style with fresh ginger, garlic, onion, tomato and selected spices and finish with fresh herbs

Kashmiri GF

Fresh seafood marinated in fresh fruits sauce and cooked in creamy sauce

Korma GF

Fresh seafood cooked with ground almond, cashew and selected spices and finished with cream

Chef's Special Curries \$23.95

Choice of Lamb, Beef, Chicken, Prawn, Fish or Vegetable / Paneer

Vindaloo GF NF Your choice of vegetable or meat cooked with special hot spices and vinegar

Kadahi GF NF Choice of meat stir fried with capsicum, tomato, onion and finished with sweet and sour onion gravy and touch of spices

Special Creamy Tadaka GF NF Choice of meat cooked with onion, tomato, chilli, hot spices, touch of cream and finished with coriander

Sindi Chilli GF NF Choice of meat cooked with ginger, garlic, special hot spices and fresh chilli and finished with onion gravy and fresh coriander

Dhansak GF Choice of meat simmered with yellow lentil touch with diced fruit salad and yoghurt, hot spices and finish with fresh coriander

Goat GF NF A traditional Indian goat curry meat on the bone cooked in hot spices and finish with fresh coriander

Chef's Special Chilli Curry GF NF Choice of meat cooked with fresh garlic, onion, capsicum, touch of sweet chilli sauce and onion gravy finish with fresh coriander

Biryani & Rice

BIRYANI

Chicken / Beef / Lamb / Veg. GF NF \$21.95

Rice cooked with touch of ginger, garlic, onion, tomato and spices with choice of your meat or vegetables

Seafood Biryani Fish / Prawn GF NF \$22.95

Plain Rice GF V NF \$3.00

Matter Pilau Rice GF V NF \$4.95

Rice cooked with touch of cumin seeds, peas and finished with coriander

Coconut Rice GF V NF \$4.95

Rice simmered in coconut cream and finished with coconut powder

Mushroom and Onion Rice GF V NF \$4.95

Rice cooked with fresh mushroom and onion with touch of spices and finish with coriander

Naan Bread

Naan A traditional Indian naan cooked in tandoor \$4.95

Garlic Naan Touch of garlic to flavour \$5.95

Cheese and Spinach Naan \$6.95

Naan bread stuffed with cheese and spinach

Cheese and Spinach with Garlic \$7.55

Naan stuffed with cheese and spinach and touch of garlic

Cheese Naan Naan filled with cheese \$6.95

Cheese and Garlic Naan \$6.95

Naan stuffed with cheese and touch of garlic

Masala Kulcha \$5.95

Naan bread stuffed with lightly spiced potatoes and peas

Keema Kulcha Naan stuffed with spiced lamb mince \$6.95

Chicken and cheese Naan \$7.55

Naan bread filled with diced chicken and cheese

Peshwari Naan \$6.95

Naan stuffed with ground nuts and dried fruits

Pommy Naan \$6.95

Naan stuffed with cottage cheese, chilli, onion and fresh coriander

Chef's Special Chilli Naan \$6.95

Naan filled with potatoes, cheese, onion, spices and fresh chilli

Onion Kulcha \$5.95

Naan bread filled with chopped onion and spices

Chapati / Roti \$4.95

Simple Indian bread made with whole meal flour vegan

Paratha Buttered and layered bread made with whole meal flour \$5.55

Gluten Free Naan \$7.95

Any of your choice garlic, cheese or cheese and spinach, pommy naan/chilli naan/masala kulcha/onion kulcha/ chicken and cheese naan

Vegan Naan \$5.95

Plain, garlic, onion kulcha naan

Vegan Roti \$4.95

Plain Garlic Roti

Accompaniment

Mint Sauce / Cucumber Raita /

Mango Chutney / Pickles / Pappadams Each \$3.95

Tomato, Cucumber & Onion Salad \$4.95

Chips \$6.95

Kids Menu

Chocolate Naan \$6.95

Stuffed with chocolate paste and chocolate buttons

Chicken Nuggets and Chips \$10.95

Fish and Chips \$12.95

Drinks

Lassi Yoghurt base drink with your choice sweet and salty \$6.00

Mango Lassi Sweet lassi made with mango \$6.00

CANS Coke/Diet Coke/Sprite/Lemonade/Fanta \$3.50

Dessert

Gulab Jamun (2 per serve) \$4.95

Fully Licensed

BYO Wine Only

Take Away Menu



SADA PUNJAB INDIAN CUISINE

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At Horizon Shopping Centre Wellington Point

ENQUIRIES & BOOKING

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Seafood and Chef's special \$2 extra

OPEN EVERYDAY: 5pm to 9pm

Wednesday Buffet - \$25.95
Kids Under 12 years are \$14.95

SPECIAL PUNJABI DEAL for Two \$68.95

Chicken Tikka (1 serve), 2 Main Curries,
2 Saffron Rice, Two Naan (Your Choice),
Raita and Pappadum

Save upto \$10



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Gluten Free Available

Dairy Free Available

ENTREES

Chicken Tikka (4 serve) **GF NF** \$13.95

Boneless chicken pieces marinated in yoghurt, fresh herbs, spices and cooked in tandoor oven

Tandoori Chicken **Half: \$13.95 Full: \$21.95**

Chicken with bone marinated in yoghurt, fresh herbs, spices and cooked in tandoor oven **GF NF**

Pakora **GF NF**

Prawn \$18.95, Chicken \$13.95, Fish: \$13.95

Marinated slightly spiced with ginger, garlic, battered and fried.

Lamb Cutlets (4 per serve) **GF NF** \$21.95

Lamb cutlets marinated in yoghurt, ginger, garlic and cooked in tandoor oven

Lamb Sheekh Kabab (4 per serve) **GF NF** \$13.95

Lamb mince blended in herbs, skewered and cooked in tandoor oven

Vegetable Pakora (4 per serve) **GF V NF** \$10.95

Mixed vegetables lightly spiced, dipped in chickpea batter and fried

Mushroom Pakora (12 per serve) **GF V NF** \$13.95

Fresh mushroom is marinated with blended spices and dipped in chickpea batter and fried

Paneer Pakora (8 per serve) **GF NF** \$13.95

Pieces of fresh cottage cheese dipped in spicy chickpea batter and fried

Gobi (Cauliflower) Pakora (12 Per Serve) \$13.95

Fresh couliflower pieces dipped in spicy, chickpea batter then fried **GF NF**

Tandoori Prawn (8 per serve) **GF NF** \$19.95

Prawns marinated in yoghurt and spices and cooked in tandoor oven

Chilli Prawn (8 per serve) **GF** \$19.95

Prawns sauteed and simmered in fresh ginger, garlic and spice blend

Onion Bhaji (4 per serve) **GF V NF** \$10.95

Small balls of onion flitter dipped in chickpea batter with spices and gently fried

Vegetable Samosa (2 per serve) **NF** \$7.95

Potatoes with peas, cumin seeds filled in special home made pastry and fried

Meat Samosa (2 per serve) **NF** \$8.95

Spiced lamb minced meat seasoned with fresh herbs, onion, capsicum and spices filled in special made pastry and fried

Vegetarian Entrees (2 person) **NF** \$17.95

2 pieces each of vegetable pakora vegetable samosa, mushroom pakora and onion bhaji

Mixed Entrees (2 person) **GF NF** \$19.95

2 pieces on onion bhaji, chicken tikka, vegetable pakora and lamb sheekh kebab

Tandoori Entrees (2 person) **GF NF** \$21.95

2 pieces each of fish pakora, lamb sheekh kebab, lamb cutlets and tandoori chicken

V-Vegan, GF-Gluten Free, VR-Vegan on Request, NF-Nut Free

MAIN COURSE

Chicken \$21.95

Butter Chicken **GF NF**

Boneless curried chicken pieces cooked in tandoor oven with mild spices, tomato and creamy sauce

Chicken Tikka Masala **GF NF**

Fresh chicken pieces cooked with capsicum, tomato and finish with cream

Mango Chicken **GF NF**

Fresh chicken pieces prepared with mild spices, mango and finish with cream

Sour Lime Chicken **GF NF**

Fresh chicken pieces cooked in yoghurt, lemon juice and mix of spices

Chicken Korma **GF** Rich chicken cooked with ground almond, cashew with selected spices & finish with cream

Chicken Madras **GF NF** Boneless chicken pieces cooked with coconut cream, selected hot spices & finish with onion gravy

Chicken Do-Piyaza **GF NF** Fresh chicken fillet cooked with onion, mushroom, spices and finish with yoghurt

Punjabi Chicken **GF NF**

Boneless chicken pieces cooked in Indian traditional style with fresh ginger, garlic, onion, tomato and selected spices and finish with fresh herbs

Bhoona Chicken **GF NF** Delicious south Indian curry cooked with fresh garlic, onion, capsicum, fresh herbs and spices

Chicken Jalfrezi **GF NF**

Boneless fresh chicken pieces delicately spiced cooked with onion, capsicum, tomato and finished with vinegar and onion gravy sauce

Chicken Mushroom **GF NF**

Fresh boneless chicken pieces and fresh mushroom cooked with onion gravy and cream and finished with fresh herbs

Chicken Kashmiri **GF** Marinated chicken pieces cooked with diced fruit, selected spices and finished with cream

Chicken Subji **GF NF**

Chicken pieces and fresh vegetable cooked with garlic, ginger and touch of onion gravy and finish with coriander.

Chicken Saag **GF NF** A famous Indian dish of marinated chicken cooked with fresh spinach, special herbs and selected spices

Chicken Rogan Josh **GF NF** Marinated chicken pieces cooked with tomato, onion gravy, selected spices and finish with fresh coriander

Red Meat Curries

Lamb Or Beef \$21.95

Butter **GF NF** Your choice of meat cooked with mild spices, tomato and creamy sauce

Masala **GF NF** Tender Pieces of red meat cooked with capsicum, tomato and finished with cream

Rogan Josh **GF NF** Your choice of meat cooked with tomato, onion gravy, selected spices and finish with fresh coriander

Korma **GF** Ground almond and cashew and selected spices used to cook this rich creamy curry

Madras **GF NF** Tender pieces of red meat cooked with coconut cream, hot spices and onion gravy

Nawabi **GF** Marinated pieces of meat cooked with diced fruit, selected spices and finished with cream

Malabar **GF NF** Mild curry cooked with onion gravy and desiccated coconut cream and mild spices

Do-Piyaza **GF NF** Diced cubes of meat cooked with onion, mushroom, yoghurt, hot spices and finished with cream

Punjabi **GF NF** Diced pieces of red meat cooked in Indian traditional style with fresh ginger, garlic, onion, tomato and selected spices finish with fresh herbs

Pasanda **GF NF** Your choice of meat cooked with mild spices, onion gravy & finished with cream

Saag **GF NF** A famous Indian dish of red meat cooked with fresh spinach and special herbs and selected spices

Subji **GF NF** Tender pieces of red meat and fresh vegetable cooked with garlic, ginger, onion gravy and finish with fresh coriander.

Bhoona **GF NF** Delicious south Indian red meat cooked with garlic, onion, capsicum, tomato and fresh herbs and selected spices

Jalfrezi **GF NF** Diced cubes of red meat cooked with onion, capsicum, tomato and finished with vinegar and onion gravy sauce

Mushroom **GF NF** Pieces of meat and fresh mushroom cooked with onion gravy and cream and finished with fresh herbs

Vegetarian / Vegan \$20.95

Paneer / Alu / Vegetable

All vegetarians meals can be cooked Vegan on request

Saag **GF NF VR** Your choice of cubes of golden potatoes or homemade cottage cheese or vegetables cooked with spinach and delicacy blends herbs and spices

Veg. Korma **GF VR** Fresh vegetables cooked with creamy sauce with ground of almond, cashew and finish with mild spices

Butter (Veg / Paneer / Kofta) **GF NF VR** Homemade cottage cheese and fresh cooked vegetables cooked with tomato creamy butter sauce with mild spices

Tikka Masala (Veg / Paneer / Kofta) **GF NF VR** Cubes of cottage cheese or potatoes or fresh vegetables cooked with capsicum, tomato and finish with cream and mix of spices

Daal Makhani **GF NF VR** Black lentils cooked in variety of spices with ginger and fresh coriander and finish with cream

Punjabi Daal **GF NF V** Black lentils cooked with onion, tomato and spices finish with fresh coriander

Malai (Paneer / Kofta) **GF VR** Delicious balls of paneer and potatoes deep fried and cooked in creamy sauce

Mixed Vegetables **GF NF V** Our special mix vegetables curry seasoned with potatoes, garden peas & fresh mushroom

Chickpea Masala **GF NF V** Famous North Indian dish cooked with ginger, garlic, onion, tomatoes and selected spices and finish with fresh coriander

Matter (Paneer / Alu) **GF NF VR** A popular Indian dish - golden potatoes cooked with fresh peas or cubes of homemade paneer and roasted spices and finished with fresh coriander

Vegetable Madras **GF V NF** Fresh mixed vegetables cooked with coconut cream, hot spices and onion gravy

Alu Gobi **GF V NF** A popular Indian dish: Fresh cauliflower with potatoes cooked with ginger, garlic and slightly spiced finish with fresh coriander

Special Mushroom Curry **GF NF VR** Fresh mushroom cooked with ginger, garlic touch of onion gravy and finish with cream and fresh coriander.

Bombay Potatoes **GF V NF** Pan fried potatoes with garlic, onion and lightly spiced

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