

# ENTREES

# SIDES & DESSERT

## VEGETARIAN STARTERS

<b>Onion Pakora (Vegan/GF)</b> 2 pcs onion chickpeas flour fritter	\$4.50
<b>Vegetable Samosa (Vegan)</b> 2 pcs of crispy patties stuffed with seasoned potatoes & green peas	\$4.99
<b>Paneer 65</b> Cottage cheese sautéed in special yoghurt sauce, tempered with chillies & curry leaves	\$13.99
<b>Chilli Paneer</b> Paneer cubes tossed in ginger garlic, soya, onion, chillies, & seasoning	\$13.99
<b>Gobi Manchuria (Vegan)</b> Cauliflower florets cooked in Manchurian sauce, chillies, & soya sauce	\$13.99
<b>Bombay Aloo (Vegan/GF)</b> Boiled Potatoes diced and toasted with Onion, Chilli flakes & fresh coriander	\$13.99

## CHICKEN STARTERS

<b>Chicken 65</b> Marinated chicken sautéed in special yoghurt sauce and tempered with chillies & curry leaves	\$14.99
<b>Chilli Chicken</b> Battered chicken tossed in ginger, garlic, soya, onion, chillies & seasoning	\$14.99
<b>Chicken Manchuria</b> Battered chicken cubes cooked in Manchurian sauce, chillies & soya sauce	\$14.99
<b>Sweet Chilli Chicken</b> Fried marinated chicken toasted in Capsicum, Onion, spring onion, sweet chilli & soya sauce	\$14.99
<b>Chicken Tikka (GF)</b> Boneless chicken marinated with yogurt sauce, herbs & cooked in tandoor oven & served with salad & mint chutney	\$11.99
<b>Drumsticks (2 pieces) (GF)</b> Deep fried marinated with corn flour, spice & herbs	\$4.99

## SEAFOOD STARTERS

<b>Chilli Fish</b> Marinated deep fried fish with onion & capsicum special chilli sauce	\$18.99
<b>Fish Manchurian</b> Fried marinated fish toasted in spring onion & soya sauce	\$18.99
<b>Chilli prawns (GF)</b> A traditional piece of prawns toasted with onion & capsicum, chilli flakes, fresh coriander	\$18.99
<b>Garlic Prawns (GF)</b> Marinated deep fried prawns with fresh garlic, spring onion toasted in special sauce.	\$18.99

## TANDOORI NAANS

Plain Naan	\$2.99
Butter Naan	\$3.99
Garlic Naan	\$4.99
Cheese Naan	\$5.49
Cheese & Garlic Naan	\$5.99
Peshwari Naan	\$6.49

## KID'S MENU

Chips and Nuggets (8 pieces & chips)	\$9.99
Onion Rings (6 pieces & chips)	\$8.99
Regular chips	\$4.99
Large Chips	\$5.99

## ACCOMPLISHMENTS

<b>Pappadums (4 pieces)</b> Crispy lentil wafers	\$1.99
Indian raita	\$2.99
Cucumber raita	\$3.49
Tomato & onion salad	\$3.49
Mango chutney	\$2.49
Hot mix pickle	\$2.49

## DESSERTS

<b>Gulab Jamun (2 pieces)</b> Milk dumplings fried & dipped in syrup	\$3.99
<b>Rasmalai (2 pieces)</b> Famous Indian dessert made of homemade cheese served with sweetened reduced milk & garnished with pistachio	\$3.99
<b>Shahi Tukda/ Double ka Metha</b> Creamy milk added with nuts, toasted bread pieces	\$4.95

## DRINKS

Mango Lassi	\$4.49
Sweet Lassi	\$4.49
Soft Drinks	\$4.99
Chai (Traditional South Indian Tea with Cardamom)	\$3.99



**INDIAN TREE**  
AUTHENTIC HYDERABAD BIRYANI

## TAKEAWAY MENU

**INDIAN TREE**  
AUTHENTIC HYDERABAD BIRYANI

Shop 36A, Grand Central, beside Max Brenner.)  
<https://eatsee.menu/indiantree>  
07 4569 6100



# MAINS

# MAINS

# MAINS

## LAMB CURRIES

<b>Lamb Rogan Josh (GF)</b> An exotic lamb curry cooked with an assortment of spices, onions & tomatoes	\$17.99
<b>Kadai Gosht (GF)</b> Lamb sautéed with onions, tomatoes, bell peppers & exotic spices	\$17.99
<b>Lamb Korma (GF)</b> Lamb cooked in a special mild cashew gravy, onion sauce with a touch of thick cream	\$17.99
<b>Lamb Vindaloo (GF)</b> Boneless lamb cooked with special vindaloo sauce, vinegar & finished with boiled potatoes & fried onions	\$17.99
<b>Lamb Saag (GF)</b> Lamb simmered with spinach, fenugreek, fresh ginger & spices	\$17.99
<b>Lamb Madras (GF)</b> Lamb cooked in South Indian style with fresh curry leaf & mustard seeds in coconut cream	\$17.99
<b>Lamb Methi (GF)</b> Lamb cooked in traditional style with fresh fenugreek leaf, onion sauce & touch of cream	\$17.99

## VEGETABLE CURRIES

<b>Paneer Butter Masala (GF)</b> Fresh homemade cottage cheese cooked in special creamy cashew nut gravy	\$14.99
<b>Kadai Paneer (GF)</b> Cottage cheese special kadai Masala toasted with onion gravy, capsicum, onion & curry leaf	\$14.99
<b>Palak Paneer (GF)</b> Spinach cooked with onion, tomato, ginger, garlic, cottage cheese & spices	\$14.99
<b>Muttar Paneer (GF)</b> Cottage cheese and green peas cooked in onion & tomato sauce with spices	\$14.99
<b>Malai Methi Paneer (GF)</b> Indian cottage cheese cooked with fresh fenugreek leaf, onion sauce, cashew gravy & topped with thickened cream	\$14.99
<b>Mixed vegetable curry (Vegan/GF)</b> Seasonal fresh vegetables cooked with chef's special choice of spices	\$14.99
<b>Aloo Baingan (Vegan/GF)</b> Traditional deep-fried eggplant & potato with onion gravy	\$14.99
<b>Chana Masala (Vegan/GF)</b> Chickpeas slowly simmered with potatoes, onions, tomatoes & mild spices	\$14.99
<b>Dal Tadka (Vegan/GF)</b> Yellow lentils tempered with onions, tomatoes, curry leaves & mild spices	\$14.99
<b>Spinach Dal (Vegan/GF)</b> Yellow lentils cooked with creamy spinach gravy	\$14.99

## CHICKEN CURRIES

<b>Butter Chicken (GF)</b> Boneless chicken marinated & cooked in creamy tomato cashew nut sauce	\$15.99
<b>Chicken Tikka Masala (GF)</b> Marinated boneless pieces of chicken grilled & sautéed in a delicious creamy sauce	\$15.99
<b>Chicken Korma (GF)</b> Boneless chicken cooked in a special mild cashew gravy, onion sauce with a touch of thick cream	\$15.99
<b>Mango Chicken (GF)</b> Boneless chicken tandoor cooked with mango puree, almonds & onion sauce	\$15.99
<b>Saag Chicken (GF)</b> Boneless chicken simmered with spinach, fenugreek, ginger & spices	\$15.99
<b>Mathi Chicken (GF)</b> Boneless chicken cooked in traditional style fresh fenugreek leaf, onion sauce with touch of cream	\$15.99
<b>Special Kadai Chicken (GF)</b> Boneless chicken cooked in special kadai gravy then toasted with capsicum, onion, curry leaf to produce a traditional flavour	\$15.99
<b>Chicken Madras (GF)</b> Chicken cooked South Indian style with fresh curry leaf and mustard seeds in coconut cream	\$15.99
<b>Indian Tree Special Chicken (GF)</b> A famous south Indian chicken was created for Nizams with selected spices to make rich gravy with exotic flavour	\$15.99
<b>Chicken Mushroom (GF)</b> Boneless chicken & sautéed mushroom cooked together in a mild sauce	\$15.99
<b>Chicken Vindaloo (GF)</b> Boneless chicken cooked with special vindaloo sauce, vinegar & finished with boiled potatoes & fried onions	\$15.99



## INDO-CHINESE DISHES

<b>Veg fried Rice / Noodles</b> Rice / Noodles stir fried with Asian sauces & seasonal vegetables	\$12.99
<b>Egg Fried Rice / Noodles</b> Rice / Noodles stir fried with eggs, vegetables & Asian sauces	\$13.99
<b>Chicken Fried Rice / Noodles</b> Rice / Noodles stir fried with chicken, eggs & seasonal vegetables	\$14.99

## SPECIAL AUTHENTIC HYDERBADI DUM BIRYANI

<b>Veg Biryani</b> Aromatic saffron rice cooked with fresh vegetables & fresh herbs	\$10.99
<b>Egg Biryani</b> Basmati rice cooked with boiled eggs in a special mix of spices & herbs	\$11.99
<b>Chicken Biryani</b> Chicken simmered in natural juices with the aid of the choicest spices in basmati rice	\$12.99
<b>Chicken 65 Biryani</b> Boneless chicken marinated with special sauces cooked with basmati rice in special spices & herbs	\$13.99
<b>Goat Biryani</b> Basmati rice flavored with saffron and cooked with goat in a special mix of spices & herbs	\$14.99

## STEAMED RICE

<b>Plain Rice</b> Plain Basmati rice	\$3.49
<b>Zeera Rice (Vegan/ GF)</b> Basmati rice with cumin seeds	\$5.49
<b>Saffron Rice (Vegan/ GF)</b> Saffron colored rice	\$6.99
<b>Basmati Biryani Rice (Vegan/ GF)</b> Basmati rice cooked with special mix of spices & herbs	\$7.99

## BIRYANI'S FAMILIES & JUMBO PACKS

Veg Biryani Family / Jumbo Pack	\$50 / \$65
Chicken Biryani Family / Jumbo Pack	\$55 / \$70
Chicken 65 Biryani Family / Jumbo pack	\$60 / \$75
Goat Biryani Family / Jumbo pack	\$60 / \$75