

## MAHARAJA'S MAIN COURSES (TAKE-AWAY)

### DRINKS

LASSI (sweet or salted) From home made yoghurt.	\$5.50
ORANGE or APPLE JUICE	\$3.95
COKE or LEMONADE	\$2.95

### DESSERTS

GULAB JAMUN North Indian sweet made from home made condensed whole milk, served in syrup.	\$6.50
GULAB JAMUN with ICE CREAM	\$7.50
MANGO KULFI Indian icecream made with fresh mangoes	\$6.50
LYCHEES ICECREAM	\$6.50



**Moonee Beach 6653 6647**  
**Port Macquarie 6584 7377**  
 Corner of Short & Clarence Streets, 73 Clarence St  
**Laurieton 6559 8322**  
 80 Bold Street

## Dine-in Banquet meals For Four (4) or more

### BANQUET No.1 - \$23.95 per head (Dine-in Only)

**ENTREE:** PAPADAMS  
**MAIN:** CHICKEN CURRY, ROGAN JOSH, DAL, BASMATI RICE, NAAN

### BANQUET No.2 - \$28.95 per head (Dine-in Only)

**ENTREE:** PAPADAMS, CHICKEN WINGS  
**MAIN:** CHICKEN CURRY, ROGAN JOSH, BEEF JAL FREJI, DAL, BASMATI RICE, NAAN, RAITA

### BANQUET No.3 - \$34.95 per head (Dine-in Only)

**ENTREE:** PAPADAMS, PAKORAS, CHICKEN WINGS  
**MAIN:** BEEF CURRY or BEEF JALFREJI, CHICKEN VINDALOO or CHICKEN CURRY, ROGAN JOSH, LAMB KORMA, BASMATI RICE, NAAN, RAITA, PICKLE  
**DESSERT:** ICE CREAM

### BANQUET No.4 - \$42.95 per head (Dine-in Only)

**ENTREE:** PAPADAMS, PAKORAS, VEG or KEEMA SAMOSAS, TANDOORI CHICKEN  
**MAIN:** BUTTER CHICKEN, LAMB CURRY or SAAG GOSHT, BEEF VINDALOO or FISH MASALA, SUBJI-VEG, BASMATI RICE, NAAN, RAITA, PICKLE or CHUTNEY  
**DESSERT:** GULAB JAMUN with ICE CREAM, TEA or COFFEE

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TAKE AWAYS Available - Pick-up Only • 10% surcharge on Public Holidays



# MAHARAJA

## TANDOORI-INDIAN RESTAURANT

Dinner - 7 days.  
 From 10.30am to 9pm.

Shop FT01 Moonee Beach Shopping Centre,  
 Moonee Beach (Opposite Coles)  
 PHONE: 6653 6647

BYO ONLY

## MOONEE'S "FINEST" INDIAN RESTAURANT

### VEGETARIAN & NON-VEGETARIAN

#### TO START WITH

**VEGETABLE SAMOSAS** 2 per serve  
 (1/2 serve \$3.95) \$7.50

Mashed potatoes, green peas and spices filled into a pyramid shaped dough, crisp fried, and served with home made fresh mint chutney.

**KEEMA SAMOSAS** 2 per serve  
 (1/2 serve \$3.95) \$7.95

Spiced mince lamb wrapped in a triangular home made pastry.

**PAKORAS** 4 per serve  
 (1/2 serve \$3.45) \$7.50

Spinach & onion battered in pea flour.

**ONION BHAJI** Onion Bhaji served with mint sauce \$7.50

**PAPADAMS** 4 per serve \$3.50

**LAMB CUTLETS** 4 for \$19.95  
 marinated in yoghurt overnight with various spices from the spice box

From the Earthen Oven - TANDOOR.

**TANDOORI CHICKEN** \$17.95  
 (1/2 serve \$11.95)

Chicken marinated in fresh yoghurt with various spices.

**CHICKEN TIKKA** 4 per serve \$13.95

Boneless chicken subtly marinated overnight in rare spices from the spice box of the Master Chef and done to perfection in the Tandoor.

**SEEKH KEBAB** \$14.95

Tender minced lamb flavoured with fresh herbs and roasted in the Tandoor.

**CHICKEN WINGS** \$14.95

Chicken wings marinated in secret recipe and roasted in the Tandoor.

**M.S. PLATTER** \$16.95

A combination of some of the above entrees.

**MIX ENTREES** \$24.95

5 item combination of the above entrees.

# MAHARAJA'S MAIN COURSES (TAKE-AWAY)

<b>CHICKEN (MURGH)</b> <b>CHICKEN CURRY</b>	\$16.95
Traditional chicken curry	
<b>CHICKEN MAKHANNI (Mild)</b>	\$16.95
Boneless chicken cooked in creamy sauce with crushed cashew nuts.	
<b>CHICKEN MADRAS</b>	\$16.95
Boneless chicken cooked in creamy masala sauce with crushed cashew nuts and coriander.	
<b>CHICKEN TIKKA MASALA</b>	\$17.95
Boneless Chicken pieces roasted in tandoor and cooked in spicy masala.	
<b>BUTTER CHICKEN (Mild)</b>	\$17.95
Chicken marinated and roasted in tandoor and cooked in creamy sauce with herbs.	
<b>MANGO CHICKEN (V. Mild)</b>	\$17.95
Fillet of chicken cooked in a delicious mango sauce.	
<b>CHICKEN VINDALOO (Hot!)</b>	\$16.95
Hot and spicy dish created for those who love the taste of Vindaloo	
<b>CHICKEN SAAGWALA</b>	\$16.95
Chicken cooked with spinach, herbs and spices.	
<b>CHICKEN JAL FREJI</b>	\$16.95
Chicken cooked with potatoes & tomatoes in spicy masala sauce.	
<b>CHICKEN (MURGH SPECIAL)</b>	\$16.95
Chicken with bone and boneless marinated and roasted in tandoor and cooked in spicy creamy sauce with herbs.	
<b>CHICKEN DO-PIAZA</b>	\$17.95
Boneless chicken cooked with capsicum and onion based sauce.	

<b>LAMB (GOSHT)</b> <b>LAMB CURRY</b>	\$18.95
Lamb cooked in tomato, yoghurt, and onion with fresh ginger.	
<b>LAMB KORMA (Mild)</b>	\$18.95
Lamb cooked in creamy sauce with crushed cashew nuts.	
<b>LAMB DO-PIAZA</b>	\$18.95
Lamb cooked in marinated yoghurt and onion based sauce.	
<b>ROGAN JOSH</b>	\$18.95
Speciality in Kashmir, lamb pieces cooked in traditional Kashmiri style.	
<b>SAAG GOSHT</b>	\$18.95
Lamb blended to perfection with fresh green spinach and spices.	

<b>LAMB VINDALOO (Hot!)</b>	\$18.95
Hot and spicy dish created for those who love the taste of vindaloo.	
<b>LAMB MADRAS</b>	\$18.95
Lamb cooked in creamy masala sauce with crushed cashew nuts and coriander.	
<b>LAMB JAL FREJI</b>	\$18.95
Cooked with Potatoes & Spicy tomato based sauce.	

<b>BEEF</b> <b>BEEF CURRY</b>	\$16.95
Traditional beef curry.	
<b>BEEF KORMA (Mild)</b>	\$16.95
Beef cooked in creamy sauce with crushed cashew nuts.	
<b>BEEF JAL FREJI</b>	\$16.95
Beef cooked with potatoes and spicy tomato base sauce.	
<b>BEEF VINDALOO (Hot!)</b>	\$16.95
Hot and spicy dish created for those who love the taste of vindaloo.	
<b>MUMBAI BEEF</b>	\$16.95
Beef cooked with capsicum and tomatoes with creamy sauce and herbs.	
<b>SAAG BEEF</b>	\$16.95
Spinach and beef curry.	
<b>BEEF MADRAS</b>	\$16.95
Beef cooked in creamy masala sauce with crushed cashew nuts and coriander.	
<b>BEEF DO-PIAZA</b>	\$16.95
Beef cooked with capsicum and onion based sauce.	

<b>FISH (MACHLI)</b> <b>FISH MASALA</b>	\$18.95
Fillets of fish cooked in traditional curry.	
<b>FISH VINDALOO (Hot!)</b>	\$18.95
Fish fillets cooked in hot and spicy vindaloo sauce.	
<b>PANJUM FISH CURRY (Mild)</b>	\$18.95
Boneless pieces of fish simmered in spiced creamy sauce and coconut milk.	
<b>FISH JAL FREJI</b>	\$18.95
Fish cooked with potatoes & tomatoes in spicy masala sauce.	

<b>PRAWN (JHINGA)</b> <b>PRAWN MASALA</b>	\$20.95
Prawns cooked in a freshly ground spiced masala.	

<b>PRAWN MALABAR (Mild)</b>	\$20.95
Prawns cooked in cream, peas, capsicum, sauce and coconut milk.	
<b>PRAWN VINDALOO (Hot!)</b>	\$20.95
Prawns cooked in hot and spicy vindaloo sauce.	
<b>KADAI PRAWN</b>	\$20.95
Prawns cooked with garlic, capsicum, onion & tomato based sauce.	
<b>PRAWN SAAG</b>	\$20.95
Prawn cooked with fresh green spinach and spices.	

<b>VEGETARIAN MAINS</b> <b>MALAI KOFTA</b>	\$15.95
Potato balls stuffed with sultanas, peas, cooked in a cream based sauce.	
<b>MUTTER PANEER</b>	\$15.95
Home made cottage cheese and pea curry.	
<b>SAAG PANEER</b>	\$15.95
Cottage cheese and spinach curry.	
<b>POTATO &amp; PEA CURRY</b>	\$15.95
<b>MIXED VEGETABLES</b>	\$15.95
Fresh garden vegetables prepared in herbs, tomatoes and onion.	
<b>DAL MAKHANI</b>	\$15.95
Black Urad Pulse (lentils) cooked in butter with fresh ginger.	
<b>CHANNA MASALA</b>	\$15.95
Chick pea cooked in onion & tomato based sauce.	
<b>EGG CURRY</b>	\$15.95
Traditional egg curry.	
<b>POTATO &amp; EGG CURRY</b>	\$15.95
Boiled eggs & potatoes cooked in creamy masala sauce with coriander.	
<b>DAL MASALA</b>	\$15.95
Black lentils cooked in spicy tomato base sauce with butter.	
<b>CHEESE KOFTA</b>	\$15.95
Home made cottage cheese and potato balls cooked in creamy masala sauce.	
<b>VEGE KORMA</b>	\$15.95
Mixed vegetables cooked with creamy sauce.	

<b>BASMATI RICE (CHAWAL)</b> <b>PLAIN BASMATI RICE</b>	small \$4.95 large \$5.95
<b>PULAO RICE</b>	\$7.95
<b>JEERA RICE</b>	\$6.95
<b>LAMB BIRYANI</b>	\$16.95
Basmati rice cooked with lamb, herbs & spices.	
<b>CHICKEN BIRYANI</b>	\$16.95
Basmati rice cooked with chicken, herbs & spices.	
<b>BEEF BIRYANI</b>	\$16.95
Basmati rice cooked with beef, herbs & spices.	
<b>VEGETABLE BIRYANI</b>	\$16.95
Basmati rice cooked with mixed vegetables, herbs and spices.	
<b>KASHMIRI PULAO</b>	\$16.95
Basmati rice cooked with mixed fruits and crushed cashew nuts.	

<b>FRESH BREAD</b> <b>FROM TANDOOR (EARTHEN OVEN)</b>	
Varieties of traditional breads made from wholemeal and plain flour then baked in Tandoor.	
<b>NAAN</b> Plain flour	\$3.00
<b>ROTI</b> Wholemeal flour	\$3.00
<b>GARLIC NAAN</b> with garlic	\$4.00
<b>VEGETABLE PARATHA</b>	\$5.95
<b>KEEMA NAAN</b>	\$5.95
<b>PANEER NAAN</b>	\$5.95
Filled with home made cottage cheese with a touch of spice.	
<b>NAAN MAKHANNI</b>	\$3.95
<b>PESHWARI NAAN</b>	\$5.95

<b>SIDE DISHES</b> <b>RAITA</b>	\$4.95
Home made yoghurt and cucumber with a touch of spice.	
<b>PUNJABI SALAD</b>	\$6.40
<b>BANANA COCONUT</b>	\$2.95
<b>TOMATO ONION</b>	\$2.95
<b>PICKLES (each)</b>	\$2.95
Mango, lime, chilli	
<b>MIXED PICKLE</b>	\$2.95
<b>MANGO SWEET CHUTNEY</b>	\$2.95
<b>PLAIN YOGHURT</b>	\$4.95

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