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

#### **DRINKS**

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

#### **DESSERTS**

**GULAB JAMUN** \$6.50

North Indian sweet made from home made condensed whole

milk, served in syrup.

**GULAB JAMUN with ICE CREAM** \$7.50 MANGO KULFI \$6.50

Indian icecream made with

fresh mangoes

LYCHEES ICECREAM



Port Macquarie 6584 7377 Lunch Bar 6583 1636

Shop 6/7 Ritz Centre, Clarence St

Laurieton 6559 8322 **80 Bold Street Laurieton** 

Moonee Beach 6653 6647 **Shop FT01 Moonee Beach Shopping Centre** 

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

BANQUET No.1 - \$24.95 per head (Dine-in Only)

\$6.50

**ENTREE: PAPADAMS** 

CHICKEN CURRY, ROGAN JOSH, DAL, BASMATI RICE, NAAN

BANQUET No.2 - \$29.95 per head (Dine-in Only)

**ENTREE: PAPADAMS. CHICKEN WINGS** 

CHICKEN CURRY, ROGAN JOSH, BEEF JAL FREJI, DAL, BASMATI RICE, NAAN, RAITA

BANQUET No.3 - \$35.95 per head (Dine-in Only)

**ENTREE: PAPADAMS. PAKORAS. CHICKEN WINGS** 

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 - \$43.95 per head (Dine-in Only)

ENTREE: PAPADAMS, PAKORAS, VEG or KEEMA SAMOSAS, TANDOORI CHICKEN 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

## YOUR TASTE IS OUR PLEASURE

**FULLY LIC. or BYO** WINE ONLY

surcharge on Public Holidays

**Deliveries** 

or

MAHARAJA THE **BEST** QUALITY ON THE

TANDOORI-INDIAN **RESTAURANT OPEN 7 NIGHTS FROM 5.00pm TILL LATE** 

**PORT MACQUARIE** 

**Cnr Short & Clarence Sts** 73 Clarence Street, Port Macquarie PHONE: 6584 7377

## PORT'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

\$3.50

**PAPADAMS** 4 per serve

**LAMB CUTLETS** 3 for \$16.95 marinated in yoghurt overnight with various spices from the spice box

From the Farthen Oven -TANDOOR.

**TANDOORI CHICKEN** \$18.95

(1/2 serve \$11.95)

Chicken marinated in fresh yoghurt with various spices.

CHICKEN TIKKA 4 per serve \$14.95

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** \$15.95

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

**CHICKEN WINGS** \$15.95

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

M.S. PLATTER \$17.95

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)
-------------------------	-------------

10% surcharge on Public Holidays

Pick-up or Deliveries

\$18.95

		IVIALIALIAUA S
CHICKEN (MURGH) CHICKEN CURRY Traditional chicken curry CHICKEN MAKHANNI (Mild) Boneless chicken cooked in creamy sauce with crushed cashew nuts. CHICKEN MADRAS Boneless chicken cooked in creamy m sauce with crushed cashew nuts and o	\$17.95 asala	LAMB VINDALOO (Hot!) Hot and spicy dish created for those who love the taste of vinc LAMB MADRAS Lamb cooked in creamy masala crushed cashew nuts and coria LAMB JAL FREJI Cooked with Potatoes & Spicy based sauce.
CHICKEN TIKKA MASALA Boneless Chicken pieces roasted in tandoor and cooked in spicy mass BUTTER CHICKEN (Mild) Chicken marinated and roasted in ta and cooked in creamy sauce with he MANGO CHICKEN (V. Mild) Fillet of chicken cooked in a delicious r sauce. CHICKEN VINDALOO (Hot!) Hot and spicy dish created for those who love the taste of Vindaloo CHICKEN SAAGWALA Chicken cooked with spinach, herbs and spices. CHICKEN JAL FREJI Chicken cooked with potatoes & ton in spicy masala sauce. CHICKEN (MURGH SPECIAL) Chicken with bone and boneless ma and roasted in tandoor and cooked creamy sauce with herbs. CHICKEN DO-PIAZA	\$18.95 ala. \$18.95 indoor erbs. \$18.95 mango \$17.95 \$17.95 attoes \$18.95 irinated	BEEF BEEF CURRY Traditional beef curry. BEEF KORMA (Mild) Beef cooked in creamy sauce with crushed cashew nuts. BEEF JAL FREJI Beef cooked with potatoes and tomato base sauce. BEEF VINDALOO (Hot!) Hot and spicy dish created for those who love the taste of vinc MUMBAI BEEF Beef cooked with capsicum and with creamy sauce and herbs. SAAG BEEF Spinach and beef curry. BEEF MADRAS Beef cooked in creamy masala crushed cashew nuts and coria. BEEF DO-PIAZA Beef cooked with capsicum and coauce.
Boneless chicken cooked with capsicularion based sauce.  LAMB (GOSHT) LAMB CURRY Lamb cooked in tomato, yoghurt, and onion with fresh ginger. LAMB KORMA (Mild) Lamb cooked in creamy sauce with crushed cashew nuts. LAMB DO-PIAZA Lamb cooked in marinated yoghurt and onion based sauce. ROGAN JOSH Speciality in Kashmir, lamb pieces cooked in traditional Kashmiri style.	\$18.95 \$18.95 \$18.95 \$18.95	FISH (MACHLI) FISH MASALA Fillets of fish cooked in tradition curry. FISH VINDALOO (Hot!) Fish fillets cooked in hot and sprince vindaloo sauce. PANJUM FISH CURRY (Mild Boneless pieces of fish simmer in spiced creamy sauce and confish JAL FREJI Fish cooked with potatoes & to spicy masala sauce.  PRAWN (JHINGA)
SAAG GOSHT Lamb blended to perfection with fresh green spinach and spices.	\$18.95	PRAWN MASALA Prawns cooked in a freshly ground spiced masala.

e who love the taste of vindaloo.  IB MADRAS  to cooked in creamy masala sauded cashew nuts and coriander.  IB JAL FREJI  ked with Potatoes & Spicy tomated sauce.	\$18.95 be with \$18.95
EF.	<b>417.05</b>
F CURRY tional beef curry.	\$17.95
F KORMA (Mild) cooked in creamy sauce	\$17.95
crushed cashew nuts.  F JAL FREJI  cooked with potatoes and spicy	\$17.95 '
to base sauce.  F VINDALOO (Hot!)	\$17.95
and spicy dish created for e who love the taste of vindaloo. MBAI BEEF cooked with capsicum and tom creamy sauce and herbs.	\$17.95
G BEEF	\$17.95
ach and beef curry.  F MADRAS  cooked in creamy masala sauce ned cashew nuts and coriander.	\$17.95 e with
F DO-PIAZA cooked with capsicum and onion e.	\$17.95 based
H (MACHLI) I MASALA s of fish cooked in traditional	\$19.95
fillets cooked in hot and spicy	\$19.95
aloo sauce.  JUM FISH CURRY (Mild)  eless pieces of fish simmered	\$19.95
iced creamy sauce and coconut  I JAL FREJI  cooked with potatoes & tomatoe  masala sauce.	\$19.95
AWN (JHINGA) WN MASALA	\$21.95

PRAWN MALABAR (Mild) Prawns cooked in cream, peas,	\$22.95
capsicum, sauce and coconut milk.  PRAWN VINDALOO (Hot!)  Prawns cooked in hot and spicy	\$22.95
vindaloo sauce. <b>KADAI PRAWN</b> Prawns cooked with garlic, capsicun	\$22.95 n,
onion & tomato based sauce.  PRAWN SAAG  Prawn cooked with fresh green spins and spices.	\$22.95 ach
VEGETARIAN MAINS	
<b>MALAI KOFTA</b> Potato balls stuffed with sultanas, pe	\$16.95 eas,
cooked in a cream based sauce.  MUTTER PANEER  Home made cottage cheese and pea	\$16.95 a curry.

PRAWN VINDALOO (Hot!) \$22.95 Prawns cooked in hot and spicy vindaloo sauce.  KADAI PRAWN \$22.95 Prawns cooked with garlic, capsicum, onion & tomato based sauce.  PRAWN SAAG \$22.95 Prawn cooked with fresh green spinach and spices.	Basma herbs CHIC Basma herbs BEEF Basma
VEGETARIAN MAINS  MALAI KOFTA \$16.95  Potato balls stuffed with sultanas, peas, cooked in a cream based sauce.  MUTTER PANEER \$16.95  Home made cottage cheese and pea curry.	Vegeta  KASH  Basma  fruits a
SAAG PANEER Cottage cheese and spinach curry. POTATO & PEA CURRY MIXED VEGETABLES Fresh garden vegetables prepared in herbs, tomatoes and onion.  DAL MAKHANI Black Urad Pulse (lentils) cooked in butter with fresh ginger.  CHANNA MASALA Chick pea cooked in onion & tomato based sauce.  EGG CURRY Traditional egg curry.  POTATO & EGG CURRY \$16.95	FRENOM Varies from baked NAAN ROTI GARL VEGE KEEN PANE Filled chees NAAN PESH
Boiled eggs & potatoes cooked in creamy masala sauce with coriander.  DAL MASALA \$16.95  Black lentils cooked in spicy tomato base sauce with butter.  CHEESE KOFTA \$16.95  Home made cottage cheese and potato balls cooked in creamy masala sauce.	SIDI RAITA Home touch PUNJ BANA

\$16.95

BASMATI RICE (CHAWAL)		
PLAIN BASMATI RICE	small \$4.95	
	large \$5.95	
LAMB BIRYANI	\$17.95	
Basmati rice cooked with lamb	Ο,	
herbs and spices.		
CHICKEN BIRYANI	\$17.95	
Basmati rice cooked with chic	ken,	
herbs and spices.		
BEEF BIRYANI	\$17.95	
Basmati rice cooked with beef	,	
herbs and spices.		
VEGETABLE BIRYANI	\$17.95	
Basmati rice cooked with mixe	ed	
vegetables, herbs and spices.		
KASHMIRI PULAO	\$17.95	
Basmati rice cooked with mixe	ed	
fruits and crushed cashew nut	S.	
FRESH BREAD FROM TANDOOR (EARTHE	N OVEN)	

#### eties of traditional breads made wholemeal and plain flour then ed in Tandoor. Plain flour \$3.00 Wholemeal flour \$3.00 \$4.00 LIC NAAN with garlic \$5.95 **ETABLE PARATHA** \$5.95 MA NAAN \$5.95 **EER NAAN** with home made cottage se with a touch of spice. \$2.0E

NAAN MAKHANNI PESHWARI NAAN	\$3.95 \$5.95
SIDE DISHES	
RAITA	\$5.50
Home made yoghurt and cucumber	with a
touch of spice.	
PUNJABI SALAD	\$6.40
BANANA COCONUT	\$2.95
TOMATO ONION	\$2.95
PICKLES (each)	\$2.95
Mango, lime, chilli	
MIXED PICKLE	\$3.50
MANGO SWEET CHUTNEY	\$2.95
PLAIN YOGHURT	\$4.95

## YOUR TASTE IS OUR PLEASURE

**VEGE KORMA** 

creamy sauce.

Mixed vegetables cooked with

**AWAYS Available**