

VEGETARIAN cont

Butter Paneer Cottage cheese cooked in tomato sauce with butter, cream and spices.	\$24.00
Palak Paneer Homemade cottage cheese cooked in spinach gravy mixed with spices.	\$24.00
Kadai Paneer Homemade cottage cheese cooked in ginger, garlic curry sauce with capsicum, onions and tomatoes.	\$24.00
Paneer Jaipuri Homemade cottage cheese is cooked with yoghurt, freshly chopped onion and tomato with added spices.	\$24.00
Mushroom Do Pyaza Mushroom cooked with fresh onion mixed with spices with cashew nut sauce.	\$24.00
Mix Vegetable Fresh mixed vegetables cooked in onion and tomato sauce mixed with herbs and spices.	\$23.00
Dhal Makhani Lentils cooked with butter, cream and spices. Enjoyed best with Butter naan.	\$20.00
Dhal Balti Black lentils slowly cooked with tomatoes and tempered with aromatic spices.	\$19.00
Dal Tadka Yellow lentils cooked with the tempering of fresh garlic with added spices.	\$19.00

PULAO / RICE

Peas Pulao	\$8.00
Cumin Rice	\$7.00
Kashmiri Pulao	\$8.00
Mushroom Rice	\$8.00

BIRYANI

Rice and Chicken/Lamb/Vegetable are cooked together with nuts and spices to make a sumptuous one pot meal.

Vegetable Biryani	\$19.00
Lamb, Chicken or Beef Biryani	\$26.00
La Tandoor Biryani Is served with Chicken, Lamb, and Beef in it.	\$28.00
Prawn Biryani	\$30.00

KID'S MENU

Lollypop Chicken with chips	\$15.00
Fried Fish and chips	\$15.00

INDIAN BREADS

Plain Naan Traditional Indian Leaned Bread.	\$4.00
Butter Naan - Indian Style Naan bread stuffed with butter. A nice crispy one.	\$5.00
Garlic Naan Naan with topping of garlic.	\$5.00
Cheese Naan Naan bread stuffed with grated cheese.	\$6.50
Cheese and Garlic Naan Naan bread with topping of garlic & stuffed with melting cheese.	\$7.00
Chilli Coriander Naan Naan with topping of Coriander & chilli.	\$6.00
Onion Kulcha Stuffed with onions and spices.	\$6.00
Aloo Paratha Roti stuffed with mashed potato and spices.	\$6.00
Keema Naan Naan stuffed with spiced minced lamb.	\$8.00
Chicken Naan Naan bread stuffed with minced chicken.	\$8.00
Paneer Kulcha Naan stuffed with cottage cheese with added herbs and spices to give it a nice flavour.	\$7.00
Gobi Kulcha Stuffing of Cauliflower in naan bread with added herbs. Must try.	\$6.00
Kabli / Peshawari Naan Desiccated coconut, sultanas, butter and nuts.	\$7.00
Chocolate Naan Bread Delicious naan bread filled with chocolate. Everyone's favourite.	\$7.00
Tandoori Roti Unleavened wholemeal bread.	\$4.50
Mix Bread Basket 4 types of breads served in a basket- Butter Naan, Garlic Naan, Cheese Naan, Chicken Naan.	\$24.00
Gluten Free Naan	\$6.00
Gluten Free Garlic Naan	\$7.00

SIDE DISHES

Lassi: Mango/Sweet/Salted	\$6.00
Mint Chutney	\$4.00
Mango Chutney	\$4.00
Mix Pickles	\$4.00
Green Salad	\$8.00
Kechumber	\$5.00
Onion Lacha Salad	\$5.00
Extra Rice	\$5.00
Papadoms (4)	\$4.00
Raita (Tomato, Cucumber)	\$5.00

DESSERTS

Gulab Jamun (2pcs) Delicious dessert made with milk, cream. Finished with cardamom clove infused sugar.	\$7.00
Gulab Jamun (2pcs) with Icecream	\$12.00
Mango Kulfi Homemade Mango Ice cream. Must Try.	\$8.00
Amritsari Kulfi Homemade Saffron Ice-Cream. Must Try.	\$8.00
Chocolate Fudge Brownie	\$12.00
Warm Chocolate Fudge Brownie with Vanilla Icecream.	



La Tandoor

INDIAN RESTAURANT
and Takeaway

- RANGIORA -

STARTERS AND ENTREES

Vegetable Samosa (2pcs)	\$9.00
Flaky pastry filled with mashed potatoes, peas and cumin seed.	
Onion Bhajees (6 pcs)	\$10.00
Crispy onion fritter served with tamarind or mint chutney.	
Mixed Pakora (6 pcs)	\$10.00
Crispy cauli, potato, onion dipped in spicy chick pea flour batter and deep fried.	
Paneer Tikka	\$20.00
Dish made from chunks of cottage cheese marinated in spices and grilled in a tandoor oven.	
Stuffed Mushroom	\$20.00
Mushroom Marinated with ginger and garlic paste cooked in Tandoor oven.	
Tandoori Chicken	Half \$17.00 / Full \$30.00
Chicken marinated overnight and traditionally cooked in Tandoor.	
Chicken Tikka	\$18.00
Boneless chicken marinated overnight in yoghurt and spices then skewered and cooked in Tandoor.	
Garlic Chicken Tikka	\$18.00
Chicken marinated with garlic and yoghurt overnight with spices in it. Cooked in tandoor oven and served with mint chutney.	
Achari Tikka	\$18.00
Your selection of Paneer/Chicken marinated overnight with yoghurt and pickled spices. Must try.	
Chicken Kebab	\$18.00
Boneless chicken marinated in cashew nut paste overnight and cooked in Tandoor oven wrapped in egg.	
Chicken 65	\$20.00
Small chicken pieces fried and then cooked with yoghurt, curry leaves and mustard seeds. Dish from South of India - Must try.	
Lollypop Chicken	\$15.00
Chicken wings marinated in ginger, garlic and spices, added with cornflour and cooked as deep fried.	
Chicken Lal Mitch	\$20.00
Chicken thigh marinated with ginger and garlic paste and mix with hot chilli powder and cooked in tandoor over till perfection. Hot. 🌶️	
Lamb Seekh Kebab	\$20.00
Lamb minced cooked with herbs and spices and skewered in tandoor oven and served with mint chutney.	
Lamb Cutlet	\$24.00
Lamb cutlet added with spices and cooked in Tandoor oven.	
Amritsari Fish	\$18.00
Fish fillet and lemons, lightly battered in Chickpea flour and deep fried.	
Tandoori Prawn	\$22.00
King size prawn marinated, grilled in the tandoor oven with a hint of lemon.	
Garlic Prawns	\$22.00
Prawns battered with garlic, cooked in Tandoor oven. Nice and crispy.	
Veg Platter	\$26.00
2 Veg Samosas, 2 Onion Bhajees, 2 Stuffed Mushroom, 2 Paneer Tikka.	

Mix Platter	\$28.00
2 Vegetable Samosas, 2 Onion Bhajees, 2 Chicken Tikka, 2 Lamb Seekh Kebab.	
Non-Veg Mix Platter	\$32.00
2 garlic Chicken Tikka, 2 Tandoori Chicken, 2 Achari Tikka, 2 Lamb Cutlet.	

INDO - CHINESE

ENTREES

Honey Cauliflower	\$18.00
Battered crispy Cauli's cooked in a sweet tomato and garlicky sauce with added spices in it. Must Try	
Manchurian: Veg/Cauliflower	\$18.00/\$20.00 with gravy
Your selection of battered meat or vegetarian cooked in a soya sauce, with tomatoes and onions in it with added spices.	
Chilli: Chicken / Paneer	\$21.00 / with gravy \$23.00
Prawn Chilli	\$24.00
Your selection of meat or vegetarian cooked with onions, capsicum and spices in dark soya sauce.	
Fried Rice: Vegetarian / Chicken	\$19.00/\$22.00
Rice cooked with chicken/vegetable then fried in a pan with added spices in it.	

MAINS

Chicken \$26 / Lamb \$27

ALL MAINS SERVED WITH BASMATI RICE

Chicken / Lamb / Beef Vindaloo	
Hot dish from south of India, based chilli, spices and fresh tomatoes. Goes well with plain Naan.	
Chicken / Lamb Kadai	
Cooked in onion based thick gravy with capsicum, tomatoes and spices.	
Saagwala Chicken / Lamb	
Diced chicken / lamb cooked in a gravy of spinach, cream and spices.	
Chicken / Lamb Madras	
A dish from south India cooked with mustard seeds, curry leaves and coconut cream	
Chicken / Lamb or Beef Korma	
Diced chicken / lamb / beef cooked in cashew nut based sauce, garnished with cashew and sultanas.	
Butter Chicken	
Tandoori chicken cooked off the bone in a mild, buttery cream sauce.	
Chicken Tikka Masala	
Everybody's favourite, cooked in mild delicately spiced, added with grated tomatoes and onions.	
Methi Chicken	
Boneless cubes of succulent chicken cooked with a combination of tomato and onion, seasoned with fresh Fenugreek leaves.	
Chicken Jhal Frezi	
Chefs special, cooked with green chillies, fried onions and green peppers.	
Chicken / Lamb Pasanda	
Cooked with fresh cream yoghurt, mixed ground cashews and mild spices.	
Chicken Dansak	
Chicken with a tangy, sweet and slightly spicy sauce madelusciously thick and rich with addition of red lentils.	

Lamb or Beef Bhuna
Your choice of meat cooked with fresh onion, tomatoes, and ginger garlic sauce added with chefs secret spices, Very authentic one.

Rogan Josh Lamb/Beef
Lean lamb/beef cooked in North Indian style with herbs and spices.

Chicken /Lamb Handi Meat
Chicken / lamb cooked with coriander and cumin seeds, dry red chilli and added herbs and spices. Med and Hot curry.

Lamb Tikka Masala
Lamb cooked in mild delicately spiced gravy, added with grated tomatoes and onions.

Dal Gosht
Diced lamb cooked in lentils, onions, tomato and spices.

Mango Chicken
An exotic curry with tender chicken pieces cooked in a subtle mango sauce.

Chicken Do Pyaza
Chicken cooked with fresh onion mixed with spices and cashew nut sauce.

Chicken/Lamb Jaipuri
Dish from the royal state of India Rajasthan. This dish is cooked with yoghurt, freshly chopped onion and tomato with added spices.

Amritsari Curry: Chicken/Lamb/Beef
Dish from North India, Punjab. Curry cooked with the tempering of Carom Seeds, Yoghurt, and onion base gravy.

Achari Chicken Masala
Achari Chicken curry is little spicy and tangy curry, in this chicken is cooked with onion base gravy in pickling spices.

SEAFOOD

Fish \$26 / Prawns \$28

Amritsari Fish Curry
Dish from North India, Punjab. Curry cooked with the tempering of Carom Seeds, Yoghurt, and onion base gravy.

Fish Curry
Cooked in North Indian Style. Tempered with spices, ginger, garlic and onions. Real taste of India.

Goan Fish Curry
Royal delicacy from beaches of Goa cooked in lightly spiced, coconut and mustard seeds.

Prawn makhni
Prawns cooked in velvety creamy buttery sauce added fenugreek leaves and garnished with fresh coriander.

Prawn Kadai
Prawns cooked in butter with garlic, tomato, capsicum and fresh coriander.

Prawn Saagwala
Prawns cooked with fresh tomatoes, onions, garlic and spinach.

Prawn Malabari
An exotic delicacy from the coasts of Malabar in south India cooked in curry leaves, coconut milk, mustard seeds and spices.

CHEF SPECIALS

Chicken Kolapuri	\$27.00
Diced chicken cooked in a medium/hot, delicately spiced tomato gravy.	
Red Garlic Chicken	\$27.00
Boneless chicken cooked in red gravy with garlic and spring onions.	
Tawa: Lamb	\$28.00
Your selection of meat or cottage cheese cooked with diced onion, capsicum, tomatoes with a hint of cashew nut paste in it.	
Radda: Lamb/Beef/Chicken	\$28.00
Your selection of meat cooked in Dark Rum, tomato and onion base gravy with added spices. Served on a hot sizzling platter- must try.	
Goat Curry	\$29.00
Tendered Goat cooked in a fresh ginger and garlic paste with tomatoes and onion base gravy on a simmered heat with added spices.	
Shahi Paneer	\$26.00
This royal item is prepared with nuts onions, spices, yoghurt and cream. Yoghurt or curd elevates the taste of gravy with the aroma of spices infused.	

VEGETARIAN

Bombay Aloo	\$18.00
Small potato pieces cooked with onion and tomato paste mixed with herbs and spices.	
Aloo Palak	\$20.00
Potatoes cooked in spinach, cream and spices.	
Vegetarian Korma	\$22.00
Fresh vegetables cooked in a nutty creamy sauce.	
Aloo Gobi	\$20.00
Potato, cauliflower cooked with onion, herbs and spices.	
Hara-Bhara Chaman	\$22.00
Mix vegetables with sweet corns cooked in a spinach gravy with added spices in it.	
Malai Kofta	\$24.00
Potatoes and homemade cottage cheese mixed with herbs, spices, simmered in a nutty creamy sauce, garnished with almonds and sultana.	
Chana Masala	\$20.00
Chick peas cooked with secret spices, straight from the heart of Punjab.	
Methi Malai Matar	\$23.00
Peas and fenugreek leaves cooked in onion and cashew sauce with chef's secret spices. A very delicious and flavoursome dish to try.	

FOOD ALLERGY NOTICE.

Please be advised that GLUTEN FREE, DAIRY FREE, NUT FREE, SOY FREE, EGG FREE food is prepared in our kitchen that also prepares food with Gluten, Nuts, Dairy, Eggs and Soy products.

If you have a food allergy or a special dietary requirement please inform a staff member or ask for more information.

THANK YOU.