

100% Halal Meat.

kick Kick off

(All Entrees' dishes are Medium to Hot)

ONION BHAJI – 7.5

Sliced onion in chickpeas battered mixed with fresh herbs, spices & shallow fried.

PANEER TIKKA ACHARI – 2pcs 9.5

Homemade cottage cheese battered in lightly spiced with diced capsicum, onion and cooked in tandoor.

HARYALI ALOO TIKKA – 4pcs 10.5

Chat Potatoes marinated with mint, ginger, coriander and selected fresh herbs & cooked in the Tandoor.

ACHARI CHICKEN TIKKA – 2pcs 9.5

Pieces of boneless chicken marinated in yogurt, exotic spices and selected mix pickle cooked to perfection in the Tandoor.

TANDOORI CHICKEN (1/4) 8.5

Spring Maryland chicken marinated in yogurt & selected herbs & spices cooked to perfection in the Tandoor.

GINGER LAMB CUTLETS – 2pcs 9.5

Succulent lean lamb cutlets, marinated with seasonal herbs cooked in the Tandoor.

Main Courses

DAAL MAHARAJA (Med) 15.5

Mixed lentils cooked with butter, cream & spices, finished with coriander, cream & ginger.

BAIGAN ALOO(Med) 16.5

Diced eggplant & Potatoes with onion, turmeric powder, garam masala garnish with coriander.

PALAK PANEER (Med Hot) 16.5

Golden fried homemade cottage cheese cooked in chopped spinach, delicately finished with fresh selected herbs.

SHIRAAZI MALAI KOFTA (Mild) 17.5

Golden fried homemade cottage cheese, potatoes & nut dumplings in an exquisite gravy topped with cream, finished with fresh coriander & cashew nuts.

VEGETABLE JALFREZI (Med) 17

Seasonal mixed vegetable sautéed with traditional Indian spices & garnished with fresh coriander.

KADAI CHICKEN (Med) 20.5

Boneless Chicken cooked with chopped onion, tomatoes with selected herb and spices.

BUTTER CHICKEN (Mild) 21.5

Marinated boneless chicken cooked in the Tandoor & served with a sweet oriental tomato, butter, cream & cashew nut sauce. Topped with cream & coriander.

CHICKEN TIKKA MASALA (Med) 22.5

Boneless Chicken lightly spiced & sautéed with tomato, capsicum & onion finished with fresh coriander.

ROGAN JOSH (Med) 21.5

Diced lean lamb cooked in rich onion gravy and selected herbs and spices.

LAMB BADAM KORMA (Mild) 21.5

Diced lean lamb marinated with yoghurt & seasonal herbs, in a creamy sauce. Topped with fresh coriander & cashew nuts.

BEEF VINDALOO (Hot) 21.5

Diced lean Beef with Potatoes marinated with Vinegar Cook with selected herbs and vindaloo sauce.

GOAN FISH CURRY (Mild) 21

Fresh Barramundi fish fillet cooked in a special blend of seasonal spices & coconut milk gravy, finished with fresh coriander.

PRAWN CURRY – 6pcs (Mild) 23.5

Fresh black jumbo prawns cooked in selected spices, with a mild sauce finished with coconut and herbs.

The Harvest

BASMATI RICE 4.5

Basmati rice with saffron color.

LEMON RICE 5.5

Basmati rice cooked with mustard seeds, curry leaves & lemon.

From the Tandoor

ROTI 3.5
Whole meal flat Tandoori bread.

PARATHA 4.5
Layered flaky whole meal bread.

NAAN 3.5
Plain flour Tandoori bread, buttered.

GARLIC NAAN 4
Garlic flavored Tandoori bread.

KEEMA NAAN 5.5
Plain flour bread filled with lamb mince & herbs.

Accompaniments

PAPADAM (4 pieces per serve) 3.5
Crispy spicy Indian wafers with chutney.

MANGO CHUTNEY & MIX PICKLE TRAY 3.5

RAITA 4
Natural yoghurt slightly sweetened & flavored with roasted cumin & chickpea mini dumplings.

RED ONION SALAD 4.5
Fine sliced red onion with lemon juice & chat Masala with chopped green chili.

KUCHUMBER SALAD 5.5
Chopped cucumber, onion, tomatoes, coriander with lemon juice & chat Masala.

Sweet Endings

GULAAB JAMUN 7
Homemade cottage cheese dumplings deep fried & soaked in sugar syrup.

PISTACHIO KULFI 7.5
Homemade Indian ice-cream with pistachio nuts.

TEA 4
Selection of Tea

HERBAL TEA 4.5
Selection of Tea

COFFEE 4.5
Selection of Coffees

Shiraaz – e – Aam 41.5 p p

Includes All Dishes

To Start With

Pappadam | Aloo Chana Tikki | Achari Chicken Tikka

The Main Fare

Butter Chicken | Rogan Josh | Daal Maharaja
Basmati Rice | Naan

Sweet Endings

Dessert of the Day

Shiraaz – e – khaas 49.5 p p

Includes All Dishes

To Start With

Pappadam | Aloo Chana Tikki | Lamb Cutlets | Coconut Prawns

The Main Fare

Butter Chicken | Handi Lamb | Chennai Beef
| Vegetable Jalfrezi
Basmati Rice | Naan | Raita

Sweet Endings

Dessert of the Day

(MINIMUM FOR 2 GUESTS)

ONLY ONE SET MENU IS SERVED FOR PER TABLE

www.facebook.com/ShiraazCBD

www.shiraaz.com.au