





KURRY KINGDOM



Opening Hours

Monday Closed

Tuesday 11.30am - 3pm 5pm- 8.30pm

Wednesday 11.30am - 3pm 5pm- 8.30pm

Thursday 11.30am - 3pm. 5pm- 1am

Friday 11.30am - 3pm. 5pm- 1am

Saturday 11.30am - 3pm. 5pm- 1am

Sunday 11.30am - 3pm. 5pm- 1am

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0414070805



kurrykingdom73@gmail.com

V - VEGAN

VG - VEGETARIAN

DF - DAIRY FREE

GF - GLUTEN FREE

NF - NUT FREEE

\$15

Lunch Special

Available from 11.30AM - 2.30PM



BUTTER CHICKEN AND RICE (NF,GF)



CHICKEN SAAGWAL (NF,GF)



CHICKPEA AND POTATO CURRY



LAMB VINDALOO (GF,DF)



TANDOORI CHICKEN WRAP



AUTHENTIC INDO-FIJIAN GOAT CURRY (GF, DF, NF)

ENTRÉE

VEGETABLE SAMOSA (2P) (V, VG)	\$7
Deep fried pastry filled with mashed potato, peas and spices	

VEGETARIAN PAKORA (NF, V, VG)

Deep fried seasonal vegetables with chick pea batter

CASAVA CHIPS (6P) (DF, NF)

Battered cassava chips deep fried to golden perfection

TANDOORI CHICKEN WINGS (GF,NF)

Chicken wings marinated with garlic, ginger, yoghurt, Indian spices and cooked in tandoor

All curries come with a

complimentary rice

CHICKEN

BUTTER CHICKEN (NF,GF)

Boneless chicken cooked in creamy tomato gravy

CHICKEN MADRAS (NF,GF,DF)

Tender chicken pieces cooked in coconut cream and spices

CHICKEN VINDALOO (GF,DF)
Boneless chicken cooked in blend of hot spicy gravy

CHICKEN SAAGWAL (NF,GF)

Boneless chicken with spinach and spices

GOAT

AUTHENTIC INDO-FIJIAN GOAT CURRY (GF, DF,NF)

Bone-in goat pieces cooked in spices



Butter chicken

\$5

\$7

\$15



Chicken Saagwal



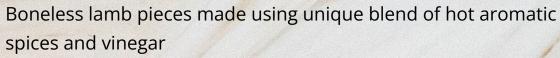
Chicken Madras



Goat Curry

LAMB

LAMB VINDALOO(GF, DF)



LAMB CURRY (NF,GF)

Tender lamb pieces cooked in spices, tomatoes, garlic and ginger

LAMB SAAG (NF,GF)

Tender boneless lamb with spiced spinach gravy

VEGETARIAN

BUTTER PANEER (NF,GF)

A rich and creamy tomato gravy with paneer pieces

CHICK PEA AND POTATO CURRY (DF, GF, NF)

Chickpeas cooked in tomato puree and indian spices

PALAK PANEER (NF, GF)

Combination of spinach and Indian cottage cheese cooked in special herbs and pieces

DHAL (NF, GF, VG)

Staple Indian dish made by simmering lentils, Flavoured with Indian spices

BIRYANII

\$23

CHICKEN BIRYANI (NF,GF)

Basmati rice flavoured with fragrant spices with saffron layered with chicken meat





Chickpea And Potato



Chicken Biryani

GOAT BIRYANI (bone-in) (NF,GF)

Saffron and fragrant spiced basmati rice with layer of goat meat

LAMB BIRYANI (GF,NF)

Basmati rice cooked with spices and boneless lamb pieces

\$15

NAAN BREADS

Plain Naan	\$6.00
Garlic Naan	\$6.50
Cheese Naan	\$7.00
Cheese And Garlic Naan	\$7.50
Spinach And Cheese Naan	\$8.50

Tandoori chicken wrap

Chicken thigh fillets, lettuce, tomato, onions and mayonnaise. Wrapped in freshly home-made bread

EXTRA'S

PICKLED MANGO	\$3.00
PICKLED LEMON	\$3.00
MANGO CHUTNEY	\$3.00
RAITA	\$5.00
PAPPADOM	\$4.00



Garlic Naan

\$6.50



Gulab Jamun \$6.50

Lightly fried milky donut balls, dipped in rosewater sugar syrup



Basmati rice

\$3.50 (S)

\$5.50 (L)



Mango Lassi Indian mango

smoothie