



EXTRA'S

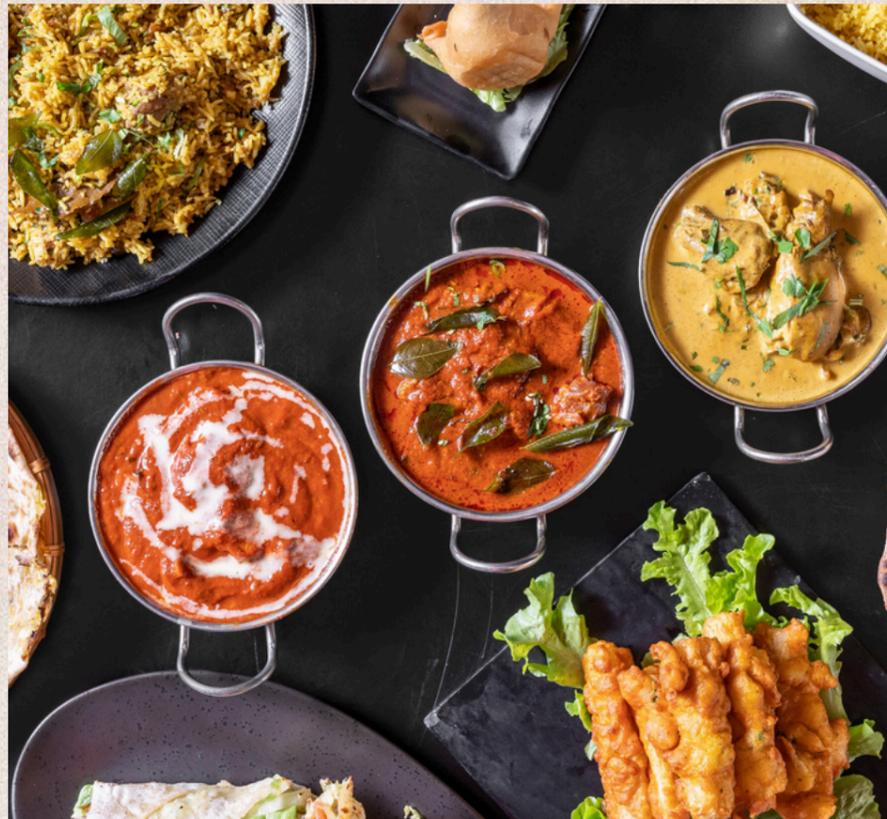
- PICKLED MANGO \$3.00**
- PICKLED LEMON \$3.00**
- MANGO CHUTNEY \$4.00**
- RAITA \$5.00**
- PAPPADOM \$4.00**



Soft Drink \$3.50

Bottle Juices \$4.50

lemon lime bitters, peach Ice Tea,
orange passionfruit



\$15 Lunch Special

Available from 11.30AM - 2.30PM



BUTTER CHICKEN AND RICE (NF,GF)



TANDOORI CHICKEN WRAP



LAMB VINDALOO (GF,DF)



CHICKEN SAAGWAL (NF,GF)



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



CHICKEN VINDALOO (GF,DF)



CHICKPEA AND POTATO CURRY



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V - VEGAN
VG - VEGETARIAN
DF - DAIRY FREE
GF - GLUTEN FREE
NF - NUT FREE

ENTRÉE

- VEGETABLE SAMOSA (2P) (V, VG) \$7**
Deep fried pastry filled with mashed potato, peas and spices
- LAMB SAMOSA (2P) \$9**
Crisp golden pastry filled with spiced minced lamb, peas, and herbs
- VEGETARIAN PAKORA (NF,V, VG) \$6**
Deep fried seasonal vegetables with chick pea batter
- CASAVA CHIPS (6P) (DF, NF) \$7**
Battered cassava chips deep fried to golden perfection
- TANDOORI CHICKEN WINGS (GF,NF) \$15**
Chicken wings marinated with garlic, ginger, yoghurt, Indian spices and cooked in tandoor

MAINS

All curries come with a complimentary rice

CHICKEN

\$26

- BUTTER CHICKEN (NF,GF)**
Boneless chicken cooked in creamy tomato gravy
- CHICKEN MADRAS (NF,GF,DF)**
Tender chicken pieces cooked in coconut cream
- CHICKEN VINDALOO (GF,DF) 🌶️🌶️**
Boneless chicken cooked in blend of hot spicy gravy
- CHICKEN SAAGWAL (NF,GF)**
Boneless chicken with spinach and spices

LAMB

\$28

- LAMB VINDALOO (GF,DF) 🌶️🌶️**
Boneless lamb pieces made using unique blend of hot aromatic spices and vinegar
- LAMB CURRY (NF,GF)**
Tender lamb pieces cooked in spices, tomatoes, garlic and ginger
- LAMB SAAG (NF,GF)**
Tender boneless lamb with spiced spinach

GOAT

\$25

- AUTHENTIC INDO-FIJIAN GOAT CURRY (GF, DF)**
Bone-in goat pieces cooked in Indian spices
- GOAT SAGWAL (NF, GF)**
Tender bone-in Goat with spiced spinach gravy
- GOAT VINDALOO (GF,DF) 🌶️🌶️**
Goat pieces made using unique blend of hot aromatic spices and vinegar

VEGETARIAN

\$23

- BUTTER PANEER (NF,GF)**
Rich and creamy tomato gravy with paneer pieces
- CHICK PEA AND POTATO CURRY (DF,GF,NF)**
Chickpeas cooked in tomato puree and 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

\$24

- CHICKEN BIRYANI (NF,GF)**
Basmati rice flavoured with fragrant spices, saffron. layered with chicken meat
- GOAT BIRYANI (bone-in) (NF,GF)**
Spiced basmati rice with layer of goat meat
- LAMB BIRYANI (GF,NF)**
Basmati rice cooked with spices and boneless lamb pieces

- Tandoori chicken wrap \$15**
Chicken thighfillets, lettuce, tomato, onions and mayonnaise. Wrapped in freshly home-made bread

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**



Mango Lassi \$7
Indian mango smoothie



Casava Chips



Garlic and Cheese naan \$6.50



Rasmalai \$9
Curdled milk soaked in sugar, saffron and cardamon milky syrup



Chicken Biryani



Chicken Madras



Dhal



Vegetable samosa



Basmati Rice
S \$3.50 L \$5.50



Gulab Jamun \$6.50