



# TOMATOES

## INDIAN CUISINE

DINE IN MENU





**NOTE:**

**IF YOU HAVE  
ANY SPECIAL DIETARY  
REQUIREMENTS,  
PLEASE LET US KNOW.**



## *Soft Drinks & Juices*

<b>Coke / Fanta / Sprite / Coke Zero</b>	<b>\$4.50</b>
<b>Orange / Apple Juice</b>	<b>\$5.00</b>
<b>Lemon Lime &amp; Bitters</b>	<b>\$5.00</b>
<b>Mango Lassi</b>	<b>\$5.00</b>
<b>Soda Water</b>	<b>\$4.50</b>
<b>Tonic Water</b>	<b>\$4.50</b>
<b>Spring Water</b>	<b>\$5.00</b>
<b>Sparkling Water</b>	<b>\$6.00</b>
<b>Green Tea</b>	<b>\$5.00</b>

## *Beers*

<b>Kingfisher</b>	<b>\$8.00</b>
<b>Corona</b>	<b>\$7.90</b>
<b>Pure Blonde</b>	<b>\$7.90</b>
<b>Coopers Pale Ale</b>	<b>\$7.50</b>
<b>Heineken</b>	<b>\$7.90</b>
<b>Hahn Super Dry</b>	<b>\$7.50</b>
<b>Blue Moon</b>	<b>\$7.90</b>

## *Cider*

<b>Pressmans Cider</b>	<b>\$8.50</b>
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## Spirits (30ml)



<b>Johnnie Walker Red Label</b>	<b>\$8.00</b>
<b>Johnnie Walker Black Label</b>	<b>\$9.00</b>
<b>Jim Beam Bourbon</b>	<b>\$8.00</b>
<b>Chivas Regal</b>	<b>\$8.00</b>
<b>Jack Daniels Bourbon</b>	<b>\$8.00</b>
<b>Bundaberg Rum</b>	<b>\$8.00</b>
<b>Smirnoff Vodka</b>	<b>\$8.00</b>
<b>Bombay Sapphire Gin</b>	<b>\$8.00</b>
<b>Johnnie Walker Blue Label</b>	<b>\$25.00</b>

## Wines

<b>Red Wines</b>	<b>Glass</b>	<b>Bottle</b>
<b>Shiraz</b>		
Langmeil Prime Cut, Barossa, SA	\$8.50	\$38.00
Bleasdale Bremerview, Langhorne Creek, SA	-	\$36.00
Dandelion Lioness of McLaren, McLaren Vale, SA	-	\$45.00
<b>Grenache</b>		
Sister's Run Saint Ann's, McLaren Vale, SA	-	\$38.00
<b>Red Blends</b>		
Langmeil Three Gardens GSM, Barossa, SA	\$8.50	\$38.00
Wirra Wirra Church Block CSSM, McLaren Vale, SA	-	\$40.00
<b>Merlot</b>		
Smith & Hooper, Wrattenbully, SA	-	\$36.00
<b>Cabernet Sauvignon</b>		
Jim Barry Cover Drive, Clare Valley, SA	-	\$40.00



<b>White Wines</b>	<b>Glass</b>	<b>Bottle</b>
<b>Sauvignon Blanc</b>		
Ha Ha Sauvignon Blanc, Marlborough NZ	\$8.50	\$38.00
Deviation Road, Adelaide Hills, SA	-	\$38.00
<b>Pinot Gris/Grigio</b>		
Bleasdale, Adelaide Hills, SA	\$8.50	\$38.00
Smith & Hooper, Wrattobully, SA	-	\$38.00
<b>Chardonnay</b>		
West Cape Howe, Old School, Mount Barker, WA	\$8.50	\$38.00
Langmeil High Road, Eden Valley, SA	-	\$40.00
<b>Riesling</b>		
Sister's Run St Petri's, Eden Valley, SA	\$8.50	\$38.00
O'Leary Walker, Watervale, SA	-	\$40.00
<b>Moscato &amp; Rose</b>		
Christobel's Moscato, Yalumba, South Australia	\$7.00	\$30.00
Langmeil Bella Rouge Rose, Barossa, SA	\$8.00	\$36.00
Triennes Rose, France	-	\$40.00
<b>Sparkling Wines</b>		
Redbank Emily Sparkling, King Valley, VIC (200ml Piccolo)	-	\$8.00
Veuve d' Argent Blanc De Blanc, France	-	\$29.00
Primo Estate Primosecco, McLaren Vale, SA	-	\$38.00



## Entrée

<b>Onion Bhajia (GF/NF/DF)</b> Onion strips marinated in spicy chickpea flour and deep fried.	<b>\$10.90</b>
<b>Punjabi Samosa (2 pieces) (NF)</b> Crisp pastry stuffed with mixture of potatoes, peas, ginger, garlic and deep fried.	<b>\$11.90</b>
<b>Samosa Chat (NF)</b> Samosa served with chick peas, chutneys, sweet yoghurt.	<b>\$10.90</b>
<b>Mixed Veg Pakoras (4 pcs) (GF/NF/DF)</b> Spinach, Cauliflower, potatoes, onions battered in spicy chickpea flour and deep fried.	<b>\$10.90</b>
<b>Cheese Pakoras (4 pieces) (NF)</b> Homemade cheese, marinated in spices, coated with chickpea flour batter and deep fried.	<b>\$13.90</b>
<b>Tandoori Mushrooms - Chef Special (GF/NF)</b>	<b>\$19.90</b>
<b>Tandoori Chicken (Quarter) (GF/NF)</b> Chicken on the bone marinated in yoghurt, ginger, garlic, lemon juice, spices roasted in tandoor.	<b>\$11.90</b>
<b>Chicken Tikka (4 pieces) (GF/NF)</b> Boneless pieces of chicken lightly marinated with yoghurt, ginger, coriander and garam masala cooked in tandoor.	<b>\$13.90</b>
<b>Malai Tikka (4 pieces) (GF)</b> Chicken Maryland Fillet marinated in cream, cheese, ginger, garlic, dash of green chillies and coriander cooked in tandoor.	<b>\$13.90</b>
<b>Hyderabadi Seekh Kebab (4 pcs) (GF/NF/DF)</b> Minced lamb blended with spices and grilled in tandoor.	<b>\$14.90</b>
<b>Tandoori Prawns (GF/NF)</b> Prawns marinated in yoghurt, garlic, chilli, lemon juice & spices, roasted in tandoor.	<b>\$21.90</b>
<b>Amritsari Fish Pakora (4 pieces) (GF/NF/DF)</b> Mouth-watering cubes of Barramundi fish coated with corn flour, chickpea flour served with a slice of lemon.	<b>\$17.90</b>



## *Mains - Chicken*

<b>Butter Chicken (GF)</b>	<b>\$23.90</b>
Tender boneless chicken pieces marinated in yoghurt and spices cooked in tandoor in thick tomato sauce and cream.	
<b>Mughalai Chicken Korma (GF)</b>	<b>\$23.90</b>
Tender boneless chicken pieces cooked in creamy cashew nut based gravy with selection of mild spices.	
<b>Chicken Tikka Masala (GF/NF)</b>	<b>\$24.90</b>
Chicken Tikka cooked with diced onion, capsicum, coriander, green chillies & spices.	
<b>Chicken Vindaloo (GF/NF/DF)</b>	<b>\$23.90</b>
Boneless chicken pieces cooked in ginger, garlic, chillies and vinegar gives it a lovely aroma cooked in an authentic vindaloo gravy.	
<b>Spinach Chicken (GF/NF)</b>	<b>\$24.90</b>
Light fragrant chicken simmered in spinach sauce, cumin seeds, fenugreek & mustard leaves.	
<b>Chicken Chettinad (GF/NF/DF)</b>	<b>\$24.90</b>
Chicken cooked in special south Indian coconut gravy with touch of spices.	
<b>Chicken Kadai (GF/NF)</b>	<b>\$24.90</b>
Boneless pieces of chicken tossed with onion, capsicum, tomatoes and fresh herbs cooked in rich gravy.	
<b>Chicken Zalfrezi (GF/NF/DF)</b>	<b>\$24.90</b>
Boneless chicken marinated overnight in whole exotic spices, cooked with onions, tomatoes and seasonal vegetables.	
<b>Mango Chicken (GF/NF)</b>	<b>\$23.90</b>
Lightly marinated chicken pieces, roasted in tandoor then cooked in a fine and tangy mango pulp.	
<b>Murgh Do Piazza (GF/NF/DF)</b>	<b>\$24.90</b>
Tender boneless chicken pieces cooked with extra onions, tomato and freshly ground spices.	
<b>Tandoori Chicken (Whole) (GF/NF)</b>	<b>\$29.90</b>
Chicken on the bone marinated in yoghurt, ginger, garlic, lemon juice, spices roasted in tandoor.	

## *Mains - Lamb*

<b>Kashmiri Lamb Rogan Josh (GF/NF/DF)</b>	<b>\$23.90</b>
Boneless pieces of lamb cooked in onion, tomato & kashmiri chillies blended with spices.	
<b>Lamb Korma (GF)</b>	<b>\$24.90</b>
Tender boneless lamb pieces cooked in creamy cashew nut based gravy with selection of mild spices.	





<b>Spinach Lamb (GF/NF)</b>			<b>\$24.90</b>
Boneless lamb simmered in spinach sauce, cumin seeds, fenugreek & mustard leaves.			
<b>Lamb Vindaloo (GF/NF/DF)</b>			<b>\$23.90</b>
Boneless lamb pieces cooked in ginger, garlic, chillies and vinegar gives it a lovely aroma cooked in an authentic vindaloo gravy.			
<b>Lamb Chettinad (GF/NF/DF)</b>			<b>\$24.90</b>
Lamb cooked in special south Indian coconut gravy with touch of spice.			
<b>Bhuna Gosht (GF/NF/DF)</b>			<b>\$24.90</b>
Diced lamb cooked with fresh tomatoes, herbs, red chilli, cloves, ginger, garlic and garam masala.			
<b>Lamb Zalfrezi (GF/NF/DF)</b>			<b>\$24.90</b>
Lamb marinated in whole exotic spices, cooked with onions, tomatoes and seasonal vegetables.			
<b>Lamb Shanks (GF/NF/DF)</b>	<b>(1 Piece)</b>	<b>\$19.90</b>	<b>(2 Piece)</b> <b>\$29.90</b>
Lamb shanks slowly simmered in a masala featuring onion, tomato and cumin.			

## *Mains - Goat*

<b>Masala Goat Curry (GF/NF/DF)</b>			<b>\$25.90</b>
Tender goat meat on the bone cooked with spiced herbs.			

## *Mains - Beef*

<b>Beef Vindaloo (GF/NF/DF)</b>			<b>\$23.00</b>
Boneless beef pieces cooked in ginger, garlic, chillies and vinegar gives it a lovely aroma cooked in an authentic vindaloo gravy.			
<b>Beef Korma (GF)</b>			<b>\$23.90</b>
Tender pieces of beef simmered with rich cashew sauce, mild spiced, finished with cream.			
<b>Beef Chettinad (GF/NF/DF)</b>			<b>\$23.90</b>
Beef cooked in special south Indian coconut gravy with touch of spice.			
<b>Beef Zalfrezi (GF/NF/DF)</b>			<b>\$24.90</b>
Boneless pieces of beef in whole exotic spices, cooked with onions, tomatoes and seasonal vegetables.			
<b>Beef Rogan Josh (GF/NF/DF)</b>			<b>\$23.00</b>
Tender pieces of beef cooked in onion, tomatoes, herbs, ginger, garlic and chilli.			









## *Mains – Seafood*

<b>Fish Madras (GF/NF/DF)</b>	<b>\$23.90</b>
Barramundi fish fillet in coconut, mustard seeds and curry leaves.	
<b>Fish Masala Curry (GF/NF/DF)</b>	<b>\$23.90</b>
Fish cooked in onion, tomato gravy with selected spices, coriander & a dash of lemon.	
<b>Goan Fish Curry (GF/NF)</b>	<b>\$23.90</b>
Delicious, tangy staple from Western India cooked in onion tomato gravy complemented with Coconut, tamarind and kashmiri chillies.	
<b>Prawn Taka Tak (GF/NF)</b>	<b>\$30.90</b>
Prawns cooked with diced tomato, onion & capsicum with a touch of cream and herbs.	
<b>Prawn Chilli (GF/NF/DF)</b>	<b>\$30.90</b>
Prawns cooked in Chef special recipe.	
<b>Prawn Malabar (GF/NF)</b>	<b>\$30.90</b>
Prawns cooked in Indian style with coconut based gravy.	

## *Mains – Vegetarian*

<b>Daal Makhani (GF/NF)</b>	<b>\$21.90</b>
Overnight slow cooked lentils in rich creamy sauce with onions, ginger, garlic and a touch of fresh cream.	
<b>Balti Daal (GF/NF/DF)</b>	<b>\$21.90</b>
Overnight slow cooked lentils in onions, tomato, ginger and garlic.	
<b>Malai Kofta</b>	<b>\$23.90</b>
Cottage cheese and potatoes dumplings stuffed with cashew nut, almond and herbs, braised in spiced cashew nut gravy.	
<b>Palak Paneer (NF)</b>	<b>\$22.90</b>
Cottage cheese cooked in puree of spinach and fenugreek leaf.	
<b>Palak Aloo (GF/NF/DF)</b>	<b>\$21.90</b>
Spiced potatoes in a rich gravy of spinach, saute with garlic, fenugreek and other spices.	
<b>Aloo Gobhi (GF/NF/DF)</b>	<b>\$22.90</b>
Cauliflower and potatoes cooked with onions, tomato in wok using fresh herbs & spices.	
<b>Mixed Vegetable Curry (GF/NF/DF)</b>	<b>\$22.90</b>
Assorted vegetables seasoned with spice and herbs cooked on slow flame.	
<b>Navratan Korma</b>	<b>\$23.90</b>
Mixed vegetable tossed in butter and cooked in rich cashew nut sauce.	





<b>Kadai Paneer (NF)</b>	<b>\$22.90</b>
Pieces of home made cottage cheese, marinated and stir fried with fresh herbs and species.	
<b>Pahari Eggplant (GF/NF/DF)</b>	<b>\$22.90</b>
Traditional North Indian style eggplant & spiced potatoes wok fried with onions, tomatoes, fresh herbs & spices.	
<b>Channa Masala (GF/NF/DF)</b>	<b>\$21.50</b>
Chickpeas cooked in tomato and onion based gravy.	
<b>Kaju Masala (GF)</b>	<b>\$25.90</b>
Roasted Cashew nuts cooked with a thick gravy of onions, tomatoes, ginger, Garlic and garam masala spices.	
<b>Paneer Butter Masala (NF)</b>	<b>\$22.90</b>
Cottage cheese pieces cooked in rich tomato based gravy with mild spices and garnished with cream.	
<b>Mattar Paneer</b>	<b>\$22.90</b>
Cottage cheese and peas simmered in a creamy cashew & almond sauce.	
<b>Aloo Methi (GF/NF/DF)</b>	<b>\$24.90</b>
Sauteed potatoes cooked with healthy turmeric and fenugreek leaves.	
<b>Jeera Aloo (GF/NF/DF)</b>	<b>\$21.90</b>
Potatoes loaded with cumin & fresh herbs.	

## *Breads – Cooked in Tandoor*

<b>Plain Naan</b>	<b>\$3.50</b>
Fine plain flour bread baked in tandoor.	
<b>Butter Naan</b>	<b>\$4.00</b>
Fine buttered flour bread baked in tandoor.	
<b>Garlic Naan</b>	<b>\$4.00</b>
Buttered naan dressed in roasted garlic baked in tandoor.	
<b>Tomatoes Special Butter Naan</b>	<b>\$5.90</b>
Soft layers of bread cooked in tandoori oven and butter.	
<b>Keema Kulcha</b>	<b>\$5.50</b>
Kulcha stuffed with spiced minced lamb & herbs baked in tandoor.	
<b>Tandoori Roti</b>	<b>\$4.00</b>
Wholemeal flour.	
<b>Amritsari Kulcha</b>	<b>\$5.50</b>
Plain flour bread stuffed with onion & spiced potato baked in tandoor.	
<b>Peshawari Naan</b>	<b>\$5.50</b>
Sweet bread stuffed with dried fruits & honey mixture baked in tandoor.	
<b>Cheese Naan</b>	<b>\$5.50</b>
Plain flour bread stuffed with cheese baked in tandoor..	





<b>Vindaloo Naan</b>	<b>\$4.50</b>
Plain flour bread with vindaloo sauce topping baked in tandoor.	
<b>Chilli Cheese Naan</b>	<b>\$5.50</b>
Indian flat bread stuffed with Cheese and green chilli baked in tandoor.	
<b>Cheese &amp; Garlic Naan</b>	<b>\$5.50</b>
Plain flour bread stuffed with cheese and dressed with roasted garlic baked in tandoor.	
<b>Paneer Kulcha</b>	<b>\$6.00</b>
Plain flour bread stuffed with home made cottage cheese and spices baked in tandoor.	

## *Choice of Basmati Rice*

<b>Lamb / Chicken (GF/NF)</b>	<b>\$20.90</b>
Basmati rice cooked with choice of meat pieces.	
<b>Prawn Biryani (GF/NF)</b>	<b>\$24.90</b>
Basmati rice cooked with choice of prawn pieces.	
<b>Vegetable Pulao (GF/NF)</b>	<b>\$17.90</b>
Rice cooked with cumin, peas & seasonal vegetables.	
<b>Kashmiri Pulao (GF)</b>	<b>\$19.90</b>
A standard vegetarian dish from Kashmir rice cooked with mixed dried & fresh fruits & nuts.	
<b>Saffron Rice (GF/NF/DF)</b>	<b>\$5.00</b>
<b>Steam Rice (GF/NF/DF)</b>	<b>\$4.00</b>
<b>Large Steam Rice (GF/NF/DF)</b>	<b>\$5.00</b>
<b>Large Saffron Rice (GF/NF/DF)</b>	<b>\$6.00</b>

## *Salads*

<b>Green Salad</b>	<b>\$11.90</b>
A selection of greens including cucumber, tomatoes, carrot & onion.	
<b>Onion Salad</b>	<b>\$11.90</b>
Sliced onions with special Tomatoes dressing	
<b>Kachumber Salad</b>	<b>\$12.90</b>
Diced cucumber, onions, tomatoes and carrots tossed with special Tomatoes dressing.	

## *Raita*

<b>Raita</b>	<b>\$6.00</b>
Natural yoghurt combined with cucumber & mild Indian spices.	



## Accompaniments



Papadums	\$4.00
Mixed Pickle	\$4.00
Mango Chutney	\$4.00
Vindaloo Chutney	\$4.00

## Desserts

Chocolate Brownie with Caramel Popcorn	\$9.90
Sticky Date Pudding with Mapel Syrup	\$9.90
Delhi Ice Cream	\$8.90
Gulab Jamun (2 pieces)	\$7.90
Mango Kulfi	\$9.90
Pistachio Kulfi	\$10.90

## Banquet Menu

**\$45.90 Per Person**

**Minimum 4 People**

### Entree

Vegetable Pakoras, Samosa, Samosa Chat, Cheese Pakora,  
Chicken Tikka, Malai Tikka  
(Choose any two)

### Main Course

Butter Chicken, Lamb Rogan Josh, Beef Rogan Josh,  
Palak Paneer, Daal Makhani  
(Choose any four)

### Dessert

Mango Kulfi or Pistachio Kulfi

*Note: All main course dishes are served with Butter or Garlic Naan,  
Rice and Papadums.*