

# RIVERLAND INDIAN RESTAURANT

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CHAAT COUNTER		22. CHICKEN KORMA  Chicken curry delicately blended by cashew & almond paste	22.90
1. SAMOSA CHAAT Crushed samosa topped with yoghurt, mint and tamarind chutney	12.90	23. CHICKEN SAAG	22.90
2. PAPDI CHAAT	12.90	Bonless chicken pieces cooked with fresh spinach, herbs & spices	
Crisp pastry wrapped with diced potatoes and chickpeas topped with chat sauces	12.50	24. KADAI CHICKEN  Tandoori chicken tossed with onion & capsicum medium spicy brown gravy	22.90
3. ALOO TIKKI CHAAT	12.90		
Potato cakes cooked on the grill topped with chat sauces and garnished with chopp	ed onion	LAMB & GOAT	
ENTREE		25. LAMB KORMA	23.90
4. SAMOSA (2 PEICES)  Home made pastry filled with spiced potatoes & green peas	9.90	Tender lamb cooked onion, ginger, garlic, yoghurt cashew nut sauce & cream  26. SEEKH KEBAB MASALA	23.90
5. ONION BHAJI	9.90	Cooked lamb tossed with onion, capsicum, with Chef's Style	23.90
Onion sliced with spices mixed in a chickpea flour batter & deep fried	3.30	27. LAMB VINDALOO	23.90
6. PANEER PAKORA	11.90	Lamb pieces cooked with hot chillies, vinegar, spices in a Goan special masala.	23.30
Cottage cheese cubes dipped in chickpea flour batter and deep bried		28. GOAT CURRY	23.90
7. SPRING ROLL	9.90	(ALSO Availage-Goat Saag, Goat Vindaloo) Authentic goat curry with bone in ka	
Homemade deep fried spring rolls served with sweet chilli sauce			
8. CHICKEN PAKORA  Marinated chicken dipped in chickpea batter and fried	15.50	VEGETARIAN	
9. CHICKEN 65	17.90	29. DAL MAKHANI	20.90
Diced chicken with spices and chickpea flour and deep fat fried		Combination of black lentils kidney beans, bengal gram, simmered overnight with freshly  30. ALOO JEERA	y ground spices <b>20.90</b>
10. CHICKEN TIKKA (6 PCS)  Boneless chicen marinated in yoghurt & exotic spices cooked in tandoor	17.90	Dera pubes Assed with when scos dod wah ner gewy	20.90
11. SEEKH KEBAB (6PCS) Minced lamb with ginger, garlic, fresh coriander ground spices rolled in skewered & co	19.50 oked in tandoor	31. VEGETABLE JALFREZI Fresh wedssonal vegetales cooked with fresh herbis & spicees	20.90
12. GOBI MANCHURIAN	19.50	32. MUTTER PANEER	20.90
Crispy batter fried cauliflower tossed in mild spicy & tangy chinese sauce with onion		Cottoge cheese & green peas simmered in saffron flavoured curry sauce and finished	with coriander
13. PANEER TIKKA (6 PCS)  Marinated cottage cheese cooked in tandoor	17.90	33. VEGETABLE KORMA Fresh vegetables sucked with onion, cashew and base sauce & cream	20.90
14. TANDOORI CHICKEN	19.50	34. PALAK PANNER	20.90
Tender chicken on the bone marinated in yoghourt with a special spice	10100	Cottage cheese cooked in a fresh spinach puree & spices	
blend & slow cooked in indian clay oven		36. KADAI PANNER	22.90
15. VEG. PLATTER 2 piece each samosa, Onion bhaji & Paneer Tikka	23.90	Cottage cheese cooked with onion, tomato & capsicum	<u></u>
16. TANDOORI MIX PLATTER	23.90	36. MALAI KOFTA  Mashed potato filled with cottage cheese and nuts, fried golden and served with cashew n	22.90
2 pieces each of chicken tikka, seekh kabab & tandoori chicken	23.30	37. PANEER BUTTER MASALA	20.90
		Cottage cheese cooked in onion, tomato and butter cream sauce	20.50
MAINS-CHICKEN		38. ALOO GOBI	20.90
17. EGG MASALA	20.50	Potatoes & cauliflower, stir fried with spices & tomatoes	
Onion, tomato base gravy with two boiled eggs  18. EGG CURRY	20.50	39. PANEER MAKHANI	20.90
Two boiled eggs prepared in curry sauce	20.50	Cottage cheese with tomato butter cream sauce	=
19. BUTTER CHICKEN	21.90	40. CHEF'S FAVOURITE SHAHI PANEER Cottage cheese cooked in onion and cashew nut base sauce	22.90
All time favourite & popular dish. Boneless pieces of chicken cooked intandoor &		41. CHANNA MASALA	20.90
rich tomato base sauce & finished with butter & cream	04.00	Chickpeas cooked in spices, tomato and onion	20.30
20. CHICKEN CURRY  Chicken cooked in onion & tomato base gravy with cashew paste	21.90	42. BUTTON (MUSHROOM) CURRY	20.90
21. CHICKEN TIKKA MASALA	21.90	Mushroom, cottage cheese and green peas with mild curry sauce	
Chicken tikka cooked with onion, capsicum & tomatoes in thick gravy			

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RICE		BEVERAGES	
43. PLAIN RICE Plain boiled aromatic indian basmati rice	6.00	64. SWEET/ SALT LASSI	5.00
44. SAFFRON RICE  Basmati rice with spices and a dash of saffron.	7.50	65. MANGO LASSI	6.90
45. PEAS RICE Fresh wedssonal vegetales cooked with fresh herbis & spicees	8.00	66. MASALA TEA 67. Soft Drink	4.00 3.50
46. CUMIN RICE Fragrant basmati rice cooked with cumin seeds	8.00	PEPSI/COKE/LEMONADE/SOLO/PEPSI MAX  68. JUICE	5.90
	15.00	Apple/orange/pineapple	5
48. VEGETABLE BIRYANI	19.90	69. MILKSHAKE Chocolate/strawberry/vanilla	6.99
Seasonal fresh vegetables cooked with mint, spices, nuts & rice  49. CHICKEN BIRYAN  Tender pieces of chicken cooked with yoghurt, mint, nuts & rice	19.90	KIDS - MEALS 70. FISH & CHIPS	0.00
	19.90	71. NUGGETS & CHIPS	8.80 9.90
Diced lamb cooked with yoghurt, mint, spices, nuts & rice 51. GOAT BIRYANI	19.90	72. NOODLES (VEG/EGG)	12.90
Diced goat cooked with yoghurt, mint, spices, nuts & rice	19.90	73. PUNJABI TAWA NOODLES	12.90
TANDOORI-BREADS		74. CREAMY PASTA	12.90
52. PLAIN NAAN Plain flour bread cooked in tandoor	3.90	DESSERTS	
53. BUTTER NAAN Plain flour bread cooked in tandoor and coated with layer of fresh butte	4.90	78. GULAB JAMUN (2 PCS)	4.00
54. GARLIC NAAN Plain flour bread brushed with garlic.	5.90	79. GULAB JAMUN WITH ICE CREAM	6.00
55. CHEESE NAAN Plain flour bread filled with cheese and spices.	6.50	80. GAJAR HALWA 81. ICE CREAM	6.50 6.90
56. CHEESE AND GARLIC NAAN Plain flour bread filled with cheese and garlic	6.90	SPECIAL LUNCH MENU	
<b>57. MASALA KULCHA</b> Plain flour bread filled with potatoes, toes, green green peas, pe cheese & baked i	6.90 in tandoor	CHOLE BHATURE     2 plain flour bread served with chickpeas curry, onion salad and raita	14.90
ACCOMPANIMENTS		KULCHA CHOLE     Plain flour bread stuffed with potato cottage cheese filling cooked in clay	15.90
58. ACHAR CHUTNEY mint chutney, tamarind chutney, mixed pickle.	2.50	oven served with chole (chickpeas masala)  3. DELUXE VEG. THALI (PLATE)	26.90
59. PAPPADUM  Crisp thin lentil crackers	4.00	Naan, chana masala or shahi paneer, dal makhni, rice, salad, raita, papadum, swe 4. DELUXE NON-VEG THALI (PLATE)	26.90
60. ONION SALAD	4.00	Naan, lamb or chicken curry, chicken korma, rice, salad, raita, papadum, sweet, 2 spring 5. RICE WITH CHICKEN CURRY	15.90
61. RAITA Fresh home made yoghurt with grated cucumber & garnished with ground cumin	4.50	Rice served with chicken curry  6. RICE WITH CHOLE	15.90
62. MIX SALAD	7.00	Rice served with chickpea curry	13.30
Indian salad with cucumber, onion & tomato with Chef's special dressing 63. GREEN SALAD	7.00	7. PUNJABI THALI Naan, veg korma dal makhni, rice onion salad	16.90

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### **WINE LIST**

#### **RED WINE**

1. Long Row Shiraz - South Australia	8.99
2. Long Row Cabernet Sauvignon - South Australia	8.99
3. Long Row Merlot - South Australia	8.99
4. Bridgewood Shiraz - Miclaren Vale, South Australia	29.99 Bottle

#### WHITE WINE

5. Long Row Sauvignon Blance - South Australia	8.99
6. Long Row Chardonnay - South Australia	8.99
7. Long Farm Sauvignon Blanc- Tarnar Valley, TAS	32.99 Bottle
8. Angove Organic Rose - South Australia	10.99

#### **SPARKLING**

22. Heineken

23. Hahn - Low Carbon

9. Chalk Hill Bubbles - South Austalia	<b>25.99 Bottle</b>
10. Long Row Sparkling Chardonnay Pinot Noir - South Austalia	9.99

### **DRINKS**

SPIRIT	S		SOFT DRINKS	
<u> </u>	11. Jameson	8.99	24. Coke, Coke Zero, Pepsi,	3.50
	12. Ballantines	8.99	Lemonade, Solo and Pepsi Max	
	13. Johny Wiker-Black Label	8.99	25. Tonic Water	4.99
	14- Jim Beam	8.99	26. Soda Water	4.99
	15. Vodka	8.99	27. Spring Water	2.50
BEER			28. Fresh Lime Soda	5.90
	16. Kingfisher - Premium	8.99	29. Mango Lassi	6.90
	17. Carlton Dry	8.99	30. Juce · apple, orange, pineapple	5.90
	18. Corona	8.99		
	19. Great Northern - Original	8.99		
	20. XXXX Gold	8.99		
	21. Asahi	8.99		

Thank you for your visiting welcome again

8.99

8.99

Prices are GST Inclusive, Prices and Items may change without prior Notice.