

Smart India

Indian Restaurant & Bar

\$20.00 Lunch Menu

ALL CURRIES SERVED WITH RICE, PLAIN NAAN AND SOFT DRINK
CHICKEN AND LAMB
(ONE CURRY PER PERSON) CONDITION APPLY

Appetizers

Onion Bhaji | \$8.00

Onion Rings dipped in chickpea flour and deep-fried served with tamarind chutney

Mixed Pakora | \$8.00

Mixed vegetables, seasoned with spices, dipped in lentil batter and deep fried served with tamarind chutney

Vegetable Samosa | \$8.50

A delightful triangular pastry filled with potatoes and peas fried until golden brown served with tamarind chutney

Chicken Tikka | \$15.50

Boneless chicken pieces marinated in yoghurt and spices overnight then cooked in Tandoor served with mint chutney

Lamb Seekh Kabab | \$15.50

Minced lamb flavoured with exotic spices, pressed on skewer then cooked in tandoor and served with mint chutney

Vegetarian

Shahi Paneer

Indian homemade cheese cooked in onion, nut gravy.

Paneer Butter Masala

Indian homemade cheese cooked in butter tomato sauce.

Mushroom Matter Korma Mushroom and peas cooked with onion, tomatoes, and cashew nut gravy.

Dal Makhani

Black lentil & kidney beans cooked in tomato, Indian spices with butter cream

Channa Masala

Chickpeas cooked in fresh onion, tomato, ginger, garlic, coriander, and cumin seeds with authentic Indian spices.

Seafood \$22.00

Prawn Masala

Cooked in onion, tomato, capsicum and the chef's selected spices.

Fish Curry

Fish cooked in tomatoes, spices and flavour of tamarind

Mains

Butter Chicken

Tender boneless chicken half cooked in tandoor and finished in creamy tomato gravy.

Chicken Tikka Masala

Boneless pieces of chicken cooked in delicious onion and tomato gravy. Garnished with fresh coriander

Korma

Chicken, Lamb

Boneless chicken or Lamb cooked in cashew nut gravy, cream and garnished with cashew nut

Hyderabadi

Chicken, Lamb

Boneless chicken or lamb pieces cooked in onion, tomato and yoghurt with mint sauce.

Do Pyaza

Chicken, Lamb

Boneless Chicken or lamb cooked in garlic, ginger, capsicum, onion and toasted nuts.

Vindaloo

Chicken, Lamb

Spicy chicken or lamb curry straight from the exotic beaches of Goa. (Served as hot as you like).

Madras

Chicken, Lamb

Boneless chicken or lamb cooked in coconut gravy with South Indian spices.

Saagwala

Chicken, Lamb

Boneless chicken or lamb cooked with spinach, herb and a selection of delicious spices.

Lamb Rogan josh

Boneless diced lamb cooked with onion and garlic gravy.

Prawn Malabari

Prawns cooked in onion, coconut milk and cream.

Butter Prawn

Peeled prawns cooked in tomato butter sauce with Indian spices.

Lunch Special Menu

Paper Dosa | \$12.00

A popular South Indian thin crepe made with fermented rice and lentil batter served with Sambar, Coconut and Tomato Chutney.

Masala Dosa | \$15.00

A popular South Indian breakfast where a crispy crepe made of fermented rice and lentil batter is served with Potato masala, Sambar, Coconut and Tomato Chutney.

Egg Dosa | \$15.00

A popular South Indian dish with traditional dosa topped with eggs and spices. Served with sambar, Coconut and Tomato Chutney.

Paneer Dosa | \$15.00

A delicious variation of dosa recipe with paneer filling is served this delicious dosa with Sambar Coconut and Tomato Chutney.

Uttipam | \$15.00

Rice and lentil pancakes served with Sambar, Coconut and Tomato Chutney.

Chole Bhatura | \$18.00

A spiced tangy chickpea curry and Bhatura is soft and fluffy fried leavened bread served with onion.

Medu Vada | \$12.00

A popular South Indian breakfast snack of donut shaped lentil fritters that are fluffy, crispy, soft and delicious.

Aloo Tikki Chaat | \$12.00

A recipe is a spicy, tangy and super delicious snack of crispy fried potato patties topped with chutneys, curd, chaat masala.

Papdi Chaat | \$12.00

A traditional street snack found all over India, with crunchy, soft, and fluffy textures, all smothered in tangy, sweet, and hot chutneys.

Veg momos (4 piece) Steam \$12.00, Fried \$15.00

Veg momos are steamed dumplings stuffed with a lightly spiced vegetable filling.

Non-veg momos (4 piece) Steam \$15.00, Fried \$18.00

A delicious and simple momos recipe filled with juicy minced chicken.

Extra

Sambar \$5.00

Coconut Chutney \$3.00 Tomato Chutney \$3.00

Note: \$1.50 fee applies to provide container for leftovers.