



PUNJAB GRILL

TAKEAWAY MENU

Prices are subject to prevailing Government Tax.

BENTO BOX

CLASSIC

Available on weekdays only

VEG - \$22 (LUNCH) / \$34 (DINNER)

Veg curry of the day with rice / daal & naan

NON-VEG - \$28 (LUNCH) / \$42 (DINNER)

Chicken curry of the day with rice / daal & naan

EXTRAVAGANSA

Available on weekends only

VEG - \$28 (LUNCH) / \$42 (DINNER)

2pc veg kebabs of the day with Veg biryani rice / daal & raita

NON-VEG - \$34 (LUNCH) / \$48 (DINNER)

2pc non-veg kebabs of the day with chicken biryani rice / daal & raita

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PEHLEPEHL APERITIF

BLUEBERRIES LASSI - \$14

Fresh blueberry flavoured yoghurt shake

SHIKANJI - \$14

Traditional Punjabi lemonade served sour, sweet, salt 'n' peppered

JALJEERA - \$14

A tangy spicy aperitif flown down the ages with a hint of lemon and green chilies, flavoured with fresh mint

CHICKEN ALMOND SHORBA - \$25

Velvety chicken soup

BROCCOLI & LENTILS SHORBA - \$22

Broccoli and lentils puree, tempered with wild garlic & royal cumin, served with crispy gram flour pearl

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CHAT BAZAAR

METHI PAPDI CHAAT - \$22

Fenugreek flavoured whole meal crispy served with masala potato, garbanzo beans & pomegranate and chutney, three ways

PUNJABI SAMOSA - \$22

Triangle pastry puff filled with potato & green peas, fresh coriander, deep fried till light golden colour

OLD DELHI GOLGAPPA - \$22

Whole wheat shell served with tangy tamarind and spicy coriander water

FRESH GARDEN GREEN SALAD - \$18

Slice of cucumber, carrot, tomato, onion, green chili & lemon

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VEG BARBEQUE KEBAB

ACHARI OLIVES PANEER TIKKA - \$34

Kalamata olives marinated with cottage cheese, grilled in the tandoor for perfection

DAHI KI KEBAB - \$22

An exquisite kebab of yoghurt cheese blended cardamom and coriander, fried till light golden colour

NIZAMI SUBZ SHAI SHAMI KEBAB - \$34

Exotic vegetable minced kebab, deep fried till light golden colour

TANDOOR BROCCOLI - \$34

Bouquets of broccoli in almond marinade, char grilled in tandoor

TANDOORI MUSHROOM - \$32

Bottom of mushroom, grilled in clay oven

VEG PLATTER - \$52

2pc paneer, 2pc veg shammi kebab, 2pc dahi kebab, 2pc broccoli

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NON-VEG BARBEQUE CLASSICAL INDIAN

MURGH CHICKEN TIKKA - \$34

Boneless chicken infused with Indian spices & herbs, grilled in Tandoor

TANDOORI GARMMA GARMMA PRAWN - \$58

Plump tiger prawn freshly marinated in a citric blend of lemon juice, ajwain, grilled golden in the tandoor

TULSI & SARSOWALE BARRAMUNDI FISH TIKKA - \$48

Barramundi fish freshly marinated in basil, paste & kasundi mustard flavour, glazed in the tandoor

AJWAIN FISH TIKKA - \$32

Fresh fillet of fish marinated in ginger, garlic, carray way seeds, grilled in the clay oven

LAMB ROGN JUS SHEEKH KEBA - \$44

The traditional sheekh of lamb minced kebab, glazed with Kashmiri rogan jus

TANDOORI LAMB CHOPS - \$52

Australian lamb chop marinated with cloves, black cardamom, kasoormethi and grilled in tandoor, glazed with sweet & sour sauce

MURG MALAI CHICKEN TIKKA - \$34

Morels of chicken, overnight blend in cashew & cheese marinade, grilled in tandoor

NON-VEG PLATTER - \$68

4pc chicken, 2pc fish, 2pc lamb sheekh kebab

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VEG CURRY

PALAK PANEER - \$36

Paneer simmered in a rich & creamy spinach paste

PANEER TIKKA LABABDAR - \$36

Cubes of paneer cottage cheese in thick cheese gravy of tomato & onion

TAVA MUSHROOM & ASPARAGUS - \$38

Tava grilled green asparagus & button mushroom tempered with royal cumin and Indian herbs

PANEER MAKHNAI - \$34

Cubes of cottage cheese simmered in tomato & cashew smooth gravy

PIND WALE CHOLEY - \$34

Chick peas made with a spicy mélange of pomegranate seeds, ajwain and kasoori, flavoured with rock salt

SARSO KA SAAG - \$38

Evergreen mustard leaf delicacy. Cooked in earthenware pots, with radish, relish leaves, spinach bathua, ginger, gram flour and a dash of mustard oil, served with home churned white butter

ALOO GOBI DHANIA MASALA - \$34

Cauliflower & potato cooked in onion tomato masala spiked with crushed coriander seeds

REGIONAL DAL TADKA - \$26

Combination of lentils served with a choice of regional tadka, burnt garlic, brown onion, asafetida, tomato, onion and garnished with fresh coriander

PUNJAB GRILL DAL MAKHNAI - \$34

Delicacy of whole urad simmered overnight with a trace of mustard oil finished with tomato puree and cream, tempered with clarified butter

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NON-VEG CURRY

MURGH TIKKA MASALA - \$46

Grilled tikka of boneless chicken simmered in satin smooth cashew gravy

NALLI GHOST - \$60

Lamb shank cooked with brown onion yogurt and whole spices

KASHMIRI LAMB ROGAN JOSH - \$48

Kashmiri delicacy. Shoulder of lamb cooked the old fashioned way, over extremely low heat, infused whole red chilli paste and finished with yoghurt

COASTAL PRAWN CURRY - \$48

Tiger prawn cooked in hand pound dry spices, finished in creamy coconut gravy

PUNJAB GRILL BUTTER CHICKEN - \$46

Tandoor grilled bones chicken tikka simmered in satin, smooth tomato gravy rich in cashew and made piquant with dried fenugreek

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PUNJAB GRILL BRIYANI HOUSE / SIDES

DUM KI BIRYANI (CHICKEN / LAMB / PRAWN) - \$46 / \$48 / \$50

The pluperfect delicacy of choicest cuts of meat / chicken / prawn braised with masala made rich with mukta pishti and hint of amber combined with saffron hued basmati rice and cooked under flaky puff pastry

PARDA NASHI BRIYANI - \$44

The rare combination of aromatic basmati rice, seasonal vegetables, infused with saffron & cooked on dum

STEAMED RICE - \$12

RAITA / SIDES

Roasted Papad - \$12

Mix Veg Raita - \$12

Boondi Raita - \$12

Onion, Lemon, Green Chilli - \$6

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BREADS

GARLIC NAAN / BUTTER NAAN - \$10

ALOO KULCHA / MASALA PANEER KULCHA - \$14

PUDINA PARATHA / PLAIN PARATHA / AJWAIN PARATHA - \$14

TANDOORI ROTI - \$8

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DESSERT

GULAB JAMUN - \$16

Milk dumpling fried & soaked in sugar syrup, garnished with pistachio

RASMALAI - \$16

Cottage cheese dumpling, served with reduce mawa milk & saffron

KESAR PISTA KULFI - \$16

Saffron & pistachio flavoured Indian creamy frosty

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