

Menu & Wine List

Redlands Oldest Indian Restaurant

Established in 1996



For over 20 years we have strived to provide the Redlands with nothing less than *Excellence*
Excellent Indian Cuisine, with *Excellent* service in an *Excellent* atmosphere.



Beverages

Non Alcoholic

Mango Lassi.....	\$4.95
Lassi (Sweet or Salty)	\$4.95
Yoghurt based traditional Indian drink	
Falooda.....	\$5.95
Sweet rose flavoured yoghurt drink topped with fresh cream	
Coke.....	\$3.95
Fanta.....	\$3.95
Diet Coke.....	\$3.95
Lemon Squash.....	\$3.95
Ginger Beer.....	\$4.50
Lemonade.....	\$3.95
Spiders.....	\$5.95
(your choice of soft drink)	
Lemon, Lime and Bitters.....	\$3.95
Tonic Water.....	\$3.95
Mineral Water.....	\$3.95
Orange Juice.....	\$3.95
Apple Juice.....	\$3.95
Jugs of Soft Drink.....	\$12.95
Coffee or Tea.....	\$4.50

BOTTLED WATER

(750ml) Sparkling.....	\$6.95
(750ml) Still.....	\$4.95

Alcoholic

BEERS

Cascade Light.....	\$4.95
XXXX Gold.....	\$5.50
Toohey's Extra Dry.....	\$6.95
Victoria Bitter.....	\$5.50
Pure Blonde.....	\$6.95
Crown Lager.....	\$6.95
Corona.....	\$7.95
Heineken.....	\$6.95
Asahi.....	\$7.95
Yenda Pale Ale.....	\$6.95
Kingfisher (Indian).....	\$7.50

SPIRITS

(Standard 30ml nip Includes mixer of your choice)

Jim Beam Bourbon.....	\$8.50
Jack Daniels Bourbon.....	\$8.50
Smirnoff Vodka.....	\$8.50
Gordon's Gin.....	\$8.50
Beefeater Gin.....	\$8.95
Bundaberg Rum.....	\$8.50
Johnnie Walker Red Label.....	\$8.50
Johnnie Walker Black Label.....	\$9.50
Johnnie Walker Blue Label.....	\$25.00
Chivas Regal.....	\$9.50

SPIRIT PRE-MIXES

Jim Beam & Cola.....	\$7.50
Bundaberg Rum & Cola.....	\$7.50
Vodka Cruisers.....	\$7.50
Midori Pre-Mixes.....	\$7.50

B.Y.O. Wine Only

Corkage \$2.00 per person

Wine List

Sparkling Wine

Brown Brothers Prosecco NV
(King Valley VIC) 200ml Piccolo 8.00 750ml 30.00

Fresh and vibrant, dry and crisp! A fantastic Prosecco that displays a delicate nose with apple and pear characters flowing to the palate which is refreshing and light.

White Wine

Moonstruck Sauvignon Blanc
(Marlborough NZ) 7.50 32.00

A lovely pale gold colour with youthful green tinges. It has aromas of passionfruit, canned green peas and asparagus. These aromas follow through to the palate which bursts with freshness, is tight and crisp with persistent lingering herbaceous flavours.

Devil's Corner Sauvignon Blanc
(Tasmania) 7.50 32.00

The bouquet displays grassiness, asparagus and tomato bush leaf. This is interwoven with hints of passionfruit and citrus. The passionfruit flows through to the palate with delicate fruit and crisp acidity. Overall a wine that is bursting with flavour while leading to a finish that is crisp and refreshing.

Devil's Corner Pinot Grigio
(Tasmania) 7.50 32.00

Showing excellent weight and intensity and loaded with the flavour of ripe, yellow pears alongside some spice and herbal notes.

Innocent Bystander Pinot Gris
(Yarra Valley VIC) 8.50 35.00

Refreshing and delicate, this lovely textural wine has aromas of cut pears and lemon which flow into a palate that is crisp and dry with a very moreish zest.

Brown Brothers Crouchen Riesling
(Victoria) 6.50 25.00

Aromas of passionfruit, ripe pear and peach flow through to the palate which is mouthfilling with natural grape sweetness and a crisp balancing finish.

Devil's Corner Chardonnay
(Tasmania) 8.50 35.00

Fresh, youthful and appealing with zesty melon aromas alongside some riper yellow peach. The overall impressions provided by this wine are crisp, clean and refreshing. There are zingy citrus flavours of lemon and grapefruit, with some subtle creaminess complexity, with a zesty refreshing finish.

Red Wine

Devil's Corner Pinot Noir
(Tasmania) 8.50 35.00

This delicious cool-climate Tasmanian Pinot Noir is made as a fruit-driven, drink-now style with generous flavours, it is a strongly perfumed wine redolent of spicy black cherry, dark fruits and hints of raspberries. The wine displays a juicy, sweet-fruit middle palate with soft, ripe tannins and fresh acidity.

Brown Brothers Merlot
(Heathcote VIC) 7.50 32.00

A ruby red colour and lifted aromas of red berries, plum, dried herbs and these aromas follow through to the palate where the juicy plum characters balance the soft tannins.

Brown Brothers Cabernet Sauvignon
(Victoria) 7.50 32.00

An elegant wine which displays aromas of red currant, dried herbs and some dusty, earthy undertones. The juicy red berry fruits follow through to the palate, which is supple and savoury with fine, powdery tannins. This Cabernet's depth of colour and intensity of flavour show tremendous concentration.

Innocent Bystander Syrah
(Yarra Valley VIC) 8.50 35.00

This Syrah (Shiraz) is a lovely perfumed and smooth style, with attractive earthy, white pepper notes on the nose and an amazing palate of mocha and spice with delicate soft tannins.

Brown Brothers Ten Acres Shiraz
(Heathcote VIC) 42.00

The Limited Release Heathcote Shiraz boasts a bright ruby red colour with vibrant purple hues and aromas of cinnamon, white pepper and cedary oak. The palate is spicy and elegant with pronounced red berry fruit flavours and balanced oak in the background adding complexity. The acidity provides real liveliness and the tannins are fine grained and well integrated.

Small Bottles and Piccolos

Prosecco 200ml 8.00

Sparkling Moscato 200ml 8.00

Moscato 275ml 9.00



Little Indian Palace

At Little Indian Palace we provide a comprehensive array of dishes from all over India. Each dish is individually prepared to suit your taste of either mild, medium, medium hot, hot or Indian hot. Please advise our friendly staff of any allergies.

We have dishes that are Gluten Free (GF), dairy free (DF) as well as vegan (V) dishes.

As we use fresh ingredients and prepare dishes upon order, please allow extra time during busy periods.

*In meat dishes small traces of bone may remain.

Entrée

FRIED STARTERS

Onion Bhaji Pakora (4 per serve) (GF) (DF) (V). \$5.95

Sliced onion and spinach fritter dipped in chick pea batter with spices and gently fried to a golden brown colour.

Vegetable Samosa (2 per serve)..... \$5.95

Spiced potatoes with peas, onion and fresh coriander filled into a home made pastry and deep fried.

Keema Samosa (2 per serve)..... \$5.95

Spiced mince meat seasoned with fresh herbs and spices filled into a home-made pastry and deep fried.

Machi Pakora (GF)..... \$7.95

Pieces of fish coated in chick pea batter flavoured with mint, lemon and lightly spiced and deep fried.

Chilli Prawn Goa (GF)..... \$8.95

Prawns sautéed and simmered in a fresh garlic, chilli and spice blend.

Papadums Platter \$7.95

Four papadums served with three accompaniments (tomato & onion salad, mango chutney and raita)

Papadums (4 per serve) (GF)..... \$2.95

Tandoori Starters

Tandoori Drumsticks (2 pices) (GF)..... \$5.95

A tandoori starter, chicken drumsticks marinated in yoghurt, fresh herbs and spices and grilled to perfection.

Sheek Kababs (GF)..... \$7.95

Prime minced lamb blended in herbs and spices, skewered and grilled Tandoori styled.

Chicken Tikka (GF)..... \$7.95

Boneless chicken pieces marinated with yoghurt, fresh herbs and spices and grilled on skewers.

Mixed Entrée (for two) \$16.95

Main Courses

TRADITIONAL CURRY DISHES

(Please ask if you would like vegetables and/or potatoes added to your curry)

Chicken Tikka Masala (GF)..... \$19.95

A house favourite! Boneless chicken pieces baked in the charcoal oven and then blended in a cashew and mild tomato and creamy sauce.

Butter Chicken (Chicken Makhan) (GF)..... \$19.95

Boneless curried chicken pieces cooked in tomato, ground cashews and spices in a smooth thick gravy.

*Try with Moonstruck Sauvignon Blanc - \$7.50 per glass

Chilli Chicken (GF) \$19.95

Marinated chicken stir fried with fresh capsicum, onion and fresh coriander.

Chicken Malai (GF) \$19.95

Boneless chicken pieces baked in the charcoal oven then cooked with tomato, ground cashews and spices in a smooth, thick gravy.

Mango Chicken (GF)..... \$19.95

Boneless chicken tikka pieces cooked with ground cashews in a smooth mango sauce.

Shahi Chicken (GF) \$19.95

A rich chicken curry cooked in the style favoured by the great Maharajas of India. Mustard seeds and fresh spices, cream and cashews are used to thicken the gravy.

YOUR CHOICE OF CHICKEN, BEEF OR LAMB

(Please ask if you would like vegetables and/or potatoes added to your curry)

Goa (GF) \$19.95

Tender meat pieces in ground peanut paste, sweet chilli sauce and a touch of cream.

Punjabi Delight (GF)..... \$19.95

A Little Indian Palace specialty cooked to perfection with cream, cashews and a touch of sweetness.

Palak (GF)..... \$19.95

Tender and flavoursome Punjabi curry with spinach and herbs. Dairy Free option available, please ask.

Rogan Josh (GF) (DF) \$19.95

The Chef's special creation. Your choice of meat is simmered with lentils and flavoured with fresh lemon juice and garlic.

Korma (GF)..... \$19.95

The korma was specially created for the Moghul emperors. Ground almond, yoghurt, coconut cream and selected spices are used to create this rich and exotic curry.

Madras (Coconut) (GF) (DF) \$19.95

South Indian spices feature in the curry cooked with desiccated coconut, coconut cream and tamarind sauce.

Vindaloo (GF)..... \$19.95

This is the seasoned curry lovers dream – uniquely blended spices make it tangy and...HOT! Dairy Free option available, please ask.

Subji (GF) (DF) \$19.95

Cooked with a variety of freshly prepared vegetables.

Bhoona (GF) (DF)..... \$19.95

A delicious curry from the south of India prepared with tomatoes, onions and fresh herbs and spices.

Dhansak (GF) (DF)..... \$19.95

Meat simmered with black lentil, fenugreek and garlic.

Channa Ghosht (GF) (DF) \$19.95

Your choice of meat cooked with chickpeas.

Nilgiri (GF)..... \$19.95

Cooked to perfection with green herbs and spices.

*Try with Brown Brothers Merlot - \$7.50 per glass

PRAWNS

(Please ask if you would like vegetables and/or potatoes added to your curry)

Prawn Korma (GF)..... \$20.95

Prawns cooked with ground almonds and yoghurt with selected spices to create an exotic dish.

Prawn Nariyal (GF) (DF) \$20.95

Prawns cooked in a rich sauce with coconut milk and traditional spices

Prawn Vindaloo (GF) \$20.95

A seafood curry prepared with a wide array of spices, garlic and ginger simmered in a special onion sauce. Dairy Free option available, please ask.

Prawn Masala (GF) (DF) \$20.95

Prawns marinated with ginger and garlic then panfried with spices, fresh tomatoes and coriander.

***Try with Devils Corner Pinot Grigio - \$7.50 per glass**

Prawn Palak (GF) \$20.95

Cooked with spinach and traditional spices. Dairy Free option available, please ask.

Prawn Subji (GF) (DF) \$20.95

Cooked with a variety of freshly prepared vegetables.

FISH

(Please ask if you would like vegetables and/or potatoes added to your curry)

Fish Curry (GF) (DF) \$20.95

A seafood curry prepared with a wide range of spices, garlic, ginger and a special onion sauce.

Fish Vindaloo (GF)..... \$20.95

A spicy, hot fish dish with potatoes. Dairy Free option available, please ask.

Tandoori Main Dishes

Tandoori dishes are marinated in yoghurt with fresh herbs and spices and cooked in the oven until tender.

Chicken Tikka Salad (GF) \$17.95

Light and tasty consisting of fresh garden salad tossed in an Indian style mint yoghurt dressing topped with fresh cooked boneless chicken.

Full Tandoori Chicken (GF)..... \$19.95

Half Tandoori Chicken (GF) \$14.95

Chicken Tikka (GF)..... \$19.95

Tandoori Mix (GF) \$21.95

Vegetables

With its large population of strict vegetarians, India has a long tradition of vegetable dishes, and has devised many unusual and ingenious ways of cooking even everyday vegetables such as peas, potatoes, cauliflower, spinach etc.

Alu or Paneer Palak (GF) \$17.95

A spinach delicacy blending fresh masala and served with cubes of potatoes or home made cheese. Dairy Free and Vegan option available, please ask.

Vegetable Korma (GF)..... \$17.95

A variety of fresh vegetables, ground almonds, yoghurt and selected spices are used to create this famous curry.

Butter Paneer (GF)..... \$17.95

Cubes of home made cheese cooked with special butter sauce.

Alu Matar (GF) (DF) (V)..... \$17.95

A popular dish from Kashmir – cubed potatoes cooked with peas and roasted spices.

Mushroom Bhaji (GF)..... \$17.95

Button mushrooms cooked with gentle spices and a hint of cream, then topped with cashews. Dairy Free and Vegan option available, please ask.

Vegetable Dhal (GF) (V) (DF)..... \$17.95

Assortment of fresh vegetables cooked with lentils and various spices.

Bombay Potatoes (GF) (V) (DF)..... \$17.95

Panfried with garlic, onion and lightly spiced.

Shahi Paneer (GF) \$17.95

Rich creamy curry cooked with cottage cheese, tomato paste and cashews.

Channa Masala (GF) (V) (DF)..... \$17.95

Famous North Style dish made with chickpeas, potatoes, tomato, onion, cumin, spices and topped with fresh coriander.

Dhal Makhani (GF)..... \$15.95

Lentil curry cooked in a variety of spices with coriander.

Malai Kofta (GF)..... \$17.95

A delicious ball of paneer and potatoes cooked in a creamy sauce with delicate herbs and spice.

Mixed Vegetable Curry (GF) (V) (DF)..... \$17.95

An assortment of fresh vegetables blended with fresh coriander and various spices.

Vegetable Makhani (GF)..... \$17.95

Cooked in tomato, ground cashews and spices in a smooth thick gravy.

Vegetable Madras (GF) (V) (DF)..... \$17.95

South Indian spices feature in this curry cooked with desiccated coconut, coconut cream and tamarind sauce.

***Try with Brown Brothers Merlot - \$7.50 per glass**

Vegetable Vindaloo (GF) \$17.95

The seasoned curry lovers dream - uniquely blended spices make it tangy and ...HOT! Dairy Free and Vegan option available, please ask.

Dhal Masala (GF) (V) (DF) \$15.95

Lentil curry mixed in a variety of spices and simmered over a slow fire.

Naans (Bread)

All of our Naans are freshly baked to order

Punjabi Naan	\$5.95
Chef's Special. Naan bread stuffed with cheese and spinach.	
Garlic and Cheese	\$5.95
Soft bread filled with garlic and cheese.	
Garlic Naan	\$4.95
A touch of garlic added to flavour this bread	
Naan	\$4.55
A traditional Indian bread made with plain flour, yoghurt and milk.	
Roti	\$4.55
Round Indian bread simply made from wholemeal flour. Dairy Free and Vegan option available, please ask.	
Chilli and Cheese Naan	\$5.95
Naan bread filled with cheese and chilli	
Onion Kulcha	\$4.95
Naan bread filled with chopped onion	
Cheese and Onion	\$5.95
Soft bread with cheese, onions and chaat Masala	
Cheese Naan	\$5.95
Soft bread filled with cheese	
Little Indian Palace Naan	\$6.95
Naan filled with tandoori chicken, cheese, garlic and selected herbs.	
Paneer Naan	\$5.95
Bread filled with chilli and paneer, with onion.	
Masala Kulcha	\$4.95
Naan bread filled with lightly spiced potatoes.	
Masala Paratha	\$4.95
Wholemeal layered bread filled with lightly spiced vegetables. Dairy Free and Vegan option available, please ask.	
Keema Naan	\$4.95
Naan bread stuffed with lightly spiced mince.	
Peshwari Naan	\$4.95
Sweet Naan bread filled with nuts and dried fruit.	

Indian Banquet

The enjoyment is yours, the selection is ours. Papadums to start, followed by a selection of deep fried and tandoori starters. Then curries cooked to your liking, meat dishes, vegetable dishes, rice, Indian breads and accompaniments.

(Seafood dishes \$2.00 extra) (Minimum 4 people)

Banquet with Entrées	\$29.95
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Accompaniments

Yoghurt and Cucumber Raita (GF)	\$4.95
Banana Coconut Salad (GF) (DF) (V)	\$5.50
Punjabi Salad (GF) (DF) (V)	\$5.50
Tomato and Onion Salad (GF) (DF) (V)	\$4.95
Hot Mix Pickle (GF) (DF) (V)	\$2.95
Chilli Pickle (GF) (DF) (V)	\$2.95
Lime Pickle (GF) (DF) (V)	\$2.95
Mango Chutney (GF) (DF) (V)	\$2.95

Rice

Pilau Rice (serves 2) (GF) (DF) (V)	\$5.95
Basmati rice cooked with onion and ginger. The rich, green colour of garden peas is most attractive.	
Biryani (GF)	\$17.95
Basmati rice prepared with your choice of chicken, lamb, beef or chicken tikka meat pieces, with cashews and sultanas.	
Vegetable Biryani (GF) (DF) (V)	\$15.95
Basmati Rice with a mix of vegetables cooked in Moughlai style.	

Kids Meals

Chicken Nuggets and Chips	\$8.95
Crumbed Fish with Chips	\$10.95
Vanilla Ice Cream	\$4.95
with a choice of topping	

Desserts

Banana Delight	\$9.95
A warm and fluffy baked pastry topped with sliced banana, a generous drizzle of Nutella sauce, whipped cream and dusted with icing sugar. Served with vanilla ice cream.	
Peshwari Delight (to share)	\$8.95
Peshwari Naan topped with vanilla ice cream and caramel topping.	
Mango Kulfi	\$6.95
A mango flavoured ice cream designed to freshen the palate.	
Gulab Jamun	
Deep fried donut balls dipped in rose flavoured syrup.	
With ice cream	\$6.95
Without ice cream	\$5.95

