

## TANDOORI MAIN DISHES

A tandoor oven is made of clay, shaped like a barrel and fuelled with charcoal. The tandoori dishes are marinated in yoghurt with fresh herbs and spices and cooked in the oven until tender.

<b>GF Full Tandoori Chicken</b> .....	\$20.95
<b>GF Half Tandoori Chicken</b> .....	\$14.95
<b>GF Chicken Tikka Tandoori</b> .....	\$20.95
<b>GF Tandoori Mix</b> .....	\$21.95

## BREADS

All of our breads are freshly baked to order.

<b>Naan</b> .....	\$4.95
<i>A traditional Indian bread made with plain flour yoghurt and milk.</i>	
<b>Roti</b> .....	\$4.95
<i>Round Indian bread simply made with wholemeal flour.</i>	
<b>Garlic Naan</b> .....	\$5.95
<i>A touch of garlic to flavour this bread.</i>	
<b>Onion Kulcha</b> .....	\$5.95
<i>Naan bread filled with chopped onion.</i>	
<b>Peshwari Naan</b> .....	\$5.95
<i>Sweet naan bread filled with nuts and dried fruit.</i>	
<b>Garlic &amp; Cheese Naan</b> .....	\$6.95
<i>Naan bread filled with cheese and garlic.</i>	
<b>Chilli &amp; Cheese Naan</b> .....	\$6.95
<i>Naan bread filled with cheese and sprinkled with chilli.</i>	
<b>Paneer Naan</b> .....	\$6.95
<i>Naan bread filled with chilli and paneer, with onion.</i>	
<b>Punjabi Naan</b> .....	\$6.95
<i>Chefs special Naan bread filled with cheese and spinach.</i>	
<b>Masala Kulcha</b> .....	\$5.95
<i>Naan bread filled with lightly spiced potatoes.</i>	
<b>Masala Paratha</b> .....	\$5.95
<i>Wholemeal layered bread filled with lightly spiced vegetables.</i>	
<b>Keema Naan</b> .....	\$5.95
<i>Naan bread stuffed with lightly spiced mince.</i>	
<b>L.I.P. Special Naan</b> .....	\$7.95
<i>Naan bread filled with Tandoori chicken, cheese, garlic and secret herbs.</i>	

## VALUE PACKS

<b>Home Alone</b> .....	\$28.95
<i>Butter Chicken, 1 Naan, 1 rice, raita, 4 Papadum. SAVE \$5.85</i>	
<b>Special Cosy Nest</b> .....	\$49.95
<i>1 Chicken Tikka Masala, 1 Beef Korma, 2 Naan, 1 Raita, 4 Papadum, 2 Rice SAVE \$7.80</i>	
<b>Threesome Party</b> .....	\$76.00
<i>1 Butter Chicken, 1 Lamb Korma, 1 Beef Rogan Josh, 3 Naan, 1 Raita, 1 Sweet Chutney, 3 Rice, 4 Papadums SAVE \$14.55</i>	
<b>LIP Relay Pack</b> .....	\$113.95
<i>4 pieces Keema Samosa, 4 pieces Onion Bhaji Pakora, 1 Chicken Tikka Masala, 1 Lamb Korma, 1 Beef Madras, 1 Butter Chicken, 2 Naan, 1 Punjabi Naan, 1 LIP Naan, 1 Raita, 1 sweet chutney, 4 papadum, 4 Rice. SAVE \$29.35</i>	

Upgrade to Cheese Naan variety - Add \$3.00

Any change of curry or bread, \$2.00 extra for each item.

All prices include GST. 10% surcharge applies on Public Holidays.

**\* If you have a food allergy please advise our staff**

## ACCOMPANIMENTS

<b>Yoghurt and Cucumber Raita</b> .....	\$4.95
<b>Tomato and Onion Salad</b> .....	\$4.95
<b>Banana and Coconut Salad</b> .....	\$5.95
<b>Hot Mix Pickle</b> .....	\$2.95
<b>Lime Pickle</b> .....	\$2.95
<b>Sweet Chutney</b> .....	\$2.95
<b>Gulab Jamun (dessert)</b> .....	\$6.95
<i>3 in 1 serve.</i>	

## RICE DISHES

<b>Pilau Rice</b> .....	\$6.95
<i>Basmati Rice sauteed with onion, cashews, sultanas, ginger and garden peas. (max - for 2 people)</i>	
<b>Vegetable Biryani</b> .....	\$16.95
<i>Basmati Rice with a blend of mixed vegetables, cashews and sultanas, cooked in Moughlai style.</i>	
<b>Meat Biryani</b> .....	\$19.95
<i>Basmati Rice with your choice of meat (chicken, beef or lamb), cashews and sultanas, cooked in Moughlai style.</i>	
<b>Extra Saffron Rice</b> .....	\$2.95

## SOFT DRINKS

<b>1.25 Litre Bottles</b> .....	\$5.95
<i>Coke, Diet Coke, Coke Zero, Lemon Lime and Bitters, Fanta, Lemonade</i>	
<b>Ginger Beer</b> .....	\$3.50
<b>Sweet Lassi</b> .....	\$5.95
<b>Mango Lassi</b> .....	\$6.95

*At Little Indian Palace, we provide a comprehensive array of dishes from all over India. Each dish is individually prepared, to suit your taste and you have a choice of*  
***Mild, Medium, Med-Hot or Hot.***

**HOME DELIVERY** Min Delivery Order \$40.00  
 Cleveland • Ormiston • Alexandra Hills  
 Thornlands • Wellington Point  
 \$11.95

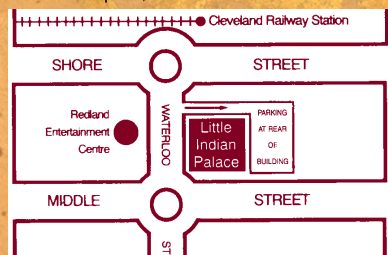
**Ph: 3821 0666**

Open 7 days from 5.00pm \*\$11.95 min delivery charge  
 \*Limited Delivery Area \*Drivers carry only \$20 for change  
 \*Delays in delivery times may occur during busy periods.

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**Cleveland Ph: 3821 0666**

Kyling Corner Shop 5, Cnr Waterloo & Middle Streets.



**All Our Main Meals Are Gluten Free (GF)**

Est since 1996  
 Open 7 days  
 From 5pm

**Little Indian Palace**

**AUTHENTIC  
 INDIAN RESTAURANTS**

**TAKE AWAY MENU**



*Your hosts and owners, Dharminder (David) & Sheena*

*As the longest established Indian restaurant in the Redlands, the Little Indian Palace, continues to deliver consistently high quality, unbeatable Indian cuisine since 1996*

**Cleveland Ph: 3821 0666**

**www.littleindianpalace.com.au**

**We also cater for Functions  
 & Birthday Parties**

**Oldest Indian Restaurant  
 in Redlands**

**FREE RICE**  
 with every Curry



\* GF = Gluten Free

## FRIED STARTERS

<b>GF Onion Bhaji Pakora</b> (4 per serve) .....	<b>\$6.95</b>
<i>Sliced onion and spinach fritter dipped in chick pea batter with spices and gently fried to a golden brown colour</i>	
<b>Vegetable Samosa</b> (2 per serve) .....	<b>\$6.95</b>
<i>Spiced potatoes with peas, onion and fresh coriander filled into a specially made pastry and deep fried.</i>	
<b>Keema Samosa</b> (2 per serve) .....	<b>\$6.95</b>
<i>Spiced minced meat seasoned with fresh herbs and spices filled into a specially made pastry and deep fried.</i>	
<b>GF Machi Pakora</b> .....	<b>\$8.95</b>
<i>Pieces of fish coated in chick pea batter flavoured with mint and lemon, lightly spiced and deep fried.</i>	
<b>GF Chilli Prawn Goa</b> .....	<b>\$9.95</b>
<i>Prawns sauteed and simmered in a fresh garlic, chilli and spice blend.</i>	
<b>Papadums</b> (4 per serve) .....	<b>\$2.95</b>
<b>Papadum Platter</b> .....	<b>\$8.95</b>
<i>Includes Sweet Chutney and Yoghurt and Cucumber Raita and tomato and onion salad</i>	

## TANDOORI STARTERS

<b>GF Tandoori Drumsticks (2 pieces)</b> .....	<b>\$5.95</b>
<i>A tandoori starter, chicken drumsticks marinated in yoghurt, fresh herbs and spices and grilled in the Tandoor.</i>	
<b>GF Sheek Kebabs</b> .....	<b>\$9.95</b>
<i>Prime minced lamb blended in herbs and spices, skewered and grilled in a tandoor oven. GF</i>	
<b>GF Chicken Tikka</b> .....	<b>\$9.95</b>
<i>Boneless chicken pieces marinated with yoghurt, fresh herbs and spices and grilled on skewers in a Tandoor oven.</i>	
<b>Mixed Entree (for 2)</b> .....	<b>\$17.95</b>
<i>2 pieces drumsticks, 2 pieces of Pakora, 2 Samosa and 2 Sheek Kebabs.</i>	

## FISH

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

<b>GF Fish Curry</b> .....	<b>\$22.95</b>
<i>A seafood curry prepared with a wide range of spices, garlic, ginger and a special onion sauce.</i>	
<b>GF Fish Vindaloo</b> .....	<b>\$22.95</b>
<i>A spicy, hot fish dish with potatoes. Dairy Free option available, please ask.</i>	

**ALL CURRIES CAN BE MILD, MEDIUM, MED-HOT OR HOT. COMPLIMENTARY RICE WITH EVERY CURRY.**

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## CHICKEN, BEEF or LAMB

*Small traces of bone may occur in meat curries.*

<b>GF Goa</b> .....	<b>\$20.95</b>
<i>Tender meat pieces in ground peanuts, sweet chilli sauce and a dash of cream.</i>	
<b>GF Rogan Josh</b> .....	<b>\$20.95</b>
<i>The chef's special creation, your choice of meat is simmered with lentils and flavoured with fresh lemon juice and garlic.</i>	
<b>GF Korma</b> .....	<b>\$20.95</b>
<i>The Korma was specially created for the Moghul Emperors. Ground almonds, yoghurt and selected spices are, used to create this rich and exotic curry.</i>	
<b>GF Madras (Coconut)</b> .....	<b>\$20.95</b>
<i>South Indian spices feature in this curry cooked with desiccated coconut, and coconut cream.</i>	
<b>GF Vindaloo</b> .....	<b>\$20.95</b>
<i>This is the seasoned curry lovers dream - uniquely blended spices make it tangy and ... hot</i>	
<b>GF Subji</b> .....	<b>\$20.95</b>
<i>Cooked with a variety of freshly prepared vegetables.</i>	
<b>GF Boona</b> .....	<b>\$20.95</b>
<i>A delicious curry from the south of India prepared with tomatoes, onions and fresh herbs and spices.</i>	
<b>GF Palak</b> .....	<b>\$20.95</b>
<i>Tender and flavoursome Punjabi curry with spinach and herbs.</i>	
<b>GF Dhansak</b> .....	<b>\$20.95</b>
<i>Meat simmered with black lentil, fenugreek and garlic.</i>	
<b>GF Channa Ghosht</b> .....	<b>\$20.95</b>
<i>Your choice of meat cooked with chickpeas.</i>	

*All Lamb dishes \$21.95*

## CHEF'S SPECIAL CHICKEN DISHES

<b>GF Shahi Chicken</b> .....	<b>\$21.95</b>
<i>Rich chicken curry cooked in the style flavoured by the great maharajas of India. Mustard seeds and fresh spices, cream and cashews are used to thicken gravy.</i>	
<b>GF Chicken Tikka Masala</b> .....	<b>\$21.95</b>
<i>Boneless chicken pieces baked in the charcoal oven then blended in a gentle and mild tomato creamy sauce.</i>	
<b>GF Chicken Makhan (Butter Chicken)</b> .....	<b>\$21.95</b>
<i>Boneless curried chicken pieces cooked in tomato, ground cashews and spices in a smooth thick gravy.</i>	
<b>GF Mango Chicken</b> .....	<b>\$21.95</b>
<i>Boneless curried chicken pieces cooked in mango sauce.</i>	
<b>GF Chicken Malai</b> .....	<b>\$21.95</b>
<i>Boneless chicken pieces cooked with special spices in tomato cream sauce.</i>	
<b>GF Punjabi Delight</b> .....	<b>\$21.95</b>
<i>Chicken cooked in cream, ground cashews and basic spices which is a favourite, traditional curry of Indian Families.</i>	
<b>GF Chilli Chicken</b> .....	<b>\$21.95</b>
<i>Marinated chicken stir fried with capsicum, onion and fresh herbs and spices.</i>	

**Oldest Indian Restaurant  
in Redlands**

**All Our Main Meals Are Gluten Free (GF)**

## PRAWN

<b>GF Nariyal</b> .....	<b>\$22.95</b>
<i>Cooked in a rich sauce with coconut milk and traditional spices.</i>	
<b>GF Vindaloo</b> .....	<b>\$22.95</b>
<i>A curry prepared with a wide array of spices, garlic and ginger simmered in a special onion sauce.</i>	
<b>GF Masala</b> .....	<b>\$22.95</b>
<i>Marinated with ginger and garlic then panfried with spices, fresh tomatoes and coriander.</i>	
<b>GF Subji</b> .....	<b>\$22.95</b>
<i>Cooked with a variety of freshly prepared vegetables.</i>	
<b>GF Korma</b> .....	<b>\$22.95</b>
<i>Cooked with ground almonds and yoghurt with selected spices to create an exotic dish.</i>	

## VEGETABLE

*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.*

<b>GF Mixed Vegetable Curry</b> .....	<b>\$19.95</b>
<i>An assortment of fresh vegetables blended with fresh coriander and various spices.</i>	
<b>GF Vegetable Korma</b> .....	<b>\$19.95</b>
<i>A variety of fresh vegetables, ground almonds, yoghurt and selected spices are used to create this famous dish.</i>	
<b>GF Vegetable Makhan</b> .....	<b>\$19.95</b>
<i>An assortment of fresh vegetables cooked in tomato, ground cashews and spices in a smooth thick gravy.</i>	
<b>GF Alu Gobi</b> .....	<b>\$19.95</b>
<i>Traditional northern Indian curry cooked with cauliflower and potatoes.</i>	
<b>GF Alu or Paneer Palak</b> .....	<b>\$19.95</b>
<i>A spinach delicacy blending fresh masala and served with cubes of potatoes or home made cheese.</i>	
<b>GF Butter Paneer</b> .....	<b>\$19.95</b>
<i>Cubes of home made cheese cooked in a gentle and mild, tomato creamy sauce.</i>	
<b>GF Bombay Potatoes</b> .....	<b>\$19.95</b>
<i>Pan fried with garlic, onion and lightly spiced.</i>	
<b>GF Dahl Masala</b> .....	<b>\$19.95</b>
<i>Lentil curry mixed in a variety of spices and simmered over a slow fire (add vegetables).</i>	
<b>GF Chana Masala</b> .....	<b>\$19.95</b>
<i>Famous North Indian style dish made with chickpeas, tomato, onion, cumin spices and topped with fresh coriander.</i>	
<b>GF Mushroom Bhaji</b> .....	<b>\$19.95</b>
<i>Button mushrooms gently cooked with spices and a hint of cream, then topped with cashews.</i>	
<b>GF Dahl Makhni</b> .....	<b>\$19.95</b>
<i>Black lentil curry cooked in a variety of spices with ginger and fresh coriander.</i>	
<b>GF Shahi Paneer</b> .....	<b>\$19.95</b>
<i>Rich creamy curry cooked with cottage cheese, tomato paste and cashews.</i>	
<b>GF Malai Kofta</b> .....	<b>\$19.95</b>
<i>A delicious ball of paneer and potatoes cooked in a creamy sauce with delicate herbs and spice.</i>	