

ENTREE

MIXED VEGETABLE BHAJJI

Eggplant, potato, broccoli & onion sliced, mixed with herbs, chick-pea flour, mild spices, served with date & tamarind chutney 9.90

BROCCOLI & ZUCCHINI PAKORA

Broccoli & Zucchini coated in pakora batter, along with mild herbs served with mint tamarind sauce 9.90

ALU TIKKI 'WITH CHICKPEAS & TAMARIND'

Grated potato patties with spices, pan grilled, topped with yogurt and tamarind chickpeas 11.90

PAPDI CHAAT

Savouries, potatoes, chickpea, tomato, onion & mango powder mixed with green chutney, yoghurt, mint & date-tamarind sauces..... 12.90

SHAMMI KEBAB ROLLS

Shredded spiced lamb with potato & pepper, coated with egg & breadcrumbs, shallow fried served with tamarind chutney 11.90

CHICKEN TIKKA 'TANDOORI'

Chicken fillets marinated with cardamom, mace, pepper, garlic, black salt and char-grilled in tandoor 12.90

'MYSORE' LAMB CHOPS

Lamb cutlets marinated overnight with yogurt, spices, ginger, mustard oil, tandoor grilled 15.90

GRILLED TIGER PRAWNS

Pan grilled, with a touch of prawn masala, curry leaves & cashews, crunchy, juicy and pungent, full of flavour 14.90

TANDOORI SAMPLER

Spiced lamb cutlet, chicken tikka and seekh kebab grilled in the tandoor served with mint chutney 14.90

ROASTED SEEKH KEBAB

Ground lamb mixed with coriander, green chilli, onions, pepper skewered and roasted in the tandoor..... 11.90

CRAB & PRAWN CROQUETTES

Shelled crab & prawn meat crushed & sautéed with mustard seeds, shallots, coriander, cracked pepper & crumb fried 12.90

UTHAPPAM with Tomato & Onion

Rice & lentil pancake, topped with onion, coriander, tomatoes, green chillies, and served with coconut chutney 14.90

SIDE DISHES

Pappadums	2.90
Yoghurt Raita	2.90
Tomato, Onion & Cucumber	2.90
Lime Pickle	2.90
Sweet Mango Chutney	2.90
Side Dish Plate with Pappadums	7.90

CHICKEN

BUTTER CHICKEN

Char grilled chicken tikkas, simmered in crushed tomatoes, cashew nut cream sauce and finished with roasted fenugreek leaves 17.90

CHICKEN ZAGUTI

Hot & spicy Goan chicken prepared with roasted & ground aromatic masalas, finished with fresh herbs & vinegar17.90

CHICKEN 'SINDHI' KORMA

Sindhi style korma, with garlic, green chillies, pistachios, scorched & crushed almonds, bay leaves, cardamom and cream 17.90

CHICKEN TIKKA MASALA

Grilled chicken tikka chucked with capsicum, onion & shallots, sautéed with crushed tomatoes, fenugreek and pepper 17.90

CHICKEN NILIGIRI

Flavoured with mint, coriander, green chillies and ginger, with potatoes, crushed spices; from the hilly regions of South India 17.90

VEGETABLES

DAL MASALA

Red & Yellow lentils simmered in turmeric, seasoned with onion, mustard seeds, curry leaves and lemon juice..... 14.90

DAL MAKHNI

Creamy curry of whole mung & kidney beans, simmered overnight on slow fire, finished with butter, ginger & cream 14.90

EGGPLANT BAGARA

Eggplant and potatoes, with fennel & tamarind, tempered with curry leaves & mustard seeds, finished with coconut 15.90

VEGETABLE KORMA

Mixed vegetables, simmered in almond, cashew and cream sauce, along with cubes of browned paneer 15.90

KADAI PANEER

Cottage cheese stir fried with chunky capsicum, onion, peas and seasoned with cracked pepper, ginger & chilli flakes 15.90

PALAK PANEER

Spinach puree seasoned with butter & garlic; then sautéed with cubes of Indian cottage cheese, roasted fenugreek leaves & cumin 15.90

MALAI KOFTA

Croquettes of cottage cheese, potato, cashew nuts & spinach, simmered in a sauce of crushed tomato, almonds & cream sauce 15.90

If you would like to have any dish that is not on this Menu, Please tell our wait staff and our Chefs will make it for you.

FISH & PRAWNS

MADRAS FISH CURRY

Dory fillets sautéed with fenugreek seeds, onion, green chilli, tamarind, ginger, curry leaves & lime juice 17.90

GOAN FISH CURRY

Dory fillets in lemon, flavoured with ground coconut, ginger & tamarind, from the tropical west coast 17.90

PRAWN MASALA

Sautéed capsicum, tomato and shallots, with fresh lemon, coriander and garam masalas in onion sauce 18.90

PRAWN KORMA

South style curry with whole spices, sliced onion, tomato, mustard seeds and simmered in fresh coconut milk 18.90

LAMB

BOMBAY LAMB CURRY

Diced shoulder lamb sautéed with onion potatoes, peas, curry leaves, and finished with crushed pepper and garam masala 18.90

LAMB KORMA

Succulent lamb & potatoes cooked in roasted cashews fresh cream, almond meal, finished with ground green cardamom 18.90

LAMB SAAG

Lamb with freshly ground English spinach, sautéed in butter, ginger & garlic, and finished with cream 18.90

LAMB ROGANJOSH

Tender lamb simmered in red Kashmiri spices & finished with coriander and tomatoes 18.90

BEEF

COCHIN BEEF CURRY

Succulent beef with potatoes, peas, smoked coconut, tempered with milled fennel & mint, finished with touch of coconut milk 17.90

BEEF KORMA

A mild creamy beef curry blended with fennel & apricot sauce, topped with shredded apricots & straw potatoes 17.90

BEEF JALFREZI

Diced beef tossed with red & green capsicum, onion, tomato, pepper sauce, finished with roasted & crushed cumin & pepper 17.90

BEEF VINDALOO

Beef cooked in a medium hot tangy vindaloo sauce, Goan style, with vinegar, red chillies and garam masalas 17.90

BEEF PASANDA

Braised beef, sliced and sautéed with celery, onion, shallots, mushroom & finished with cream sauce 17.90

TANDOORI BREADS

Plain Naan	3.00
Garlic Naan	3.50
Keema Naan	3.90
Cheese Naan	4.50
Roti (whole meal)	3.00
Onion Kulcha (onion, chilli, pepper & herbs)	4.50
Peshawari (almonds, cashew, pistachio, honey)	4.50

BASMATI RICE

White Basmati Rice	3.00
Pilau Rice	3.50
Kashmiri Pilau with pistachio, cashew, almond, sultana	4.50

DESSERTS

Pistachio Kulfi	6.50
Gulab Jamun served cold or warm	6.50
Gulab Jamun + Ice Cream	7.90
Jamaican Ball Gelato	6.50
Ice Creams Strawberry, Vanilla & Chocolate	6.50
San Marino Tiramisu	7.50

BANQUET MENUS (Min 3 Persons)

Please use these banquet menus for groups.
Everyone at the table must order the same set menu, Main course, rice, breads replenished if required. All mains dishes can be swapped

REGULAR 29.90 per person

*Sides, chicken tikka, shammi kebab; butter chicken, cochin beef, dal masala, rice & naans
(with Pistachio Kulfi, Gulab Jamun or Ice cream \$34.00)*

ALL INDIA 33.90 per person

*Sides, Papdi chaat, chicken tikka, crab croquettes, shammi kebab; butter chicken, beef korma, fish curry, rice and naans
(with Pistachio Kulfi, Gulab Jamun or Ice cream \$36.00)*

Book Online

www.all-india.com.au

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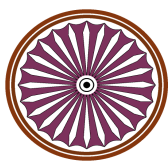
Join our mailing list to receive monthly specials, gift certificates, special events etc

BYO Corkage - Wine only \$3.00 pp

FINALIST IN THE RESTAURANT & CATERING
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WINE LIST

A. I. R.



ALL INDIA RESTAURANT

B E E R S

Cascade Light	6.00
Victoria Bitter	6.00
Coopers Pale Ale	7.00
Tooheys Extra Dry	7.00
Pure Blonde	7.00
Kingfisher	7.50
Crown Lager	7.50
Heineken	7.50
Corona	7.50
Becks	7.50
Vodka Cruiser	8.00
Bacardi Breezer	8.00
Smirnoff Ice Double Black	9.50

S P I R I T S WITH SOFT DRINKS

Spirits mixed with Red Bull extra	\$3.00
Jägermeister	7.00
Bacardi	7.00
Smirnoff Vodka	7.00
Jack Daniels	7.00
Southern Comfort	7.00
Wild Turkey	7.00
Johnny Walker Red Label	7.00
Seagram's London Dry Gin	7.00
Chatelle Napoleon Brandy	7.00
Jim Beam Bourbon	7.00
Sambucca White	7.00
Bombora Coconut Rum	7.00
Oyzo	7.00
Tequila	7.00

LIQUERS, PORTS & DESSERT WINES

Baileys	6.50
Tia Maria	6.50
Galway Pipe Port	6.50
Cointreau, Drambuie, Grand Marnier	7.90
2003 De Bortoli Noble One	7.50
2003 De Bortoli Noble One Bottle	22.50
2005 Tempus Two Botrytis Semillon	7.50
2005 Tempus Two Botrytis Semillon Bottle	24.90

S O F T D R I N K S

Coke/ Diet Coke/ Lemonade	3.50
Lemon Lime & Bitters	3.50
Red Bull	5.50
Apple / Orange Juice / Mango Lassi	3.50
Mineral Water 500ml	4.50

BYO Corkage Wine 3.00 pp

SPARKLING

			BOTTLE	
GRANDIN	<i>Classique NV Brut</i>	Loire, France	32.50	-
HENKEL TROCKEN	<i>Brut</i>	Germany	35.00	-
TYRELLS ASHMAN'S	<i>Brut</i>	NSW	27.50	-

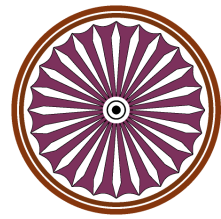
REDS

			BOTTLE	GLASS 150ml	
2007	Mc WILLIAMS	<i>Shiraz Cabernet</i>	NSW	22.50	5.50
2007	MIDNIGHT LEAP	<i>Cabernet Sauvignon</i>	NSW	25.50	6.50
2006	STONE GULLY	<i>Cabernet Sauvignon</i>	WA	32.00	—
2006	MID NIGHT LEAP	<i>Shiraz</i>	NSW	27.00	6.50
2005	CHALICE BRIDGE	<i>Shiraz</i>	WA	44.90	—
2006	RUFUS STONE	<i>Shiraz</i>	VIC	41.90	9.90
2007	PIKES 'The Dog Walk'	<i>Cabernet Merlot</i>	Clare Valley, SA	31.00	—
2007	BRAND'S LAIRA	<i>Cabernet Merlot</i>	SA	35.00	—
2005	CHALICE BRIDGE	<i>Merlot</i>	WA	35.00	7.90
2006	LOST BLOCK	<i>Merlot</i>	NSW	29.00	—
2007	VILLA MARIA ESTATE	<i>Merlot</i>	Hawkes Bay, NZ	32.50	—
2008	DEVILS CORNER	<i>Pinot Noir</i>	Tasmania	32.50	7.90
2007	TYRRELS	<i>Rosé [chilled]</i>	NSW	27.50	7.00
2007	BEAUJOLAIS-VILLAGE	<i>Gamay</i>	Burgundy, France	36.00	8.00
2006	CÔTES DU VENTOUX	<i>Syrah & Grenache</i>	Rhône, France	36.00	8.00
2006	DANZANTE	<i>Chianti</i>	Tuscany, Italy	32.00	7.50

WHITES

			BOTTLE	GLASS 150ml	
2008	Mc WILLIAMS	<i>Chardonnay</i>	SA	21.50	5.50
NV	GLENBAWN	<i>Classic Dry White</i>	NSW	23.00	5.50
2006	EVANS & TATE	<i>Classic Dry White</i>	WA	32.00	—
2007	GNANGARA	<i>Chardonnay</i>	WA	32.00	—
2006	EVANS & TATE	<i>Chardonnay</i>	WA	36.00	—
2008	RA NUI	<i>Sauvignon Blanc</i>	NZ	45.00	—
2008	STONE FISH	<i>Sauvignon Blanc</i>	Margaret River, WA	30.50	7.50
2007	CAPE CAMPBELL	<i>Sauvignon Blanc</i>	Marlborough NZ	33.00	—
2008	CHALICE BRIDGE	<i>Sauvignon Blanc</i>	WA	35.00	7.90
2008	HENSCHKE	<i>Riesling</i>	Eden Valley, Barossa	29.90	7.50
2007	CHATEAU TANUDA	<i>Riesling</i>	SA	32.90	—
2007	Mc WILLIAMS	<i>Sem/ Sauvignon Blanc</i>	SA	23.00	6.00
2008	CATCHING THIEVES	<i>Sem/ Sauvignon Blanc</i>	WA	33.00	—
2006	DANZANTE	<i>Pinot Grigio</i>	Le Venezie, Italy	35.50	—
2007	LOST BLOCK	<i>Semillon</i>	NSW	29.90	7.50
2008	STONE FISH	<i>Verdelho</i>	Hunter Valley, NSW	28.50	7.00

A.I.R



DESSERT
MENU

COFFEES

Cappuccino	2.80
Caffé Latte	2.80
Espresso	2.80
Macchiato	2.80
Mocha	2.80
Flat White	2.80
Short Black	2.80
Long Black	2.80
Hot Chocolate	2.80
De-cafe	2.80

POT OF TEA

Irish Breakfast	2.80
Earl Grey	2.80
English Breakfast	2.80
Camomile	2.80
Lemon & Ginger	2.80
Peppermint	2.80
Herbal Infusion	2.80
Green Tea	2.80
Cardamom Chai	3.50

LIQUERS, PORTS &

DESSERT WINES

Baileys	5.50
Tia Maria	5.50
Galway Pipe Port	5.50
Cointreau	5.50
Drambuie	5.50
Grand Marnier	6.50
2003 De Bortoli Noble One	6.90
2002 Gramps Botrytis	5.90
2002 Gramps Botrytis Bottle	19.90

DESSERTS

Jamaican Ball

Rich chocolate gelato with chocolate rum & hazelnut centre with cocoa sponge cake. A chocolate lovers delight
5.90 or 7.50 with coffee

San Marino

Delicate pastry with Tia Maria and Kahlua combined with coffee flavoured sponge cake 6.50 or 7.90 with coffee

Gulab Jamun

Chilled golden brown dumplings of semolina & milk, flavoured with caramel, tossed in cinnamon syrup
5.50 or with coffee/ice cream 6.90

Pistachio Kulfi

Home made ice cream with pistachio, almonds and cardamom 6.50

Ice Cream

Vanilla, Chocolate or Strawberry 4.50
[all 3 flavours \$5.50]

Cardamom Chai

Indian Tea, cardamom & mild spices warmed with milk 3.50