



*New* **India**  
Authentic Indian Cuisine

The logo is centered within a white oval with a gold border. The word "New" is written in a red, cursive script. The word "India" is in a bold, red, sans-serif font, with a small red and black flame-like icon above the letter 'i'. Below "India" is the tagline "Authentic Indian Cuisine" in a smaller, red, sans-serif font. The background of the entire page is a gradient from red at the top to black at the bottom, with a repeating pattern of small, intricate red floral motifs.

# Entrée

## Starters

- Onion Bhaji (GF) (V)** ..... 6.9  
Marinated onion fritters in spicy chickpea batter.
- Vegetable Pakora (GF) (V)** ..... 7.5  
Cauliflower, potato and onion fritters fried in spicy chickpea batter (4 pcs).
- Vegetarian Samosas (V)** ..... 7.5  
Delightful savoury pastries filled with potato, peas and ground spices.
- Mixed Vegetarian Platter for Two (V)** 13.9  
Onion Bhaji (2), Samosa (2) and Vegetable Pakora (2).

## Tandoori Magic

- Tandoori Chicken (GF) Half 12.9 | Full 19.9**  
Chicken on bone marinated in yoghurt and exotic spices, slow cooked in a Tandoori oven.
- Lamb Sheek Kebab (GF)** ..... 14.9  
Minced leg of lamb, marinated and roasted with chef's special blend of spices and slow cooked in tandoori oven on skewers (4 pcs).
- Chicken Tikka (GF)** ..... 14.9  
Tandoori roasted boneless pieces of chicken marinated in yoghurt and a subtle blend of Indian spices (4 pcs).
- Malai Tikka (GF)** ..... 15.9  
Boneless chicken pieces marinated in cheese, cream and Indian spices, cooked to perfection on skewers in a tandoori oven. A timeless Mughlai classic.

## Accompaniments

- Plain Rice (GF) (V)** ..... 3.5  
Steamed long grained basmati rice.
- Pilau Rice (GF) (V)** ..... 6.0  
Long grained basmati rice cooked with fried shallots, green peas with a hint cumin.
- Raita (GF)** ..... 4.0  
Home made yoghurt with grated cucumber and pan roasted and round cumin seeds.

## Accompaniments (continued)

- Fresh Garden Salad (GF) (V)** ..... 5.9  
Garden salad blend freshly prepared to order.
- Mango Chutney (GF) (V)** ..... 4.0
- Pappadam (4pcs) (GF) (V)** ..... 3.5
- Pickle (GF) (V)** ..... 3.0
- Homemade Mint Sauce (GF)** ..... 2.5
- Homemade Tamarind Sauce (GF) (V)** .. 2.5

## Breads

- Plain Naan (V)\*** ..... 3.0  
Plain flour bread baked in tandoori oven.
- Garlic Naan (V)\*** ..... 4.5  
Flour bread baked in a tandoori oven with perfect hint of spices and garlic.
- Cheese Naan** ..... 5.5  
Flour bread stuffed with cheese and baked to mouthwatering perfection in tandoori oven.
- Laccha Parantha** ..... 5.5  
Traditional Indian bread basted with clarified butter.
- Keema Kulcha** ..... 7.0  
Flour bread stuffed with mince meat and flavoured with spices.
- Roti (V)\*** ..... 3.0  
Plain wholemeal baked bread.
- Peshawari Naan (V)\***..... 7.5  
The classic peshwari naan stuffed with nut mix.
- Cheese and Garlic Naan** ..... 6.0  
Flour bread stuffed with cheese and a sprinkle of garlic.
- Cheese and Chilli Naan** ..... 6.0  
Flour bread stuffed with cheese and chilli.

(GF) Gluten Free

(V) Vegan | \*'Cream' in any dishes can be replaced with coconut cream on request



# Mains

## Vegetarian Specialties

**Chickpea Curry (GF) (V)** ..... 12.9  
Chickpeas cooked in a traditional Indian curry sauce.

**Daal Makhni (GF) (V)\*** ..... 13.9  
One of the Chef's specialties. Black lentils cooked in a creamy gravy with blend of traditional Indian spices and herbs.

**Mixed Vegetable Curry (GF) (V)** ..... 13.9  
Fresh seasonal mixed vegetables cooked in an authentic curry sauce.

**Mixed Vegetable Korma (GF) (V)\*** .... 14.9  
Fresh seasonal vegetables cooked in a mild creamy cashew and almond sauce.

**Malai Kofta (GF)** ..... 15.9  
Cheese balls cooked in a tasty Makhni gravy.



## Paneer Corner

**Palak Paneer (GF)** ..... 15.9  
Indian cottage cheese cubes cooked in a fresh spinach gravy with chef's own blend of spices.

**Shahi Paneer (GF)** ..... 16.9  
Indian cottage cheese cubes cooked to perfection in a rich gravy with a blend special spices.

**Paneer Makhni Masala (GF)** ..... 16.9  
Indian cottage cheese cubes in a special makhni masala sauce.

**Kadhai Paneer (GF)** ..... 16.9  
Work tossed perfection of Indian cottage cheese cubes and gravy with spices.

**Paneer Tikka (GF)** ..... 14.9  
Indian cottage cheese cubes slow cooked in a tandoor with Chef's special blend of spices.

**Paneer Vindaloo (GF)** ..... 16.9  
Fresh paneer cooked with a combination of hot spices.

## Chicken Specialties

**Murgh Makhni (GF)** ..... 16.9  
Also known as **Butter Chicken**, boneless pieces of chicken in a creamy tomato sauce. A must try, mild, mouth-watering dish.

**Chicken Curry (GF)** ..... 15.9  
Boneless chicken pieces in a thick, traditional, Indian sauce with spices, a true flavour of India.

**Chicken Vindaloo (GF)** ..... 16.9  
Boneless pieces of chicken, pan cooked with a combination of hot spices.

**Chicken Jalfrezi (GF)** ..... 18.9  
Boneless chicken pieces, sautéed in onions, tomato, green peppers in a rich gravy packed with flavours.

**Chicken Korma (GF)** ..... 16.9  
A mild curry with cream and cashew nut sauce, boneless chicken and traditional spice blend.

**Chicken Tikka Makhni Masala (GF)** .. 18.9  
Tandoori tikka pieces sautéed with red onion, ginger, fresh chilli, coriander, tomatoes and a touch of butter sauce.

**Kadhai Chicken (GF)** ..... 17.9  
Chicken cooked in rich thick gravy with onion, tomato and a secret blend spices.

**Mango Chicken (GF)** ..... 17.9  
Light, fresh and flavour some Indian adaptation of traditional Asian cuisine.

New India chefs make a wide range of tasty authentic Northern Indian dishes that are great for allergy sufferers. All dishes are preservative free and made with the freshest of ingredients.

Most dishes are dairy free and we have many vegan dishes. Even our award winning Daal recipe can be made with coconut cream upon request, everything is fresh to order! All our main dishes are also nut free (except for Korma, Peshwari Naan and Malai Kofta). Enjoy!

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# Mains

## Beef Specialties

- Beef Madras (GF)** ..... 16.0  
Diced pieces of yearling beef in a rich South Indian coconut gravy.
- Beef Korma (GF)** ..... 17.9  
Tender beef pieces cooked in a mild cashew nut and cream sauce.
- Beef Vindaloo (GF)** ..... 17.9  
Beef pieces cooked to perfection in a hot and spicy sauce.
- Beef Masala (GF)** ..... 18.9  
One of the Chef's special and signature dishes of beef pieces cooked in a rich and thick gravy with onions, tomatoes, and a secret blend of spices.



## Lamb Specialties

- Bhuna Gosht (GF)** ..... 18.9  
Tender lamb cubes in spicy, thick gravy. Chef's speciality dish!
- Lamb Roganjosh (GF)** ..... 16.9  
Chunky cubes of lamb leg cooked in a rich gravy yoghurt, tomato and Kashmiri spices.
- Lamb Korma (GF)** ..... 17.9  
Succulent lamb cubes cooked in a mild cashew nut and a cream gravy.
- Lamb Vindaloo (GF)** ..... 17.9  
Tender pieces of lamb cooked in a hot and spicy sauce bursting with flavours.
- Lamb Masala (GF)** ..... 18.9  
One of the Chef's special and signature dishes of lamb leg cooked in a rich, thick gravy with onions, tomatoes and secret blend of spices.

## Biriyanis

- Chicken Biriyani (GF)** ..... 15.9  
Rice cooked with chicken, shallots and special blend of spices.
- Lamb Biriyani (GF)** ..... 16.9  
Long grained basmati rice cooked, with succulent pieces of marinated lamb in a chef's special blend of spices.
- Vegetable Biriyani (GF) (V)\*** ..... 13.9  
Seasonal vegetables cooked in a long grained Basmati rice in the special blend of biriyani spices.

## Seafood Delicacies

- Fish Malabar (GF)** ..... 18.9  
Local Fresh Fish cooked daily, in a special Malabar Gravy.
- Prawn Sambal (GF)** ..... 18.9  
Fresh prawns cooked with fresh ground chilli and creamy coconut gravy with traditional home made sambal sauce.
- Prawn Malai (GF)** ..... 18.9  
Pan braised prawns in a mild, creamy curry sauce.
- Prawn Malabar (GF)** ..... 18.9  
Fresh local prawns cooked in a special Malabar gravy and a blend of spices.
- Prawn Masala (GF)** ..... 19.9  
Fresh Prawns cooked in Chef's special blend of spices in a thick, rich, aromatic gravy.

## Desserts

- Homemade Ice Cream (GF)** ..... 8.0  
Mango & Pistachio Ice Cream, homemade from one of Chef's secret recipes.
- Gulab Jamun (GF)** ..... 8.0  
Cottage cheese dumpling in a sugary rose flavoured syrup.
- Rasmalai (GF)** ..... 8.0  
Cottage cheese dumplings in a thickened milk syrup with grated pistachio.

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# Drinks

## Red Wine

G | B

<b>Jacob's Creek</b> .....	8.0   32
Shiraz Cabernet	
<b>Wynns</b> .....	10.0   38
Cabernet Shiraz Merlot	
<b>Wolf Blass Eaglehawk</b> .....	8.0   32
Shiraz Merlot Cabernet	
<b>Taylors</b> .....	NA   38
Shiraz	
<b>Penfolds</b> .....	10.0   38
Shiraz Cabernet	
<b>Hardys</b> .....	8.0   32
Shiraz	
<b>House Red</b> .....	6.5   22

## White Wine

G | B

<b>Taylors</b> .....	9.0   35
Chardonnay	
<b>Wolf Blass Red Label</b> .....	8.0   32
Chardonnay	
<b>Rosemount Estate</b> .....	8.0   32
Chardonnay	
<b>Jacob's Creek</b> .....	8.0   35
Rosé	
<b>Banrock</b> .....	8.0   32
Moscato	
<b>Hardys</b> .....	8.0   30
Chardonnay	
<b>Hardys</b> .....	8.0   30
Sauvignon Blanc	
<b>Jacob's Creek</b> .....	7.0   28
Sauvignon Blanc	
<b>Jacob's Creek</b> .....	7.0   28
Chardonnay	
<b>House White</b> .....	6.5   22

## Beer & Cider

<b>Kingfisher</b> .....	8.9
<b>Tiger</b> .....	8.9
<b>Crown Lager</b> .....	8.9
<b>Corona</b> .....	8.9
<b>Heineken</b> .....	8.9
<b>Coopers Pale Ale</b> .....	8.9
<b>Coopers Sparkling Ale</b> .....	8.9
<b>Pure Blonde</b> .....	8.9
<b>Hahn Premium Light</b> .....	8.9
<b>Apple Cider</b> .....	8.9

## Spirits

<b>Red Label &amp; Coke</b> .....	8.9
<b>Black Label &amp; Coke</b> .....	9.9
<b>Jack Daniel &amp; Coke</b> .....	9.9
<b>Chivas &amp; Coke</b> .....	9.0
<b>Jim Beam &amp; Coke</b> .....	9.9
<b>Smirnoff &amp; Sprite</b> .....	8.9
<b>Rum &amp; Coke</b> .....	8.9
<b>Gin &amp; Tonic Water</b> .....	8.9
<b>Glenfiddich &amp; Coke</b> .....	10.9
<b>Jameson &amp; Coke</b> .....	9.9

Please ask for our  
special wines



# Drinks

## RTD's & Cruisers

Lime Vodka Cruiser .....	9.0
Raspberry Vodka Cruiser .....	9.0



## Juice

Apple .....	4.5
Orange .....	4.5

## Ice Tea

Peach .....	5.0
Lemon .....	5.0

## Soft Drinks

Coke .....	4.0
Coke Zero .....	4.0
Diet Coke .....	4.0
Sprite .....	4.0
Fanta .....	4.0
Lemon, Lime & Bitters .....	5.0
Mineral Water .....	4.5
Sparkling Water .....	4.5
Tonic Water .....	4.0
Soda Water .....	4.0

## Lassi

Sweet Lassi .....	4.0
Salt Lassi .....	4.0
Mango Lassi .....	5.0

