

THALI (Curry Plate)

Curry Plate

A mixture of Butter Chicken, Beef Korma, Ruby Prawn, Chicken Tikka, rice and Naan – GF if served with papadams (3) \$25.50

Vegetarian Curry Plate

Alu Ghobi, Mixed Vegetable Curry, Dhall, Rice and Naan \$20.50

VEGETABLES

Alu Ghobi (GF) Lightly spiced potato, cauliflower and peas (mild) \$12.00

Dhall (GF) - Pan sautéed lentils, with a mixture of herbs and spices (mild) \$12.00

Mixed Vegetable Curry \$12.00

Seasonal vegetables stir-fried with mild spicy sauce and a dash of cream

Saag Paneer (GF) \$13.00

Cubes of ricotta cheese, cooked in chopped spinach, onions and garlic, with a dash of cream (mild)

Halwa Sabji (GF) \$12.00

Diced pumpkin panfried with onion, garlic, curry leaves, dried chillies and a touch of yoghurt. A tasty side dish (mild)

ACCOMPANIMENTS

Cucumber salad (GF) \$7.00

Garden salad (tossed with our own dressing) (GF) \$8.00

Raita (a mildly spiced, grated cucumber and yoghurt)(GF) \$5.50

Mint chutney \$3.50

Tamarind sauce (GF) \$3.50

Sweet chilli sauce (GF) \$3.50

Mango chutney \$4.00

Papadams (6) \$5.50

BREAD & RICE

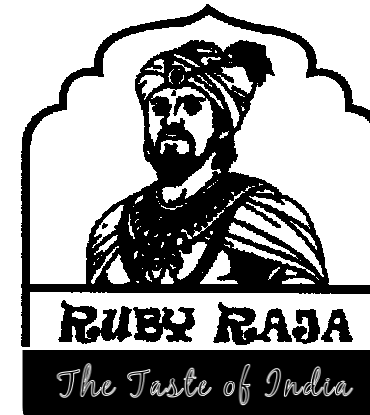
Naan (Leavened bread baked in the Tandoor)	Plain \$4.00	Buttered \$4.50
	Cheese and Garlic \$5.50	Garlic \$4.50
		Cheese \$5.50

Steamed Rice \$3.50

KashimiriPilau \$4.50

(Rice flavoured with an array of exotic dried fruit and nuts)

KIDS MEAL Crumbed Chicken and Chips \$14.00



TAKEAWAY MENU. Ph:8395 2288

BANQUETS

\$30 PER PERSON (2 people)

Entree: Onion Bhaji, Vegetable Pakoras and Samosa served with Papadams (1 of each) **Mains:** Butter Chicken, Beef Korma and Mixed Vegetable Curry served with Rice and Naan

\$35 PER PERSON (4 or more)

Entree: Onion Bhaji, Vegetable Pakoras and Samosa served with Papadams (1 of each) **Mains:** Ruby Prawn, Lamb Rogan Josh, Butter Chicken, Beef Korma, and Mixed Vegetable Curry served with Rice and Naan

DINNER: Tuesday, Wednesday, Thursday & Sunday 5.30pm – 8.30pm
Friday & Saturday 5.30pm – 9.00pm

1 PERSEVERANCE ROAD, TEA TREE GULLY



www.rubyrajarestaurant.com



ENTREE	ENTREE	MAIN	MAIN COURSE	MAIN
Tandoori Prawn (GF) Marinated shelled King prawn in yoghurt, garlic and spices then roasted in the tandoor.	\$15.50	\$21.50	Butter Chicken (GF) Tandoori marinated fillet of chicken simmered in a creamy gravy of tomato, onion, butter and ground almonds (mild).	\$19.00
Tandoori Squid (GF) Marinated in yoghurt and spices then roasted in the tandoor.	\$13.50	\$20.50	Chicken Madras (GF) Southern Indian chicken curry in a sauce of coconut milk, mustard seed, special blend of curry powder, chilli, tomato, enhanced with curry leaves (medium).	\$19.00
Tandoori Prawn and Squid (GF) Seared prawn and squid served with pineapple and coriander sauce	\$14.50	\$21.50	Prawn Masala (GF) King prawn cooked in the traditional Southern-Indian style with ginger, garlic, coriander leaves, fresh capsicum, tomato and coconut milk masala (medium)	\$22.50
Chicken Tikka (GF) Chicken fillet marinated in yoghurt, garlic and spices then roasted in the tandoor	\$13.00(3)	\$18.00(6)	Fish Masala (GF) Fish fillet cooked in the traditional Southern-Indian style with ginger, garlic, coriander leaves, fresh capsicum, tomato and coconut milk masala (medium)	\$21.50
Tandoori Lamb Cutlet Masala (GF) Lamb cutlet marinated in garlic, yoghurt, spices and masala then roasted in the tandoor	\$16.00(2)	\$24.00(4)	Beef Korma (GF) Tender cubes of beef coated with a creamy ground almond sauce and spices (mild) – not to be missed	\$19.00
Tandoori Platter (GF) A mixture of Chicken Tikka, Tandoori Prawn, Tandoori Squid and Tandoori Lamb Cutlet	\$17.00	\$24.00	Beef Vindaloo (GF) Pieces of beef cooked in a hot tangy curry flavoured sauce – popular for Those who love HOT curry!	\$19.00
Samosa (3) A traditional Indian triangular pastry filled with spiced potato and green peas	\$12.00		Saag Gosh (GF) Cubes of lamb cooked in a lavish gravy of spiced spinach with fenugreek and Indian spices (mild).	\$20.50
Vegetable Pakoras A mixture of deep fried diced potato, onion and seasonal vegetables in light spicy batter	\$10.50(4)		Lamb Rogan Josh (GF) A traditional northern Indian dish, finished in a rich gravy with herbs, spices and tomato (mild).	\$20.50
Onion Bhaji Sliced onion dipped in a lightly spiced chickpea flour batter then deep fried	\$10.50		Ruby Prawn (GF) King prawn pan-fried in our own spices, fresh basil leaves, tomato and coconut milk. This dish is pleasantly mild, but can be made hotter if desired.	\$22.50
Prawn Pakoras King prawn deep fried in a lightly spiced chickpea flour batter	\$14.50	\$21.50	Ruby Fish (GF) Tandoori marinated fish fillet topped with the sauce of coconut milk, spices, tomato and fresh basil leaves (mild).	\$21.50
Mixed Pakoras Mixture of Prawn and Vegetable Pakoras, Onion Bhaji and Samosa	\$14.50		Ruby Chicken (GF) Chicken pan-fried in our own spices, fresh basil leaves, tomato and coconut milk. This dish is pleasantly mild, but can be made hotter if desired.	\$19.00
Vegetarian Pakoras Platter Mixture of Samosa, Vegetable Pakoras and Onion Bhaji	\$12.00		Chicken Tindaloo (GF) Boneless pieces of chicken, cooked in spices, ginger and ground chillies. A fiery hot curry!	\$19.00
			Chicken Tikka Masala (GF) Tikka in coconut milk masala sauce (mild-med)	\$20.00