

THALI (Curry Plate)

Curry Plate

A mixture of Butter Chicken, Beef Korma, Ruby Prawn, Chicken Tikka
Rice and Plain Naan \$27.50

Vegetarian Curry Plate

Alu Ghobi, Mixed Vegetable Curry, Dhall, Rice and Plain Naan \$23.50

VEGETABLES

Alu Ghobi (GF) \$13.00

Lightly spiced potato, cauliflower and peas (mild)

Dhall (GF) - Pan sautéed lentils, with a mixture of herbs and spices (mild) \$13.00

Mixed Vegetable Curry \$13.00

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

Saag Paneer (GF) \$14.00

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

Halwa Sabji (GF) \$13.00

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

ACCOMPANIMENTS

Cucumber salad (GF) \$8.00

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

Raita (mildly spiced, grated cucumber and yoghurt) (GF) \$6.50

Mint chutney \$3.50

Tamarind sauce (GF) \$3.50

Sweet chilli sauce (GF) \$3.50

Mango chutney \$4.00

Pappadams (6) \$6.00

BREAD & RICE

Naan (Leavened bread baked in the Tandoor) Plain \$4.50 Buttered \$5.00

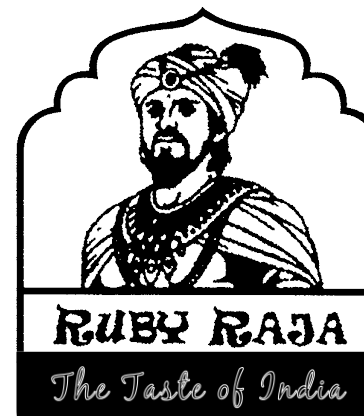
Garlic \$5.00 Cheese \$6.00

Cheese/Garlic \$6.50

Steamed Rice \$3.50

Kashmiri Pilau (with dried fruit and nuts) \$4.50

KIDS Crumbed Chicken and Chips \$15.00



TAKEAWAY MENU Ph: 8395 2288

BANQUETS

\$32 PER PERSON (2 people)

Entree: Onion Bhaji, Vegetable Pakoras and Samosa served with Papadam (1 each)

Mains: Butter Chicken, Beef Korma and Mixed Vegetable Curry served with Rice and Plain Naan bread.

\$37 PER PERSON (4 or more)

Entree: Onion Bhaji, Vegetable Pakoras and Samosa served with Papadam (1 each)

Mains: Ruby Prawn, Butter Chicken, Beef Korma, Lamb Rogan Josh and Mixed Vegetable Curry served with Rice and Plain Naan bread.

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	\$23.50	Butter Chicken (GF) Tandoori marinated fillet of chicken simmered in a creamy gravy of tomato, onion, butter and ground almonds (mild).	\$21.00
Tandoori Squid (GF) Marinated in yoghurt and spices then roasted in the tandoor.	\$14.50	\$21.50	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).	\$21.00
Tandoori Prawn and Squid (GF) Seared prawn and squid served with pineapple and coriander sauce	\$15.50	\$22.00	Prawn Masala (GF) King Prawns cooked in the traditional Southern-Indian style with ginger, garlic, coriander leaves, fresh capsicums, tomatoes and coconut milk masala.	\$24.50
Chicken Tikka (GF) Fillets of chicken 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 capsicums, tomatoes and coconut milk masala	\$22.50
Tandoori Lamb Cutlet Masala (GF) Lamb cutlet marinated in garlic, yoghurt, spices and masala then roasted in the tandoor	\$16.00 (2)	\$26.00 (4)	Beef Korma (GF) Tender cubes of beef coated with a creamy ground almond sauce and spices (mild)	\$21.00
Tandoori Platter (GF) A mixture of Chicken Tikka, Tandoori Prawn, Tandoori Squid and Tandoori Lamb Cutlet	\$18.00	\$25.00	Beef Vindaloo (GF) Pieces of beef cooked in a hot tangy curry flavoured sauce (hot)	\$21.00
Samosas (3) A traditional Indian triangular pastry filled with spiced potato and green peas	\$13.50		Saag Gosh (GF) Cubes of lamb cooked in a lavish gravy of spiced spinach with fenugreek and Indian spices (mild).	\$22.50
Vegetable Pakoras A mixture of deep fried diced potatoes, onion and seasonal vegetables in light spicy batter	\$12.00 (4)		Lamb Rogan Josh (GF) A traditional northern Indian dish, finished in a rich gravy with herbs, spices and tomatoes (mild).	\$23.50
Onion Bhaji Sliced onions dipped in a lightly spiced chickpea flour batter then deep fried	\$12.00		Ruby Prawn (GF) King prawns pan-fried in our own spices, fresh basil leaves, tomatoes and coconut milk. This dish is pleasantly mild, but can be made hotter if desired.	\$23.50
Prawn Pakoras King Prawns deep fried in a lightly spiced chickpea flour batter	\$14.50 (4)	\$21.50 (8)	Ruby Fish (GF) Tandoori marinated fish fillet topped with the sauce of coconut milk, spices, tomatoes and fresh basil leaves (mild).	\$22.50
Mixed Pakoras Mixture of Prawn and Vegetable Pakoras, Onion Bhaji and Samosas	\$15.50		Ruby Chicken (GF) Chicken pan-fried in our own spices, fresh basil leaves, tomatoes and coconut milk. This dish is pleasantly mild, but can be made hotter if desired.	\$21.00
Vegetarian Pakoras Platter Mixture of Samosa, Vegetable Pakoras and Onion Bhaji	\$13.00		Chicken Tindaloo (GF) Boneless pieces of chicken, cooked in spices, ginger and ground chilli. A fiery hot curry!	\$21.00
			Chicken Tikka Masala (GF) Tikka in a coconut milk masala sauce (mild-med)	\$22.00