

## 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

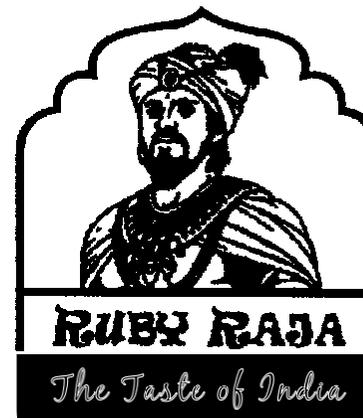
Naan (Leavened bread baked in the Tandoor)	Plain \$4.00	Buttered \$4.50
	Cheese and Garlic \$5.50	Garlic \$4.50
		Cheese \$5.50

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, Butter Chicken, Beef Korma, and Mixed Vegetable Curry served with Rice and Naan

**LUNCH:** Friday 12 noon – 2.00pm

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

1 PERSEVERANCE ROAD, TEA TREE GULLY



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