

## Vegetables & Pulses . . . 'Sabz-e-Bahar'



<b>58. Dal Fry (Yellow Lentils) (GF)</b> Yellow lentils cooked on slow fire with onions, ginger & garlic.....	\$11.90
<b>59. Dal Makhani (Black Lentils) (GF)</b> Punjabi style black lentils slow cooked in a creamy gravy .....	\$12.90
<b>60. Channa Masala (GF)</b> Chickpeas cooked with traditional Indian herbs & spices.....	\$13.90
<b>61. Aloo Palak (GF)</b> Pan fried diced potatoes with fresh spinach leaves, herbs & spices.....	\$13.90
<b>62. Mixed Vegetable Curry (GF)</b> A delicious combination of fresh seasonal vegetables, ginger, garlic and roasted cumin seeds. Finished in onion and tomato based sauce .....	\$13.90
<b>63. Vegetable Korma (GF)</b> Seasonal vegetables cooked Mughlai style in a rich cashews & cream sauce, topped with roasted almonds.....	\$13.90
<b>64. Mutter Mushroom (GF)</b> Button mushrooms and green peas cooked in tomato and onion gravy .....	\$13.90
<b>65. Shahi Paneer (GF)</b> Home-made cottage cheese simmered in yoghurt and cashewnut sauce. ....	\$14.90
<b>66. Palak Paneer (GF)</b> Home-made cottage cheese cooked with onion in fresh spinach puree.....	\$14.90
<b>67. Kadhai Paneer (GF)</b> Lightly fried Indian cottage cheese cubes cooked with capsicum, tomatoes and fresh green chillies in an onion based golden gravy.....	\$14.90
<b>68. Sarson Ka Saag (GF)</b> Famous Punjabi dish of puréed mustard & spinach leaves.....	\$14.90
<b>69. Malai Kofta</b> Homemade cottage cheese & potato dumplings in cashew & cream sauce.....	\$14.90
<b>70. Paneer Tikka Masala (GF)</b> Homemade cottage cheese cooked in tikka sauce, sliced onion & capsicum...	\$14.90

## Breads From the Clay Oven... Tandoori Naan/Roti'



<b>71. Tandoori Naan</b> A traditional bread made with leavened dough in the clay oven. A perfect accompaniment to any curry.....	\$3.50
<b>72. Garlic Naan</b> Naan flavoured with fresh garlic and coriander.....	\$3.50
<b>73. Herb Naan</b> Naan bread leavened with butter and herbs.....	\$3.50
<b>74. Tandoori Roti</b> A typical whole meal bread baked in the tandoor.....	\$3.50
<b>75. Butter Naan</b> Naan bread lightly smeared with butter .....	\$3.90
<b>76. Parantha</b> Whole meal bread layered with butter and baked in the tandoor.....	\$4.50
<b>77. Paneer Naan</b> Naan stuffed with cottage cheese and mild spices.....	\$4.50
<b>78. Keema Naan</b> Naan stuffed with spicy minced meat and cooked in the tandoor.....	\$4.50
<b>79. Aloo Kulcha</b> Naan bread stuffed with spiced mashed potatoes and herbs.....	\$4.50
<b>80. Cheese Naan</b> Naan stuffed with mozzarella cheese and cooked in the tandoor.....	\$4.50

## 81. Garlic & Herb Cheese Naan

Naan stuffed with mozzarella cheese, sprinkled with garlic & herbs .....	\$4.50
<b>82. Kashmiri Naan</b> A sweeter naan stuffed with coconut, sweet dry fruits & nuts.....	\$5.90
<b>83. Chicken Cheese Naan</b> Naan stuffed with a mixture of chicken pieces and mozzarella cheese.....	\$6.90

## Rice . . . 'Chawal' (GF)



<b>84. Plain Rice</b> Aromatic steamed Basmati rice cooked with a touch of salt & lemon juice ..	\$3.00
<b>85. Saffron Rice</b> Basmati rice flavoured with saffron.....	\$3.90
<b>86. Jeera Rice</b> Low GI Basmati rice sautéed with roast cumin seeds .....	\$3.90
<b>87. Onion &amp; Potatoes rice</b> Basmati rice cooked with caramelised onions and herbed sliced potatoes .....	\$4.90
<b>88. Kashmiri Rice</b> Basmati rice sautéed with sweet dried fruits, nuts and creamy sauce.....	\$4.90
<b>89. Lemon &amp; Coconut Rice</b> Basmati rice sautéed with coconut & mustard seeds, with fresh lemon juice..	\$4.90

## Accompaniments . . . 'Saath Mag'



<b>90. Raita (GF)</b> Homemade yoghurt dip with cucumber, tomato, roast cumin seeds.....	\$3.90
<b>91. Chutney (GF)</b> Choice of mint chutney/ mango chutney/ tamarind chutney/coconut chutney	\$2.50
<b>92. Salads (GF)</b> Fresh Green Salad / Onion Salad.....	\$4.90
<b>93. Achaar (GF)</b> Spicy mixed pickles.....	\$2.50
<b>94. Condiments Platter (GF)</b> Raita, mango chutney, mint chutney, tamarind chutney, with pappadums....	\$8.50

## Desserts . . . 'Meethi Mehek'



<b>95. Mango Pistachio Kulfi</b> Home made ice cream with mangoes, saffron and pistachio nuts.....	\$7.90
<b>96. Saffron Kulfi with Falooda</b> Indian style spaghetti & ice cream (kulfi) topped with rose syrup & pistachio	\$7.90
<b>97. Gulab Jamun</b> Sweet dumpling, fried and soaked in rose flavoured sugar syrup, garnished with pistachio nuts and coconut. Served hot or cold.....	\$6.90
<b>98. Kheer</b> Mouth-watering slow cooked Indian rice pudding topped with nuts and served cold.....	\$6.90
<b>99. Ice Cream</b> Vanilla ice cream with chocolate, caramel or strawberry topping.....	\$3.90

## Kid's Meal . . . 'Nanho Ka Khaana'

<b>100. Chicken Tikka cooked in mild sauce served with rice (GF)</b>	\$7.90
<b>100. Chicken Cheese Naan.....</b>	\$6.90
<b>101. M&amp;M Coconut Naan.....</b>	\$5.90

# Indian Chimney

RESTAURANT  
Authentic Indian Cuisine



**ALBURY 6041 2225**  
**662 Dean Street (near Rydges)**

**DINNER: Mon to Sun 5.00pm- Late**  
**LUNCH: Thurs to Fri 11.00am-2.00pm**



**WODONGA 6056 1453**  
**6/7 Thomas Mitchell Drive (next to Hollywood's)**

**DINNER: Mon to Sat 5.00pm- Late**  
**LUNCH :Tues to Thurs 11.00am-2.00pm**

**Dine-In & Take Away**  
**Catering & Functions**

**Dishes marked with GF are Gluten Free.**  
**Most dishes are catered to your taste -**  
**Mild, Medium or Hot.**  
**Please advise our friendly staff of your preference**

Fully Licenced & B.Y.O. (wine only) corkage applies

[www.indianchimney.com.au](http://www.indianchimney.com.au)

\*All prices subject to change without notice

## Banquet Menu . . . *Daawat-E-Khana'*



- 1. Special Banquet ( minimum 2 or more)**  
Entree : Veg Samosa. Main: Two dishes, bread, rice & accompaniments. **Per Person**..... \$21.90
- 2. Royal Banquet ( minimum 2 or more)**  
Two Entrées: Samosa, Chicken Tikka. Three Mains: Butter Chicken, Lamb Roganjosh / Beef Madras ( hot), Mixed Vegetable Korma, bread, Basmati rice & accompaniments. **Per Person**..... \$28.90
- 3. Chef's Banquet ( min 3 or more, eat to your heart's desire )**  
Three Entrées: Onion Bhaji, Lamb Cutlets, Chicken Tikka. Main: Butter Chicken, Lamb Roganjosh, Beef Vindaloo (hot), Mixed Vegetables, rice & mixed breads, accompaniments, Tea/coffee. **Per Person** ..... \$32.90
- 4. Indian Chimney Banquet ( 2 or more, eat all you like)**  
Pick any three Entrées from the menu. Pick any four mains from the menu Rice, mixed breads, dessert, tea/coffee. **Per Person**..... \$39.90

## Entrees . . . *'Namkeen-E-Khaas'*



- 5. Soup of the Day** Ask our staff for today's soup..... \$7.50
- 6. Pappadums (4 pcs) GF** Crisp lentil wafers..... \$2.00
- 7. Vegetable Samosas (2 pcs)**  
Tasty triangles of mildly spiced mashed potatoes and vegetables wrapped in a crispy home made pastry, served with fresh mint chutney ..... \$6.50
- 8. Samosa Chaat**  
Classic Indian street fare! Samosas topped with onions, chick peas, fresh coriander, mixed chutneys & mouth watering spices..... \$7.90
- 9. Vegetable Pakora**  
Fresh vegetables and spices delicately coated in GF chickpea batter and deep fried, served with fresh mint chutney..... \$7.90
- 10. Onion Bhaji (2 pcs) (GF)**  
Thinly sliced onions, potatoes & baby spinach mixed with chickpea flour fresh herbs & spices and golden fried, served with mint chutney..... \$6.50
- 11. Paneer Pakora (GF)**  
Slices of home-made cottage cheese stuffed with fresh mint and spices, dipped in tasty chickpea batter & golden fried, served with mint chutney ..... \$13.90
- 12. Paneer Shashlik (GF)**  
Home-made cottage cheese marinated in traditional spices, roasted with fresh capsicum, tomatoes and onions In the tandoor..... \$13.90
- 13. Honey Chilly Cauliflower**  
Pieces of cauliflower dipped in a delicious batter, fried till crisp and coated with honey & sweet chilly sauce, tossed with fresh capsicum & onion..... \$15.90
- 14. Non-veg Samosas (2 pcs)**  
Tasty triangles of lightly spiced minced lamb wrapped in a crispy pastry, served with fresh mint chutney..... \$7.90
- 15. Chicken Tikka (3 pcs) (GF)**  
Tender chicken fillets marinated with yoghurt, herbs, spices and grilled on skewers in the tandoor (clay oven)..... \$13.90
- 16. Malai Kebab (4 pcs)**  
Tender chicken mince with fresh ginger, lemon juice, green chillies and herbs, rolled onto skewers and grilled in the Tandoori oven..... \$13.90
- 17. Chicken Haryali (GF)**  
Chicken pieces marinated in fresh home blend herbs & spices with fresh spinach. Cooked in clay oven & served on a bed of onion salad..... \$15.90
- 18. Delhi Chilly Chicken**  
Golden fried chicken pcs tossed in chef's special Delhi chilly sauce, tossed with fresh capsicum & onion, sliced green chillies and fresh coriander..... \$15.90

## 19. Punjabi Masala Prawns (8 pcs) (GF)

Aussie Tiger Prawns marinated overnight in our tandoori tikka sauce, cooked in clay oven with capsicum & onion, served with mint chutney..... \$15.90

## 20. Prawn Pakora (8pcs) (GF)

Marinated prawns dipped in tasty chickpea & herbs batter, golden fried, served with our fresh mint chutney..... \$15.90

## 21. Cumin Fish Pakoras (GF)

Fish fillets marinated in fresh herbs & spices, dipped in chick-pea batter & fried..... \$14.90

## 22. Kalmi Kebab (3 pcs) (GF)

Succulent lamb cutlets marinated in tandoori tikka sauce and finished in Tandoor..... \$17.90

## 23. Mixed Entree (for two)

An array of Chicken Tikka, Malai Kebabs and Vegetable Samosa, served with mint chutney..... \$20.90

## 24. Tandoori Seafood Platter (for two) (GF)

Tender Fish Tikka from the tandoor, Prawns, Scallops & Calamari..... \$21.90

## Main Course . . . *'Khaas Khaana'*

### CHICKEN (*murg*)

#### 25. Butter Chicken (*Makhani Murg*) (GF)

An all time favourite. Chicken pcs, cooked in the Tandoor, simmered in a rich tomato & cream sauce with cashews..... \$15.90

#### 26. Tandoori Chicken (GF)

Whole chicken marinated in a mouth-watering blend of yoghurt, selected herbs and spices, cooked to perfection in tandoori clay oven. ....Half..... \$14.90

.....Full..... \$17.90

#### 27. Tikka Masala (GF)

Marinated chicken pieces partially cooked in clay oven and finished with our chef's famous Tikka sauce. .... \$15.90

#### 28. Kadhai Chicken (GF)

Chicken fillets cooked in traditional tomato based gravy, herbs, capsicum, onion & tomato Garnished with coriander..... \$15.90

#### 29. Chicken Korma Curry (GF)

Mughlai style chicken cooked in onion based gravy, cashew and cream sauce. Topped with roast almonds..... \$15.90

#### 30. Chicken Madras (GF)

Tender chicken pieces cooked in traditional South Indian curry with sliced onions, capsicum, chillies & roast coconut..... \$15.90

#### 31. Chicken Vindaloo (GF)

Chicken pcs cooked Goan style in very hot curry with our chef's special herbs... \$15.90

#### 32. Chicken Saag Wala (GF)

Chicken pcs cooked in mustard leaves & fresh spinach, house blend spices & herbs. Finished with chef's special *tarka* ..... \$15.90

#### 33. Palak Chicken (GF)

Diced chicken cooked with fresh pureed spinach and chef's special *tarka*..... \$15.90

#### 34. Lamb Rogenjosh (GF)

A popular authentic lamb curry from the Himalayan heights of Kashmir cooked with fresh herbs and spices in a tomato & onion base..... \$16.90

#### 35. Bhuna Gosht (GF)

Baby lamb shanks cut to small pieces, half cooked in clay oven and then slow cooked in north Indian style masala gravy..... \$16.90

#### 36. Lamb Korma Curry (GF)

A favourite of Mughal kings, tender lamb pieces cooked in a rich cashew and cream sauce topped with roast almonds..... \$16.90

#### 37. Saag Gosht (GF)

North Indian style dish cooked in spinach puree, house blend spices and herbs. Finished with chef's special *tarka*..... \$16.90



## 38. Lamb Palak (GF)

Diced lamb cooked with fresh pureed spinach and chef's special *tarka*..... \$16.90

## 39. Lamb Vindaloo (GF)

Lamb pcs cooked Goan style in very hot curry with our chef's special herbs \$16.90

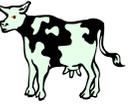
## 40. Mutton Rarha (GF)

Tender lamb pieces cooked in a special North Indian sauce with yoghurt..... \$16.90

## 41. Lamb Madras (GF)

Lamb pieces cooked in traditional South Indian curry with sliced onions, capsicum, chillies & roast coconut..... \$16.90

## BEEF



#### 42. Beef Madras Curry (GF)

Tender beef pieces slow-cooked in fresh curry leaves, chillies, mustard seeds, spices and coconut cream..... \$15.90

#### 43. Bombay Beef Curry (GF)

Slow cooked beef with chickpeas, sliced onions, potatoes and roasted red chillies in traditional gravy..... \$15.90

#### 44. Goan Beef Vindaloo

Goan style very hot curry cooked in house made sauce with our chef's special herbs and spices. Topped with green chillies..... \$15.90

#### 45. Beef Bhuna Masala (GF)

Diced beef cooked in onion and tomato based golden gravy..... \$15.90

#### 46. Beef Korma (GF)

Tender beef pieces cooked Mughlai style in a rich cashew and cream sauce topped with roast almonds..... \$15.90

#### 47. Beef Saag Wala (GF)

Beef pieces cooked in mustard leaves & fresh spinach, house blend spices & herbs. Finished with chef's special *tarka* ..... \$15.90

#### 48. Beef Kashmiri (GF)

Tender diced pieces of beef cooked in special Kashmiri sauce..... \$15.90

#### 49. Navrattan Kashmiri Korma

Beef minced balls golden fried & dipped in a cashew based white sauce, Topped with roast almonds..... \$15.90

## Seafood . . . *'Samundari Khana'*



#### 50. Fish Kashmiri (GF)

A popular North Indian dish cooked in a white sauce, garnished with nuts \$16.90

#### 51. Fish Malai

Pcs of fish cooked in mild golden gravy and finished with ground cashews \$16.90

#### 52. Prawn Korma (GF)

Prawns cooked Mughlai style in cashews and rich creamy sauce, topped with roasted almonds..... \$17.90

#### 53. Prawn Malabar (GF)

A delicious South Indian speciality cooked in coconut cream and garnished with roasted coconut..... \$18.90

#### 54. Masala Seafood (GF)

Pieces of calamari, prawns, scallops and fish cooked in our house special masala sauce, garnished with fresh coriander..... \$21.90

#### 55. Prawn Madras (GF)

Prawns cooked in traditional South Indian curry with fresh curry leaves..... \$17.90

#### 56. Prawn Vindaloo

Prawns cooked Goan style in very hot curry with our chef's special herbs... \$17.90

#### 57. Palak Prawns

Prawns cooked with fresh pureed spinach and chef's special *tarka*..... \$18.90