



Casuarina's "Finest" Indian Restaurant

FOR OUR CUSTOMERS - CONDITIONS APPLY No Cheques accepted Prices include GST

Minimum charge \$25 per head, Corkage\$4 per bottle

15%Surcharge applies on Public Holidays
Takeaway containers for leftover food 50c per container

Minimum Eftpos \$15.00 No split bills

Order once confirmed cannot be cancelled or changed Outside foods and drinks not allowed Please advise staff if you are allergic to anything Please specify if you prefer Mild/Med/Hot

Thank you for your patronage Your Taste is our Pleasure







MAHARAJA ENTREES

VEGETABLE SAMOSAS 2 per serve - (1/2 serve \$7.50)	\$13.95
Mashed potatoes, green peas and spices filled into a pyramid sha	ped dough,
crisp fried, and served with homemade fresh mint chutney.	
KEEMA SAMOSAS 2 per serve - (1/2 serve \$8.50)	\$14.95
Spiced mince lamb wrapped in a triangular homemade pastry.	
PAKORAS 4 per serve - (1/2 serve \$7.50)	\$13.95
Spinach & onion battered in pea flour	
ONION BHAJI 3 per serve	\$13.95
Onion bhaji served with mint sauce	
PAPADAMS 4 per serve	\$6.00
ALOO TIKKI CHAAT	\$14.95
Mashed potato patty mixed with coriander, onion, yoghurt, tamari.	nd sauce
and spices	
SAMOSA CHAAT	\$14.95

Mashed Samosa is served by adding chickpea masala with freshly cut coriander and onion toppings

FROM THE EARTHERN OVEN - TANDOOR

TANDOORI CHICKEN - (1/2 serve \$17.95)	\$28.95
Chicken marinated in fresh yoghurt with various spices	
CHICKEN TIKKA 4 per serve	\$20.95
Boneless chicken subtly marinated overnight in rare spices from the	spice
box of the Master Chef and done to perfection in the Tandoor.	
LAMB CUTLETS 3 per serve	\$32.95
Marinated in yoghurt overnight with various spices from the spice bo	X
SEEKH KEBAB	\$21.95
Tender minced lamb flavoured with fresh herbs and roasted in the Ta	andoor
CHICKEN WINGS	\$20.95

Chicken wings marinated in a secret recipe and roasted in the Tandoor









M.S. PLATTER	\$22.95
A combination of some of the above entrees	
TANDOORI PRAWNS - 10 per serve	\$34.95
FISH TIKKA	\$26.95
Fish marinated in spices & herbs with yoghurt	
MIX ENTREES For Two	\$35.95
Combination of 5 items of the above entrees	
MAHARAJA MAINS	
CHICKEN (MURGH)	360:30
CHICKEN CURRY	\$26.95
Traditional chicken curry	
CHICKEN KORMA (Mild)	\$26.95
Boneless chicken cooked in creamy sauce with crushed cash	hew nuts
CHICKEN MADRAS	\$26.95
Boneless chicken cooked in creamy masala sauce with crush	hed cashew nuts
and coriander	
MANGO CHICKEN (V. Mild)	\$26.95
Fillet of chicken cooked in a delicious mango sauce	
CHICKEN TIKKA MASALA	\$26.95
Boneless chicken pieces roasted in tandoor and cooked in s	picy masala
BUTTER CHICKEN (Mild)	\$26.95
Chicken marinated and roasted in tandoor and cooked in cr	reamy sauce with
herbs	
CHICKEN DO-PIAZA	\$26.95
Boneless chicken cooked with capsicum and onion based sa	
CHICKEN VINDALOO (Hot!)	\$26.95
Hot and Spicy dish created for those who love the taste of vir	ndaloo
CHICKEN SAAGWALA	\$26.95
Chicken cooked with spinach, herbs & spices	
CHICKEN JAL FREJI	\$26.95
Chicken cooked with potatoes and tomatoes in spicy masala	a sauce









CHICKEN (MURGH SPECIAL) (Med)

\$26.95

Chicken with bone and boneless marinated and roasted in tandoor and cooked in spicy creamy sauce with herbs.

KADHAI CHICKEN

\$26.95

Boneless chicken cooked with capsicum, onion spices finished with tomato and coriander

CHICKEN WITH VEGETABLES

\$26.95

Chicken cooked with vegetables in tomato and onion based sauce

LAMB (GOSHT)

\$28.95

LAMB CURRY
Lamb cooked in tomato, yoghurt, and onion with fresh ginger

LAMB KORMA (Mild)

\$28.95

Lamb cooked in creamy sauce with crushed cashew nuts

LAMB DO-PIAZA

\$28.95

Lamb cooked with capsicum and onion based sauce

ROGAN JOSH

\$28.95

Speciality in Kashmir, lamb pieces cooked in traditional Kashmiri style

SAAG GOSHT

\$28.95

Lamb blended to perfection with fresh green spinach and spices

LAMB VINDALOO (Hot!)

\$28.95

Hot and spicy dish created for those who love the taste of vindaloo

LAMB MADRAS

\$28.95

Lamb cooked in creamy masala sauce with crushed cashew nuts and coriander

LAMB JAL FREJI

\$28.95

Cooked with Potatoes & spicy tomato-based sauce

LAMB WITH VEGETABLES

\$28.95

Lamb cooked with vegetables in tomato and onion based sauce

GOAT

\$32.95

Goat cooked in tomato, yoghurt, and onion with fresh ginger

GOAT SAAG

GOAT CURRY

\$32.95

Goat cooked with fresh green spinach and spices









BEEF	
BEEF CURRY	\$27.95
Traditional beef curry	
BEEF KORMA (Mild)	\$27.95
Beef cooked in creamy sauce with crushed cashew nuts	
BEEF JAL FREJI	\$27.95
Cooked with potatoes & spicy tomato based sauce	
BEEF VINDALOO (Hot!)	\$27.95
Hot and spicy dish created for those who love the tase of vindalog	
MUMBAI BEEF	\$27.95
Beef cooked with capsicum and tomatoes with creamy sauce and	herbs
SAAG BEEF	\$27.95
Spinch and beef curry	
BEEF MADRAS	\$27.95
Beef cooked in creamy masala sauce with crushed cashew nuts an	d coriandei
BEEF DO-PIAZA	\$27.95
Beef cooked with capsicum and onion based sauce	
BEEF WITH VEGETABLES	\$27.95
Beef cooked with vegetables in tomato and onion based sauce	
FISH (MACHLI)	
FISH MASALA	\$27.95
Fillets of fish cooked in tradional curry	
FISH VINDALOO (Hot!)	\$27.95
Fish fillets cooked in hot and spicy vindaloo sauce	
PANJUM FISH CURRY	\$27.95
Boneless pieces of fish simmered in spiced coconut milk	
FISH JAL FREJI	\$27.95
Fish cooked with potatoes and tomatoes in spicy masala sauce	









PRAWN (JHINGA)	
PRAWN MASALA	\$30.95
Prawns cooked in a freshly ground spiced masala	
PRAWN MALABAR	\$30.95
Prawns cooked in cream, peas and sauce	
PRAWN VINDALOO (Hot!)	\$30.95
Prawns cooked in hot and spicy vindaloo	
KADAI PRAWN	\$30.95
Prawns cooked with garlic, capsicum, onion & tomatoe based sauce	
PRAWN SAAG	\$30.95
Prawns cooked with fresh green spinach and spices	
VEGETARIAN	
MALAI KOFTA	\$24.95
Potato balls stuffed with sultanas, peas cooked in a cream based sau	ce
POTATO & PEA CURRY	\$24.95
MIXED VEGETABLES	\$24.95
Fresh garden vegetables prepared in herbs, tomatoes and onion	
DAL MAKHANI	\$24.95
Black Urad Pulse (lentils) cooked with fresh ginger and creamy saud	e
CHANNA MASALA	\$24.95
Chick pea cooked in onion and tomato based sauce	
EGG CURRY	\$24.95
Traditional egg curry	
POTATO & EGG CURRY	\$24.95
Boiled eggs and potatoes cooked in creamy masala sauce with coris	ander
DAL MASALA	\$24.95
Black lentils cooked in spicy tomato based sauce with butter.	
CHEESE KOFTA	\$24.95
Home made cottage cheese and potato balls cooked in creamy mas	ala sauce
VEGE KORMA	\$24.95
Mixed vegetables cooked with creamy sauce	











POTATO SAAG	\$24.95
Potato cooked in spinach sauce	
DAL FRY	\$24.95
Yellow lentils cooked in tomato and onion based sauce with heri	bs
MUTTER PANEER	\$26.95
Home made cottage cheese and pea curry	
SAAG PANEER	\$26.95
Cottage cheese and spinach curry	
PANEER BUTTER MASALA	\$26.95
Paneer cooked with rich creamy masala sauce	
PANEER TIKKA MASALA	\$26.95
Cheese paneer cooked with capsicum onions in tomato based s	auce
(12/2) \ (12/2) \	
BASMATI RICE (CHAWAL)	
PLAIN BASMATI RICE	Small \$ 5.95
	Large \$ 6.95
JEERA RICE	\$10.95
Basmatic rice cooked with cumin seeds	
PULAO RICE	\$12.95
Basmati rice cooked with peas and cumin seeds	
LAMB BIRYANI	\$28.95
Basmati rice cooked with lamb, herbs & spices	
CHICKEN BIRYANI	\$26.95
Basmati rice cooked with chicken, herbs & spices	
	\$27.95
Basmati rice cooked with chicken, herbs & spices	\$27.95
Basmati rice cooked with chicken, herbs & spices BEEF BIRYANI	\$27.95 \$29.95
Basmati rice cooked with chicken, herbs & spices BEEF BIRYANI Basmati rice cooked with beef, herbs & spices	
Basmati rice cooked with chicken, herbs & spices BEEF BIRYANI Basmati rice cooked with beef, herbs & spices GOAT BIRYANI	
Basmati rice cooked with chicken, herbs & spices BEEF BIRYANI Basmati rice cooked with beef, herbs & spices GOAT BIRYANI Basmati rice cooked with goat, herbs and spices	\$29.95
Basmati rice cooked with chicken, herbs & spices BEEF BIRYANI Basmati rice cooked with beef, herbs & spices GOAT BIRYANI Basmati rice cooked with goat, herbs and spices PRAWN BIRYANI	\$29.95









KASHMIRI PULAO

\$24.95

Basmati rice cooked with mixed fruits and crushed cashew nuts

FRESH BREAD

FROM TANDOOR (EARTHERN OVEN). Varieties of traditional breads made from wholemeal and plain flour then baked in Tandoor.

NAAN Plain flour	\$ 5.50
NAAN MAKHANI	\$ 6.50
ROTI Wholemeal flour	\$ 5.50
GARLIC NAAN	\$ 6.95
VEGETABLE PARATHA	\$ 7.95
Stuffed with potato, peas and a touch of spice	
KEEMA NAAN	\$ 9.95
Stuffed with mince	
PANEER NAAN	\$ 8.95
Filled with home made cottage cheese with a touch of spice	
PESHWARI NAAN	\$ 8.50
Filled coconut & dried fruits	
CHEESE AND SPINACH NAAN	\$ 8.95
CHEESE NAAN	\$ 7.50
CHEESE NAAN WITH GARLIC	\$ 8.50
CHICKEN TIKKA NAAN	\$ 10.50











SIDE	DISHES

RAITA	\$ 7.95
Homemade yoghurt and seasoned cucumber with a touch of spice	
PUNJABI SALAD	\$ 13.50
Lettuce, cucumber, tomatoes and onions, and a touch of spice	
BANANA COCONUT	\$ 5.95
TOMATO ONION	\$ 5.50
PICKLES (each) - Mango, lime, chilli	\$ 3.50
MIXED PICKLE	\$ 4.95
MANGO SWEET CHUTNEY	\$ 4.50
HOME MADE YOGHURT	\$ 6.00
DRINKS / A TO A	
LASSI (sweet or salted) From home made yoghurt	\$ 7.50
MANGO LASSI From home made yoghurt	\$ 8.95
ORANGE, APPLE JUICE or PINEAPPLE	\$ 6.50
COKE, LEMONADE, DIET COKE, FANTA, SOLO	\$ 5.50
GINGER BEER, SODA WATER, TONIC WATER, SPARKLING	
MINERAL WATER, FIRE ENGINE and more	\$ 7.50
DESSERT SOLITION OF THE STATE O	
GULAB JAMUN	\$ 9.95
North Indian sweet made from homemade condensed whole milk, syrup	
GULAB JAMUN with ICE CREAM	\$11.50
MANGO KULFI	\$ 9.50
Indian ice cream made with fresh mangoes and dried fruit	
LYCHEES with ICE CREAM	\$ 8.95
INDIAN TEA	\$ 5.95
RASMALAI	\$11.95





DINE-IN BANQUET MEALS

BANQUET No.1 \$45.95 per head

ENTREE: PAPADAMS, TOMATO, ONION OR MANGO CHUTNEY

MAIN: CHICKEN MAKHANI, ROGAN JOSH, DAL, BEEF JAL FREJI, BASMATI RICE,

NAAN

BANQUET No.2 \$50.95 per head

ENTREE: PAPADAMS, TOMATO ONION OR MANGO CHUTNEY, CHICKEN

WINGS

MAIN: CHICKEN CURRY, ROGAN JOSH, BEEF KORMA, MIX VEGETABLES, BAS-

MATI RICE, NAAN, RAITA

BANQUET No.3 \$55.95 per head

ENTREE: PAPADAMS, ONION BHAJI, CHICKEN WINGS

MAIN: BEEF CURRY or BEEF JALFREJI CHICKEN VINDALOO or CHICKEN

MAKHANI, ROGAN JOSH, LAMB KORMA, BASMATI RICE, NAAN, RAITA, PICKLE

DESSERT: ICE CREAM with choice of topping

BANQUET No.4 \$64.95 per head

ENTREE: PAPADAMS, PAKORAS VEG or KEEMA SAMOSAS, TANDOORI CHICK-EN

MAIN: BUTTER CHICKEN, LAMB CURRY or SAAG GOSHT, BEEF VINDALOO or FISH MASALA, SUBJI-VEG BASMATI RICE, NAAN, RAITA, PICKLE or CHUTNEY

DESSERT: GULAB JAMUN with ICE CREAM

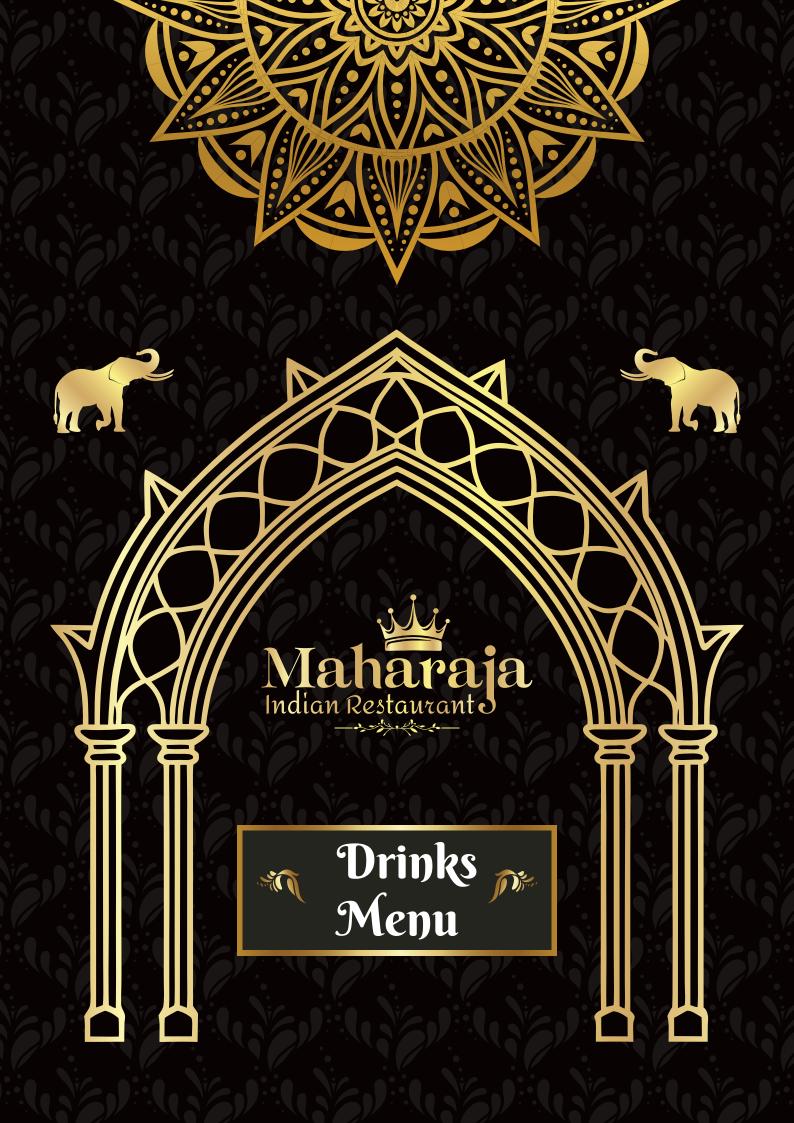


















SPARKLING WINES

ANGOVE LONG ROW CUVEE BRUT - 200ml

\$13.50

Pale in colour with aromas of lemon and a hint of strawberry.

YELLOWTAIL BUBBLES ROSE - 200ml

\$13.50

Ripe strawberries and fresh fruit flavours with a soft and creamy finish.

BLANC de BLANC

\$35.00

Method traditional bottled fermentation. Fresh green apple characters, fun bubbles for all occasions.

WHITE WINES

LITTLE FISH SUMMER WHITE (local)

\$32.00

A blend of Sémillon, Chardonnay and Sauvignon Blanc, this wine has intense fruit flavours, a refreshing palate with a crisp acidity and some residual sweetness on the finish.

STONELEIGH MARLBOROUGH SAUVIGNON BLANC NZ

\$35.00

A palate that displays tropical and passionfruit with background citrus flavours.

FOUR SISTERS SAUVIGNON BLANC VIC

\$37.00

Herbaceous and spicy fruit which delivers a crisp, well balanced wine.

CASSEGRAIN VERDELHO (local)

\$40.00

A refreshing palate showing ripe tropical fruit flavours together with hints of passionfruit followed by a crisp, dry finish.

CASSEGRAIN STONE CIRCLE CHARDONNAY (local)

\$35.00

Bright and fresh aromas of lemon peel, touch of vanilla and cashew nut. Balanced oak.

INNESLAKE UNWOODED CHARDONNAY (local)

\$38.00

This unwooded Chardonnay exhibits fresh figs and citrus characters on the nose following through to hints of almonds on the palate. It is a full bodied chardonnay with a smooth finish and excellent length.

BAGO VINEYARDS UNWOODED CHARDONNAY (local)

\$40.00

A typical fresh unwooded Chardonnay from the local region displaying floral, citrus and lemon characters following through to the palate leaving an attractive lemon/lime aftertaste.

TIM ADAMS CLARE VALLEY PINOT GRIS

\$47.00

Great balance, this wine displays pear, lychee and peach characteristics.

LEO BURING DRY CLARE VALLEY RIESLING

\$37 00

The wine is perfect drinking as a fresh lively style, grows in stature as it ages.



202







WOLF BLASS BILYARA CHARDONNAY

\$35.00

A rich, soft wine with a ripe fruit flavour that lingers on the finish. A great match with chicken dishes.

ROTHBURY ESTATE SEMILLON SAUVIGNON BLANC SA

\$47.00

It displays zesty citrus and vibrant tropical flavours and a crisp, dry finish.

RED WINES

BAGO VINEYARDS CHAMBOURCIN (local)

\$37.00

This wine portrays ripe plum and berry fruit aromas, with a touch of spice.

WIRRA WIRRA CHURCH BLOCK CABERNET SAUVIGNON SHIRAZ

MERLOT \$44.00

Rich red and black fruits fill the mouth. Raspberry, red currant and plum fruits are balanced with fine sandy tannins and cedar oak.

CASSEGRAIN STONE CIRCLE MERLOT (local)

\$34.00

Ripe and rich with stewed fruit finishing with delicate rhubarb freshness.

WYNNS SHIRAZ COONAWARRA ESTATE SA

\$34.0

Rich varietal characters of plum, spice and pepper are woven through the minty regional notes and framed by fine, firm tannins.

GRANT BURGE COONAWARRA INK CABERNET SAUVIGNON \$42.00A sweet-fruited mouthcoating wine.

MCGUIGAN BLACK LABEL RED

\$28.00

An approachable, medium bodied style with a nice combination of ripe, soft fruit flavours and the perfect balance of tannin to provide some structure.

INNESLAKE SHIRAZ (local)

\$35.00

An excellent red for the serious red wine drinker that has a bouquet of plums and white pepper spices. The flavours are rich and wholesome making an immediate impact on the palate with spice and oak notes that are complemented by velvety tannins on the finish.

TAYLORS PINOT NOIR SA

\$52.00

A medium bodied pinot that has fresh flavours of cherries spice and plums.

CASSEGRAIN STONE SHIRAZ VIOGNIER (local)

\$35.00

Cracked pepper, elegant tannins with spice and earthy notes, medium bodied.











HOUSE WINES

CHARDONNAY - glass	\$9.50
SAUVIGNON BLANC - glass	\$9.50
SHIRAZ - glass	\$9.50
CABERNET SAUVIGNON - glass	\$9.50
MERLOT - glass	\$9.50

Wine is subject to availability.

BEERS

HAHN PREMIUM LIGHT	\$8.50
CASCADE PREMIUM LIGHT	\$8.50
TOOHEYS EXTRA DRY	\$8.50
VICTORIA BITTER	\$8.50
CARLTON DRAUGHT	\$9.00
CARLTON DRY	\$8.50
GREAT NORTHERN ORIGINAL LAGER	\$8.50
PURE BLONDE LOW CARB	\$8.50
TOOHEYS NEW	\$8.50
CROWN LAGER	\$9.50
JAMES BOAGS PREMIUM LAGER	\$9.50
XXXX GOLD	\$8.00
HAHN SUPER DRY	\$8.00

IMPORTED BEERS

HEINEKEN LAGER	\$10.50
CORONA	\$10.50
KINGFISHER	\$10.50
PERONI	\$10.50
ASAHI	\$10.50











SPIRITS

We stock an excellent range of spirits. Just ask us for your special mixed drink.

1 NIP SPIRIT

4			
•			
		4 7	/ T

SMIRNOFF				\$9.00

GIN

GORDON				\$9.00
--------	--	--	--	--------

TEQUILA

	SIERRA- MEXICO				\$9.00
--	----------------	--	--	--	--------

RUM

BUNDERBERG UP RUM	\$9.00
BACARDI SUPERIOR WHITE RUM	\$9.00
MALIBU COCONUT RUM	\$8.00

COGNAC

HENNESEY VS				\$9.00
HENNESEY XO				\$24.00

AMERICAN BURBON

JIM BEAM			\$9.00
WILD TURKEY			\$9.50

BLENDED SCOTCH WHISKEY

JOHNNIE WALKER BLUE	\$18.00
JOHNNIE WALKER BLACK	\$9.00
JOHNNIE WALKER RED	\$8.00
CHIVAS REGAL	\$9.00









111		C'1	74	-	4
W		Э.	1	ы,	т

CANADIAN CLUB			\$8.00
JACK DANIELS OLD NO 7			\$8.00
THEYAMAZAKI			\$19.00

LIQUEUR

KAHLUA- MEXICO	\$8.00
BAILEYS	\$8.50
COINTREAU	\$8.50
MIDORI	\$8.00

SPIRITS

BRANDY			\$9.00

MIXERS

Any Mixer				Add \$1.50
-----------	--	--	--	------------

COCKTAILS

If you have a favourite cocktail, just ask, depending on the ingredients, we will make it for you.

MAHARAJA'S SPECIAL COCKTAIL	\$24.50
TEQUILA SUNRISE	\$19.90
MIDORI SPLICE	\$19.50
BLUE LAGOON - Blue Curacao, vodka, lemonade	\$20.50
PINA COLADA - White rum, coconut cream, pineapple juice	\$20.50

BEVERAGES

LEMON, LIME & B	THERS		\$8.50
LEMON RUSKI			\$10.50
VODKA CRUISER			\$10.50

