

mains <i>vegetarian</i>	vegetable curry mixed vegetables cooked with blended cashew nuts, onions, tomatoes and spices.	\$15.50
	palak paneer cottage cheese cubes cooked with pureed spinach in a mild curry sauce.	\$15.50
	dhal lentils stewed with onions, tomatoes and tossed in melted butter.	\$15.50
	■ channa masala chick peas cooked with spices, capsicum and onions in a tomato based sauce.	\$15.50
	baingan hyderabadi diced eggplant cooked with tomatoes, onions, shredded coconut and tempered with mustard seeds.	\$16.50

rice	basmati rice basmati rice cooked with cumin seeds.	small \$4.00 large \$6.00
	pulao rice [vegetable kashmiri] basmati rice cooked with butter and mixed vegetables nuts and sultanas	\$7.50

bread <i>cooked in the tandoos</i>	naan unleavened bread made with plain flour.	plain \$3.25 garlic \$3.75
	roti unleavened wholemeal bread.	\$3.50
	■ aloo paratha unleavened bread stuffed with spicy potato.	\$4.50
	■ paneer naan unleavened bread stuffed with cottage cheese and spices.	\$4.75
	kashmiri naan unleavened bread stuffed with mixed nuts and sultanas.	\$4.75
■ chilli cheese naan unleavened bread made with plain flour and stuffed with chilli flakes and cheese.	\$4.75	

sides	raita yoghurt dip with roasted cumin powder.	\$3.00
	papadams deep fried flat bread crackers made from rice and urid dhal flour.	\$2.50
	chutney mango mint tamarind pickle	\$3.00

■ medium ■ hot

gift vouchers available | minimum cover charge \$15.00 | 15% surcharge on public holidays

SARI'S

FINE INDIAN CUISINE

Fine Indian cuisine... the whole nine yards!

From curries to naans savor authentic Indian cuisine at Sari's, where you can taste the whole nine yards of Indian cooking at its best. With traditional Indian chefs, blessed by the Sari-clad goddess Annapoorna, the Indian goddess of food, be sure to experience the magical delicacies that come from the exotic land of India. Draped in layers of various religions, castes, languages and cultures, India amazes you with its diversity, astonishes you with its beauty and mesmerizes you with its simplicity. So come and experience all this at Sari's and treat yourself to Indian ambrosia... the whole nine yards of it!

Sari's... let's take your taste buds on a delicious trip to India!



banquet
indian introduction
 (choice of any two curries)
 min 2 people

appetizers: onion bhaji | chicken tikka
mains: butter chicken | beef korma | vegetable curry
bread | rice

\$30.00
per person

indian explorer
 min 4 people

appetizers: samosa | chicken tikka
mains: butter chicken | beef madras | channa masala
bread | rice | dessert

\$35.00
per person

maharajas
 min 4 people

appetizers: onion bhaji | tandoori chicken
mains: butter chicken | rogan josh | prawn and mushroom curry
bread | rice | dessert

\$40.00
per person

appetizers
vegetarian

- **samosa** **\$6.50**
 a deep fried traditional indian pastry filled with potatoes and peas.
- **onion bhaji** **\$7.00**
 sliced onions, marinated with carom seeds in a lentil batter and deep fried.
- **bread & dips** **\$8.00**
 combination of naan and garlic naan with raita and mint chutney.

appetizers
non vegetarian

- **sari's chicken tikka** **\$8.50**
 boneless fillets marinated with herbs, spices, yoghurt and cooked in the tandoor.
- **hyderabadi burra kebab** **\$9.50**
 rack of lamb marinated with herbs, spices, yoghurt and cooked in the tandoor.
- **tandoori platter [for 2]** **\$23.00**
 combination of mixed meats cooked in the tandoor.
- **sari's tandoori chicken** **\$19.00**
 tender chicken marinated with spices, herbs, yoghurt and cooked in the tandoor.

■ medium ■ hot prices subject to change without notice.

mains
classic curries

butter chicken **\$19.50**
 boneless chicken cooked in a rich tomato and cashew based sauce with butter and mild spices.

chicken korma **\$19.50**
 tender chicken cooked in a cashew nut based sauce with a blend of spices.

■ **chettinadu chicken** [south indian speciality] **\$19.50**
 boneless chicken cooked with ground spices, herbs and tomatoes.

■ **chicken tikka masala** **\$19.50**
 tender chicken cooked with fresh onions, capsicum and spices.

rogan josh [originally from kashmir] **\$20.50**
 tender lamb cooked with herbs, spices, tomatoes and onions in a traditional sauce.

khatta aloo gosht **\$20.50**
 lamb pieces cooked with yoghurt, spices and potatoes.

lamb saag **\$20.50**
 tender lamb cooked with pureed spinach, tomatoes and spices.

■ **beef pepper fry** **\$19.50**
 diced beef cooked with tomatoes, onions, ground black pepper and curry leaves.

■ **beef vindaloo** **\$19.50**
 tender beef cooked in a hot chilli vinaigrette sauce.

■ **beef madras** **\$19.50**
 tender beef cooked with spices, curry leaves, coconut cream and tempered with mustard seeds.

■ **malabar prawn curry** **\$20.50**
 prawns cooked in a tomato based sauce with coconut cream and tempered with mustard seeds and curry leaves.

prawn and mushroom curry **\$20.50**
 prawns cooked with mushrooms and mild spices.

curries may contain traces of nuts and dairy | credit card minimum \$25.00

