



ENTREE

Paneer Tikka	\$17.00
Marinated Panner, Bell Pepper, onion cook in tandoor and serve with Tamrind Chutney	
Veg Manchurian	\$16.50
Gobi Manchurian	\$15.50
Dahi Bhalle Chat (2 pcs)	\$ 10.50
Soft Lentils fritters drenched in creamy yoghurt. Topped with chopped onion Bhujia Spicy and Sweet Sauce	
Dahi Puri - (4 Pcs)	\$10.50
Crispy mint shells and puries stuffed with boiled potato coriander leaves, Tamrind Chutney and Yoghurt	
Tandoori Garlic Prawn (10 pcs)	\$20.50
Marinated Tiger Prawns Bell Pepper, and onion cook in Tandoor and serve with mint Sauce	
Tandoori Chicken (2 Pcs.)	\$15.50 / (4 Pcs) \$23.45
Chicken on the bone marinated in tandoori spices and cooked in tandoor.	
Chicken Tikka (5 Pcs)	\$19.45
Overnight marinated boneless chicken roast in tandoor.	
Chicken 65	\$19.00
Marinated chicken deep fried and mixed in sauce.	
Murgh Malai Tikka (5 Pcs)	\$19.45
Chicken marinated in mild spices with cheese, yoghurt, cream...	
Veg. Platter	\$12.00
Onion Bhaji (2 Pcs.) Veg. Samosa (2 Pcs.)	
Onion Bhaji (5 Pcs.)	\$13.50
Slice onion coated in gram Flour and deep fry until golden brown.	
Veg. Samosa (4 Pcs.)	\$13.00
Stuffed with potato, green peas, coriander, ginger and deep fry.	
Meat Samosa (4 Pcs.)	\$15.00
Stuffed with lamb, green peas and chef special spices and deep...	
Seekh Kabab (4 Pcs.)	\$18.50
Lamb minced mixed with chopped onion, mint coriander, speciefies...	
Hara bara kabab (6 PCs.)	\$15.50
Paneer 65	\$17.00
Marinated Paneer and mushroom deep fried and mixed in 65 sauce	
Aloo Tiki(2 pcs)	\$11.50
Mashed Potato mixed with spices, tawa fried and served with chutney.	
Amritsari Fish	\$20.00
Salmon Fish coated with basin flour(gram flour) spices...	

CHICKEN

Murgh Makhni (Butter chicken.)	\$21.45
Diced chicken roasted in tandoor and cooked with mild sauce.	
Chicken Korma	\$21.45
Dried chicken breast cooked in nuts mix creamy sauce	
Chicken Tikka Masala	\$21.45
Roasted dice chicken in dice onion, tomato and sauce	
Chicken Madras	\$21.45
Boneless chicken breast cooked in madras style with mustard...	
Chicken Vindaloo	\$21.45
Chicken breast cooked with very hot south style vindaloo sauce.	
Bombay Chicken	\$21.45
Chicken breast cooked with slice onion, cashew nut, potato, mustard...	



Chicken Kadahi	\$21.45
Boneless chicken cooked in thick sauce with tomatoes, onion and capsicum.	
Chilli Chicken	\$20.45
Fried diced chicken breast cooked with sliced onion, tomato and capsicum	
Chicken Chettinadu	\$21.45
Tender chicken pieces cooked with onion, ginger, garlic and tomatoes...	
Royal Kashmiri Chicken	\$21.45
Chicken breast pieces cooked in Kashmiri sauce with pistachios...	
Royal Chicken Sizzler	\$21.95
Chicken breast pieces cooked with diced onion and tomato served...	
Chicken Methi malai	\$20.45
Chicken cooked in fenugreek leaves with cream	
Chicken Saag	\$20.45
Chicken cooked with spinach(Saag) in punjabi style.	

SEAFOOD

Fish Madras	\$21.95
Fish cooked with mustard seeds, curry leaves, with coconut in medium or hot	
Prawn Madras	\$21.95
prawn cooked with mustard seeds, curry leaves, with coconut in medium or hot	
Prawn Vindaloo	\$21.95
Prawn cooked with very hot South style vindaloo sauce	
Bombay Prawn	\$21.95
Prawn cooked slice onion, potatoes, cashew nut mustard seeds, curry leaves and finished with a hint of lemon.	
Fish Chetinadu	\$21.95
Fish tillets fried with onion tomatoes, garlic, little spices and coconut cream.	
Prawn Chetinadu	\$21.95
Prawns fried with onion tomatoes, garlic, little spices and coconut cream.	
Prawn Korma	\$21.95
Prawn cooked in cashew mixed creamy sauce.	
Prawn Methi malai	\$22.40
Prawn cooked in fenugreek leaves with cream	

LAMB

Lamb Rogan Josh	\$21.50
Overnight marinated dice lamb cooked with onion, tomato and rogan...	
Lamb Korma	\$21.50
Lamb cooked in nut mix creamy sauce.	
Lamb Madras	\$21.50
Lamb cooked in madras style with mustard seeds, curry leaves...	
Lamb Vindaloo	\$21.50
Lamb cooked with very hot South Indian style vindaloo sauce.	
Bombay Lamb	\$21.50
Lamb / Beef cooked with onion, mustard seed, curry leaves, cashew...	
Lamb Chetinadu	\$21.50
Tender lamb cube cooked with onion ginger and garlic sauces with...	
Lamb Saag	\$21.50
Lamb cooked with spinach(Saag) in punjabi style.	



GOAT

Goat Curry	Goat cooked in northern punjabi style with fresh spices	\$21.95
Goat Madras	Goat cooked in madras style with mustard seed, curry leaves.	\$21.95
Goat Vindaloo	Goat cooked with very hot south style vindaloo sauce.	\$21.95

BEEF

Beef Rogan Josh	\$20.50
Overnight marinated dice beef cooked with onion, tomato and rogan...	
Beef Korma	\$20.50
Beef cooked in nut mix creamy sauce.	
Beef Madras	\$20.50
Beef cooked in madras style with mustard seeds, curry leaves...	
Beef Vindaloo	\$20.50
Beef cooked with very hot South Indian style vindaloo sauce	
Bombay Beef	\$20.50
Beef cooked with onion, mustard seed, curry leaves, cashew nuts...	
Beef Chetinadu	\$20.50
Tender beef cube cooked with onion ginger and garlic sauces with...	
Beef Saag	\$20.50
Beef cooked with spinach(Saag) in punjabi style.	

VEG

Dal Makhani	A mix of black dhal, kidney beans and cooked in panjabi style.	\$16.95
Mix Veg. Makhani	\$16.95	
Mix vegetables cooked with cheese and tomato base sauce.		
Paneer Makhani	\$17.95	
Paneer cooked with cheese and tomato base sauce.		
Bombay Potato	\$17.40	
Potato cooked with slice onion, tomato cashew nut and a hint		
Saag Aloo	\$16.95	
Potato cooked with Saag in onion, tomato and masala sauce.		
Saag Paneer	\$18.95	
Saag (spinach) cooked in punjabi style with paneer.		
Paneer Madras	\$18.95	
Indian paneer cooked in madras style with mustard seeds, curry...		
Paneer Vindaloo	\$17.95	
Paneer cooked with very hot South style vindaloo sauce.		
Paneer Kadahi	\$19.40	
Paneer cooked in thick sauce with tomatoes, onion, capsicum and North...		
Chilli Paneer (Cheese Chilli)	\$18.95	
Marinated paneer deep fried and cooked with sliced onion, tomatoes and capsicum		
Royal Paneer Sizzler	\$21.95	
Paneer pieces cooked with sliced onion and tomato served on sazzler		
Paneer Methi malai	\$18.95	
Paneer cooked in fenugreek leaves with cream		
Malai Kofta (Delicious cheese balls cooked in a creamy sauce.)	\$18.95	
Bhindi Masala (Okara Cooked in masala sauce.)	\$18.95	
Dal Tarka (Lentils cooked in punjabi tarka style.)	\$15.45	
Dal & Vegetables (Sambar)	\$14.45	
Lentils cooked with vegetables and spices.		
Chana Masala	\$17.50	
Chickpeas are simmered in a delicious tomato onion sauce flavored with a simple spice blend.		





BIRYANI

Goat Biryani \$20.95

Tender goat meat cooked with basamati rice, garam masalas, tomatoes

Lamb Biryani \$19.95

Tender lamb meat cooked with basamati rice, garam masalas, tomatoe

Beef Biryani \$18.95

Tender beef meat cooked with basamati rice, garam masalas, tomatoes

Chicken Biryani \$17.95

Chicken pieces cooked with basamati rice, garam masalas, tomatoes

Vegetable Biryani \$16.95

Vegetable cooked with basamati rice and spices

Prawn Biryani \$20.95

Prawns cooked with basamati rice, garam masalas, tomatoes, ginger

UTAPPAM

Plain Uttappam \$13.00

Is a variant of thick dosa served with chutney and sambar.

Onion Uttappam \$16.00

Thick dosa with shredded onion on top served with chutney and sambar

Tomato Uttappam \$15.00

Thick dosa with tomato pieces on top served with chutney and sambar.

Mixed Vegetable Uttappam \$16.00

Is a variant of thick dosa (mixed vegetables pieces on top) served

DOSA

Cheese Dosa \$16.50

Is a variant of dosa is made by shredded cheese sprinkled on dosa

Chicken Dosa \$18.50

Is a variant of dosa is made by shredded cheese, Roasted Chicken, Chilli Flakes sprinkled on dosa and served with tomato chutney, coconut chutney and sambar

Cheese Chicken Dosa \$19.50

(Chef's Special)
Is a variant of dosa is made by stuffing with curried chicken

Prawn Dosa \$19.50

Is a variant of dosa is made by stuffing with curried prawns

Plain Dosa \$13.00

Is a variant of dosa served with coconut chutney, tomato chutne

Masala Dosa \$15.00

Is a variant of dosa is made by stuffing dosa with potatoes

Paneer Dosa \$16.00

Is a variant of doas is made by stuffing doas with curried cheese

Keema Dosa \$20.00

Is a variant of dosa is made by stuffing doas with curried lamb

Onion Dosa \$16.00

Is a variant of doas is made by cut pieces of onion sprinkled

IDLY

Idly (3 Pcs.) Rice cake steam cooked. \$12.00

Extra Sambar (With dosa & Idly) \$4.00



RICE

White Rice \$5.00

Saffron Rice \$6.00

Jeera Rice \$5.50

NAAN

Plain Naan \$4.00

Garlic Naan \$4.50

Cheese Garlic Naan \$5.50

Butter Naan \$4.50

Keema Naan (Naan stuffed with roasted minced lamb onion, garlic) \$5.50

Paneer Naan (Naan Stuffed with Indian cheese.) \$5.50

Chilli Naan (Spread chopped green chilli on naan roast.) \$5.50

Aloo Naan (Naan stuffed with aloo (potato).) \$5.50

Kashmiri Naan (stuffed with sultana, pistachios and almonds.) \$5.50

Cheese Naan \$5.50

Chilli Garlic Naan \$5.50

ROTI

Tandoori Roti \$4.00

Tandoori Butter Roti \$4.50



SALAD

Punjabi Salad Cucumber, Onion, Tomato and green chilli. \$7.50

Green Salad (Cucumber, Tomato, Lettuce, Spinach, onions and Rocket). \$7.00

SIDE DISHES

Papdum (2 Pcs.) \$1.00

Mint Sauce \$2.00

Mango Chutney \$2.50

Tamarind Chutney \$2.50

Garlic Chutney \$2.50

Tomato Chutney \$2.50

Coconut Chutney \$2.50

Mixed Pickle \$3.00

Cucumber Raita \$4.50

SWEETS/DESSERT

Gulab Jamun (2 Pcs.) \$5.00

Ras Malai (2 Pcs.) \$5.00

Carrot Halwa \$8.00

Mango Ice Cream \$5.00

DRINKS

Mango Lassi \$5.50

Jeera Lassi \$4.50

Sweet Lassi \$4.50

Mango Shake \$7.50

Strawbery Shake \$7.50

Jal Jeera \$7.50

Banana Shake \$7.50

Sugar Cane Juice \$10.00

without Ice \$12.00



Royal Tarka
Indian Restaurant
Dine in & Takeaway



FULLY LICENCED
BYO WINE ONLY

Corkage fees \$5 per bottle

www.royaltarka.com.au

Book us for all type of catering & parties

Any extra ingredients in dishes = \$2 Order a dish not in the menu or change the dish in the menu = \$4
(This addon relies on how available the chef is to make it for you)

All our food is gluten free and please inform staff if you would like to make any changes or if you have any type allergies