



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 onin 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, specifies...
- 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 madrasi 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** \$21.95
Goat cooked in northern punjabi style with fresh spices
- Goat Madras** \$21.95
Goat cooked in madrasi style with mustard seed, curry leaves.
- Goat Vindaloo** \$21.95
Goat cooked with very hot south style vindaloo sauce



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** \$16.95
A mix of black dhal, kidney beans and cooked in panjabi style.
- 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 madrasi 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** \$18.95
Delicious cheese balls cooked in a creamy sauce.
- Bhindi Masala** \$18.95
Okara Cooked in masala sauce.
- Dal Tarka** \$15.45
Lentils cooked in punjabi tarka style.
- 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.

LUNCH

- Chole Bhatara** \$16.00
Piece of hot and puffed up bhatura with spicy chickpea curry, picke and vingrate onion ring
- Amritsari Kulcha** \$18.00
mashed potato stuffed crispy bread and served with chickpea and mix picke
- Gol gappe (6 Pcs)** \$10.00
deep fried crispy puris filled with spicy mash potato and served sweet and spicy wate
- Paneer Pakora (8 Pcs)** \$12.00
it's popular snack from north india and made by spicy chickpea batter indian cottage and deep frying
- Paneer Fingers (6 Pcs)** \$15.00
Indian paneer fingers marinated with yogurt, corn flour, spices and then Deep fried
- Dhai puri - (4 Pcs)** \$10.50
Crispy mint shells and puries stuffed with boiled potato coriander leaves, Tamrind Chutney and Yoghurt
- Dhai Bhalla Chat (2 pcs)** \$ 10.50
Soft Lentils fritters drenched in creamy yoghurt. Topped with chopped onin Bhujia Spicy and Sweet Sauce

Samosa chat (2pcs)	\$12.00
Aloo fikki Chat (2 pcs) Mashed Potato mixed with spices, tawa fried and served with chutney.	\$11.50
Veg manchurian	\$16.50
Spring Roll (5 pcs) mix vegetable filled pastry served with chutney	\$10.00
Fries	\$ 6.00
Sweet potato fries	\$ 6.00
Chicken nuggets (10 Pcs)	\$ 8.00
Masala Tea	\$ 4.00

BIRYANI

Goat Biryani Tender goat meat cooked with basamati rice, garam masalas, tomatoes	\$20.95
Lamb Biryani Tender lamb meat cooked with basamati rice, garam masalas, tomatoes	\$19.95
Beef Biryani Tender beef meat cooked with basamati rice, garam masalas, tomatoes	\$18.95
Chicken Biryani Chicken pieces cooked with basamati rice, garam masalas, tomatoes	\$17.95
Vegetable Biryani Vegetable cooked with basamati rice and spices	\$16.95
Prawn Biryani Prawns cooked with basamati rice, garam masalas, tomatoes, ginger	\$20.95

UTAPPAM

Plain Uttappam Is a variant of thick dosa served with chutney and sambar.	\$13.00
Onion Uttappam Thick dosa with shredded onion on top served with chutney and sambar	\$16.00
Tomato Uttappam Thick dosa with tomato pieces on top served with chutney and sambar.	\$15.00
Mixed Vegetable Uttappam Is a variant of thick dosa (mixed vegetables pieces on top) served	\$16.00

DOSA

Cheese Dosa Is a variant of dosa is made by shredded cheese sprinkled on dosa	\$16.50
Chicken Dosa 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	\$18.50
Cheese Chicken Dosa (Chef's Special) Is a variant of dosa is made by stuffing with curried chicken	\$19.50
Prawn Dosa Is a variant of dosa is made by stuffing with curried prawns	\$19.50
Plain Dosa Is a variant of dosa served with coconut chutney, tomato chutne	\$13.00
Masala Dosa Is a variant of dosa is made by stuffing dosa with potatoes	\$15.00
Paneer Dosa Is a variant of doas is made by stuffing doas with curried cheese	\$16.00
Keema Dosa Is a variant of dosa is made by stuffing doas with curried lamb	\$20.00
Onion Dosa Is a variant of doas is made by cut pieces of onion sprinkled	\$16.00

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
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Dine in & Takeaway

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Book us for all type of
catering & parties

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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*