

Entree *Veg*

Dahi Bhalle Chaat (2 Pcs.)	\$ 11.00
Soft Lentils fritters are drenched in creamy yoghurt. Topped with chopped onion Bhujia Spicy and Sweet Sauce.	
Dahi Puri (6 Pcs.)	\$ 11.50
Crispy mint shells and puri's stuffed with boiled potato coriander leaves, Tamarind Chutney and Yoghurt.	
Aloo Tikki (2 Pcs.)	\$ 13.00
Mashed Potato mixed with spices, tawa fried and served with chutney.	
Veg. Platter	\$ 13.00
Onion Bhaji (2 Pcs.) Veg. Samosa (2 Pcs.)	
Veg. Samosa (4 Pcs.)	\$ 13.00
Stuffed with potato, green peas, coriander, ginger and deep fry.	
Veg. Samosa (2 Pcs.)	\$ 7.50
Stuffed with potato, green peas, coriander, ginger and deep fry.	
Onion Bhaji (5 Pcs.)	\$ 14.50
Slice onion coated in gram Flour and deep fry until golden brown.	
Hara bara kabab (6 Pcs.)	\$ 16.00
Fried patties made with spinach, peas and potatoes.	
Gobi Manchurian	\$ 15.50
Crispy and crunchy fried cauliflower coated in a sweet, tangy, umami-rich chilli sauce with lots of aromatics.	
Veg Manchurian	\$ 16.50
Indo Chinese dish of fried veggie balls in a spicy, sweet and tangy sauce.	
Paneer 65	\$ 17.50
Marinated Paneer deep fried and mixed in 65 sauce.	
Paneer Tikka	\$ 18.00
Marinated Paneer, Bell Pepper, onion cook in tandoor and serve with Tamarind Chutney.	
Chilli Paneer Dry	\$ 20.50
Marinated paneer deep fried and sautéed with onion, tomatoes and capsicum.	
Malai Soya Chap	\$ 16.50
Soya chaps sautéed in thick creamy onion, capsicum and cashew based sauce.	

Non Veg

Meat Samosa (4 Pcs.)	\$ 15.50
Stuffed with lamb, green peas and chef special spices and deep fried.	
Meat Samosa (2 Pcs.)	\$ 8.50
Stuffed with lamb, green peas and chef special spices and deep fried.	
Chicken 65	\$ 19.50
Marinated chicken deep fried and mixed in sauce.	
Chicken Tikka (5 Pcs.)	\$ 20.45
Overnight marinated boneless chicken roast in tandoor.	
Murgh Malai Tikka (5 Pcs.)	\$ 19.95
Chicken marinated in mild spices with cheese, yoghurt, cream.	
Chilli Chicken Dry	\$ 19.95
Deep Fried diced chicken breast sautéed with onion, tomato and capsicum.	
Tandoori Chicken (2 Pcs.) \$16.50 / (4 Pcs.)	\$ 24.45
Chicken on the bone marinated in tandoori spices and cooked in tandoor.	
Seekh Kabab (4 Pcs.)	\$ 18.50
Lamb minced mixed with chopped onion, mint coriander and chef's special spices.	
Tandoori Garlic Prawn (10 Pcs.)	\$ 20.50
Marinated Tiger Prawns Bell Pepper, and onion cook in Tandoor and serve with mint Sauce	
Amritsari Fish	\$ 22.00
Snapper Fish coated with besan flour (gram flour) spices	



Mains *Veg*

Dal & Vegetables (Sambar)	\$ 15.95
Lentils cooked with vegetables and spices.	
Dal Tarka	\$ 16.95
Lentils cooked in punjabi tarka style.	
Dal Makhani	\$ 18.45
A mix of black dal, kidney beans and cooked in punjabi style.	
Mix Veg. Makhani	\$ 18.45
Mix vegetables cooked with cheese and tomato base sauce.	
Saag Aloo	\$ 18.45
Potato cooked with Saag in onion, tomato and masala sauce.	
Aloo Gobi	\$ 18.45
Potato & Gobi cooked with diced onion, tomato.	
Bombay Potato	\$ 18.90
Potatoes cooked with sliced onion, tomato cashew nut.	
Chana Masala	\$ 19.00
Chickpeas are simmered in a delicious tomato onion sauce flavoured with a simple spice blend.	
Paneer Makhani	\$ 19.45
Paneer cooked with cheese and tomato base sauce.	
Saag Paneer	\$ 20.45
Saag (spinach) cooked in punjabi style with paneer.	
Paneer Madras	\$ 20.45
Indian paneer cooked in madrasi style with mustard seeds, curry.	
Paneer Vindaloo	\$ 19.45
Paneer cooked with very hot south style vindaloo sauce.	
Paneer Kadai	\$ 20.90
Paneer is cooked in thick sauce with tomatoes, onion, capsicum and North Indian masala sauce.	
Chilli Paneer (Cheese Chilli)	\$ 20.45
Marinated paneer deep fried and cooked with onion, tomatoes and capsicum.	
Royal Paneer Sizzler	\$ 23.45
Paneer pieces cooked with sliced onion and tomato served on a sizzler.	
Paneer Methi Malai	\$ 20.45
Paneer cooked in fenugreek leaves with cream Malai Kofta Delicious cheese balls cooked in a creamy sauce.	
Bhindi Masala	\$ 20.45
Okra Cooked in masala sauce.	
Soya Chap Curry	\$ 21.95
Soya chap's cooked in thick creamy onion and cashew based sauce.	
Malai Kofta	\$ 21.45
Golden paneer dumplings in a creamy, spiced tomato-cashew curry.	

Chicken

Murgh Makhani (Butter chicken)	\$ 23.50
Diced chicken roasted in tandoor and cooked with mild sauce.	
Chicken Korma	\$ 23.50
Dried chicken breast cooked in nuts mix creamy sauce.	
Chicken Tikka Masala	\$ 23.50
Roasted diced chicken in dice onion, tomato and sauce.	
Chicken Madras	\$ 23.50
Boneless chicken breast cooked in madrasi style with mustard.	
Chicken Vindaloo	\$ 23.50
Chicken breast cooked with very hot south style vindaloo sauce.	
Bombay Chicken	\$ 23.50
Chicken breast cooked with onion, cashew nut, potato, mustard.	
Chicken Kadai	\$ 23.50
Boneless chicken cooked in thick sauce with tomatoes, onion and capsicum.	
Chilli Chicken	\$ 22.50
Fried diced chicken breast cooked with onion, tomato and capsicum.	
Chicken Chettinadu	\$ 23.50
Tender chicken pieces cooked with onion, ginger, garlic and tomatoes.	
Royal Kashmiri Chicken	\$ 23.50
Chicken breast pieces cooked in Kashmiri sauce with pistachios.	
Royal Chicken Sizzler	\$ 23.50
Chicken breast pieces cooked with diced onion and tomato served.	
Chicken Methi Malai	\$ 22.50
Chicken cooked in fenugreek leaves with cream.	
Chicken Saag	\$ 22.50
Chicken cooked with spinach(Saag) in punjabi style.	

Lamb

Lamb Rogan Josh	\$ 23.00
Overnight marinated diced lamb cooked with onion, tomato and rogan.	
Lamb Korma	\$ 23.00
Lamb cooked in nut mix creamy sauce.	
Lamb Madras	\$ 23.00
Lamb cooked in madras style with mustard seeds, curry leaves.	
Lamb Vindaloo	\$ 23.00
Lamb cooked with very hot South Indian style vindaloo sauce.	
Bombay Lamb	\$ 23.00
Lamb cooked with onion, mustard seed, curry leaves, cashew.	
Lamb Chettinadu	\$ 23.00
Tender lamb cube cooked with onion ginger and garlic sauces.	
Lamb Saag	\$ 23.00
Lamb cooked with spinach (Saag) in punjabi style.	

Goat

Goat Curry	\$ 23.45
Goat cooked in northern punjabi style with fresh spices.	
Goat Madras	\$ 23.45
Goat cooked in madrasi style with mustard seed, curry leaves.	
Goat Vindaloo	\$ 23.45
Goat cooked with very hot south style vindaloo sauce.	

Beef

Beef Rogan Josh	\$ 22.00
Overnight marinated diced beef cooked with onion, tomato and rogan.	
Beef Korma	\$ 22.00
Beef cooked in nut mix creamy sauce.	
Beef Madras	\$ 22.00
Beef cooked in madras style with mustard seeds, curry leaves.	
Beef Vindaloo	\$ 22.00
Beef cooked with very hot South Indian style vindaloo sauce	
Bombay Beef	\$ 22.00
Beef cooked with onion, mustard seed, curry leaves, cashew nuts.	
Beef Chettinadu	\$ 22.00
Tender beef cube cooked with onion ginger and garlic sauces with.	
Beef Saag	\$ 22.00
Beef cooked with spinach(Saag) in punjabi style.	

Seafood

Fish Madras	\$ 23.50
Fish cooked with mustard seeds, curry leaves, with coconut in medium or hot.	
Prawn Madras	\$ 23.50
Prawn cooked with mustard seeds, curry leaves, with coconut in medium or hot.	
Prawn Vindaloo	\$ 23.50
Prawn cooked with very hot south style vindaloo sauce.	
Bombay Prawn	\$ 23.50
Prawn cooked sliced onion, potatoes, cashew nut mustard seeds, curry leaves and finished with a hint of lemon.	
Fish Chettinadu	\$ 23.50
Fish Fillets fried with onion tomatoes, garlic, little spices and coconut cream.	
Prawn Chettinadu	\$ 23.50
Prawns fried with onion, tomatoes, garlic, little spices and coconut cream.	
Prawn Korma	\$ 23.50
Prawn cooked in cashew mixed creamy sauce.	
Prawn Methi Malai	\$ 23.50
Prawn cooked in fenugreek leaves with cream.	

Lunch

Chole Bhatura Piece of hot and puffed up bhatura with spicy chickpea curry, pickle and vin-grate onion rings.	\$ 17.00
Amritsari Kulcha Mashed potato stuffed crispy bread and served with chickpea and mix pickle.	\$ 19.00
Golgappa (6 Pcs.) Deep fried crispy puris filled with spicy mash potato and served sweet and spicy water.	\$ 11.00
Paneer Pakora (8 Pcs.) It's popular snack from North India and made by spicy chickpea batter Indian cottage and deep frying.	\$ 13.00
Dahi puri (6 Pcs.) Crispy mint shells and puri's stuffed with boiled potato coriander leaves, Tamarind Chutney and Yoghurt	\$ 11.50
Dahi Bhalle Chaat (2 Pcs.) Soft Lentils fritters are drenched in creamy yoghurt. Topped with chopped onion Bhujia Spicy and Sweet Sauce.	\$ 11.00
Samosa chaat (2 Pcs.) Spicy chole (chickpeas) are served with samosa and dollops of yogurt and chutney.	\$ 13.00
Aloo tikki Chaat (2 Pcs.) Mashed Potato mixed with spices, tawa fried and served with chutney.	\$ 13.00
Veg Manchurian Indo Chinese dish of fried veggie balls in a spicy, sweet and tangy sauce.	\$ 16.50
Spring Roll (5 Pcs.) Mix vegetable filled pastry served with chutney.	\$ 11.00
Fries	\$ 7.00
Chicken nuggets (10 Pcs.)	\$ 9.00
Masala Tea	\$ 5.00

Biryani

Vegetable Biryani Vegetables cooked with basmati rice and spices.	\$ 18.95
Chicken Biryani Chicken pieces cooked with basmati rice, garam masalas, tomatoes.	\$ 19.95
Lamb Biryani Tender lamb meat cooked with basmati rice, garam masalas, tomatoes.	\$ 21.95
Beef Biryani Tender beef meat cooked with basmati rice, garam masalas, tomatoes.	\$ 20.95
Goat Biryani Tender goat meat cooked with basmati rice, garam masalas, tomatoes.	\$ 22.95
Prawn Biryani Prawns cooked with basmati rice, garam masalas, tomatoes, ginger.	\$ 22.95

Uttapam

Plain Uttapam Is a variant of thick dosa served with chutney and sambar.	\$ 14.00
Onion Uttapam Thick dosa with shredded onion on top served with chutney and sambar	\$ 17.00
Tomato Uttapam Thick dosa with tomato pieces on top served with chutney and sambar.	\$ 16.00
Mixed Vegetable Uttapam Is a variant of thick dosa (mixed vegetables pieces on top) served with chutney and sambar.	\$ 17.00

Dosa

Cheese Dosa Is a variant of dosa is made by shredded cheese sprinkled on the dosa.	\$ 17.50
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.	\$ 19.50
Cheese Chicken Dosa (Chef's Special) Is a variant of dosa is made by stuffing with curried chicken.	\$ 20.50
Prawn Dosa Is a variant of dosa is made by stuffing with curried prawns.	\$ 20.50
Plain Dosa Is a variant of dosa served with coconut chutney, tomato chutney.	\$ 14.00

Masala Dosa Is a variant of dosa is made by stuffing dosa with potatoes	\$ 16.00
Paneer Dosa Is a variant of dosa is made by stuffing dosa with curried cheese	\$ 17.00
Keema Dosa Is a variant of dosa is made by stuffing dosa with curried lamb	\$ 21.00
Onion Dosa Is a variant of dosa is made by cut pieces of onion sprinkled	\$ 17.00

Idly

Idly (3 Pcs.) Rice cake steam cooked.	\$ 12.00
Extra Sambar (With dosa & Idly)	\$ 4.00

Rice

White Rice	\$ 5.50
Saffron Rice	\$ 6.50
Jeera Rice	\$ 6.50

Naan

Plain Naan	\$ 4.45
Garlic Naan	\$ 4.95
Cheese Garlic Naan	\$ 5.95
Butter Naan	\$ 4.95
Keema Naan (Naan stuffed with roasted minced lamb, onion, garlic).	\$ 5.95
Paneer Naan (Naan Stuffed with Indian cheese).	\$ 5.95
Chilli Naan (Spread chopped green chilli on naan roast).	\$ 5.95
Aloo Naan (Naan stuffed with aloo (potato)).	\$ 5.95
Kashmiri Naan (Stuffed with sultana, pistachios and almonds).	\$ 5.95
Cheese Naan	\$ 5.95
Chilli Garlic Naan	\$ 5.95

Roti

Tandoori Roti	\$ 4.45
Tandoori Butter Roti	\$ 4.95

Salad

Punjabi Salad (Cucumber, Onion, Tomato and green chilli).	\$ 7.50
Green Salad (Cucumber, Tomato, Lettuce, Spinach, onions and Rocket).	\$ 7.50

Side Dishes

Papadum (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

Sweet / Desserts

Gulab Jamun (2 Pcs.)	\$ 6.00
Ras Malai (2 Pcs.)	\$ 6.00
Carrot Halwa	\$ 9.00
Mango Ice Cream	\$ 6.00

Drinks

Salty Lassi	\$ 5.00
Mango Lassi	\$ 6.00
Jeera Lassi	\$ 5.00
Sweet Lassi	\$ 5.00
Mango Shake	\$ 8.00
Strawberry Shake	\$ 8.00
Jal Jeera	\$ 8.00
Banana Shake	\$ 8.00



Royal Tarka

Indian Restaurant

Dine in & Takeaway

Dine In Menu



FULLY LICENSED
NO BYO-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***