

Entree

Veg

- Dahi Bhalle Chaat (2 Pcs.)** \$ 11.50
Soft Lentils fritters are drenched in creamy yoghurt. Topped with chopped onion Bhujia Spicy and Sweet Sauce.
- Dahi Puri (6 Pcs.)** \$ 12.00
Crispy mint shells and puris stuffed with boiled potato coriander leaves, Tamarind Chutney and Yoghurt.
- Aloo Tikki (2 Pcs.)** \$ 13.50
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.)** \$ 14.00
Stuffed with potato, green peas, coriander, ginger and deep fry.
- Veg. Samosa (2 Pcs.)** \$ 8.50
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** \$ 16.50
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** \$ 18.50
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** \$ 17.00
Soya chaps sautéed in thick creamy onion, capsicum and cashew based sauce.

NonVeg

- 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.)** \$ 20.50
Chicken marinated in mild spices with cheese, yoghurt, cream.
- Chilli Chicken Dry** \$ 20.50
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.)** \$ 19.00
Lamb minced mixed with chopped onion, mint coriander and chef's special spices.
- Tandoori Garlic Prawn (10 Pcs.)** \$ 21.00
Marinated Tiger Prawns Bell Pepper, and onion cook in Tandoor and serve with mint Sauce.
- Amritsari Fish** \$ 22.50
Snapper Fish coated with besan flour (gram flour) spices.



Mains

Veg

- Dal & Vegetables (Sambar)** \$ 16.95
Lentils cooked with vegetables and spices.
- Dal Tarka** \$ 17.95
Lentils cooked in punjabi tarka style.
- Dal Makhani** \$ 19.45
A mix of black dal, kidney beans and cooked in punjabi style.
- Mix Veg. Makhani** \$ 19.45
Mix vegetables cooked with cheese and tomato base sauce.
- Saag Aloo** \$ 19.45
Potato cooked with Saag in onion, tomato and masala sauce.
- Aloo Gobi** \$ 19.45
Potato & Gobi cooked with diced onion, tomato.
- Bombay Potato** \$ 19.90
Potatoes cooked with sliced onion, tomato cashew nut.
- Chana Masala** \$ 20.00
Chickpeas are simmered in a delicious tomato onion sauce flavoured with a simple spice blend.
- Paneer Makhani** \$ 20.45
Paneer cooked with cheese and tomato base sauce.
- Saag Paneer** \$ 21.45
Saag (spinach) cooked in punjabi style with paneer.
- Paneer Madras** \$ 21.45
Indian paneer cooked in madras style with mustard seeds, curry.
- Paneer Vindaloo** \$ 20.45
Paneer cooked with very hot South style vindaloo sauce.
- Paneer Kadai** \$ 21.90
Paneer is cooked in thick sauce with tomatoes, onion, capsicum and North Indian masala sauce.
- Chilli Paneer (Cheese Chilli)** \$ 21.45
Marinated paneer deep fried and cooked with onion, tomatoes and capsicum.
- Royal Paneer Sizzler** \$ 24.45
Paneer pieces cooked with sliced onion and tomato served on a sizzler.
- Paneer Methi Malai** \$ 21.45
Paneer cooked in fenugreek leaves with cream Malai Kofta Delicious cheese balls cooked in a creamy sauce.
- Bhindi Masala** \$ 21.45
Okra Cooked in masala sauce.
- Soya Chap Curry** \$ 22.95
Soya chap's cooked in thick creamy onion and cashew based sauce.
- Malai Kofta** \$ 22.45
Golden paneer dumplings in a creamy, spiced tomato-cashew curry.

Chicken

- Murgh Makhani (Butter Chicken)** \$ 24.50
Diced chicken roasted in tandoor and cooked with mild sauce.
- Chicken Korma** \$ 24.50
Dried chicken breast cooked in nuts mix creamy sauce.
- Chicken Tikka Masala** \$ 24.50
Roasted diced chicken in dice onion, tomato and sauce
- Chicken Madras** \$ 24.50
Boneless chicken breast cooked in madras style with mustard.
- Chicken Vindaloo** \$ 24.50
Chicken breast cooked with very hot south style vindaloo sauce.
- Bombay Chicken** \$ 24.50
Chicken breast cooked with onion, cashew nut, potato, mustard.
- Chicken Kadai** \$ 24.50
Boneless chicken cooked in thick sauce with tomatoes, onion and capsicum.
- Chilli Chicken** \$ 23.50
Fried diced chicken breast cooked with onion, tomato and capsicum.
- Chicken Chettinadu** \$ 24.50
Tender chicken pieces cooked with onion, ginger, garlic and tomatoes.
- Royal Kashmiri Chicken** \$ 24.50
Chicken breast pieces cooked in Kashmiri sauce with pistachios.
- Royal Chicken Sizzler** \$ 24.50
Chicken breast pieces cooked with diced onion and tomato served.
- Chicken Methi Malai** \$ 23.50
Chicken cooked in fenugreek leaves with cream.
- Chicken Saag** \$ 23.50
Chicken cooked with spinach (Saag) in punjabi style.

Lamb

- Lamb Rogan Josh** \$ 25.00
Overnight marinated diced lamb cooked with onion, tomato and rogan.
- Lamb Korma** \$ 25.00
Lamb cooked in nut mix creamy sauce.
- Lamb Madras** \$ 25.00
Lamb cooked in madras style with mustard seeds, curry leaves.
- Lamb Vindaloo** \$ 25.00
Lamb cooked with very hot South Indian style vindaloo sauce.
- Bombay Lamb** \$ 25.00
Lamb cooked with onion, mustard seed, curry leaves, cashew.
- Lamb Chettinadu** \$ 25.00
Tender lamb cube cooked with onion ginger and garlic sauces.
- Lamb Saag** \$ 25.00
Lamb cooked with spinach (Saag) in punjabi style.

Goat

- Goat Curry** \$ 24.45
Goat cooked in northern punjabi style with fresh spices.
- Goat Madras** \$ 24.45
Goat cooked in madras style with mustard seed, curry leaves.
- Goat Vindaloo** \$ 24.45
Goat cooked with very hot south style vindaloo sauce.

Beef

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

Seafood

- Fish Madras** \$ 24.50
Fish cooked with mustard seeds, curry leaves, with coconut in medium or hot.
- Prawn Madras** \$ 24.50
Prawn cooked with mustard seeds, curry leaves, with coconut in medium or hot.
- Prawn Vindaloo** \$ 24.50
Prawn cooked with very hot south style vindaloo sauce
- Bombay Prawn** \$ 24.50
Prawn cooked sliced onion, potatoes, cashew nut mustard seeds, curry leaves and finished with a hint of lemon.
- Fish Chettinadu** \$ 24.50
Fish Fillets fried with onion tomatoes, garlic, little spices and coconut cream.
- Prawn Chettinadu** \$ 24.50
Prawns fried with onion, tomatoes, garlic, little spices and coconut cream.
- Prawn Korma** \$ 24.50
Prawn cooked in cashew mixed creamy sauce.
- Prawn Methi Malai** \$ 24.50
Prawn cooked in fenugreek leaves with cream.

Lunch

Chole Bhatura	\$ 17.50
Piece of hot and puffed up bhatura with spicy chickpea curry, pickle and vin-grate onion rings.	
Amritsari Kulcha	\$ 19.50
Mashed potato stuffed crispy bread and served with chickpea and mix pickle.	
Golgappa (6 Pcs.)	\$ 12.00
Deep fried crispy puris filled with spicy mash potato and served sweet and spicy water	
Paneer Pakora (8 Pcs.)	\$ 13.50
It's popular snack from north India and made by spicy chickpea batter Indian cottage and deep frying	
Dahi puri (6 Pcs.)	\$ 12.00
Crispy mint shells and puri's stuffed with boiled potato coriander leaves, Tamarind Chutney and Yoghurt	
Dahi Bhalle Chaat (2 Pcs.)	\$ 11.50
Soft Lentils fritters are drenched in creamy yoghurt. Topped with chopped onion Bhujia Spicy and Sweet Sauce.	
Samosa chaat (2 Pcs.)	\$ 13.50
Spicy chole (chickpeas) are served with samosa and dollops of yogurt and chutney.	
Aloo Tikki Chaat (2 Pcs.)	\$ 13.50
Mashed Potato mixed with spices, tawa fried and served with chutney.	
Veg Manchurian	\$ 17.00
Indo Chinese dish of fried veggie balls in a spicy, sweet and tangy sauce.	
Spring Roll (5 Pcs.)	\$ 11.50
Mix vegetable filled pastry served with chutney.	
Fries	\$ 7.50
Chicken nuggets (10 Pcs.)	\$ 9.50
Masala Tea	\$ 5.50

Biryani

Vegetable Biryani	\$ 19.95
Vegetables cooked with basmati rice and spices.	
Chicken Biryani	\$ 20.95
Chicken pieces cooked with basmati rice, garam masalas, tomatoes.	
Lamb Biryani	\$ 22.95
Tender lamb meat cooked with basmati rice, garam masalas, tomatoes.	
Beef Biryani	\$ 21.95
Tender beef meat cooked with basmati rice, garam masalas, tomatoes.	
Goat Biryani	\$ 23.95
Tender goat meat cooked with basmati rice, garam masalas, tomatoes.	
Prawn Biryani	\$ 23.95
Prawns cooked with basmati rice, garam masalas, tomatoes, ginger.	

Uttapam

Plain Uttapam	\$ 14.50
Is a variant of thick dosa served with chutney and sambar.	
Onion Uttapam	\$ 17.50
Thick dosa with shredded onion on top served with chutney and sambar	
Tomato Uttapam	\$ 16.50
Thick dosa with tomato pieces on top served with chutney and sambar.	
Mixed Vegetable Uttapam	\$ 17.50
Is a variant of thick dosa (mixed vegetables pieces on top) served with chutney and sambar.	

Dosa

Cheese Dosa	\$ 18.00
Is a variant of dosa is made by shredded cheese sprinkled on the dosa.	
Chicken Dosa	\$ 20.00
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 (Chef's Special)	\$ 21.00
Is a variant of dosa is made by stuffing with curried chicken	
Prawn Dosa	\$ 21.00
Is a variant of dosa is made by stuffing with curried prawns	
Plain Dosa	\$ 14.50
Is a variant of dosa served with coconut chutney, tomato chutney	

Masala Dosa	\$ 16.50
Is a variant of dosa is made by stuffing dosa with potatoes	
Paneer Dosa	\$ 17.50
Is a variant of dosa is made by stuffing dosa with curried cheese	
Keema Dosa	\$ 21.50
Is a variant of dosa is made by stuffing dosa with curried lamb	
Onion Dosa	\$ 17.50
Is a variant of dosa is made by cut pieces of onion sprinkled	

Idly

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

Rice

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

Naan

Plain Naan	\$ 5.10
Garlic Naan	\$ 5.50
Cheese Garlic Naan	\$ 6.50
Butter Naan	\$ 5.50
Keema Naan (Naan stuffed with roasted minced lamb, onion, garlic).	\$ 6.50
Paneer Naan (Naan Stuffed with Indian cheese).	\$ 6.50
Chilli Naan (Spread chopped green chilli on naan roast).	\$ 6.50
Aloo Naan (Naan stuffed with aloo (potato)).	\$ 6.50
Kashmiri Naan (Stuffed with sultana, pistachios and almonds).	\$ 6.50
Cheese Naan	\$ 6.50
Chilli Garlic Naan	\$ 6.50

Roti

Tandoori Roti	\$ 5.10
Tandoori Butter Roti	\$ 5.50

Salad

Punjabi Salad (Cucumber, Onion, Tomato and green chilli).	\$ 7.90
Green Salad (Cucumber, Tomato, Lettuce, Spinach, onions and Rocket).	\$ 7.90

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
Green Chilli	\$ 1.50

Sweet / Desserts

Gulab Jamun (2 Pcs.)	\$ 6.50
Ras Malai (2 Pcs.)	\$ 6.50
Carrot Halwa	\$ 9.50
Mango Ice Cream	\$ 6.50
Khoya Kulfi	\$ 7.50
Pistachio Kulfi	\$ 7.50

Drinks

Salty Lassi	\$ 5.50
Mango Lassi	\$ 6.50
Jeera Lassi	\$ 5.50
Sweet Lassi	\$ 5.50
Mango Shake	\$ 8.50
Strawberry Shake	\$ 8.50
Jal Jeera	\$ 8.50
Banana Shake	\$ 8.50



Royal Tarka

Indian Restaurant

Dine in & Takeaway

Dine In Menu



FULLY LICENSED
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***