



NAMASTE!

WELCOME TO

INDIAN MEHFIL IPSWICH

At Indian Mehfil we use only the finest ingredients, the freshest product and utilise the services of Expert Chefs to ensure that only the best is served at your table and to tell their esteemed patrons that what the richness behind our culture and flavours is. This Indian restaurant is dedicated to serving authentic Indian food that will take you straight to the land where it is born. The authentic Indian food on our Menu is made with the use of aromatic Indian spices that are the essence of Indian cuisine. Indian Mehfil has carved out a niche for itself by not only its fine dining but also through its great service, catering and takeaway service.

FOOD MENU

ENTRÉE

MIXED PLATTER: (6 PIECES) <i>AN ASSORTMENT OF ITEMS FROM THE VEGETARIAN AND NON VEGETARIAN ITEMS</i>	\$16.99
TANDOORIE PLATTER (6PIECES) <i>AN ASSORTMENT OF TANDOORIE LAMB CHOPS, CHICKEN TIKKA AND FISH PAKORA SERVED WITH MINT SAUCE</i>	\$18.99
VEGETARIAN PLATTER (6PIECES) <i>AN ASSORTMENT OF SAMOSA PAKORA AND HARA BHARA KEBAB SERVED WITH MINT SAUCE</i>	\$14.99
SAMOSA: (2 PIECE) <i>HOME MADE PASTRY FILLED WITH SPICY POTATOES AND PEAS</i>	\$7.99
PAKORA: (4 PIECE) <i>ONION AND SEASONAL SHREDED VEGETALES COATED IN SPICY GRAHM FLOUR BATTER AND DEEP FRIED</i>	\$7.75
HARA BHARA KEBABA (4 PIECES) <i>PATTIES MADE OF MASHED POTATOES, SPINACH, GREEN PEAS AND SEASONAL VEGETABLES SEASONED WITH INDIAN SPICES AND DEEP FRIED SERVED WITH MINT SAUCE</i>	\$11.99
ALLO TIKKI <i>PAN FRIED POTATO PATIES. TOPPED WITH CHICKPEAS YOUGHURT AND TAMARIND SAUCE</i>	\$11.99
TANDOORI PRAWNS: (8 PRAWNS) <i>PRAWNS MARINATED IN SPICES, YOUGHURT AND ROASTED IN TANDOOR SERVED WITH MINT SAUCE</i>	\$16.99
FISH PAKORA: (5 PIECES) <i>PIECES OF FISH MARINATED IN GRAHM FLOUR , SPICES AND HERBS, DEEP FRIED SERVED WITH MINT SAUCE AND ONION SALSA</i>	\$14.99
LAMB SHEEK KEBAB: (4 PIECE) <i>LIGHTLY HERBED LAMB MINCE SAUSAGE ROASTED IN TANDOOR OVEN AND SERVED WITH MINT SAUCE</i>	\$13.49
TANDOORI LAMB CHOPS (4PIECE) <i>LAMB CUTLETS MARINATED IN YOGHURT GARLIK AND INDIAN SPICES ROASTED IN TANDOOR SERVED WITH MINT SAUCE</i>	\$19.99
CHICKEN SHEEK PAO: (4 PIECE) <i>LIGHTLY HERBED CHICKEN SAUSAGE ROASTED IN TANDOOR OVEN AND TOPPED IN A CREAMY CHEESY FENUREEK SAUCE</i>	\$13.99
TANDOORI CHICKEN TIKKA: (4 PIECES) <i>TENDER CHICKEN PIECES MARINATED IN SPICES AND YOGHURT , ROASTED IN TANDOOR SERVED WITH MINT SAUCE</i>	\$13.99
KASTOORI CHICKEN KEBABA: (4PIECES) <i>TENDER CHICKEN PIECES MARINATED IN CREAM CHEESE AND FRAGRANT SPICES ROSTED IN TANDOORI OVEN SERVED WITH MINT SAUCE</i>	\$13.99
TANDOORI CHICKEN: (HALF/FULL) <i>CHICKEN PIECES ON BONES MARINATED IN YOGHURT AND SPICES , ROASTED IN TANDOORI OVEN SERVED WITH MINT SAUCE</i>	\$14.99/19.49

MAINS

BUTTER CHICKEN: (G/F)		\$20.99
<i>TANDOOR ROASTED CHICKEN COOKED IN TOMATO, CREAM AND SPICES IN THICK BUTTER GRAVY</i>		
PATIALA CHICKEN: (G/F)		\$21.99
<i>PUNJABI STYLE CHICKEN ON BONE ROASTED IN THE CLAY OVEN AND TOSSED INTO THICK BUTTERY GRAVY WITH NUTS AND FINISHED WITH AROMATIC SPICES</i>		
LAMB ROGAN JOSH: (G/F)		\$20.99
<i>TENDER LAMB CUBES COOKED IN ONION TOMATO GRAVY & INDIAN SPICES AND FLAVOURED WITH FENNEL POWDER</i>		
CHICKEN TIKKA MASALA: (G/F)		\$20.49
<i>BAKED CHICKEN BLENDED IN TOMATO ONION GRAVY WITH CHUNKS OF ONION AND CAPSICUM</i>		
GOAT CURRY: (G/F)		\$20.99
<i>GOAT MEAT ON THE BONES SLOWLY SIMMERED IN ONION TOMATO GRAVY WITH FENNEL POWDER FINISHED WITH CORIANDER</i>		
GOAT YAKHANI KASHMIRI (G/F)		21.99
<i>GOAT MEAT ON BONES COOKED IN ONION TOMATO GRAVY WITH CREAM, NUTS AND FRAGRANT SPICES</i>		
CHICKEN JALFREZIE: (G/F)		\$19.99
<i>STIR FRIED CHICKEN WITH VEGETABLES , GINGER , ONION , CAPSICUM AND TOMATO GRAVY</i>		
BOMBAY CURRY (G/F)(D/F)	CHICKEN	\$19.99
	LAMB	\$20.49
<i>CHOICE OF MEAT AND POTATOES COOKED IN ONION TOMATO GRAVY WITH INDIAN SPICES</i>		
KORMA: (G/F)	CHICKEN	\$20.49
	LAMB	\$20.99
<i>YOUR CHOICE OF MEAT COOKED IN YOUGHURT , CREAM , DRIED FRUIT AND FRAGRANT SPICES</i>		
MADRAS: (G/F)	CHICKEN	\$20.49
	LAMB	\$20.99
<i>CHOICE OF MEAT COOKED WITH CURRY LEAVES , COCONUT , TAMARIND AND SPICES</i>		
SAAG GOSHT: (G/F)	CHICKEN	\$20.49
	LAMB	\$20.99
<i>YOUR CHOICE MEAT COOKED WITH SPINACH AND WHOLE GROUND SPICES</i>		
MASAL A: (G/F)	LAMB	\$20.99
FISH	\$21.99	PRAWNS
<i>STIR FRIED FISH OR PRAWN WITH GINGER, ONION , CAPSICUM AND TOMATO GRAVY</i>		
VINDALOO: (G/F)	CHICKEN	\$20.49
	FISH	\$21.99
	LAMB	\$20.99
	PRAWN	\$22.99
<i>A FIREY HOT DISH FROM GOA.....PLEASE DON'T ASK FOR MILD</i>		

MALABAR: (G/F)	FISH	\$21.99
	PRAWN	\$22.99

*STIR FRIED FISH OR PRAWN WITH GINGER ,ONION ,
CAPSIUM , COCONUT CREAM AND TOMATO GRAVY*

METHI MALAI : (G/F)	CHICKEN	\$20.49	LAMB	\$20.99
	FISH	\$21.99	PRAWNS	\$22.99

*A MODERN CURRY COOKED IN CREAMY CASHEW AND FENUGREEK SAUCE
MILDLY SPICED WITH AUTHENTIC INDIAN SPICES*

VEGETARIAN/VEGAN

GULBADAN KOFTA:	\$18.99
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POTATO & CHEESE BALLS WITH ROASTED DRIED FRUITS COOKED IN THICK BUTTER GRAVY

VEGETABLE KORMA: (G/F) (VEGAN OPTION AVAILABLE)	\$18.49
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FRESH VEGETABLES COOKED IN YOGHURT , CREAM , DRIED FRUITS AND FRAGRANT SPICES

PALAK PANEER: (G/F)	\$18.49
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A SPINACH DELICACY BLENDING FRESH MASALA WITH HOME MADE CHEESE

KARAHI PANEER: (G/F)	\$18.99
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STIR FRIED PANEER WITH GINGER, ONION, CAPSICUM AND TOMATO GRAVY

SHABNAM METHI MALAI (G/F)	\$18.99
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*MUSHROOM BUTTONS AND GREEN PEAS COOKED IN MILDLY SPICED THICK BUTTER GRAVY
AND FINISHED WITH FENUGREEK*

CHANNA MASALA: (G/F) (VEGAN)	\$17.99
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CHICK PEAS COOKED WITH SPICES ONION TOMATO GRAVY

DAHL TADKA: (G/F) (VEGAN)	\$17.99
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LENTIL CURRY IN A VARIETY OF SPICES SIMMERED OVER A SLOW FIRE

SPICED PUMPKIN CURRY (G/F)(VEGAN)	\$17.99
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A SAVORY, SPICY, TANGY ALL IN ONE PUMPKIN CURRY COOKED IN ONION TOMATO SAUCE

BAINGAN BAHAR: (G/F) (VEGAN)	\$18.99
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EGGPLANT AND POTATOES, STIR FRIED IN A VARIETY OF SPICES WITH TOMATO AND ONION GRAVY

BHINDI MASALA (G/F)(VEGAN)	\$18.99
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FRIED FRESH OKRA SLOW COOKED WITH GARLIC CRUSHED DRIED WHOLE CHILLIES & CURRY LEAVES.

RICE DISHES

PLAIN RICE:	\$1.49
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STEAMED BASMATI RICE COOKED WITH CUMIN SEEDS

SAFFRON RICE:	\$2.99
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STEAMED BASMATI RICE INFUSED WITH SAFFRON

COCONUT RICE:	\$3.99
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STEAMED BASMATI RICE WITH COCONUT TWIST

LEMON RICE:	\$3.99
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STEAMEB BASMATI RICE WITH DEEP FRIED CASHEWS AND FLAVOURED WITH LEMON JUICE AND CURRY LEAVES

ZIRA MATTAR PILAO: (G/F)(V) BASMATI RICE INFUSED WITH GREEN PEAS AND CUMIN SEEDS	\$4.49
LAMB BIRYANI: (G/F) TENDER LAMB PIECES COOKED WITH LONG GRAIN BASMATI RICE	\$18.99
CHICKEN BIRYANI: (G/F) TENDER CUTS OF CHICKEN COOKED WITH LONG GRAIN BASMATI RICE	\$18.99
VEGETABLES BIRYANI: (G/F)(VEGAN) VEGETABLE MEDLEY COOKED WITH LONG GRAIN BASMATI RICE	\$18.49
GOAT BIRYANI (G/F) PIECES OF GOAT MEAT ON THE BONES COOKED WITH LONG GRAIN BASMATI RICE	\$19.99

TANDOORI BREADS

PUNJABI NAAN NAAN STUFFED WITH CREAM CHEESE, SPINACH, GREEN CHILLI AND SPICES	\$5.99
KEEMA NAAN BREAD STUFFED WITH LAMB MINCE	\$5.99
PANEER & CHEESE NAAN: BREAD STUFFED WITH INDIAN GOURMET CHEESE & SHREDED CHEESE	\$5.49
PESHWARI NAAN: BREAD STUFFED WITH DRIED FRUITS	\$5.49
MASALA KULCHA: BREAD STUFFED WITH POTATOES	\$5.49
SPINACH & CHEESE NAAN	\$5.49
GARLIC & CHEESE NAAN	\$5.49
GARLIC NAAN	\$4.49
NAAN	\$3.99
ROTI BREAD (VEGAN) BREAD MADE WITH WHOLEMEAL FLOUR	\$3.99

ACCOMPANIMENTS:

RAITA: DIP MADE OFF CUCUMBER AND YOGHURT	\$4.49
MIXED PICKLES: PICKLED GREEN MANGOES, LIMES AND CHILLIES	\$3.49
MANGO CHUTNEY: SWEET MANGO PRESERVE	\$3.49
MINT SAUCE: A YOUGHURT BASED SAUCE WITH MINT FLAVOUR (GOOD WITH TANDOORI APPETISERS)	\$3.49
TAMARIND SAUCE: A SWEET AND SOUR SAUCE MADE OF INDIAN TAMARIND	\$3.49
PAPPADUMS: CRISPY FLAT GLUTEN FREE BREAD BASED ON GRAHAM FLOUR	\$3.99

MINIS MENU

CHILDRENS MENU FOR 4-10YRS

PRINCESS JASMINE MEAL: **\$11.99**

SMALL VEGETABLE KORMA, SMALL RICE, 1 PAPPADUM, 1 PAKORA

ALADDIN'S MEAL PACK: **\$11.99**

SMALL BUTTER CHICKEN, SMALL RICE, 1 PAPPADUM, 1 TANDOORI CHICKEN TIKKA

GENIE'S TUMMY FILLER: **\$11.99**

MILD CHICKEN PIECES, POTATO FINGER PAKORA, PADDADUMS WITH MINT SAUCE

SINBADS GOLDEN NUGGETS **\$9.99**

CHICKEN NUGGETS SERVED WITH BEER BATTERED FRIES AND TOMATO SAUCE



BANQUET OPTIONS

CHOOSE YOUR OWN BANQUET \$44.99 PER GUEST (MIN 2 GUEST)

ENTRÉE

CHOICE OF TWO VEGETARIAN AND TWO NON-VEGETARIAN APPETIZERS (SEAFOOD EXCLUDED)

MAIN (NUMBER OF CURRIES VARIES WITH NUMBER OF PEOPLE)

DIFFERENT TYPES OF CURRIES OF YOUR CHOICE (INCLUDING SEAFOOD) ALL CURRIES SERVED WITH RICE

BREADS

TWO DIFFERENT TYPES OF BREADS OF YOUR CHOICE

ACCOMPANIMENTS

RAITA, MANGO CHUTNEY, MIXED PICKLES, PAPPADUMS, INDIAN SALSA

DESSERTS

ASSORTED PLATTER OF DIFFERENT TYPES OF INDIAN DESSERTS

CHEF CHOICE BANQUET \$37.99 PER GUEST (MIN 2 GUEST)

ENTRÉE

MIXED PLATTER

AN ASSORTMENT OF ITEMS FROM VEGETARIAN AND NON-VEGETARIAN APPETIZERS

MAIN (NUMBER OF CURRIES VARIES WITH NUMBER OF PEOPLE)

BUTTER CHICKEN

CHICKEN COOKED IN TOMATO, CREAM AND SPICES IN THICK BUTTER GRAVY

VEGETABLE KORMA

FRESH VEGETABLES COOKED IN YOGHURT, CREAM, DRIED FRUITS AND FRAGRANT SPICES

LAMB ROGAN JOSH

LAMB MEAT COOKED WITH INDIAN SPICES AND FLAVOURED WITH FENNEL POWDER

FISH MALABAR

STIR FRIED FISH WITH GINGER, ONION, CAPSICUM, COCONUT CREAM AND TOMATO GRAVY

ACCOMPANIMENTS

RAITA, MANGO CHUTNEY, PAPPADUMS AND PICKLES

BREADS

ALL MIXED NAAN BREADS FROM TANDOOR OVEN

DESSERTS

ASSORTED PLATTER OF DIFFERENT TYPES OF INDIAN DESSERTS

WINES

	GLASS (150ML)	BOTTLE
SPARKLING		
AZAHARA SPARKLING 200ML <i>MURRAY DARLING, VIC</i>		\$9.00
MOJO FIZZ CHARDONNAY PINOT NOIR <i>ADELAIDE HILLS, SA</i>		\$40.00
AZAHARA SPARKLING MOSCATO NV <i>MURRAY DARLING, VIC</i>	\$7.00	\$32.00
WHITE WINE		
FIRST CREEK SEMILLON <i>HUNTER VALLEY, NSW</i>	\$7.00	\$33.00
MITCHELL WATERVALE RIESLING <i>CLARE VALLEY, SA</i>	\$8.00	\$36.00
ENDLESS PINOT GRIGIO <i>KING VALEY, VIC</i>	\$6.50	\$33.00
CROWDED HOUSE SAUVIGNON BLANC <i>MARLBOROUGH, NZ</i>	\$8.00	\$36.00
SHAW AND SMITH SAUVIGNON BLANC <i>ADELAIDE HILLS, SA</i>		\$50.00
DEAKIN CHARDONAY <i>MURRAY DARLING, VIC</i>	\$6.50	\$33.00
STICKS CHARDONAY <i>YARRA VALLEY, VIC</i>		\$35.00
ROSE		
DALZOTTO <i>KING VALLEY, VIC</i>	\$7.00	\$33.00
RED WINE		
STICKS PINOT NOIR <i>MARLBOROUGH, NZ</i>	\$8.00	\$38.00
ZINIO TEMPRANILLA <i>RIOJA, ESP</i>	\$6.50	\$33.00
NORFOLK RISE MERLOT <i>MT BENSON, SA</i>	\$7.50	\$35.00
AMILLIA PARK "TRELLIS" CAB MERLOT <i>MARGRET RIVER, WA</i>		\$37.00
MOJO SHIRAZ <i>BARROSA, SA</i>	\$8.00	\$36.00
MITCHELL "PEPPERTREE" SHIRAZ <i>CLARE VALLEY, SA</i>		\$44.00
MOJO CABERNET SAUVIGNON <i>CONNAWARA, SA</i>	\$8.00	\$36.00
CAMPBELLS MUSCAT (DESSERT WINE) <i>RUTHERGLEN, VIC</i>	\$7.50	\$37.00

BEERS

LIGHT

HAN PREMIUM LIGHT	<i>New South Wales</i>	\$5.00
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LAGER

XXXX GOLD	<i>Our Queensland Local "Good as gold"</i>	\$6.00
XXXX SUMMER "LOW CARB"	<i>Queensland</i>	\$6.00
HAHN SUPER DRY	<i>New South Wales</i>	\$6.00
TOOHEYS EXTRA DRY	<i>New South Wales</i>	\$6.00
JAMES BOAG'S	<i>Tasmania</i>	\$6.00

INTERNATIONAL BEER:

TIGER	<i>SINGAPORE</i>	\$7.50
KINGFISHER	<i>Indian</i>	\$7.50
CORONA	<i>Mexican</i>	\$7.50

CRAFT BEER:

MOUNTAIN GOAT ORGANIC STEAM ALE	<i>Mountain goat brewery, vic</i>	\$8.00
STONE & WOOD PACIFIC ALE	<i>Northern rivers, nsw</i>	\$8.50
LITTLE CREATURE PALE ALE	<i>Little creatures brew</i>	\$7.50
ROGERS AMBER ALE	<i>little creatures brew</i>	\$7.50
HOLGATE "ROAD TRIP" IPA (6.00%)	<i>Holgate Brew house</i>	\$9.50
4 PINES "STOUT"	<i>Four Pines Brewing</i>	\$8.00

CIDERS:

SOMERSBY BLACKBERRY CIDER	<i>Asahi premium brewery VIC</i>	\$8.50
PURE BLONDE APPLE CIDER	<i>Carlton & united Breweries</i>	\$7.50
SOMERSBY PEAR CIDER	<i>Asahi Premium Brewery VIC</i>	\$7.50
ROYAL JAMAICAN "ALCOHOLIC GINGER BEER"	<i>Jamaica</i>	\$8.00
FOG CITY "RED SANGRIA" 500ML(8%)		\$12.00

SPIRITS

LIQUER APERITIF

CAMPARI	<i>Italy</i>	\$9
PIMS NO. 1	<i>UK</i>	\$11
APEROL	<i>Italy</i>	\$9

SINGLE MALT WHISKIES

AMRUT FUSION (50%abv)	<i>INDIA</i>	\$16
LAPHROAIG. (40%abv)	<i>ISLAY SCOTLAND</i>	\$14
GLENGOYNE 12Y.O. (43%ABV)	<i>HIGHLAND SCOTLAND</i>	\$14
SIGLETON 12 Y.O. (40%)	<i>SCOTLAND</i>	\$12

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BOMBAY SAPPHIRE (LONDON DRY)	<i>UK</i>	\$10
HENDRICKS (COMPOUND)	<i>Scotland</i>	\$12
TANQUERAY (LONDON DRY)	<i>UK</i>	\$12
No. TEN	<i>UK</i>	\$13
GORDON'S (LONDON DRY)	<i>UK</i>	\$8

VODKA

42 BELOW	<i>New Zealand</i>	\$10
ALIZE (BLUE PASSION)	<i>Franc</i>	\$10
KETEL ONE	<i>Holland</i>	\$12
BELVEDERE	<i>Poland</i>	\$12
SMIRNOFF	<i>Australia</i>	\$8

RUM

BACARDI SUPERIOR	<i>Cuba</i>	\$8.5
MOUNT GAY	<i>West Indies</i>	\$9
CAPTAIN MORGAN (SPICED)	<i>Cuba</i>	\$9
BANDABERG (ORIGINAL OR FIVE)	<i>Queensland</i>	\$8

TEQUILA

ANEJO	<i>Mexico</i>	\$12
JOSE CUERVO	<i>Mexico</i>	\$10
SIERRA (SILVER)	<i>Mexico</i>	\$8

BLENDED MALT WHISKEY, BOURBON

JOHNNIE WALKER RED LABEL	<i>Scotland</i>	\$8
JAMESON	<i>Ireland</i>	\$9
CANADIAN CLUB	<i>Canada</i>	\$9
JACK DANIEL	<i>USA</i>	\$8.5
CHIVAS REGAL	<i>Scotland</i>	\$10
JOHNNIE WALKER GOLD LABLE	<i>Scotland</i>	\$15
JIM BEAM BOURBON	<i>USA</i>	\$8.5
WILD TURKEY	<i>USA</i>	

NON ALCOHOLIC BEVERAGES

	JUG	GLASS
COKE	\$12.00	\$4.50
COKE ZERO	\$12.00	\$4.50
DIET COKE		\$4.50
LEMONADE	\$12.00	\$4.50
LEMON LIME & BITTERS	\$12.00	\$4.50
PINK LEMONADE	\$11.00	\$4.25
GINGER BEER		\$4.50
SUNKIST		\$4.00
SOLO		\$4.00

MIXERS

GINGER ALE	\$4.00
TONIC WATER	\$4.00
SODA WATER	\$4.00

INDIAN DRINKS: 5.00

MANGO LASSI STRAWBERRY LASSI SALTYLASSI

JUICES \$4.00

ORANGE APPLE PINE APPLE
CRANBARRY SPARKLING APPLE SPARKLING GRAPE

NOAH'S SMOOTHIES

APPLE, PEACH, KIWI FRUIT, MANGO AND LIME	\$4.50
ORANGE, APPLE, GUAVA, PINEAPPLE AND PAWPAW	\$4.50
APPLE, GUAVA, BLACKCURRANT, STRAWBERRY AND BLUEBERRY	\$4.50

WATER

BADOIT SPARKLING WATER 750ML	\$9.00
BADOIT SPARKLING WATER 330ML	\$4.50
STILL WATER 750M	\$8.00

COCKTAILS

FRUIT TINGLE

\$15

VODKA WITH BLUE CURACAO TOPED WITH LEMONADE AND GRENADINE.

ILLUSION

\$15

MIDORI, VODKA AND TRIPLE SEC TOPED WITH PINEAPPLE JUICE.

TEQUILA SUNRISE

\$12

TEQUILA TOPED WITH ORANGE JUICE AND GRENADINE.

MOCKTAILS

SHIRLEY TEMPLE

\$10

CHOICE OF LEMONADE OR GINGER BEER TOPED WITH ORANGE JUICE AND GARNISH.

VIRGIN MADRAS

\$10

CRANBERRY JUICE AND ORANGE JUICE TOPED WITH SODA WATER AND GARNISH.