



## Mehfil Meal Deals

### EXPRESS PACK \$24.99

BUTTER CHICKEN, RICE, PLAIN NAAN,  
PAPADUMS AND 1.25L SOFT DRINK

UPGRADE YOUR NAAN BREAD FOR \$1 EACH  
ADD 6 PACK XXXX GOLD FOR \$15

### VALUE PACK \$39.99

BUTTER CHICKEN, LAMB ROGAN JOSH, 2 RICE,  
2 PLAIN NAAN AND RAITA

UPGRADE YOUR NAAN BREAD FOR \$1 EACH  
ADD 6 PACK XXXX GOLD FOR \$15

### FAMILY PACK \$59.99

SERVE OF PAKORA, BUTTER CHICKEN, LAMB ROGAN  
JOSH, AND (DAAL TADKA OR VEGETABLES KORMA)  
WITH 2 PLAIN RICE, 2 PLAIN NAANS,  
PAPADUMS, AND RAITA.

UPGRADE YOUR NAAN BREAD FOR \$1 EACH  
ADD A BOTTLE OF HOUSE WHITE OR RED WINE FOR \$10.



## Takeaway Drinks

(BUY ANY TWO BOTTLES OF WINE SAVE 10%)

#### WHITE WINE

DEAKIN CHARDONAY MURRAY DARLING, VIC	\$12.50
REPUBLIC SAUVIGNON BLANC SOUTH AUSTRALIA	\$15.00

#### RED WINE

NORFOLK RISE MERLOT MT BENSON, SA	\$15.00
ENDLESS SHIRAZ CENTRAL VIC	\$12.50
MOJO CABERNET SAUVIGNON CONNAWARA, SA	\$22.00

#### LOCAL BEER (SIX PACK)

HAHN PREMIUM LIGHT	\$14.99
XXXX GOLD	\$15.99
JAMES BOAG'S	\$16.99

#### INTERNATIONAL BEER (SIX PACK)

KINGFISHER	\$18.99
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#### CRAFT BEER (SIX PACK)

HOLGATE ROAD TRIP AMERICAN IPA (4PACK)	\$19.99
STONE & WOOD PACIFIC ALE	\$22.99

#### PREMIXES (SIX PACK)

BUNDABERG RUM & COLA	\$25.00
JIM BEAM & COLA	\$25.00
CANADIAN CLUB & DRY	\$25.00

#### CIDERS (SIX PACK)

THATCHERS APPLE CIDER	\$19.99
ROYAL JAMAICAN "ALCOHOLIC GINGER BEER"	\$24.99

#### INDIAN LASSI DRINKS

MANGO OR STRAWBERRY OR SALTY OR SWEET	\$5.00
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#### OTHER DRINKS

SOFT DRINKS (1.25/Litre)	\$5.00
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## Mehfil Grab & Go

11.30am - 2.30pm

### SAMOSA CHAT \$9.99

HOMEMADE SAMOSA TOPPED WITH CHICKPEAS  
CURRY, RAITA, MINT & TAMARIND SAUCE

### LUNCH BOX OPTION A: \$9.99

BUTTER CHICKEN AND RICE (GF)

### LUNCH BOX OPTION B: \$9.99

LAMB ROGAN JOSH AND RICE (GF)

### LUNCH BOX OPTION C: \$9.99

VEGETABLE KORMA or CHANNA MASALA (VEGAN)  
WITH RICE (GF)

### LUNCH BOX OPTION D: \$9.99

CURRY OF THE DAY WITH RICE

### LUNCH BOX OPTION E: \$10.99

CHOOSE ANY 2 CURRIES FROM ABOVE WITH RICE

ADD PAPADUMS, PLAIN  
OR GARLIC NAAN FOR \$2

OR

GARLIC & CHEESE OR  
SPINACH & CHEESE NAAN FOR \$3



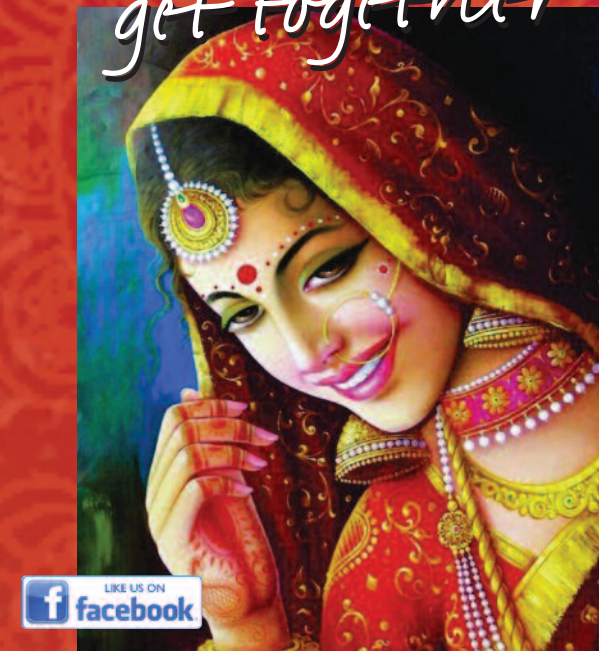
FRIDAY  
LUNCH DINE IN  
ALL YOU CAN EAT  
BUFFET

**\$19.99**

PER PERSON

# INDIAN MEHFIL

*get together*



## Takeaway & Delivery Menu

Delivery within 5km - Surcharge \$1p/km • \$50 minimum order

**3281 8683**

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### OPENING HOURS

Lunch 11:30am - 2:30pm Monday - Friday & Sunday

Dinner 5pm - 9:30pm Monday - Sunday



ENTREES		MEHFIL SPECIAL CURRIES \$17.99		VEGETARIAN CURRIES \$16.99		LEMON RICE		\$4.00	
SOMETHING TO SHARE		(CURRIES AVAILABLE IN MILD, MEDIUM, HOT OR EXTRA HOT)		MALAI KOFTA:		STEAMED BASMATI RICE WITH DEEP FRIED CASHEWS AND FLAVOURED WITH LEMON JUICE AND CURRY LEAVES			
MIXED PLATTER: (8 PIECES)		BUTTER CHICKEN: (G/F)		POTATO & CHEESE BALLS WITH ROASTED DRIED FRUITS COOKED IN THICK BUTTER GRAVY		ZIRA MATTAR PILAO: (G/F) (V)		\$5.00	
AN ASSORTMENT OF ITEMS FROM THE VEGETARIAN AND NON VEGETARIAN ITEMS		TANDOOR ROASTED CHICKEN COOKED IN TOMATO, CREAM AND SPICES IN THICK BUTTER GRAVY		VEGETABLE KORMA: ( G/F) (VEGAN OPTION AVAILABLE)		BASMATI RICE INFUSED WITH GREEN PEAS AND CUMIN SEEDS			
TANDOORI PLATTER: (6 PIECES)		PATIALA SHAHI CHICKEN: (G/F)		FRESH VEGETABLES COOKED IN YOGHURT, CREAM, DRIED FRUITS AND FRAGRANT SPICES					
AN ASSORTMENT OF TANDOORI LAMB, CHICKEN AND FISH PAKORA WITH MINT SAUCE		PUNJABI STYLE CHICKEN ON BONE ROASTED IN THE CLAY OVEN AND TOSSED INTO THICK BUTTERY GRAVY WITH NUTS AND FINISHED WITH AROMATIC SPICES		PANEER MAKHANI: (G/F)					
VEGETARIAN PLATTER (6 PIECES) (VEGAN OPTION AVAILABLE)		LAMB ROGAN JOSH KASHMIRI: (G/F)		INDIAN GOURMET CHEESE CUBES COOKED IN THICK BUTTER GRAVY WITH FRAGRANT SPICES					
AN ASSORTMENT OF SAMOSA PAKORA AND HARA BHARA KEBAB SERVED WITH MINT SAUCE		TENDER LAMB CUBES COOKED IN ONION TOMATO GRAVY & INDIAN SPICES AND FLAVOURED WITH FENNEL POWDER		PALAK PANEER: (G/F)					
VEGETARIAN / VEGAN		CHICKEN TIKKA MASALA: (G/F)		A SPINACH DELICACY BLENDING FRESH MASALA WITH HOME MADE CHEESE					
SAMOSA: (2 PIECES)		BAKED CHICKEN BLENDED IN TOMATO ONION GRAVY WITH CHUNKS OF ONION AND CAPSICUM		KARAHI PANEER: (G/F)					
HOME MADE PASTRY FILLED WITH SPICY POTATOES AND PEAS		GOAT CURRY PAHADI: (G/F)		STIR FRIED PANEER WITH GINGER, ONION, CAPSICUM AND TOMATO GRAVY					
PAKORA: (VEGAN) (G/F) (4 PIECES)		GOAT YAKHANI KASHMIRI (G/F)		SHABNAM METHI MALAI (G/F)					
ONION AND SEASONAL SHREDDED VEGETABLES COATED IN SPICY GRAHAM FLOUR BATTER AND DEEP FRIED		GOAT MEAT ON THE BONES SLOWLY SIMMERED IN ONION TOMATO GRAVY WITH FENNEL POWDER FINISHED WITH CORIANDER		MUSHROOM BUTTONS AND GREEN PEAS COOKED IN MILDLY SPICED THICK BUTTER GRAVY AND FINISHED WITH FENUGREEK					
GREEN VEGGIE KEBAB: (VEGAN) (G/F) (4 PIECES)		CHICKEN JALFREZIE: (G/F)		DAHL MAKHANI: (G/F)					
PATTIES MADE OF MASHED POTATOES, SPINACH, GREEN PEAS AND SEASONAL VEGETABLES SEASONED WITH INDIAN SPICES AND DEEP FRIED SERVED WITH MINT SAUCE		STIR FRIED CHICKEN WITH VEGETABLES, GINGER, ONION, CAPSICUM & TOMATO GRAVY		BLACK LENTILS SIMMERED OVERNIGHT OVER SLOW HEAT, FINISHED WITH CREAM AND SPICES					
ALLO TIKKI (VEGAN OPTION AVAILABLE)		KARAHI CHICKEN: (G/F) (D/F)							
PAN FRIED POTATO PATTIES. TOPPED WITH CHICKPEAS YOGHURT AND TAMARIND SAUCE		STIR FRIED CHICKEN COOKED WITH GINGER AND CAPSICUM IN ONION TOMATO GRAVY							
SEAFOOD		INDIAN CLASSIC CURRIES		VEGAN CURRIES \$16.99					
FISH PAKORA (G&D/F) (5 PIECES)		CHICKEN \$17.49 / LAMB \$17.99 / FISH \$18.99 / PRAWN \$19.99		VEGETABLES VINDALOO: (G/F)					
PIECES OF FISH MARINATED IN GRAHAM FLOUR, SPICES AND HERBS, DEEP FRIED SERVED WITH MINT SAUCE AND ONION SALSA		METHI MALAI: (G/F) CHICKEN / LAMB /FISH / PRAWNS		A FIERY HOT DISH FROM GOA.....PLEASE DON'T ASK FOR MILD					
TANDOORI PRAWNS (G/F) (8 PRAWNS)		A MODERN CURRY COOKED IN CREAM AND CASHEW SAUCE FLAVOURED WITH FENUGREEK AND INDIAN SPICES		VEGETABLE MADRAS: (G/F)					
PRAWNS MARINATED IN SPICES, YOGHURT AND ROASTED IN TANDOOR SERVED WITH MINT SAUCE		PUNJABI MASALA: (G/F) LAMB / FISH / PRAWNS		SELECTION OF VEGETABLES COOKED WITH CURRY LEAVES, COCONUT, TAMARIND AND SPICES					
FROM TANDOOR		STIR FRIED FISH OR PRAWN WITH GINGER, ONION, CAPSICUM AND TOMATO GRAVY		PUNJABI CHANNA MASALA: (G/F)					
ZAFFRANI DRUMSTICKS (G/F) (4 PIECES)		GOAN VINDALOO: (G/F) (D/F) CHICKEN/LAMB/FISH/PRAWN		CHICK PEAS COOKED WITH SPICES ONION TOMATO GRAVY					
CHICKEN DRUMSTICKS MIXED INTO HERBAL MARINADE OF HUNGCURD, SAFFRON, YELLOW CHILLI PASTE, KASURI METHI AND MUSTARD OIL		A FIERY HOT DISH FROM GOA.....PLEASE DON'T ASK FOR MILD (CHOICES: CHICKEN \$17.49/LAMB \$17.99/FISH \$18.99/PRAWN \$19.99)		DAHL TADKA: (G/F)					
LAMB SHEEK KEBAB (G&D/F) (4 PIECES)		BOMBAY CURRY (G/F) (D/F) CHICKEN / LAMB		LENTIL CURRY IN A VARIETY OF SPICES SIMMERED OVER A SLOW FIRE					
LIGHTLY HERBED LAMB MINCE SAUSAGE ROASTED IN TANDOOR OVEN AND SERVED WITH MINT SAUCE		CHOICE OF MEAT AND POTATOES COOKED IN ONION TOMATO GRAVY WITH INDIAN SPICES		SPICED PUMPKIN CURRY (G/F)					
LAMB CHOPS (G/F) (4 PIECES)		KORMA: (G/F) CHICKEN / LAMB		A SAVOURY, SPICY, TANGY ALL IN ONE PUMPKIN CURRY COOKED IN ONION TOMATO SAUCE					
LAMB CUTLETS MARINATED IN YOGHURT GARLIC AND INDIAN SPICES ROASTED IN TANDOOR SERVED WITH MINT SAUCE		YOUR CHOICE OF MEAT COOKED IN YOGHURT, CREAM, DRIED FRUIT AND FRAGRANT SPICES		BAINGAN BAHAR: (G/F)					
CHICKEN SHEEK PAO (G/F) (4 PIECES)		MADRAS: (G/F) (D/F) CHICKEN / LAMB		EGGPLANT AND POTATOES, STIR FRIED IN A VARIETY OF SPICES WITH TOMATO AND ONION GRAVY					
LIGHTLY HERBED CHICKEN SAUSAGE ROASTED IN TANDOOR OVEN AND TOPPED IN A CREAMY CHEESY FENUREEK SAUCE		CHOICE OF MEAT COOKED WITH CURRY LEAVES, COCONUT, TAMARIND AND SPICES		BHINDI AMCHOOR MASALA (G/F)					
CHICKEN TIKKA (G/F) (4 PIECES)		SAAGWALA: (G/F) CHICKEN / LAMB		FRIED FRESH OKRA SLOW COOKED WITH GARLIC CRUSHED DRIED WHOLE CHILLIES & CURRY LEAVES					
TENDER CHICKEN PIECES MARINATED IN SPICES AND YOGHURT, ROASTED IN TANDOOR SERVED WITH MINT SAUCE		YOUR CHOICE MEAT COOKED WITH SPINACH AND WHOLE GROUND SPICES		AALOO MATTAR: (G/F)					
PUDINA CHICKEN TIKKA (BREAST) (G&DF) (4 PIECES)		MALABAR: (G/F) (D/F) FISH / PRAWN		FRESH GREEN PEAS AND POTATOES SIMMERED IN ONION TOMATO SAUCE OVER SLOW HEAT FINISHED WITH JULLIAN GINGER AND GREEN CORIANDER					
CHICKEN BREST PIECES RUBBED WITH MINT, GARLIC, CORIANDER AND FRAGRANT SPICES AND ROASTED IN TANDOORI OVEN SERVED WITH MINT SAUCE		STIR FRIED FISH OR PRAWN WITH GINGER, ONION, CAPSICUM, COCONUT CREAM AND TOMATO GRAVY							
TANDOORI CHICKEN (G/F) (HALF/FULL)									
CHICKEN PIECES ON BONES MARINATED IN YOGHURT AND SPICES, ROASTED IN TANDOORI OVEN SERVED WITH MINT SAUCE									