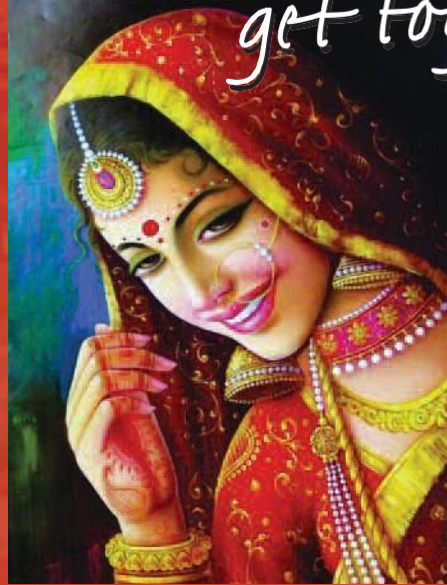


INDIAN MEHFIL

get together



WELCOME TO INDIAN MEHFIL IPSWICH

At Indian Mehfil we use the finest ingredients and the freshest produce.
We utilise the services of expert chefs to ensure that only the best is served at your table.

At this restaurant, we dedicate ourselves to serving authentic Indian food
that will take your senses 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 our 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.

GF = Gluten Free, DF = Dairy Free, VG = Vegan, V= Vegetarian

Mehfil Cocktails

Maharani's Secrete \$17

Lychee Liquor, Gin and Mango Cider Blend with Hint of Fresh Lime.

Fruit Tingle \$17

Vodka with blue curacao topped with lemonade and grenadine.

Illusion \$18

Midori, vodka, and triple sec topped with pineapple juice.

Tequila Sunrise \$15

Tequila with orange Juice and Topped with Grenadine.

Indian Summer \$16

A perfect blend of gin, peach liquor with mango juice and fresh lime with Indian fragrant spices

Pina Colada 18

Malibu coconut liquor, Bacardi in Pineapple juice, Fresh Coconut Cream, Shaken to Exactness and Served on The Rocks

Mehfil Mocktails

Virgin Pina Colada \$13.00

Pineapple juice, Monin Coconut Syrup, Fresh Coconut Cream, Shaken to Exactness and Served on The Rocks.

Mango Mint Mocktail \$12.00

Refreshing Mocktail, Combination of Mango Juice, Fresh Mint Leaves, Lemonade with hints of Raspberry Cordial served on the Rocks.

Shirley Temple 12

Passionfruit, orange blend with grenadine



Sparkling & Sweet Wine

Azahara Sparkling 200ml NV Victoria		10
Mojo Moscato, SA	8.50	39
42 Degrees South Sparkling Tasmania		42

White Wine

Leeuwin Estate Riesling Margaret River, WA	9	42
Taitira Sauvignon Blanc Marlborough, NZ	9	40
Shaw & Smith Sauvignon Blanc Adelaide Hills, SA		48
Cloud street Pinot Grigio King Valley, Vic	8.50	38
Catalina Sounds Pinot Gris Marlborough, NZ		44
First Creek Botanica Chardonnay Hunter Valley, NSW	8.50	39
Rockbare Chardonnay Adelaide Hills, SA		42

Rose Wine

Rameau D'OR Cotes De Provence	8.50	39.00
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Red Wine

La La Land Pinot Noir Murray Darling, Vic	9	37
Craggy Range Pinot Noir Martinborough, NZ		46
Penny's Hill Malpas Road Merlot McLaren Vale, SA		39
Amelia Park Cabernet Merlot Margaret River WA	9	37
'Dirty Boots' Cabernet Sauvignon Margaret River, WA		42
Mojo Shiraz Barossa Valley, SA	9	37
Two Hands Gnarly Dudes Shiraz Barossa, SA		48

Port (dessert wine)

Rutherglen Muscat Australia	7	32
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Water

Perrier Sparkling 750ml		7.5
Perrier Sparkling 330ml		4.5
Evian Still 750ml		6

Bottled Beers and Ciders

Great Northern Zero Lager 0.0% (Alcohol Free Beer) 6

Light Beer

Hahn Premium Light New South Wales 7

Lager

XXXX Gold, Queensland 7.5

Pure Blonde "Low Carb" Victoria 8

Great Northern Super Crisp Lager Queensland 8

International

Tiger, Singapore 9

Kingfisher, India 9

Corona, Mexico 9

Asahi Super Dry, Japan 9

Craft Beer

James's squire 150 lashes, PA 9.5

Rogers Amber Ale, Little Creatures Brewery 9.5

4 Pines "Stout" Four Pines Brewing 9.5

Stone & Wood Pacific Ale Northern Rivers, NSW 9.5

White Rabbit White Ale Wheat Beer Victoria, Au 9.5

Shepherd Neame & Co, India Pale Ale 500ml, UK 15

Ciders

Thatcher's Apple Cider, UK 9.5

Hills Pear Cider Adelaide, AU 9

Brookvale Union Alcoholic Ginger Beer, 4 PINES 9.5

Liquors

Campari Italy	10
Aperol Italy	10
Chambord France	10
PIMM's UK	10
Cointreau France	10
Liquor 43 Spain	10
Sambuca, Italy	10
Kahlua	10

Single Malts

Amrut Fusion (50%Abv) India	16
Laphroaig (40%Abv) Islay Scotland	14

Gin

Bombay Sapphire UK	12
Tanqueray UK	13
Gordon UK	9

Vodka

Ciroc ,France	12
Belvedere, Poland	12
Absolut, Sweden	10
Smirnoff, Australia	9

Mixers 4.00

Ginger Ale
Tonic Water
Soda Water

Soft Drinks GLASS/JUG

Coke	4.75 / 13
No Sugar	4.75 / 13
Sprite	4.75 / 13
Lemon, Lime & Bitter	5/ 14
Soda lime & bitter	5
Solo	3.5
Fanta	3.5
Ginger Beer	5
Peach Iced Tea	5
Pasito	3.5

Rum

Bacardi Superior, Cuba	9.5
Captain Morgan Spiced, Cuba	9.5
Bundaberg, Queensland	9
Old Monk, India	10

Tequila

Jose Cuervo/Sierra silver, Mexico	8
1800 Anejo Mexico	12
Altos, Mexico	10

Blends & Bourbon

100 pipers 12yo, India	12
Johnnie Walker Red Label Scotland	9
Johnnie Walker Black Label Scotland	10
Chivas Regal Scotland	10
Jameson Ireland	9
Canadian Club Canada	9
Jack Daniel USA	9
Jim Beam Bourbon USA	9
Wild Turkey USA	9

Cognac

Martell V.S.O.P France	14
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Chilled Juice 5.5

Apple
Orange
Pineapple
Cranberry
Mango

Lassi 5.5

Mango
Strawberry

Noah's Smoothies 5.5

Apple, Peach, Kiwi Fruit, Mango and Lime
Orange, Apple, Guava, Pineapple and Pawpaw, Apple, Guava, Blackcurrant, Strawberry & Blueberry

Mehfil Banquets

DAWAT

\$47.00 per guest (For 2 Guest only)

Entrée

Pappadums Platter Served with Raita, Mango Chutney
An Assortment of Chef's Choice Vegetarian and Non-Vegetarian Appetizers

Mains

Select Any Two Curries from The Menu

served with

Steamed Basmati Rice and Assorted Naan Breads from Tandoor

Dessert

Chef Special Indian Dessert

(Vegetarian and Vegan Options Also Available)

BHOJ

(Number of Curries Varies with Number of People)

\$42.00 per guest (Minimum 4 Guest)

Entrée

Pappadum Platter Served with Raita, Mango Chutney
An Assortment of Items from Vegetarian and Non-Vegetarian Appetizers

Mains

Butter Chicken

Chicken Cooked in Tomato, Cream and Spices in Thick Butter Gravy

Lamb Rogan Josh

Lamb Meat Cooked with Indian Spices and Flavored with Fennel Powder

Fish Methi Malai

Fish Cooked in Cream, Dried Fruit and Fragrant Spices

Palak Paneer

A Spinach Delicacy Blending Fresh Masala with Home Made Cheese

served with

Steamed Basmati Rice and Assorted Naan Breads from Tandoor

Dessert

Chef Special Indian Dessert

Please Note: The Banquets Food Not Valid for Any Other Coupon or Promotions.

Entrée

Mixed Share Platter (6PC) \$20.00

An Assortment from The Vegetarian and Non-Vegetarian Items Served with Mint & Tamarind Sauce (6 Pcs)

Vegetarian Entrée

Samosa \$8.50

Home Made Pastry Filled with Spicy Potatoes and Peas Served with Tamarind Sauce (2 Pcs)

Pakora \$8.50 (VG) (GF)

Onion and Seasonal Shredded Vegetables Coated in Spicy Graham Flour Batter and Deep Fried Served with Tamarind Sauce (GF, DF) (4 Pcs)

Aloo Tikki Chat \$13.00 (VG AVAILABLE)

Pan Fried Potato Patties Topped with Chickpeas Curry, Yoghurt, Mint and Tamarind Sauces

Hara-Bara Kebab \$12.00 (VG)

Patties Made of Mashed Potatoes, Spinach, Green Peas and Seasonal Vegetables Seasoned With Indian Spices and Deep Fried Served with Tamarind Sauce (4Pcs)

Non-Vegetarian Entrée

Fish Pakora \$16

Pieces of Fish Marinated in Graham Flour, Spices and Herbs, Deep Fried Served with Mint Sauce (5 Pcs) (GF, DF)

Tandoori Prawns \$20

Prawns Marinated in Spices, Yoghurt and Roasted in Tandoor Served with Mint Sauce (GF) (8 Pcs)

Chicken Tikka \$14.50

Tender Chicken Bits Marinated in Spices and Yoghurt, Roasted in Tandoor Served with Mint Sauce (GF) (4 Pcs)

Pudina Chicken Tikka \$14.50

Tender Chicken Pieces Marinated in Cream Cheese and Fragrant Spices Roasted in Tandoor Oven Served with Mint Sauce (GF)(DF) (4 Pcs)

Lamb Sheek Kebab \$17

Lightly Herbed Lamb Mince Sausage Roasted in Tandoor Oven & Served with Mint Sauce (GF, DF) (4 Pcs)

Tandoori Lamb Chops \$22

Lamb Cutlets Marinated in Yoghurt, Garlic, and Indian Spices Roasted in Tandoor Served with Mint Sauce (GF) (4 Pcs)

Tandoori Chicken \$15.5

Chicken on Bones Marinated in Yoghurt and Spices, Roasted in Tandoor & Served with Mint Sauce (GF) (4 Pcs)

Chef Special Curries

Pahari Goat Curry 23

Goat Meat on The Bone Slowly Simmered in Onion Tomato Gravy with Fennel Powder and Finished with Coriander (GF) (DF)

Chili Chicken (Indo-Chinese version) 23

Golden fry chicken tossed in soy sauce and chili sauce with chunks of onion and capsicum (DF)

Patiala Chicken 23

Punjabi Style Chicken on Bone Roasted in The Clay Oven and Tossed into Thick Buttery Gravy with Nuts and Finished with Aromatic Spices (GF)

Karahi Chicken 22.5

Chicken Cooked in Wok with Fresh Ginger, Garlic, Onions, Capsicum, Tomato & Fresh Ground Spices (GF, DF)

Chicken Tikka Masala 22.5

Boneless Tandoori Chicken Cooked in Tomato Onion Gravy with Chunks of Onion and Capsicum (GF)

Butter Chicken 22.5

Tandoori Cooked Boneless Chicken Pieces in a Rich Creamy Tomato Gravy Flavored with Fenugreek Leaves (GF)

Lamb Bhuna 23

Pan Fried Lamb with Spices Cooked in Its Own Extracted Juicy Flavor (GF, DF)

Lamb Rogan Josh 23

Tender Lamb Cubes Cooked in Onion Tomato Gravy & Indian Spices Which Is Then Flavored with Fennel Powder (GF) (DF)

Lamb Anarkali 23

Cubes of lamb cooked in onion, tomato gravy with mint, onion & a hint of cream (GF)

Classic Curries

Chicken 22.5, Lamb 23, Fish 23.5 Prawn 24

Korma Chicken or Lamb

Choice of Meat Cooked in Yoghurt, Cream and Nuts (GF)

Madras Chicken or Lamb

Choice of Meat Cooked with Curry Leaves, Coconut, Tamarind and Spices (GF, DF)

Saag Chicken or Lamb

Your Choice Meat Cooked with Spinach and Whole Ground Spices (GF)

Vindaloo Chicken or Lamb Or Fish OR Prawn

A Fiery Hot Dish from Goa... (Can't Be Mild) (GF, DF)

Goan Curry Fish or Prawn

A Coastal Indian Coconutty Flavoured Curry Made in Goan Curry Paste (GF, DF)

Methi Malai Chicken or Lamb or Fish or Prawn

A Modern Curry Cooked in Creamy Cashew and Fenugreek Sauce, Mildly Spiced with Authentic Indian Spices (GF)

Vegan/Vegetarian Curries

Zira Aaloo 20

(Vegan) Potato simmered with cumin seeds and turmeric powder finish with fresh coriander leaves (GF)

Mushroom Masala 21

(Vegan) Fresh Mushroom buttons cooked in onion tomato Masala (GF)

Vegetables Madras 21

(Vegan) Medley of vegetables with Curry Leaves, Coconut, Tamarind, and Spices ((GF)

Vegetables Jalfrezi 21

(Vegan) Loaded with seasonal vegetables cooked in tangy tomato sauce and Indian spices (GF)

Baingan Bahar 22

(Vegan) Eggplant and Potatoes, Stir Fried in A Variety of Spices with Tomato and Onion Gravy (GF)

Channa Masala 21

(Vegan) Chickpeas Cooked with Spices and Onion Tomato Gravy (GF)

Daal Tadka 21

(Vegan) Lentil Curry in A Variety of Spices Simmered Over a Slow Flame (GF)

Shabnam Methi Malai 22

Mushroom buttons and green peas cooked in mildly spiced thick creamy cashew gravy. and finished with fenugreek. (GF)

Vegetables Korma 21

Fresh Vegetables Cooked in Yoghurt, Cream, nuts, and Fragrant Spices (GF)

Malia Kofta 22

Paneer cheese balls Cooked in Thick Buttery cashew Gravy with Indian Spices

Palak Paneer 22

A Spinach Delicacy Blended in Fresh Masala with Home Made Cheese (GF)

Karahi Paneer 22

Stir Fried Paneer with Ginger, Onion, Capsicum and Tomato Gravy (GF)

Daal Makhani 21

Black Lentils Simmered Overnight Over Slow Heat, Finished with Cream and Spices (GF)

Butter Paneer 22

Indian gourmet cheese cooked in thick butter gravy with nuts, fragrant spices (GF)

Rice

Plain \$2.00 | Saffron \$3.00 | Coconut Rice \$3.00

Biryani

Vegetables \$21 | Chicken \$22 | Lamb \$22.5 | Goat \$23

Your choice of ingredient Cooked with Long Grain Basmati Rice Served with Raita (GF)
(Vegan Option Available)

Tandoori Breads

Roti 5

Wholemeal Bread (Vegan)

Butter Roti 5.5

Wholemeal Bread

Plain Naan 5.5

Fine Flour Bread

Butter Naan 6

Fine Flour Layered Buttered Bread

Garlic Naan 6

Tandoori Bread with Fresh Garlic

Garlic & Cheese Naan 6.5

Bread Stuffed with Cheddar Cheese and Garlic

Spinach & Cheese Naan 6.5

Bread Stuffed with Cheddar Cheese and Spinach

Chilli & Cheese Naan 6.5

Fine Flour Bread Stuffed with Fresh Green Chilli and Cheddar Cheese

Paneer & Cheese Naan 6.5

Bread Stuffed with Indian Gourmet Cheese & Cheddar Cheese

Punjabi Naan 6.5

Naan Stuffed with Cream Cheese, Spinach, Green Chilli and Spices

Keema Naan 8

Bread Stuffed with Lamb Mince

Peshawari Naan 6.5

Bread Stuffed with Dried Fruits

Masala Kulcha 6.5

Bread Stuffed with Potatoes with Indian Spices

Accompaniments

Trio of Dips 13

Raita Mango Chutney and Mixed Pickles with pappadums

Raita 5

Dip Made of Cucumber and Yoghurt

Mixed Pickle 4.5

Pickled Green Mangoes, Limes, and Chillies

Mango Chutney 4.5

Sweet Mango Preserve

Mint Sauce 4.5

A Yoghurt Based Sauce with Mint Flavour

Tamarind Sauce 4.5

A Sweet and Sour Sauce Made of Indian Tamarind

Pappadums 5

Crispy Flat Gluten Free Crunchy Chips Based on Graham Flour

Indian Salad 6.5

Sliced red onion, tomato and cucumber with chat masala lemon and green chillies.

**Stressed is dessert spelled backwards,
find it on back page!**

Desserts

KULFI

Traditional Indian Ice Cream. Perfect Homemade Treat.

Mango \$6 | Pistachio \$6

Baileys \$7 | Kahlua \$7

(Baileys and Kahlua contains 17-20% Alcohol)

Rasmalai \$7

Rich Cheesecake Without Crust Dipped in Cardamom Flavored Milk Commonly Known as Seera

Gulab Jamun \$6

Homemade Deep-Fried Dumpling of Cottage Cheese Made in Condensed Milk and Sugar Syrup

Chef Special Dessert Platter \$15



Indian hospitality means you must eat two people's food not one.

-Sadhguru