

49. Peshawari \$17.90**Chicken - Beef - Lamb**

Chef's special mild sauce with mixed dried fruits & coconut.

50. Kolapuri \$17.90**Chicken - Beef - Lamb**

With a mix of onion, tomato, curry leaves, mustard seeds, coconut and sesame seeds.

51. Kadhai \$17.90**Chicken - Beef - Lamb**

Cooked with capsicum, ginger, garlic, onion with medium thick sauce.

ALL TIME FAVOURITE DISHES**52. Butter Chicken \$17.90**

Tender pieces of boneless chicken marinated overnight then cooked in a thick tomato gravy with a dash of butter and cream.

53. Chicken Tikka Masala \$17.90

Smoked chicken pieces with onion, tomato, capsicum and wedges in a medium spiced masala and cream sauce.

54. Chicken Rogan Josh \$17.90

Bonelss chicken cooked in an aromatic sauce.

55. Lamb Rogan Josh \$17.90

Diced lamb cooked in an aromatic sauce containing onion, garlic, ginger, coriander, tomato, cardamon and cinnamon.

56. Lamb Meat Ball Curry \$17.90

Lamb mince marinated with ginger, garlic, cinnamon powder and cooked in a chef's special gravy.

57. Goat Curry \$18.90

Goat meat cooked with chef's special gravy.

SEAFOOD DISHES**58 Goa Fish Curry \$18.90**

South Indian style fish curry with mustard and curry leaves.

59. Fish Malabari \$18.90

Fish cooked in a medium hot curry with an authentic blend of south Indian spices, curry leaves and coconut cream.

60. Prawn Malabari \$20.90

Prawn cooked in medium hot curry with an authentic blend of south Indian spices, curry leaves and coconut cream.

61. Prawn Masala \$20.90

Prawn masala cooked with tomato, capsicum, onion, coriander fresh herbs and selected spices.

62. Prawn Korma \$20.90

Prawn cooked with cashew nut gravy and mild spices.

63. Prawn Jhalfrezi \$20.90

Prawn cooked with sliced capsicum, onion, in a medium sauce with cashew and mild spices.

RICE DISHES**64. Kashmiri Saffron Rice \$04.90**

Mixed dry fruit combined with saffron flavoured basmati rice.

65. Jeera Saffron Pulao \$04.00

Saffron rice fried with cumin seeds.

66. Biryani (Vegetable) \$12.90

Finest basmati rice cooked with whole spices served with raita.

67. Biryani (Lamb/Chicken/Beef) \$14.90

Finest basmati rice cooked with whole spices and choices of meat served with raita.

68. Steamed Rice \$03.20

Whole- Grain basmati rice.

69. Saffron Steamed Rice \$03.50**BREAD****70. Tandoori Roti \$02.90**

Unleavened whole meal flat bread cooked in the tandoor.

71. Plain Naan \$03.50

Baked bread from leavened dough brushed with butter.

72. Garlic Naan \$04.50

Naan flavored with garlic and fresh coriander leaves.

73. Cheese Naan \$04.90

Punjabi style leavened bread stuffed with cheese, cooked in tandoor.

74. Kashmiri Naan \$04.90

Punjabi style leavened bread stuffed with mixture of nuts and dried fruits.

75. Keema Naan \$06.90

Punjabi style leavened bread stuffed with minced lamb cooked in tandoor.

76. Cheese Garlic Naan \$05.50

Punjabi style leavened bread stuffed with cheese and garlic on top.

77. Chilli Naan \$04.00

Naan flavoured with hot chilli flakes

78. Butter Naan \$04.00

Naan with lots & Butter & Sesame seeds

CONDIMENTS**79. Cucumber Raita \$04.50****80. Mint Raita \$04.90****81. Mixed Pickle \$02.90****82. Mango Chutney \$02.90****83. Papadums (4Per serve) \$02.90****DESSERTS****84. Mango Kulfi \$04.90**

Delicious Indian style ice-cream made with saffron and mango.

85. Gulab Jamun (4 Pieces Per Serve) \$04.50

Sweet dumplings made from milk and soaked in raw syrup.

86. Sponge Rasgulla \$04.50

White sweet dumplings.

87. Rasmalai \$05.90

Very sweet oval shape dumplings with milk syrup.

SALADS**88. Onion Salad \$03.90****89. Green Mixed Salad \$04.90****90. Kachumber Salad \$04.50**

Diced Onion, Tomato, Cucumber & Capsicum

91. Cheese, Kachumber & Chickpeas \$10.90**DRINKS****92. Mineral Water \$02.00****93. Sparkling Water (500ml) \$03.00****94. Riviera Organic Juice \$03.50****95. Canned Soft Drink \$02.50****96. Lemon Lime Bitters \$03.50****97. Mango Lassi \$05.00****98. Plain Lassi \$04.00****99. Ginger Beer \$03.00****100. Water (1.25ml) \$03.50****Outdoor Catering & Functions**

Also Available

For Reservation and Inquiries

Email: virasatindianrestaurant@gmail.com

Ph.: 9527 7004

SPECIAL NOTES

GST inclusive

Special Functions must be booked in advance

All Prices Subject to Change Without Notice

**Take Away Menu**

Free Home Delivery Available*

* Terms & Conditions Apply

Like us on 

Opening Hours

Tuesday - Thursday

04:30 pm to 09:00 pm

Friday - Saturday

04:30pm to Till Late

Sunday 04:30pm to 09:00pm

Monday Closed

www.virasatindianrestaurant.com

Email: virasatindianrestaurant@gmail.com

Ph: 9527 7004 ; Mob.: 0402 133 332

178 Safety Bay Road, Shoalwater 6169

Allergery Advise: We use nuts and dairy products. Please advise our staff if you have any allergies.

ENTREES

- 1. Vegetable Pakoras** **\$06.90**
Mix Vegetable, Egg plant, Potato, Onion cauliflower coated in chick peas batter & deep fried.
- 2.Samosas Vegetable (2 Pieces)** **\$05.90**
Crispy pastry filled with potatoes, peas herb spices & deep fried.
- 3. Prawn Pakoras (6 Pieces)** **\$12.90**
Prawns coated in chick peas batter & deep fried.
- 4.Chicken Tikka (4 Pieces)** **\$13.90**
Tender Chicken pieces, marinated with yoghurt, dry herbs and spices, cooked on skewers and grilled in the tandoor.
- 5.Seekh Kebab** **\$11.90**
Lamb mince marinated fresh herbs and ground spices, skewered and grilled in tandoor.
- 6. Hara Bhara Kebab (4 Pieces)** **\$07.90**
Lightly spiced spinach, paneer (cottage cheese) and potato with spices and ground flour then deep fried.
- 7. Lamb Cutlets (4 Pieces)** **\$14.90**
Lamb chops marinated in ginger-garlic yogurt, spices and grilled on shewers in tandoor.
- 8.Tandoori Chicken** **\$14.90**
Fresh chicken marinated overnight in our special mix of spices, herbs, grilled in tandoor.
- 9. Cheese Chilli** **\$12.90**
Fried cottage cheese tossed with onion, capsicum, chef's special chilly sauce.
- 10. Onion Bhaji** **\$06.90**
Fresh sliced onion mixed with mild whole spice and gram flour battered and fried served with sauce.
- 11. Tandoori Paneer Tikka** **\$12.90**
Fresh cheese marinated in special mix of spices, herbs than grilled in tandoor with diced capsicum and onion.
- 12. Chicken Chilli** **\$17.90**
Fried Chicken tossed with onion, Capsicum, chef's special sauce.
- 13. Chicken 65** **\$13.90**
Boneless chicken marinated in gram flours with garlic, ginger & other spices and then deep fried.

VEGETABLE DISHES

- 14. Dal Tadka** **\$12.90**
A Combination of lentils slowly simmered with ground spices then sautéed with tomato, onion, butter and fresh herbs.
- 15. Mix Vegetable** **\$13.90**
Seasonal fresh vegetable cooked with ginger, garlic and final touch with tarka gravy.
- 16. Vegetable Jalfrezi** **\$13.90**
Seasonal fresh vegetable cooked with julienne of capsicums, onions with spices.
- 17. Palak Paneer** **\$15.90**
English spinach cooked with cottage cheese, onion, tomato, masala paste and mild spices.
- 18. Aloo Matar Paneer** **\$14.90**
Potato, peas, cottage cheese cooked with chef's gravy and mild spices.
- 19. Paneer Makhni** **\$15.90**
Cottage cheese, cooked into tomato gravy, chef's special spices.
- 20. Malai Kofta** **\$14.90**
Fried cottage cheese, potato dumplings cooked in creamy cashew nuts gravy.
- 21. Kadhai Paneer** **\$15.90**
Cheese, onion, capsicum, coriander seeds sautéed with chef's special gravy.
- 22. Matar Mushroom** **\$13.50**
Matar Mushroom cooked with tadka and onion sauce.
- 23. Panner Tikka Masala** **\$15.90**
Cottage cheese sauted with onion, tomato, capsicum and finished in thick and tangy masala sauce.
- 24. Dal Makhni** **\$13.90**
Lentils cooked in a rich creamy and luscious sauce.
- 25. Punjabi Cholle** **\$13.90**
Chick peas sautéed with ginger, onion, tomato, fresh herbs and chef's special gravy.
- 26. Bombay Aloo** **\$12.90**
Potato sautéed with onion, tomatoes and fresh herbs.
- 27. Veg Korma** **\$15.90**
Vegetables cooked with cashews, cream sauce and mild spices.

- 28. Veg Makhani** **\$14.90**
Vegetables cooked with tomato gravy, cashew and special spices.
- 29. Shahi Paneer** **\$15.90**
Cheese cooked in a mild, creamy tomato based and cashew nuts sauce.
- 30. Aloo Matar** **\$13.90**
A mixture of potatoes and peas cooked with herbs and spices with chef's special sauce.
- 31. Aloo Palak** **\$13.90**
English spinach cooked with potatoes, onion, tomato and mild spices.
- 32. Matar Paneer** **\$15.90**
Peas cooked with cheese, tomato, onion, coriander, herbs and spices.
- 33. Veg Peshawari** **\$14.90**
Vegetables cooked with chef's special coconut sauce with mixed dry fruit.
- 34. Veg Kolapuri** **\$14.90**
Vegetables cooked with onion, tomato, curry leaves, mustard seeds, coconut.
- 35. Aloo Vindaloo** **\$13.90**
Potatoes cooked in vindaloo based sauce with red hot chilli.
- 36. Veg Hyderabad** **\$14.90**
Vegetables cooked with curry leaves, spinach, onions, tomatoes, herbs & spices.
- 37. Veg Balti** **\$14.90**
Vegetables, diced onion, capsicum, tomato, herbs and spices with Indian style.

AUTHENTIC MAIN NON-VEG DISHES

- 38. Curry** **\$17.90**
Chicken - Beef - Lamb
Boneless pieces cooked with pounded spices, herbs, onion, ginger, garlic and tomato.

- 39. Vindaloo** **\$17.90**
Chicken - Beef - Lamb
Very hot Portuguese inspired curry simmered in malt vinegar based sauce with hot chilli.
- 40. Balti** **\$17.90**
Chicken - Beef - Lamb
Cooked with diced onion, capsicum, herbs and spices with Indian style.
- 41. Phal** **\$17.90**
Chicken - Beef - Lamb
Extra hot curry with combination of hot chillies.
- 42. Korma** **\$17.90**
Chicken - Beef - Lamb
Mix of cashew nut and mild creamy sauce.
- 43. Mango** **\$17.90**
Chicken - Beef - Lamb
Chef's special cashew creamy sauce with mixture of mild spices and mango sauce.
- 44. Madras** **\$17.90**
Chicken - Beef - Lamb
Diced meat cooked with coconut milk, mustard seeds and curry leaves in a chef's special sauce.
- 45. Jhalfrezi** **\$17.90**
Chicken - Beef - Lamb
Diced meat cooked with sliced capsicum, onion, tomato in a medium sauce with cashew and mild spices.
- 46. Saag** **\$17.90**
Chicken - Beef - Lamb
English spinach cooked with onion, tomato & mild spices with touch of butter.
- 47. Hyderabad** **\$17.90**
Chicken - Beef - Lamb
A mix of curry leaves, spinach, onions, tomatoes, herbs and spices.