



ROSHNI Indian Restaurant

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🌐 www.RoshniIndianRestaurant.com

Gluten, Dairy & Nut Free dishes available.

Please note: All prices are inclusive of GST. The menu and prices are subject to change from time to time without notice.

Starters (served with tamarind or mint chutney)

Vegetable Samosa \$8.00

Deep fried Pyramid shaped pastry filled with ingredients such as spiced potatoes, onions, & peas

Paneer Pakora (4pcs) \$8.00

Homemade cottage cheese coated with chickpea flour and deep fried.

Onion Bhaji \$6.95

chopped onions marinated in spices, coated with chickpea flour and deep fried.

Mixed Platter \$27.50

2 chicken tikka, 2 tandoori chicken, 2 sheekh kebab & 2 prawn pakora.

Prawn Masala \$11.95 (4 pcs) \$22.95 (8 pcs)

Prawns marinated & spiced with onion, capsicum, garlic & fresh coriander.

Lamb Tikka \$11.95 (5 pcs) \$21.95 (10 pcs)

Lamb pieces, marinated with yogurt & special tandoori masala then slowly grilled in clay tandoori oven.

Chicken Tikka \$11.95 (5 pcs) \$21.95 (10 pcs)

Chicken pieces, marinated with yoghurt & special tandoori masala then slowly grilled in clay tandoor oven

Seekh Kebab \$11.95 (5 pcs) \$21.95 (10 pcs)

Lightly spiced minced lamb grilled on skewers inside clay tandoori oven

Tandoori Chicken \$11.95 (4 pcs) \$22.95 (8 pcs)

Prawn Pakora \$22.95 (8 pcs)

Spring Rolls \$7.99 (6 pcs)

Dal Soup \$8.95

Amritsari Fish \$22.95

Onion Pakora \$6.95

Tandoori Bread Basket \$12.95

Mains

Chicken, Lamb, Beef - \$20.95 | Goat \$21.95
Fish \$22.95 | Prawn \$23.95 | Vegetable \$17.95
Paneer \$18.95 | Chef Special Curry \$20.95

Chicken Tikka Masala

Tender pieces of marinated chicken. Slowly grilled in clay tandoori oven, cooked with onion, capsicum & garlic combined with our special onion tomato gravy.

Butter Chicken

Tender boneless pieces of tandoor cooked chicken marinated in special yogurt sauce combined with our delicious tomato curry spiced butter sauce.

Madras (Chicken, Lamb, Beef)

Authentic aromatic southern Indian dish cooked in onion, tomato and coconut gravy.

Vindaloo (Chicken, Lamb, Beef)

A traditional hot & spicy curry from coastal state of Goa. Typically served hot but can be spiced from mild to hot with onions, turmeric, curry spices, garlic, vinegar, chili & other spices.

Korma (Chicken, Lamb, Beef)

A creamy cashew nut-based gravy spiced with cardamom. Usually served mild but can be spiced from mild to hot based on your liking.

Mango (Chicken, Lamb, Beef)

A unique lightly spiced dish fused with mango pulp, in a smooth thick gravy.

Saag (Chicken, Lamb, Beef)

Chopped spinach with a slightly creamy & garlic flavoured, fused with onion & tomato gravy.

Malbari (Chicken, Lamb, Beef)

Authentic aromatic south Indian curry made with coconut milk and master sauce.

Peshwari (Chicken, Lamb, Beef)

Special tandoori gravy fused with smooth & tasty butter sauce.

Jalfrezi (Chicken, Lamb, Beef)

Made with julien cut capsicum, onion, tomato, coriander infused with tomato and vinegar flavour.

Achari (Chicken, Lamb, Beef)

Combination of spices like fennel seeds, nigella seeds, mustard seeds & fenugreek seeds for a warm, aromatic pickle-flavoured curry.

Rogan Josh Curry (Chicken, Lamb, Beef)

Made with tomato, coriander, fried onion, ginger, garlic & cashew nut sauce.

Lasooni (Chicken, Lamb, Beef)

Authentic Indian dish made from combination Indian spices and garlic infused with curry sauce.

Tamarind (Chicken, Lamb, Beef)

A combination of dates and tamarind paste with onion tomato gravy forming a sweet & sour taste.

Balti (Chicken, Lamb, Beef)

Made from a combination of house made yogurt & tomato onion gravy, ginger, garlic & pepper.

Baigan (Chicken, Lamb, Beef)

Mashed egg plant roasted in clay tandoor oven then fused with spring onion, ginger, garlic & chopped onion tomatoes.

Bhoona

An authentic curry slowly cooked until it becomes a thick gravy then fused with chopped onions & tomatoes, cumin and other authentic Indian spices.

Masala

Cooked with onion, capsicum, tomatoes & chef's special masalas.

*Served MEDIUM, MILD OR HOT

Indian Spices (Chicken, Lamb, Beef)

The chef's unique blend of roasted & ground spices infused with his own special Indian gravy.

Peshwari (Chicken, Lamb, Beef)

Special tandoori gravy fused with smooth & tasty butter sauce.

Hariyali (Chicken, Lamb, Beef)

A combination of mint and curry sauce fused with onion tomato gravy.

Dhansak (Chicken, Lamb, Beef)

An aromatic curry which consists of a mix of slowly cooked lentils with lightly spiced onion & tomato sauce.

Vegetable Special \$20.95

Cashew Curry

Cashew based curry with a smoky flavour, infused with chef special spices & master sauce.

Cashew Paneer

Cashew & cottage cheese curry with a smoky flavour, infused with chef special spices & master sauce.

Vegetable \$17.95

Dal Makhani

Urad lentils with a slightly creamy gravy infused with a combination of ginger and coriander.

Yellow Dal

Lentils cooked with light herbs & spices combined with ginger, garlic, onion and tomato.

Vegetable Masala

A mix of vegetables cooked with onion, capsicum, tomatoes & chef's special masalas.

Vegetable Jaipuri

Vegetable strips with light spices & crushed papadum.

Mushroom Mutter

Mushrooms combined with peas, hints of ginger and tomato in a creamy gravy.

Chana Masala

Chickpeas slowly cooked in an thick onion, tomato garlic and ginger base.

Baigan Bhartha (Eggplant)

Mashed egg plant roasted in clay tandoor oven then fused with spring onion, ginger, garlic & chopped onion tomatoes.

Aloo Jeera

Boiled potatoes cooked with light spices mixed with cumin seeds, garlic and ginger.

Aloo Matar

Potato and peas cooked in thick curry gravy with ight spices.

Aloo Gobi (DRY)

Spiced potato and cauliflower cooked infused with turmeric and curry gravy.

Aloo Palak

Chopped spinach and potatoes cooked in slightly creamy & lightly spiced gravy.

Malai Kofta

Homemade cottage cheese and potato dumplings stuffed with dry fruit then served with a golden creamy gravy.

Paneer

\$17.95

Mutter Paneer

Cottage cheese & peas infused with a lightly spiced smooth curry.

Palak Paneer

Chopped spinach & homemade cottage cheese infused in a slightly creamy lightly spiced gravy.

Paneer Butter Masala

Homemade cottage cheese and light spices infused with smooth & tasty butter sauce. An alternative to butter chicken for vegetarians.

Paneer Tikka Masala

Homemade cottage cheese in a medium thick curry gravy, cooked with onion, capsicum & garlic combined with our special onion tomato gravy.

Kadai Paneer

Diamond cut onion, tomato & capsicum fused with curry cause & cottage cheese.

Shahi Paneer

Cottage cheese fused with cashew nut sauce & master sauce.

Rice

Saffron Rice

\$4.50

A healthy alternative to normal plain rice.

Jeera Rice

\$5.50

Fried rice prepared with cumin seeds.

Garlic Fried Rice

\$5.50

Fried rice with crushed garlic & mustard seeds.

Coconut Rice

\$6.00

Rice cooked in coconut cream & grated coconut

Pullao Rice

\$6.00

Rice fried with spices & herbs.

Matar Pullao Rice

\$6.00

Rice fried with spices, herb & green peas.

Biryani Rice

\$6.95

Rice cooked with special biryani spices.

Veg Biryani

\$17.95

Chicken Biryani

\$20.95

Lamb Biryani

\$20.95

Beef Biryani

\$20.95

Goat Biryani

\$21.95

Fish Biryani

\$22.95

Prawn Biryani

\$23.95

Sides

Papadum

\$4.00

(4 per serve): Lentil-based Indian chips

Cucumber & Yogurt Raita

\$3.50

Yogurt and cucumber with light spices

Tamarind Chutney

\$3.50

Mango Chutney

\$3.50

Mint Chutney

\$3.50

Mixed Pickle

\$3.50

Indian Salad

\$5.90

Salad with onion, tomato, cucumber, lemon, fresh coriander and chaat masala

Onion & Tomato Salad

\$4.90

Salad with onion, tomato, lemon, fresh coriander and chaat masala

Kachumber Salad

\$4.90

Diced tomato, onion and cucumber and chaat masala

Onion Salad

\$4.00

Salad with onion, lemon & chaat masala

Tandoori Breads

Plain Naan

\$4.95

Plain flour naan cooked in clay tandoori oven

Roti

\$4.50

Wholemeal bread cooked in clay tandoori oven

Masala Naan

\$4.95

Plain flour naan cooked in clay tandoori oven topped with chef special masalas

Butter Naan

\$5.00

Plain flour naan cooked in clay tandoori oven then smeared with butter

Garlic Naan

\$5.00

Plain flour naan cooked in clay tandoori oven then smeared with fresh garlic and butter, topped with black onion seeds

Chilli Garlic Naan

\$4.95

Plain flour naan cooked in clay tandoori oven then smeared with fresh garlic, fresh chilli, butter, topped with black onion seeds

Paratha

\$5.95

Butter layered wholemeal bread cooked in clay tandoori oven

Stuffed Paratha

\$5.95

Butter layered wholemeal bread stuffed with light spices and fresh chopped vegetables, cooked in clay tandoori oven

Aloo Naan

\$5.95

Naan bread stuffed with mashed potato, light spices, fine chopped onion and fresh coriander, cooked in clay tandoori oven

Cheese Naan

\$5.95

Naan bread stuffed with cheese cooked in clay tandoori oven

Cheese & Spinach Naan

\$5.95

Naan bread stuffed with cheese and fresh chopped spinach cooked in clay tandoori oven

Cheese & Garlic Naan

\$5.95

Naan bread stuffed with cheese and fresh garlic cooked in clay tandoori oven

Paneer Kulcha

\$5.95

Naan bread stuffed with cottage cheese & light spices cooked in clay tandoori oven

Peshwari Naan

\$5.95

Naan bread stuffed with dried fruits and shredded coconut, cooked in clay tandoori oven

Keema Naan

\$5.95

Naan bread stuffed with minced lamb, mashed potato, fresh coriander and light spices cooked in clay tandoori oven

Desserts

Mango Kulfi

\$6.00

Homemade kulfi with a mango flavour

Gulab Jamun

\$6.00

(2 pieces): Deep fried cottage cheese & creamed milk dumplings dipped in honey syrup

Mango Lassi

\$6.00

A delicious creamy drink with mango, yogurt, milk, a little sugar, & a sprinkling of cardamom

Soft Drinks

Soft Drink Can 375ML

\$4.00

Bundaberg Non-Acoholic Beer 375ML

\$5.50

Spring Water 600ML

\$4.00

Schweppes 1.5L

\$6.50

Sparkling Spring Water 600ML

\$5.50



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