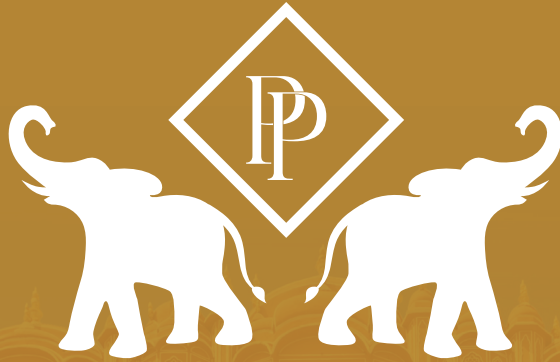


Surety for Purity



PUNJABI PALACE

AUTHENTIC INDIAN RESTAURANT

MENU



www.punjabipalace.com.au

Welcome to **PUNJABI PALACE**

We hope you enjoy our authentic Indian food and relax in the friendly environment we have created for your dining pleasure.

We offer a comprehensive array of dishes from all over India for you to enjoy.

We suggest you sample a combination of meals off our vast menu to truly appreciate the unique flavours offered with each dish. We guarantee the meals for quality & quantity.

Every dish is individually prepared to suit your taste of mild, medium, hot or very hot. Punjabi Palace is run by a traditional Indian family and is an independently operated business. We are the one & only Punjabi Palace & do not have any other branches.

The combinations of spices and quality ingredients used in all of our dishes will ensure your experience here with us is truly unique and enjoyable.

- We are open 7 days a week.
(Weekdays 11am – 2:30pm, 4:30pm – 10pm) & (Weekends 4:30pm – 10pm)
 - We are fully licensed.
 - We can also host your private functions upstairs in our restaurant. Our function room can hold up to 100 people & can be booked for any event of your choice. We have a plasma screen and full sound system to ensure your entertainment pleasure.
 - Catering for external functions is a service we also offer, please enquire at the counter.
-
- All meals are prepared mild, medium or hot.
 - May contain traces of meat, gluten & dairy.
 - All prices include GST & subject to change without notice.
 - Ask our friendly staff about the dairy free and gluten free meals.

For Any Suggestions Or Feedback Please Contact:

 (07) 3846 3884 Or

 bookings@punjabipalace.com.au

We hope you enjoy your dining experience with us here at Punjabi Palace today.

MENU



INDIAN STREET FOOD

1. **CHOLE BHATURE** ■ \$16.95
Bhature Naan served with chickpeas curry, sliced onion, pickles & raita.
2. **SOYA CHAAP TIKKA** ■ \$17.95
Soybean dough cuflets marinated with creamy and mild spicy gravy. cooked in tandoor. served with mint sauce.
3. **VEG MANCHURIAN** ■ \$17.95
Deep-fried grated balls of veggies in combination with sweet-sour tangy say mild chilli sauce.
4. **CHICKEN MANCHURIAN** ■ \$18.95
Deep-fried grated balls of chicken in combination with sweet.sour tangy soy mild chilli sauce.
5. **CHILLI CHICKEN** ■ \$18.95
Chicken pieces tossed with onion, capsicum, gorlic, herbs and fresh chilli.
6. **CHILLI PANEER** ■ \$18.95
Lightly battered pieces of paneer, deep fried and then sauteed with onions & capsicum in a sweet sauce.
7. **CHILLI FISH** ■ \$18.95
Fish tossed with onion, capsicum, garlic, herbs and fresh chilli.
8. **ALU TIKKI CHAAT** ■ \$15.95
Round patties of potatoes with chat spices mint & tamarind chutney.
9. **SAMOSA CHAAT** ■ \$15.95
Samosa with chickpeas mixed with chat spices, mint & tamarind chutney.
10. **PANI PURI SHOTS** ■ \$12.95
Pani puri in shot glasses.
11. **VEG CURRY BOMBS** ■ \$14.95
Curry shots in crispy putfs.
12. **CHICKEN CURRY BOMBS** ■ \$15.95
Curry shots in erispy puffs.
13. **VEG FRIED RICE** ■ \$14.95
Hot wok stir.fried rice infused with spices and vegetables.
14. **CHICKEN FRIED RICE** ■ \$16.95
Hot wok stir-fried rice infused with spices and chicken.

SMALL PLATES

15. **VEGETABLE SAMOSA** ■ \$9.95
(3 per serve) (DF)
Spiced potatoes with peas, onion & fresh coriander stuffed into our homemade pastry & fried.
16. **ONION BHAJI PAKORA** ■ \$9.95
(4 per serve) (DF) (GF)
Sliced onion fritter dipped in chickpea batter with spices & gently fried.
17. **ALU BONDA (3 per serve)** ■ \$9.95
Mashed potatoes, homemade cheese, fresh coriander coated in bread crumbs, lightly spiced & fried.
18. **PANEER PAKORA** ■ \$12.95
(4 per serve) (GF)
Homemade cheese coated in chickpea batter & fried with spices.
19. **PAPADUM PLATTER** ■ \$12.95
6 papadums served with 3 dips of choice (mint sauce, sweet chutney, raita, hot mix pickle or lime pickle).
20. **KEEMA SAMOSA** ■ \$12.95
(3 per serve) (DF)
Spiced mince meat seasoned with fresh herbs & spices stuffed into our homemade pastry & fried.
21. **MACHI PAKORA** ■ \$14.95
(6 per serve) (DF)
Pieces of fish coated in chickpea batter flavoured with mint, lemon, lightly spiced & fried.
22. **CHICKEN PAKORA** ■ \$12.95
(6 per serve) (GF) (DF)...
Boneless chicken pieces marinated in chick pea batter, spices & herbs and fried till they are crispy.
23. **PRAWN PAKORA** ■ \$15.95
(6 per serve)
Prawn coated in chickpea batter flavoured with spices, crumbed & fried.
24. **LAMB SEEKH KEBAB** ■ \$17.95
(4 per serve) (GF)
Skewers of lamb mince cooked in traditional aromatic spices.

* GF= Gluten-free * DF= Dairy-free
■ Vegetarian ■ Non-Vegetarian



SMALL PLATES

- 25. CHILLI GARLIC PRAWNS**  **\$19.95**
(8 per serve) (GF)

Prawns cooked with capsicum, onion, ginger, garlic & spices in a sweet and sour

- 26. LAMB CUTLETS**  **\$19.95**
(4 per serve) (DF) (GF)

Tender lamb cutlets marinated in basic spices & served with mint sauce.

MIXED ENTREE (FOR TWO)

- Vegetarian**  **\$19.95**

Onion Bhaji Pakora, Samosa, Paneer Pakora, Alu Bonda.

- Non-Vegetarian**  **\$21.95**

Onion Bhaji Pakora, Samosa, Machi Pakora, Drumsticks.

TANDOORI SMALL PLATES

- 27. PANEER TIKKA**  **\$18.95**
(6 per serve) (GF)

Home made cheese cubes, capsicum and onion marinated in tandoori spices, skewered & grilled.

- 28. TANDOORI CHICKEN WINGS**  **\$11.95**
(6 per serve) (GF)

Chicken wings marinated in yoghurt, fresh herbs, spices and grilled.

- 29. TANDOORI DRUMSTICKS**  **\$11.95**
(2 per serve) (GF)

Chicken drumsticks marinated in yoghurt, fresh herbs & spices & grilled.

- 30. CHICKEN TIKKA**  **\$14.95**
(4 per serve) (GF)

Boneless chicken pieces marinated with yoghurt, fresh herbs & spices, skewered & grilled.



BANQUET (MINIMUM 2 PERSON)

ENTREE

Onion Bhaji Pakora, Samosa & Chicken Tikka.

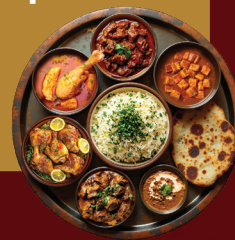
SIGNATURE CURRIES

Your choice of one Signature Curries per person & your choice of naan.

ACCOMPANIMENTS

Rice, Raita and Salad.

BANQUET
\$38.95 per person



SIGNATURE CURRIES

DRY

- 31. MIXED VEGETABLE CURRY**  **\$22.95**
(GF)

An assortment of fresh vegetables blended with fresh coriander & various spices.

- 32. ALU GOBI** (DF) (GF)  **\$22.95**

Traditional North Indian curry cooked with cauliflower & potatoes with fresh coriander.

- 33. BOMBAY POTATOES** (DF) (GF)  **\$22.95**

Pan fried with garlic & onion & lightly spiced with fresh coriander.

GRAVY

- 34. CHANNA MASALA** (GF) (DF)  **\$22.95**

A chickpea curry cooked with basic spices & herbs.

- 35. MALAI KOFTA**  **\$23.95**

Mashed potato & homemade cheese donut deep fried and served with a creamy sauce.

- 36. ALU MATAR** (GF)  **\$22.95**

A popular dish from Kashmir, cubed potatoes cooked with peas & roasted spices.

- 37. ALU or PANEER PALAK** (GF)  **\$23.95**

A spinach delicacy blended with fresh masala & served with cubes of potatoes or homemade cheese.

- 38. DHAL MAKHINI** (GF)  **\$23.95**

Lentil curry mixed in a variety of spices & simmered.

* GF= Gluten-free

* DF= Dairy-free



Vegetarian



Non-Vegetarian



39. DHAL PALAK (GF)  \$23.95

Spinach curry with lentils & traditional spices & herbs.

40. VEG DHAL (GF) (DF)  \$23.95

Lentil curry cooked with vegetables & fresh coriander.

41. DHAL MASALA (GF) (DF)  \$23.95

Lentil curry mixed in a variety of spices & simmered.

42. KADAHİ PANEER (GF)  \$24.95

Cubes of homemade cheese with pan fried fresh ginger, garlic, tomato, onion and capsicum. Finished with hot spices in a creamy tomato based sauce.

43. BUTTER MATAR PANEER (GF)  \$24.95

Cubes of homemade cheese & peas cooked in tomatoes ground cashews & spices giving a smooth rich gravy.

44. VEGETABLE PANEER TIKKA MASALA (GF)  \$24.95

Mixed vegetables & cubes of homemade cheese cooked in a gentle & sweet tomato creamy sauce.

45. ALU MATAR MADRAS (GF) (DF)  \$22.95

Cooked in fresh tomatoes, onions, herbs & spices South Indian curry with cubes of potatoes & peas.

46. BUTTER PANEER (GF)  \$24.95

Cubes of cottage cheese cooked with a special butter sauce.

47. SHAHI PANEER (GF)  \$24.95

Cubes of cottage cheese cooked in a gentle creamy sauce.

48. PANEER TIKKA MASALA (GF)  \$24.95

Cubes of homemade cheese cooked in a gentle tomato sauce with chunks of onion & capsicum.

49. MUSHROOM MALAI (GF)  \$22.95

Mushrooms cooked in a rich exotic sauce with coconut milk and spices.

50. DHANSAK (GF)   \$24.95

Chef's special creation simmered with lentils and flavoured with fresh lemon juice and garlic.

51. KORMA (GF)   \$24.95

The Korma was created for the Moghul emperors. Yoghurt & selected spices are used to create this rich & exotic curry.

52. MADRAS (GF) (DF)   \$24.95

A delicious curry from the south of India prepared with tomatoes onions & fresh herbs & spices.

53. VINDALOO (GF) (DF)   \$24.95

This is a seasoned curry lovers dream - uniquely blended spices make it tangy & HOT.

54. CEYLON (GF) (DF)   \$24.95

Goan style curry, prepared with coconut & traditional Ceylonese spices creating a unique flavour.

55. BHUNA (GF) (DF)   \$24.95

An English favourite curry cooked with fresh garlic, capsicum, onion, tomato & fresh herbs & spices.

56. PUNJABI DELIGHT (GF)   \$24.95

Meat cooked in basic spices, cashews & sultanas. A curry which is commonly used in the every day life of Indian Families.

57. ROGAN JOSH (GF)   \$24.95

Traditional style curry cooked with a north Indian spice blend in our signature rogan josh sauce.

58. MASALA (GF) (DF)   \$24.95

Your choice of meat cooked with basic spices, herbs & flavoured with fresh coriander.

PANJABI PALACE SPECIAL

59. BUTTER CHICKEN (GF)  \$25.95

Boneless curried chicken pieces cooked in tomato, ground cashew nuts & spices in a thick smooth gravy.

60. CHICKEN TIKKA MASALA (GF)  \$25.95

Boneless chicken pieces baked in the oven then blended in a sweet & gentle creamy tomato sauce with ground cashew nuts.

61. KADAHİ CHICKEN (GF)  \$25.95

Chicken pieces with pan fried fresh ginger, garlic, tomato, onion & capsicum. Finished with hot spices in a creamy tomato based sauce.

* GF= Gluten-free * DF= Dairy-free

 Vegetarian  Non-Vegetarian



62. CHICKEN OR LAMB PALAK (GF) ■ \$25.95

Tender & flavoursome Punjabi curry with spinach & herbs.

63. CHICKEN MAKHINI (GF) ■ \$25.95

Tandoori baked chicken cooked in ground cashews and spices with hints of onion and capsicum.

64. MANGO CHICKEN (GF) ■ \$25.95

Chicken pieces blended in a smooth thick mango gravy.

65. CHICKEN TIKKA BIRYANI ■ \$25.95

Tandoori chicken tikka pieces cooked in basic spices & flavoured rice served with yogurt.

66. CHICKEN TIKKA JALFREZI (GF) ■ \$25.95

This is a wonderfully aromatic dish cooked in royal spices with onions, tomato & capsicum.

67. GOAT CURRY (GF) ■ \$25.95

Goat curry made in the traditional way – slow cooked goat on-the-bone, full of flavour & perfectly tender & juicy.

68. MUTTON KEEMA CURRY ■ \$25.95

Traditional slow cooked dish with mince and your choice of meat (available with lamb, goat or beef).

TANDOORI SPECIAL

69. HALF TANDOORI CHICKEN (GF) ■ \$16.95

70. FULL TANDOORI CHICKEN (GF) ■ \$25.95

71. TANDOORI PLATTER FOR 2 ■ \$26.95

Consists of 6 pieces of tandoori prawns and 2 pieces each of chicken tikka, lamb cutlets and lamb sheekh kebabs.



RICE

(1 PLATE OF RICE = 2 SERVES)

72. SAFFRON RICE ■ \$5.95 per plate

73. JEERA RICE ■ \$7.95 per plate

74. COCONUT RICE ■ \$7.95 per plate

75. PULAO RICE ■ \$7.95 per plate



BIRYANI

76. VEGETABLE BIRYANI ■ \$24.95

77. CHICKEN BIRYANI ■ \$25.95

78. CHICKEN TIKKA BIRYANI ■ \$25.95

79. LAMB BIRYANI ■ \$25.95

80. BEEF BIRYANI ■ \$25.95

81. PRAWN BIRYANI ■ \$26.95

Your choice of meat cooked in basic spices & flavoured rice served with raita (yoghurt sauce).



PRAWNS OR FISH

82. MALAI (GF) ■ \$26.95

Prawns/Fish cooked in a rich sauce with coconut milk & spices.

83. VINDALOO (GF) (DF) ■ \$26.95

A seafood curry prepared with a wide array of spices, garlic & ginger simmered in a special onion sauce.

84. MASALA (GF) (DF) ■ \$26.95

Prawns/Fish marinated with ginger & garlic then pan fried with spices, fresh tomatoes & coriander.

85. PALAK (GF) ■ \$26.95

Cooked with spinach & traditional spices.

86. TIKKA MASALA (GF) ■ \$26.95

Prawns/Fish cooked in a sweet tomato creamy sauce & spices.

87. PRAWN BIRYANI (GF) ■ \$26.95

Prawns sautéed & simmered in fresh garlic & cooked with flavoured rice served.



ACCOMPANIMENTS

88. PAPADUMS (4 per serve) (DF) (GF) ■ \$3.95

89. YOGHURT & CUCUMBER RAITA ■ \$4.95

90. YOGHURT & MINT SAUCE ■ \$4.95

91. HOT MIX PICKLE ■ \$4.95

92. CHILLI PICKLE ■ \$4.95

93. LIME PICKLE ■ \$4.95

94. SWEET CHUTNEY ■ \$4.95

95. SLICED ONIONS ■ \$4.95

96. INDIAN SALAD ■ \$8.95

* GF= Gluten-free * DF= Dairy-free

■ Vegetarian ■ Non-Vegetarian



BREAD

- | | | |
|--|---|--------|
| 97. NAAN | ■ | \$5.95 |
| A traditional Indian bread made with plain flour. | | |
| 98. ROTI | ■ | \$5.95 |
| Round Indian bread simply made with wholemeal flour. | | |
| 99. GARLIC NAAN | ■ | \$6.95 |
| 100. ONION KULCHA | ■ | \$8.95 |
| Naan bread filled with chopped onion. | | |
| 101. CHEESE NAAN | ■ | \$6.95 |
| Naan bread filled with cheese. | | |
| 102. MASALA KULCHA | ■ | \$8.95 |
| Naan bread filled with lightly spiced potatoes. | | |
| 103. CHILLI NAAN | ■ | \$6.95 |
| 104. CHILLI & CHEESE NAAN | ■ | \$8.95 |
| 105. GARLIC & CHEESE NAAN | ■ | \$8.95 |
| 106. ONION & CHEESE NAAN | ■ | \$8.95 |
| 107. PUNJABI NAAN | ■ | \$8.95 |
| Chef's special Naan bread stuffed with cheese, spinach & herbs. | | |
| 108. AMRITSARI KULCHA | ■ | \$8.95 |
| A fiery bread flavoured with herbs & a potato filling seasoned with ground spices. | | |
| 109. PESHWARI NAAN | ■ | \$8.95 |
| Sweet Naan bread stuffed with nuts & dried fruit. | | |
| 110. KEEMA NAAN | ■ | \$8.95 |
| Naan bread stuffed with lightly spiced mince. | | |
| 111. PANEER KULCHA | ■ | \$8.95 |
| Naan bread stuffed with cottage cheese. | | |
| 112. CHICKEN PANEER NAAN | ■ | \$8.95 |
| Naan bread stuffed with chicken, cheese, onion & herbs | | |

KIDS MEALS



- | | | |
|---------------------------------|---|---------|
| 113. CHIPS | ■ | \$9.95 |
| 114. CHICKEN NUGGETS (5 pieces) | ■ | \$13.95 |
| 115. FISH FINGERS (4 pieces) | ■ | \$13.95 |



SWEET TREATS

- | | | |
|--|---|--------|
| 116. ICE CREAM | | \$5.95 |
| Vanilla or chocolate. | | |
| 117. GULAB JAMUN (2 per serve) |  | \$6.95 |
| Deep fried donut balls dipped in rose flavoured syrup. | | |
| 118. GULAB JAMUN (2 per serve) WITH ICE CREAM | | \$8.95 |
| 119. RAS MALAI | | \$8.95 |
| An Indian sweet dish consisting of small, flat cakes of paneer (curd cheese) in sweetened, thickened milk. | | |
| 120. MANGO KULFI |  | \$8.95 |

BEVERAGES

NON ALCOHOLIC DRINKS

- | | | |
|---|---|---------|
| 121. MINERAL WATER (STILL, SPARKLING) | | \$5.95 |
| 122. GINGER BEER (NON-ALCOHOLIC) | | \$5.95 |
| 123. APPLE JUICE | | \$5.95 |
| 124. ORANGE JUICE | | \$5.95 |
| 125. SWEET LASSI | | \$8.95 |
| 126. SALTY LASSI | | \$8.95 |
| 127. ROSE LASSI | | \$8.95 |
| 128. MANGO LASSI | | \$8.95 |
| 129. JUG (COCA COLA, DIET COKE LEMONADE, FANTA) (REGULAR, NO SUGAR, DIET) |  | \$11.95 |
| 130. LEMON, LIME & BITTERS CAN/ GLASS | | \$5.95 |
| 131. COKE CAN/ GLASS | | \$5.95 |
| 132. COKE NO SUGAR CAN/ GLASS | | \$5.95 |
| 133. DIET COKE CAN/ GLASS | | \$5.95 |
| 134. SPRITE CAN/ GLASS | | \$5.95 |
| 135. FANTA CAN/ GLASS | | \$5.95 |

HOT DRINKS

- | | | |
|------------------------------|--|--------|
| 136. COFFEE (White or black) | | \$4.50 |
| 137. INDIAN TEA | | \$4.50 |

MENU



WINE LIST

SPARKLING WINES

YVES PREMIUM CUVÉE \$14.00
200ML PICCOLO

YARRA VALLEY - VIC
Delicate and floral, with a creamy mid-palate and a lingering, zippy finish.

IORE WHITE MOSCATO \$12.00
200ML PICCOLO

SOUTH EAST AUSTRALIA
Refreshingly spritzy, exotic aromas of rose, sweet spice, lychee and grapes. Low alcohol, hint of sweetness.

MIO CAPPELLO PROSECCO \$35.00

KING VALLEY
Bright with floral aromas of pear & citrus. Softly textured with flavours of honeydew and green apple, and a dry citrus finish.

CASTELLI ESTATE \$59.00
SPARKLING CUVÉE

GREAT SOUTHERN, WA
Attractive aromas of grilled toast, butter and nutty cashews with subtle honeyed notes to finish.

WHITE WINES — GLASS BOTTLE

FOLKLORE \$8.00 \$35.00
SAUVIGNON BLANC
SEMILLON

WESTERN AUSTRALIA
Passionfruit, lime zest & cut grass with a lively acidity & long finish.

PIKES PINOT \$10.00 \$49.00
GRIGIO LUCCIO

CLARE VALLEY - SA
Light and fresh on the palate, displaying crisp flavours of apple skins and melon. Finishing pleasingly dry with just a subtle hint of minerality.

HENTLEY \$12.00 \$55.00
FARM RIESLING

EDEN VALLEY - SA
Lime and lemon curd, tropical characters, passionfruit and guava provide more intensity & combine with a slight herbal influence.

WHITE WINES — GLASS BOTTLE

WICKS ESTATE \$11.00 \$59.00
SAUVIGNON BLANC

ADELAIDE HILLS - SA
Offering aromas of crisp green apple and tropical fruits, it's perfectly balanced by a lively palate and elegant, clean finish.

CAPE MENTELLE \$10.00 \$45.00
MARMADUKE
CHARDONNAY.

MARGARET RIVER - WA
White flowers, tropical notes and hints of brioche.

ROSE WINES — GLASS BOTTLE

GRIS DE GARILLE \$10.00 \$45.00
ROSÉ CARCASSONNE
IGP

LANGUEDOC - FRANCE
Pale rose colour, copper hue. On the nose, aromas of red berries. On the palette, round and creamy with nice acidity and tension.

CRIMSON PEAK \$13.00 \$59.00
PINOT NOIR

CENTRAL OTAGO - NZ
Velvety Texture with notes of ripe plum, black cherry subtle hints of integrated oak creating a complex & well balanced wine.

QUILTY & GRANSDEN \$8.00 \$35.00
MERLOT

CENTRAL RANGES - NSW
Deep red with purple edges. Cherries & redcurrants. Elegant & robust. Richly flavoured with violets & cherries.

HINTONS HUNDRED \$8.00 \$35.00
CABERNET
SAUVIGNON

COONAWARRA - SA
Coonawarra's signature variety. Fragrant dark cherries with notes of vanilla give way to a generous palate with savoury blackcurrant and chocolate flavours. The local terroir shines through with notes of peppermint and a lengthy finish.

FOLKLORE SHIRAZ \$8.00 \$35.00
WESTERN AUSTRALIA
A softly textured Shiraz with red flowers, black spice & blueberry.

HENTLEY FARM \$12.00 \$55.00
VILLAIN & VIXEN
SHIRAZ

BAROSSA VALLEY - SA
A rich nose with blackcurrant and mulberries leading the way, secondary aromatics of nutmeg, coco and sage provide the alluring complexity.



MENU

BEER SELECTION

IMPORTED BEER

KINGFISHER LAGER

Light gold in colour with a clean and hoppy aroma, this Indian Lager is clean & refreshing.

CORONA

Corona is famous around the world for its smooth, refreshing taste. It displays a well-rounded character with pleasant malt and hop aromas.



\$10.00

\$10.00

LOCAL BEER

CASCADE LIGHT

A perfect balance of master brewing skills, the finest malt, hops and premium yeast culture. Sparkling bright amber with a spicy hop aroma and tightly packed head.

TOOHEYS EXTRA DRY

Renowned for a clean & refreshing taste and a crisp, dry finish. Wonderful fruity, malty notes accompany a mellow middle palate, leaving a clean aftertaste.

150 LASHES PALE ALE

A clean-finishing, Australian-style cloudy pale ale for cracking refreshment. Malted wheat adds to its refreshing character and a concoction of hops creates fruity aromas with hints of passionfruit, grapefruit & citrus.

\$10.00

\$10.00

\$10.00

CIDER

APPLE CIDER

Wonderfully refreshing Cider with flavoursome apple characteristics coming through in both the aroma and flavour.

ALCOHOLIC GINGER BEER

With a hit of ginger flavour and a touch of sweetness, there's nothing quite so refreshing on a hot summer's day.



\$10.00

\$10.00

SPIRITS (TOP UP With Any Soft Drink)

SMIRNOFF VODKA (30ML)

BLACK LABEL (30ML)

BUNDABERG RUM (30ML)

GLENFIDDICH (30ML)



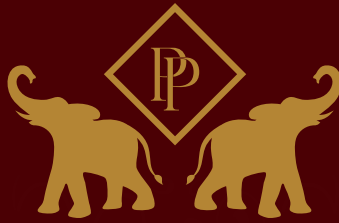
\$11.00

\$11.00

\$10.00

\$14.00





PUNJABI PALACE

AUTHENTIC INDIAN RESTAURANT

 **REVIEW**



 **(07) 3846 3884**

 bookings@punjabipalace.com.au |  www.punjabipalace.com.au

 **135 Melbourne St, South Brisbane QLD 4101, Australia**