

Breads

77. NAAN Traditional Indian bread made with plain flour, yogurt & milk	\$4.95
78. GARLIC NAAN	\$5.95
79. GARLIC & CHEESE NAAN	\$7.95
80. ONION & CHEESE NAAN	\$8.95
81. PUNJABI NAAN Chef's special Naan stuffed with cheese, spinach & herbs	\$7.95
82. AMRITSARI KULCHA A fiery bread flavoured with herbs & a potato filling seasoned with ground spices	\$7.95
83. PESHWARI NAAN Sweet Naan bread stuffed with nuts & dried fruit	\$7.95
84. KEEMA NAAN Naan bread stuffed with lightly spiced mince	\$7.95
85. CHICKEN PANEER NAAN Naan bread stuffed with chicken, cheese, onion & herbs	\$7.95
86. CHEESE NAAN Naan bread filled with cheese	\$5.95
87. PANEER KULCHA Naan bread stuffed with cottage cheese	\$7.95
88. MASALA KULCHA Naan bread filled with lightly spiced potatoes	\$7.95
89. ROTI Round Indian bread simply made with wholemeal flour	\$4.95
90. CHILLI NAAN	\$5.95
91. CHILLI & CHEESE NAAN	\$7.95

Desserts

92. GULAB JAMUN Deep fried donut balls dipped in rose flavoured syrup	\$6.95
93. RAS MALAI An Indian sweet dish consisting of small, fiat cakes of paneer, (curd cheese) in sweetened, thickened milk	\$6.95
94. MANGO KULFI Indian style mango ice-cream	\$6.95

Drinks

95. LASSI (SWEET OR SALTY) A yoghurt based traditional Indian drink	\$6.95
96. ROSE LASSI	\$6.95
97. MANGO LASSI	\$6.95
98. 1.25Lt COCA COLA (REGULAR, DIET or NO SUGAR)	\$6.95
99. 1.25Lt LEMONADE	\$6.95
100. 1.25Lt LEMON, LIME & BITTERS	\$6.95
101. MINERAL WATER (STILL or SPARKLING)	\$4.95

102. Coke Can	\$4.95
103. Coke No Sugar Can	\$4.95
104. Diet Coke Can	\$4.95
105. Sprite Can	\$4.95
106. Fanta Can	\$4.95

Hot Drinks

107. COFFEE	\$5.95
108. INDIAN TEA	\$5.95

Home Delivery Available

A minimum order of \$25 applies

ANNERLEY	\$7.00	KANGAROO POINT	\$7.00
BRISBANE CITY	\$7.00	SOUTH BRISBANE	\$6.00
DUTTON PARK	\$7.00	SPRING HILL	\$7.50
EAST BRISBANE	\$7.00	WEST END	\$6.00
FAIRFIELD	\$6.50	WOOLLOONGABBA	\$6.50
HIGHGATE HILL	\$6.00	YERONGA	\$7.00

For delivery outside these areas
and time please talk to us ...



Street parking available







Find more deals online at
www.punjabipalace.com.au

For feedback and enquiries, please email
bookings@punjabipalace.com.au

Meal Deals \$80

Family Banquet Pack

1 x Starter, 3 x Curries, 3 x Rice, 2 x Naan,
1 x Raita or Sweet Chutney

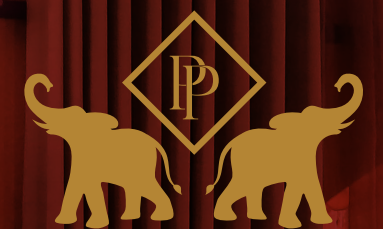
-  We guarantee the quality and quantity of meals.
-  We are the one and only PUNJABI PALACE and do not have any other branches.
-  Our private function room upstairs can hold up to 100 people.
-  Gift vouchers available.
-  Prices subject to change without notice.
-  Prices inclusive of GST.



Catering

for external
Functions is Available.

Welcome to



PUNJABI PALACE

AUTHENTIC INDIAN RESTAURANT

Surety for Purity



PH: (07) 3846 3884

135 Melbourne Street, South Brisbane

DINE IN AND TAKE AWAY PRICES ARE DIFFERENT

ORDER ONLINE



www.punjabipalace.com.au

Starters

1.

ONION BHAJI PAKORA (4 per serve) (DF) (GF)
Sliced onion fritter dipped in chickpea batter, spiced & fried.

\$8.95
2.

PANEER PAKORA (4 per serve) (GF)
Homemade cheese coated in chickpea batter & fried with spices.

\$11.95
3.

ALU BONDA (3 per serve)
Mashed potatoes, homemade cheese, fresh coriander coated in bread crumbs, lightly spiced and fried.

\$8.95
4.

VEGETABLE SAMOSA (3 per serve) (DF)
Spiced potatoes with peas, onion & fresh coriander stuffed into our homemade pastry & fried.

\$8.95
5.

KEEMA SAMOSA (3 per serve) (DF)
Spiced mince meat seasoned with fresh herbs & spices stuffed into our homemade pastry & fried.

\$11.95
6.

MACHI PAKORA (6 per serve) (DF)
Pieces of fish coated in chickpea batter flavoured with mint, lemon & lightly spiced & fried.

\$13.95
7.

CHILLI GARLIC PRAWNS (8 per serve) (DF) (GF)
Prawns sauteed & simmered in fresh garlic, chilli & spice blend

\$18.95
8.

CHILLI CHICKEN (DF) (GF)
Lightly battered bite size chicken, deep fried and then sauteed with onions & capsicum in a sweet sauce.

\$17.95
9.

CHILLI PANEER (DF) (GF)
Lightly battered pieces of paneer, deep fried and then sauteed with onions & capsicum in a sweet sauce.

\$17.95
10.

LAMB CUTLETS (4 per serve) (DF) (GF)
Tender Lamb Cutlets marinated in basic spices and served with mint sauce.

\$18.95
11.

PRAWN PAKORA (5 per serve)
Prawns coated in chickpea batter, crumbed and spiced.

\$14.95
12.

CHICKEN PAKORA (6 per serve)
Boneless chicken pieces marinated in chickpea batter, spices & herbs and fried until crispy.

\$11.95
13.

LAMB SEEKH KEBAB (4 per serve)
Skewers of lamb mince with capsicum and onion, cooked in traditional spices.

\$16.95
14.

PAPADUM PLATTER
6 papadums served with 3 dips of choice (mint sauce, sweet chutney, raita, hot mix pickle, lime pickle, tamarind sauce)

\$11.95

Tandoori Starters

15.

PANNER TIKKA (6 per serve) (GF)
Home made cheese cubes, capsicum and onion marinated in tandoori spices, skewered and grilled.

\$16.95
16.

TANDOORI DRUMSTICKS (2 per serve) (GF)
Chicken drumsticks marinated in yogurt, fresh herbs, spices and grilled.

\$9.95
17.

TANDOORI CHICKEN WINGS (6 per serve) (GF)
Chicken wings marinated in spiced yogurt & grilled.

\$9.95
18.

CHICKEN TIKKA (4 per serve) (GF)
Boneless chicken pieces marinated with yogurt, fresh herbs and spices, skewered and grilled.

\$13.95

Punjabi Palace Specials

19.

CHICKEN TIKKA MASALA (GF)
Boneless Chicken pieces baked in the oven then blended in a sweet & gentle creamy tomato sauce with ground cashew nuts.

\$24.95
20.

BUTTER CHICKEN (GF)
Boneless curried chicken pieces cooked in tomato ground cashew nuts & spices in a thick smooth gravy.

\$24.95
21.

KADAHI CHICKEN (GF)
Chicken pieces with fresh ginger, garlic, tomato, onion & capsicum in a creamy tomato based sauce.

\$24.95
22.

CHICKEN or LAMB PALAK (GF)
Tender & flavoursome Punjab curry with Spinach & herbs.

\$24.95
23.

CHICKEN MAKHNI (GF)
Tandoori baked chicken cooked in ground cashews and spices with hints of onion and capsicum.

\$24.95
24.

MANGO CHICKEN (GF)
Chicken pieces blended in a smooth thick mango gravy.

\$24.95
25.

CHICKEN TIKKA BIRYANI (GF)
Tandoori chicken tikka pieces cooked in basic spices & flavoured rice, served with yoghurt.

\$24.95
26.

CHICKEN TIKKA JALFREZI (GF)
This is a wonderfully aromatic dish cooked in royal spices with onion, tomato and capsicum.

\$24.95
27.

GOAT CURRY
Slow cooked goat on-the-bone, full of flavour and perfectly tender and juicy.

\$24.95
28.

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

\$24.95

Chicken, Beef, Lamb & Vegetables

29.

BIRYANI (GF)
Meat cooked with basic spice & flavoured rice, served with yoghurt.

\$22.95
30.

ROGAN JOSH (GF) (DF)
Traditional style curry cooked with north Indian spice blend in our signature rogan josh sauce.

\$22.95
31.

DHANSAK (GF) (DF)
Chefs special creation simmered with lentils and flavoured with fresh lemon juice and garlic.

\$22.95
32.

KORMA (GF) (DF)
The Karma was created for the Mughal emperors. Yoghurt & selected spices are used to create this rich and exotic curry.

\$22.95
33.

MADRAS (GF) (DF)
A delicious curry from the south of India prepared with tomatoes, onions, fresh herbs & spices.

\$22.95
34.

VINDALOO (GF) (DF)
This is a seasoned curry lovers dream - uniquely blended spices make it tangy & HOT.

\$22.95
35.

PUNJABI DELIGHT (GF)
Meat cooked in basic spices, cashew & sultanas. A curry which is commonly used in the every day life of Indian Families.

\$22.95
36.

CEYLON (GF) (DF)
Goan style curry prepared with coconut and traditional ceylonese spices creating a unique flavour.

\$22.95
37.

MASALA (GF) (DF)
Your choice of meat cooked with basic spices, herbs & flavoured with fresh coriander.

\$22.95
38.

BHUNA (GF) (DF)
An English favourite curry cooked with fresh garlic, capsicum, onion, tomato & fresh herbs & spices.

\$22.95

Tandoori Main Dishes

39.

FULL TANDOORI CHICKEN (GF)
Consists of 6 pieces of tandoori prawns and 2 pieces each of chicken tikka, lamb cutlets and lamb seekh kebabs.

\$24.95
40.

HALF TANDOOR CHICKEN (GF)

\$15.95
41.

TANDOORI PLATTER FOR 2 (GF)

\$25.95
42.

MALAI (GF)
Prawns/Fish cooked in rich sauce with coconut & spices.

\$24.95
43.

VINDALOO (DF) (GF)
A seafood curry prepared with a wide array of spices, garlic and ginger simmered in a special onion sauce.

\$24.95
44.

MASALA (DF) (GF)
Prawns/Fish marinated with ginger & garlic then pan fried with spices, fresh tomatoes & coriander.

\$24.95
45.

PALAK (GF)
Cooked with spinach & traditional spices.

\$24.95
46.

TIKKA MASALA (GF)
Prawn & Fish cooked in a sweet tomato creamy sauce.

\$24.95
47.

PRAWN BIRYANI (GF)
Prawns sauteed and simmered in fresh garlic & cooked with flavoured rice served with yoghurt.

\$24.95

Vegetarian

48.

CHANNA MASALA (GF) (V)
A chickpea curry cooked with basic spices and herbs.

\$20.95
50.

ALU MATAR (GF) (V)
A popular dish from Kashmir, cubed potatoes cooked with peas & roasted spices.

\$20.95
51.

ALU or PANEER PALAK (GF)
A spinach delicacy blended with fresh masala & served with cubes of potatoes & homemade cheese.

\$21.95
52.

DHAL MAKHINI (GF)
Black lentils cooked with butler, cream and basic spices.

\$21.95
53.

DHAL PALAK (GF) (V)
Spinach curry with lentils, traditional spices & herbs.

\$21.95
54.

VEG DHAL (GF) (V)
Lentil curry cooked with vegetables & fresh coriander.

\$21.95

COMPLEMENTARY SAFFRON RICE WITH EVERY CURRY

Coconut Rice: \$5.00 Per Serve

Jeera Rice: \$5.00 Per Serve

Pilau Rice: \$5.00 Per Serve

Saffron Rice: \$4.00 Per Serve

ALL CURRIES CAN BE

MILD, MEDIUM, HOT OR EXTRA HOT

55.

DHAL MASALA (GF) (V)
Lentil curry mixed in a variety of spices & simmered.

\$21.95
56.

KADAHI PANEER (GF)
Cubes of homemade cheese with fresh ginger, garlic, tomato, onion & capsicum in a creamy tomato based sauce.

\$22.95
57.

BUTTER MATAR PANEER (GF)
Cubes of homemade cheese & peas cooked in tomatoes ground cashews & spices giving a smooth rich gravy.

\$22.95
58.

VEGETABLE PANEER TIKKA MASALA (GF)
Mixed vegetables & cubes of homemade cheese cooked in a gentle & sweet tomato creamy sauce.

\$22.95
59.

ALU MATAR MADRAS (GF)
Cooked in fresh tomatoes, onions, herbs & spices South Indian curry with cubes of potatoes and peas.

\$20.95
60.

BUTTER PANEER (GF)
Cubes of cottage cheese cooked with sweet butter sauce.

\$22.95
61.

SHAHI PANEER (GF)
Cubes of cottage cheese cooked in a gentle creamy sauce.

\$22.95
62.

PANEER TIKKA MASALA (GF)
Cubes of homemade cheese cooked in a gentle tomato sauce with chunks of onion & capsicum.

\$22.95
63.

MUSHROOM MALAI (GF) (V)
Mushroom cooked in coconut sauce.

\$20.95

Dry Vegetables

64.

MIXED VEGETABLE CURRY (GF)
An assortment of fresh vegetables blended with fresh coriander & various spices.

\$20.95
65.

ALU GOBHY (GF) (V)
Cauliflower and potato curry cooked with basic spices and fresh coriander.

\$20.95
66.

BOMBAY POTATOES (GF) (V)
Pan fried with garlic, onion, lightly spices & fresh coriander.

\$20.95

Accompaniments

67.

PAPADUMS (4 per serve) (DF) (GF)

\$2.95
68.

YOGHURT & CUCUMBER RAITA

\$3.95
69.

YOGHURT & MINT SAUCE

\$3.95
70.

TAMARIND SAUCE

\$3.95
71.

HOT MIX PICKLE

\$3.95
72.

CHILLI PICKLE

\$3.95
73.

LIME PICKLE

\$3.95
74.

SWEET CHUTNEY

\$3.95
75.

SLICED ONIONS

\$3.95
76.

INDIAN SALAD

\$6.95



(DF) = Dairy Free **(GF)** = Gluten Free **(V)** = Vegan

MIXED ENTREE (For Two) Non-Vegetarian Onion Bhaji Pakora, Samosa, Machi Pakora, Drumsticks.	\$20.95
Vegetarian Onion Bhaji Pakora, Samosa, Paneer Pakora, Alu Bonda.	\$18.95