



**CASTLE**  
EATERY & BAR

**MENU**



**CASTLE**  
EATERY & BAR

# STARTERS

## NON-VEGETARIAN-CHICKEN

---

### **Tandoori Chicken - Half (4pcs) \$15.90**

Full (8pcs) - **\$26.90**

(Tender Chicken marinated in Yoghurt, Spices and gently roasted over Charcoal)

### **Chicken Kesari Kebab - (4 pcs) \$15.99**

(Tender Chicken marinated in Yoghurt, Saffron and gently roasted over Charcoal)

### **Chicken Tikka - (4pcs) \$15.99**

(Boneless thigh pieces marinated overnight in Ginger, Garlic, Lemon, Curd and roasted over charcoal)

### **Murg Malai Kebab - (4pcs) \$16.99**

(Chicken pieces marinated in Cream and Cheese and lightly spiced, roasted over Charcoal)

### **Garlic Chicken Tikka - (4 pcs) \$15.99**

(Boneless thigh pieces marinated overnight in Garlic, Lemon, Curd and roasted over charcoal)

### **Murg Sholay Kebab - (Spicy) (4pcs) \$16.99**

(Chicken thigh pieces marinated in Ginger, Chillies and our secret sauce and roasted over Charcoal)

### **Chicken 65 (Spicy) - \$17.99**

(Spicy Chicken dish originating from south India using Mustard seeds and Curry Leaves)

### **Chilli Chicken - Dry or Semi Gravy**

(Specialty) - **\$18.90**

(Chicken cooked with Onions, Capsicum and Green chillies in Soy Sauce)

### **Chicken Manchurian - \$18.90**

(Only one word for this recipe, they are Yummy)

## NON-VEGETARIAN LAMB

---

### **Lamb Seekh Kebab - \$16.99**

(Lamb mince cooked on skewers with special spices to tingle your taste buds)

### **Barrah Kebab - (Spicy) (5pcs) \$29.99**

(Lamb Chops marinated in Indian spices, cooked in Tandoori Oven)

### **Castle Platter - \$33.00**

A selection of Chicken Tikka (3pcs), Lamb Seekh Kebab (3 pcs), Tandoori Fish (3pcs) and Chicken Malai Kebab (3pcs)

## NON-VEGETARIAN SEAFOOD

---

### **Tandoori Prawns - (4 pcs) \$17.99**

(Big Juicy prawns marinated in Tandoori paste, roasted in Tandoor Oven)

### **Prawn Shashlik Tikka - (4pcs) - \$17.99**

(Big Juicy prawns marinated in yoghurt and Cashew nut paste, roasted over Charcoal in Tandoor)

### **Tandoori Fish Tikka - (5pcs) \$19.90**

Fish fillets (Lemon fish) marinated in tandoori spices and roasted on Charcoal

### **Fish Amritsari - \$21.99**

Fish fillets marinated with chickpea flour and indian spices then golden deep fried.

## VEGETARIAN

---

### **Potali Samosa - (2 pcs) \$8.50 (V)**

(Crispy Pastry filled with Seasoned potatoes and peas, dry fruits, deep fried till golden brown, served on Crispy Kale Leaf)

### **Onion Bhaji - (8 pcs) \$9.50 (V)**

(Cut onions mixed with chickpea flour and spices)

### **Mixed Pakora - (4 pcs) \$12.50**

(Assorted vegetables dipped in pea flour batter, deliciously spiced, and fried to golden brown)

### **Paneer 65 - 15.99**

(Spicy dish originating from South India, flavoured with curry leaves and mustard seeds)

### **Paneer Tikka - \$16.99**

(Paneer marinated in roasted Gram flour, curd and Spices, roasted over Charcoal along with Capsicums, Tomatoes and Onions)

### **Cheese Chilli (Spicy) - \$16.99**

(Paneer cooked with Onion, Capsicum and Green Chillies in a special sweet and tangy Sauce)

### **Tandoori Chaap - \$16.99**

(Soyabean Chaap marinated in Tandoori spices and cooked over charcoal)

### **Vegetable Platter - \$24.99**

(A varied selection of vegetables pakora, samosa and onion bhaaji & paneer tikka served with mint chutney)

# MAINS

## SEAFOOD / KHAZANA

---

### **Machi Daruwali - \$22.99**

### **Prawn Daru - \$24.99**

Fish/Prawns cooked in an authentic and traditional Dhaba style curry with alcohol to tingle taste buds

### **Fish Butter Masala - \$22.99**

### **Prawn Butter Masala - \$24.99**

Marinated prawns cooked in a creamy tomato Gravy

### **Prawn Seafood Delight - \$24.99**

A tongue tingling delightful combination of toasted coconut kaffir lime and yellow mustard like you never tasted before

### **Fish Amritsari - \$23.99**

### **Prawn Amritsari - \$24.99**

Prawns/Fish pieces in Ginger, Garlic curry with Yoghurt sauce

### **Prawn/Fish Kholapuri (Spicy) - \$23.99**

Prawns/Fish pieces cooked in authentic vindaloo gravy

### **Prawn Harabhara - \$24.99**

Prawns Simmered in gravy of pureed Spinach, a delicacy of Punjab, infusion with Seafood

### **Prawn Madras - \$24.99**

Prawns flavoured with South Indian flavours

### **Prawn Goan - \$24.99**

Tangy delicacy from west india cooked with ginger, palm sugar with grated coconut and coconut cream

## CHICKEN DELIGHTS

---

### **Butter Chicken - \$20.99**

Charcoal tandoor roasted chicken pieces cooked in a creamy tomato gravy

### **Murg Makhani - \$22.99**

Tender pieces of Chicken cooked in pure Indian style butter gravy

### **Kukkad Tikka Masala - \$20.99**

Chicken Tikka cooked in thick tomato gravy, with plenty of OOMPH in it

### **Murg Shahi Korma - \$22.99**

Chicken cooked in rich gravy cooked with special herbs, spices and cashew nuts

### **Chicken Jalfrezi - \$21.90**

A delightfully flavoured curry with spiced tomato sauce studded with onion & peppers, garnished with fresh coriander

### **Mango Chicken - \$20.99**

Mild spicy boneless chicken in mango gravy tempered with mustard seeds and finished with fresh cream)

### **Karahi Chicken - \$20.99**

Chicken Sauteed with thick cut pieces of Onion and Capsicum cooked in Onion gravy and Spices, with a dash of Cream

### **Amritsari Chicken - \$20.99**

Chicken cooked in Yoghurt based gravy-Straight from the heart of PUNJAB

### **Chicken Harabhara - \$20.99**

Chicken slow cooked in pureed Spinach gravy

### **Murg Tak-A-Tak - \$20.99**

Chicken Cooked with diced Onion, Capsicum cooked in Tomato Gravy

### **Bade Miyan Chicken - \$20.99**

Chicken pieces cooked in authentic Vindaloo gravy

### **Punjabi Kookad - \$20.99**

Chicken pieces cooked in authentic, traditional, and Homely style

### **Methi Chicken - \$20.99**

Chicken cooked in Fenugreek flavoured creamy white gravy

### **Chicken Madras - \$20.99**

South Indian style Chicken curry

## HUNTER SPECIALTIES

---

### **Tawa Lamb Masala - \$22.99**

Lamb pieces cooked in traditional onion tomato gravy

### **Lamb Rogan Josh - \$22.99**

Mildly spiced lamb curry, cooked in traditional North Indian Style

### **Lamb Beliram - \$26.00**

"Chef Belirams" lamb curry made for a Maharaja

### **Lamb Jalfrezi - \$22.90**

A delightfully flavoured curry with spiced tomato sauce studded with onion & peppers, garnished with fresh coriander

### **Goat Curry - \$22.99**

Tender Goat pieces slow cooked in an authentic and traditional manner

### **Goat Nawabi - \$23.50**

A mild curry, meat firstly marinated into natural yogurt then sautéed with onion, tomatoes and dry fruit & finished with fresh cream

### **Shikari Venison Steak Curry - \$25.99**

Diced Deer meat, slow cooked with onion and combination of whole spices for 10 hours and finished with fresh garlic coriander.

## VEGETARIAN SPECIALTIES

---

### **Daal Makahni - \$18.99**

*(Black Lentils stewed,seasoned with butter and spices)*

### **Daal Basanti - \$16.99**

*(Yellow lentils cooked on slow heat, seasoned with onion, ginger, garlic, tomatoes and Cumin)*

### **Pindi Chole - \$16.99**

*(Chick-Peas cooked in thick gravy)*

### **Bhindi Masala - \$16.99**

*(Okra shallow fried and tossed in dry Masala flavoured with dry coriander)*

### **Karahi Paneer - \$18.99**

*Paneer, diced Onion and Capsicum seasoned with spices and cooked in onion gravy*

### **Shahi Kofta - \$18.99**

*Homemade cottage cheese and potato dumplings stuffed with array of nuts, cooked in on aromatic sauce of cashews nuts.*

### **Sabzi Gulistan - \$18.99**

*Mixed seasonable vegetables cooked in Onion Gravy*

### **Butter Paneer - \$18.99**

*Paneer cooked in creamy butter gravy*

### **Paneer Makhani - \$18.99**

*Paneer cooked in pure Indian style Butter gravy*

### **Palak Paneer - \$18.99**

*Paneer cooked in simmered spinach gravy*

### **Shahi Paneer - \$18.99**

*Paneer cooked in a cashew gravy flavoured with saffron*

### **Vegetable Korma - \$18.99**

*Mixed vegetables cooked in an exotic cashew gravy*

### **Paneer Jhalfrezi - \$18.99**

*Mixed Vegetables, Capsicum and Onion cooked in Onion and tomato gravy*

### **Tawa Aloo Gobhi - \$17.99**

*Fried Potatoes and Cauliflower cooked in an authentic and Homely style*

### **Masala Soya Chaap - \$17.99**

*Soyabean Chaap cooked in thick onion tomato gravy flavoured with Coriander*

### **Makhani Soya Chaap - \$17.99**

*Soyabean Chaap cooked in pure Indian style Butter Gravy*

# EXTRAS AND SIDES

## BREADS

---

- Butter Naan/Roti - **\$4.00**
- Garlic Naan/Roti - **\$4.50**
- Cheese and Garlic Naan - **\$5.00**
- Cheese Naan - **\$5.00**
- Keema Naan/Roti - **\$7.00**
- Olive and Garlic Naan - **\$6.50**
- Blue Cheese Naan - **\$6.50**
- Laccha Prantha - **\$6.00**
- Peshwari Naan - **\$7.00**
- Cheese and Chilli Naan - **\$7.00**
- Chocolate Naan - **\$7.00**

## RICE SPECIALITIES

---

- Lamb Biryani - **\$21.99**
- Chicken Biryani - **\$20.99**
- Venison Biryani - **\$25.00**
- Goat Biryani - **\$22.00**
- Vegetable Biryani - **\$17.99**
- Prawn Biryani - **\$24.99**

## SIDE DISHES

---

- Plain Yoghurt - **\$3.00**
- Cucumber Raita - **\$5.00**
- Onion Salad - **\$6.00**
- Mixed Green Salad - **\$6.00**
- Kachumber Salad - **\$6.00**
- Mint Chutney - **\$3.00**
- Tamarind and Date Chutney - **\$3.00**
- Poppadums 3pc - **\$3.00**

# DESSERTS

- Paan Kulfi - **\$9.50**
- Mango Kulfi - **\$9.50**
- Gulab Jamun - **\$6.00**
- Mango Mania - **\$9.00**





**Thank you**

**for choosing to dine with us.**

**We looking forward to seeing  
you again soon.**



**CASTLE**  
EATERY & BAR



**CASTLE**  
EATERY & BAR