

VEG STARTERS

Samosa (2 pcs).....\$6.90

Pasty Filled with a fine selection of fresh vegetables, herbs and spices, then deep fried until golden brown.

Onion Bhaji (4 pcs).....\$6.90

Thinly sliced onions battered in chickpea flour, then deep fried until golden brown

Aloo Papri Chat.....\$9.90

Crispy fried potatoes sprinkled with chat masala, mango powder and topped with chopped onions & tomatoes

Paneer Pokora.....\$13.90

Homemade cheese battered with chick pea flour deep fried until golden brown.

Haldi's Vegetarian Platter for Two\$16.90

Samosa, Onion bhaji and Paneer Pokra.

NON-VEG STARTERS

Tandoori Chicken Half.....\$9.90 Full.....\$15.90

Chicken on the bone, marinated in yoghurt and spices, roasted in tandoor.

Seekh Kebab (4 pcs).....\$13.90

Lamb Minced infused with chopped chillies, ginger, garlic and mughlai spices, skewered and cooked in a clay oven.

Amritsari Chicken Tikka (4 pcs).....\$14.90

Boneless chicken pieces marinated in yoghurt, thick cream and exotic spices, ginger, garlic and tandoor roasted

Tandoori Barah Kebab (4 pcs).....\$21.90

Lamb cutlets marinated overnight with fresh ginger, spices and barbecued in tandoor.

Haldi's Mixed Platter for Two\$18,90

Samosas, Seek kebab and Chicken tikka

SIGNATURE DISHES

Navrattan Korma.....\$16.90

A tantalizing mixture of vegetables, which are slowly simmered with fragrant spices and a potent combination of garlic, ginger in a creamy sauce

Butter Chicken.....\$18.90

A Chicken delicacy half cooked in a tandoori way half finished in creamy tomato flavoured curry with a touch of pepper for delicate palate

Handi-La-Jawab.....\$19.90

Aromatic Lamb Cooked in Afghanistan Style Finish with dried fruit.

Prawn Garlic Masala.....\$22.90

Fresh garlic flavoured prawn cooked in medium spiced sauce with tomatoes, onion, capsicum green chillies and fresh ginger

MAINS BEEF

Shahi Korma Beef.....\$17.90

A favorite known throughout in India, a bowlful of highly flavoured creamy textured curry

Vindaloo Beef.....\$17.90

Hot Spicy dish cooked in goan style, with vinegar and chillies

Saagwala - Beef.....\$18.90

Blend of fresh spinach cooked with authentic spices, chopped ginger and garlic

MAINS VEGETARIAN

Palak Paneer.....\$16.90

Finely cut garden fresh spinach cooked with homemade cheese in a combination of Indian spices and herbs

Handi Ka Paneer.....\$16.90

Homemade cottage cheese made in diced onion and finished with thick gravy

Malai Kofta.....\$16.90

Croquettes of cottage cheese, potato, cashew nuts and spices simmered in a sauce of crushed tomatoes, almond milk meal & cream sauce

Paneeer Makhni.....\$16.90

Marinated cottage cheese finished with butter and garnished with creamy sauce, cooked overnight on low heat

Aloo Gobi Masala.....\$16.90

Spiced cauliflower with potatoes cooked with fresh tomatoes and assorted Indian spices garnished with coriander

Shahi Dal Makhni.....\$16.90

Creamed lentil, delicately cooked overnight on low heat finished with butter & garnished with cream house specialty

Aloo Mutter.....\$16.90

Peas and potato cooked in onion tomato, gravy finish with coriander

Kadhai Paneer.....\$17.90

Paneer cooked with onion, capsicum finish with coriander

Shahi Paneer.....\$17.90

Paneer cooked with cashew paste and yogurt gravy.

MAINS CHICKEN

Shahi Korma Chicken.....\$17.90

A favourite known throughout India, a bowlful of highly flavoured creamy textured curry.

Vindaloo Chicken.....\$17.90

Hot Spicy dish cooked in goan style with vinegar and chillies.

Murg Tikka Masala.....\$17.90

Char grilled chicken morsels sautéed with capsicum, tomatoes, coriander in a medium thick sauce.

Chilli Chicken.....\$17.90

Boneless diced chicken marinated in herbs n spices/ cooked with chillies and herbs, mixed with onion, capsicum, tomatoes.

Chicken Madras.....\$17.90

Chicken cooked in tomato and onion gravy finished with coconut cream.

Shahi Tukra.....\$17.90

Chicken Cooked in a tantalizing Tia maria Sauce, which has been infused with the flavours of India

Garlic Chicken.....\$17.90

Chicken cooked in garlic, onion, capsicum and tomato gravy.

Saagwala - Chicken.....\$18.90

Blend of fresh Spinach cooked with authentic spices, chopped ginger and garlic.

Mango Chicken.....\$19.90

Chicken piece cooked in onion gravy with mango pulp.

MAINS LAMB

Shahi Korma lamb.....\$17.90

A favorite known throughout India, a bowlful of highly flavored creamy textured curry.

Vindaloo Lamb.....\$17.90

Hot spicy dish cooked in goan style, with vinegar and chillies.

Kashmiri Rogan Josh Lamb.....\$17.90

Preparation of lamb from north India, this dish is finished in rich gravy and coriander.

Saagwala Lamb.....\$18.90

Blend of fresh spinach cooked with authentic spices, chopped ginger and garlic.

MAINS SEAFOOD

Goan Fish Curry.....\$22.90

Pieces of fish fillets smothered/Marinated in hot coastal spices and herbs, slowly cooked to perfection in special sauce

Malabar Fish/Prawns.....\$22.90

Pieces of Fish Fillets/Prawns Smothered and marinated in mild spices and herbs, cooked to perfection in on a slow wire with a special sauce

Korma Fish/Prawns.....\$22.90

Fresh fish/prawn which are slowly simmered with fragrant spices and a potent combination of garlic, ginger in a creamy sauce

Butter Prawn.....\$22.90

Fresh prawns in combination with fresh ingredients smoothed with just a touch of cream.

Haldi's Special Mis Sea Food Curry.....\$22.90

Prawns and fish together cooked in the chef's special sauce with the touch of spinach, ginger, and garlic

RICE

Steamed Rice.....\$3.00

Basmati Steam rice

Saffron Rice.....\$4.00

Basmati rice cooked with saffron

Coconut Rice.....\$4.50

Basmati Rice cooked with coconut

Kashmiri Pulao.....\$5.90

Rice Cooked with saffron, dried fruit and nuts

BIRYANI

Shabnam Vegetable Biryani.....\$17.90

Rice cooked with seasonal vegetables, whole spices, saffron and mint

Lachedar Chicken Biryani.....\$19.90

Rice cooked with chicken, whole spices, saffron and mint

Mutton Mughlai Biryani.....\$19.90

Curried lamb with herbs & Spices in saffron flavoured rice

Seafood Biryani.....\$22.90

Basmati rice cooked with fish & prawns, chef's Special masala

BREADS

Roti.....\$3.00

Wholemeal flour bread.

Plain Naan.....\$3.50

Soft Fine flour Indian bread.

Garlic Naan.....\$4.00

Naan Flavoured with fresh crushed garlic.

Butter Naan.....\$4.50

Soft fine flour Indian buttered bread.

Lacha Parantha.....\$4.50

Wholemeal flavoured multi-layered buttered bread.

Cheese Naan.....\$5.00

Delicious bread stuffed with cheese and garlic.

Peshwani Naan.....\$5.50

Stuffed with dried fruits, coconut and nuts.

Keema Naan.....\$5.90

Stuffed with Spiced minced lamb.

Cheese & Garlic Naan.....\$5.50

Delicious bread stuffed with cheese and garlic.

Bread Basket.....\$14.50

A combination of Naan, Garlic Naan, Butter Naan & kulcha served with side accompaniments (Rita, mango chutney, mix pickle)

ACCOMPANIMENTS

Pappadums.....\$2.50

Mint Sauce.....\$2.50

Mango Chutney.....\$2.50

Mixed Pickle.....\$2.50

Tamrind Sauce.....\$3.00

Plain Yoghurt.....\$3.50

Cucumber Yoghurt.....\$4.50

DESSERTS

Gulab Jamun.....\$5.50

A North Indian treat. Deep fried milk dough ball, served hot or cold in a sweet syrup.

Mango Kulfi.....\$6.90

A traditional homemade mango flavoured Indian Ice cream.

Pista Kulfi.....\$6.90

A traditional homemade Pistachio based Indian Ice cream.

BANQUET MENU - PARTY ONLY

Haldi's Vegetarian Special (per person)\$35.90

Entrees - Choice of three veg entrees

Mains - choice of three veg mains

Rice, Assorted Breads, Raita, Salad, Mix Pickle & Gulab Jamun

Haldi's Deluxe Special (per person)\$37.90

Entrees - Choice of three entrees : one veg and two non-veg

Mains - Choice of three mains: one veg & two non-veg

Rice, Assorted Breads, Raita, Salad, Mix Pickle & Gulab Jamun

COLD BEVERAGES

Mango Lassi.....\$3.90

A Traditional Indian yogurt based drink with natural mango flavouring.

Soft Drinks.....\$3.80 each

Coke, Diet-Coke, coke-zero,
Lemonade, Ginger beer, Lemon-squash, lemon lime bitters,
Mineral water & Soda water

Juice.....\$4.50

Orange juice & Apple juice

WHITE WINE

Wild Oats Sauvignon Blanc\$7.50

Wild Oats Chardonnay\$7.50

Chain of fire Sauvignon Blanc Semillon\$23.00

Pocket Watch Sauvignon Blanc\$28.00

RED WINE

Wild Oats Merlot\$7.50

Wild Oats Shiraz\$7.50

Chain of Fire Merlot\$28.00

Pocket watch cabernet Sauvignon\$28.00

SPIRITS

Bunderburg\$7.50

Red Label\$7.50

Jim Beam\$7.50

Jack Daniels\$7.50

Gin\$7.50

Vodka\$7.50

Midouri\$7.50

Baileys\$7.50

Tia Maria\$7.50

Glenfiddich\$8.50

BEERS

XXXX Gold\$6.50

Tooheys Extra Dry\$6.50

Tooheys New\$6.50

Victoria Bitters\$6.50

Cascade Premium Light\$6.50

Great Northern\$6.50

Kingfisher\$7.50

James Bogs Premium\$7.50

(ALL DRINKS ON THIS PAGE
ARE ALCOHOLIC DRINKS)