

RICE

Kashmiri Pulao Rice cooked with saffron, dried fruit and nuts	5.90
Steamed Rice Basamati steam rice	3.00
Saffron Rice Basmati rice cooked with saffron	4.00
Coconut Rice Basmati Rice cooked with coconut.	4.50

BIRYANI

Lachedar Chicken Biryani Rice with chicken, whole spices, saffron chicken, whole spices, saffron and mint	19.90
Maska Goat Biryani Goat, cooked with rice, whole spices, saffron and mint	19.90
Mutton Mughlai Biryani Curried lamb with herbs & spices in saffron flavoured rice	19.90
Shabnam Vegetable Biryani Rice cooked with seasonal vegetables, whole spices, saffron and mint	17.90
Seafood Biryani Basmati rice cooked with fish & prawns, chefs special masala	20.90

BREADS

Plain Naan Soft fine four Indian bread	3.50
Garlic Naan Naan flavoured with fresh crushed garlic	4.00
Butter Naan Soft fine flour Indian buttered bread	4.50
Peshwari Naan Stuffed with dried fruits, coconut and nuts	5.00
Keema Naan Stuffed with spiced minced lamb	5.90
Cheese Naan Delicious bread stuffed with cheese and butter	5.00
Cheese & Garlic Naan Delicious bread stuffed with cheese and butter garlic	5.50
Roti Wholemeal flour bread	3.00
Bread Basket A combination of Naan, Garlic Naan, Plain Cheese with side accompaniments	14.50

ACCOMPANIMENTS

Pappadums	2.50
Mint Sauce	2.50
Mango Chutney	2.50
Mixed Pickle	2.50
Cucumber Yoghurt	4.50

DESSERTS

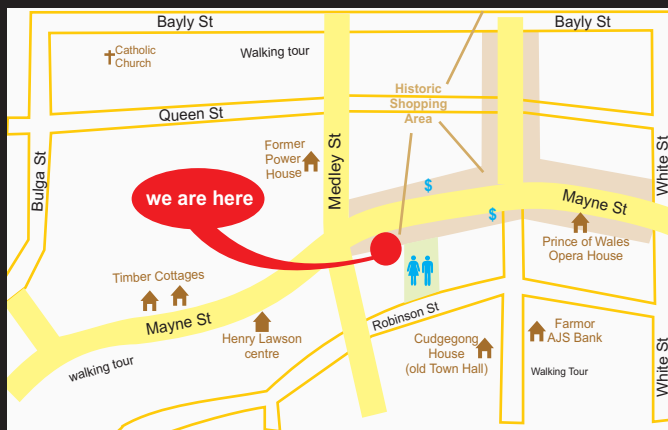
Gulab Jamun A North Indian treat. Deep fried milk dough ball, served hot or cold in a sweet syrup	5.50
Mango Kulfi A traditional homemade mango flavoured Indian Ice cream	6.90
Pista Kulfi A traditional homemade Pistachio based Indian Ice cream	6.90
Saffron Kheer A rice pudding typically made by boiling rice with milk and sugar, flavoured with cardamoms and pistachios	8.90

FAMILY DEAL - \$55

- Entrees -
2 Samosas, 2 Chicken Tikka
-Mains-
Choice of 2 Curries (no Seafood Curries), 2 Rice, 2 Nan Breads (Plain or Garlic), Raita, Mint sauce, Pappadums
- Desserts -
2 Gulab Jamun
(Discount offers not valid)

MEG DEAL - \$75

- Entrees -
3 Seekh Kebab, 3 Chicken Tikka
- Mains -
Choice of 3 Curries (no Seafood Curries), 3 Rice, 3 Nan Breads (Plain or Garlic), Raita, Mint Sauce, Pappadums
-Desserts -
3 Gulab Jamun
(Discount offers not valid)



We also specialize in outdoor events, wedding/reception parties, birthday/anniversary parties, corporate functions or any other special occasions
Conditions apply - prices and menu subject to change without prior notice

www.haldiindian.com.au

Haldi Indian RESTAURANT

Take Away Menu 10% Discount



Haldi Indian Restaurant brings the flavours-of Indian spices to Gulgong. Haldi is a best place to visit especially if you want to indulge your taste buds in something rich. Haldi offers traditional Indian foods and delicious tandoori bread and kabab from clay oven tandoor. We will serve you the best and tasty foods made by love and feeling. With its relaxing contemporary interior, 'Haldi' is the perfect place to celebrate any occasion or just enjoy Indian food and Australian wine with family and friends. The ambiance is perfect for a romantic dinner date. Our A la carte menu highlights signature Indian dishes and also includes selected Asian favourites."

02 6374 2687

137, Mayne Street Gulgong, NSW - 2852

OPEN: Tue - Sun
Lunch: 11:00 am - 2:30 pm
Dinner: 5:00 pm - 10 pm

www.haldiindian.com.au

[facebook.com/haldiindian](https://www.facebook.com/haldiindian)

ENTREES - VEGETARIAN

- Samosas (2pcs)** 6.90
Pastry Filled with a fine selection of fresh vegetables, herbs and spices, then deep fried until golden brown.
- Onion Bhaji (4pcs)** 6.50
Thinly sliced onions battered in chickpea flour, then deep fried until golden brown
- Potato Vada (3pcs)** 6.90
Battered Potato balls which have been infused with the flavours of Mumbai then deep fried until golden brown.
- Paneer Pakora** 13.90
Cubes thinly sliced cheese battered in chicken flour, deep fried until golden brown.

ENTREES - NON VEGETARIAN

- Tandoori Chicken Half/Full** 9.90/15.90
Chicken on the bone, marinated in yoghurt and spices, roasted in tandoor
- Seekh Kebab (4pcs)** 13.90
Lamb Minced infused with chopped chillies, ginger, garlic and mughlai spices, skewered and cooked in a clay oven
- Amritsari Chicken Tikka (4pcs)** 13.90
Boneless free range chicken pieces marinated in yoghurt, exotic spices, ginger, garlic and tandoor roasted
- Murg malai tikka (4pcs)** 14.90
Boneless free range chicken pieces marinated in yoghurt, cashew paste, cheese, thick cream and exotic spices, ginger, garlic and tandoor roasted
- Tandoori Barah Kebab (4pcs)** 19.90
Lamb cutlets marinated overnight with fresh ginger, spices and barbecued in tandoor.

ENTREES - SEAFOOD

- Machi Fry / Prawn Fry** 17.90
Crispy fried flathead fillets marinated with Kashmiri chillies, ginger, garlic and battered with chickpea and cornflour
- Angari Prawns** 17.90
Shelled jumbo prawns marinated in exotic yoghurt and cooked in a Tandoor
- Fish Tikka** 17.90
Crispy fried flathead fillets marinated with Kashmiri chillies
- Marinated ling fillets cooked in a tandoor

MAINS - NON VEGETARIAN

- Butter Chicken** 17.90
A chicken delicacy half cooked in a tandoori way and half finished in creamy tomato flavour curry with a touch of pepper for delicate palate
- Shahi Korma - Chicken/Lamb/Beef** 17.90
a favourite known throughout India, a bowlful of highly flavoured creamy textured curry
- Vindaloo - Chicken/Lamb/Beef** 17.90
Hot spicy dish cooked in Goan style, with vinegar and chillies
- Murg Tikka Masala** 17.90
Char grilled chicken morsels sauteed 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
- Saagwala - Chicken/Lamb/Beef** 18.90
Blend of Fresh Spinach cooked with authentic spices, chopped ginger and garlic
- Shahi Tukra** 17.90
Meat Cooked in a tantalizing Tia Maria sauce, which has been infused with the flavours of India.
- Kashmiri Rogan Josh lamb** 17.90
Preparation of lamb from North India. This dish is finished in rich gravy and coriander
- Handi - La - Jawab** 19.90
Aromatic Lamb cooked in Afghanistan style, Finish with Dried Fruit
- Nehari goat** 19.90
Goat cooked in gram flour with chef's special rich gravy and finished with fresh ginger and coriander
- Rara Goat** 19.90
Goat cooked with potatoes and finished with fresh ginger and coriander

MAINS - VEGETARIAN

- Palak Paneer** 16.90
Finely cut garden fresh spinach cooked with homemade cheese in a combination of Indian spices and herbs
- Malai Kofta** 16.90
Croquettes of cottage cheese, potato, cashew nuts & spices simmered in crushed tomatoes, almond milk & cream sauce
- Paneer Makhani** 16.90
Marinated cottage cheese finished with butter and garnished with creamy sauce, cooked overnight on low heat
- Aloo Gobi Masala** 15.90
Spiced cauliflower with potatoes cooked with fresh tomatoes and assorted Indian spices garnished with coriander
- Shahi Dal Makhani** 14.90
Creamed lentil, delicately cooked overnight on low heat, finished with butter & garnished with cream House Speciality.
- 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.
- Aloo Mutter** 15.90
Peas & Potato cooked in onion tomato, gravy, finished with coriander
- Yellow Dal** 15.90
Combination of moong beans and red lentils is used to create a classic Indian delicacy, which is full of nutrients

MAINS - SEAFOOD

- Goan Fish Curry** 20.90
Pieces of Fish Fillets smothered/marinated in hot coastal spices and herbs, slowly cooked to perfection in a special sauce
- Malabar Fish/Prawns** 20.90
Pieces of Fish Fillets / Prawns smothered and marinated in mild spices and herbs, cooked to perfection in on a slow fire with a special sauce
- Prawn Garlic Masala** 20.90
Fresh garlic flavoured prawn cooked in medium spiced sauce with tomatoes, green Chillies and fresh ginger
- Korma Fish/Prawn** 20.90
Fresh fish/prawn which are slowly simmered with fragrant spices and a potent combination of garlic, ginger in a creamy sauce
- Butter Prawn** 20.90
Fresh prawn in combination with fresh ingredients, smoothed with just a touch of cream.
- Haldi's Special Mix sea food curry** 20.90
Prawns and Fish together cooked in the chef's special sauce with the touch of spinach