

NON VEGETARIAN ENTREE

TANDOORI CHICKEN TIKKA 15.9

boneless chicken thigh fillet marinated in yogurt and special spices, cooked in a tandoor oven and served with mint chutney

TANDOORI CHICKEN (HALF / FULL) 16.9 / 22.5

chicken on the bone marinated in yoghurt and special spices, cooked in the tandoor and served with mint sauce

TAWA GOAT 25.5

spicy grilled goat pieces cooked with yoghurt, ginger, green chilli and special spices

GARLIC CHICKEN TIKKA 15.9

garlic chicken cooked in a marinade with yoghurt, cream, coriander and colonial special spices

SEEKH KEBAB 15.5

lamb mince, herbs and special spices cooked in a clay oven and served with mint chutney

CHICKEN PAKORA 15.9

crispy bite-sized chicken pieces deep fried with authentic special spices and chickpea flour

AMRITSARI FISH 16.50

fish fillets marinated in a special blend of special spices, coated with chickpea flour and served with mint sauce

GARLIC TANDOORI PRAWNS 19.5

king prawns marinated with whole spices, herbs, yoghurt then char grilled in the tandoor and served with mint chutney

ADRARI LAMB CUTLETS [3 PIECES] 19.5

lamb cutlet marinated overnight with Kashmiri spices, garlic and ginger - skewered and grilled in tandoor served with mint sauce

VEGETARIAN ENTREE

VEGETABLE SAMOSA 9.9

lightly spiced potato and pea filling wrapped in pastry and served with tamarind sauce

ONION BHARI 9.5

fritter of onion and shallots served with mint chutney (deep fried)

PANEER PAKORA 14.5

cottage cheese slices deep fried with authentic special spices and chickpea flour

OLIVE PANEER TIKKA 15.5

marinated cottage cheese with spices and olives, grilled and served with mint chutney

TANDOORI MUSHROOMS 13.9

marinated mushrooms in yoghurt and spices cooked and served with mint chutney

ALOO TIKKI 8.9

potatoes, onions and special spices combined into a croquette and deep fried, served with mint chutney

ENTREE PLATTERS

VEGETARIAN PLATTER 18.9

vegetable samosa, olive paneer tikka, onion bhari and aloo tikki

NON-VEGETARIAN PLATTER 23.9

adrari lamb cutlet, chicken tikka, seekh kebab and chicken pakora

SEAFOOD PLATTER 24.9

a platter of amrirsari fish and garlic tandoori prawns

VEGETARIAN MAINS

NAVRATTAN KORMA 18.5

mildly spiced vegetables cooked in a cashew nut sauce

ALOO GOBHI MASALA 16.9

rich, thick & spicy sauce peppered with decadent pieces of buttery cauliflower & potato

BOMBAY ALOO 15.9

steamed potatoes cooked with garlic and authentic special species, garnished with coriander

DAAL MAKHANI 16.9

whole black lentils cooked with kidney beans, ginger, garlic, tomatoes and fresh cream

PANEER TIKKA MASALA 19.5

cottage cheese pieces cooked in the clay oven, prepared with capsicum, tomato and our master sauce

AMRITSARI MALAI KOFTA 18.9

grated cottage cheese, potato, raisins, sultanas and cashew nut dumplings simmered in an almond curry sauce

SAAG PANEER 18.9

cottage cheese cooked in baby spinach puree with mild spices, cream and garnished with fresh tomato

TADKA DAAL 15.9

yellow lentils accented with onion and authentic spices and garnished with coriander

BAIGAN PATIALA 17.9

eggplant fried and cooked with tomato gravy with traditional herbs and spices



The Colonial
British-Indian Cuisine

CUSTOM CURRY

GREAT CURRY MADE just the WAY you like it!

STEP 1

SELECT YOUR MEAT



BEEF
23.5



CHICKEN
23.5



LAMB
24.5



PRAWN
25.5

STEP 2

SELECT YOUR SAUCE/BASE

KORMA

cooked with tomato, onion, ground cashew nuts and fresh cream

BHUNA

a thick curry sauce prepared with fresh herbs and special spices, tomatoes and onions

ROGAN JOSH

prepared with garlic, herbs, dry red chilli, tomatoes and delicately flavoured with aromatic special spices

SAAGWALA

a spinach base curry sauce prepared and infused with special herbs and spices

MADRAS

a popular curry sauce created with coconut cream, lemon and chilli - perfect for medium spice lovers

VINDALOO

a popular spicy dish infused with lots of hot spices and chilli peppers

COLONIAL BALTI

fresh coriander, garlic, green chilli, tomatoes and special herbs and spices

STEP 3

SELECT YOUR SPICE LEVEL



MILD



MEDIUM



SPICY

SINGLE-USE MENU

Next time you may want to try using our online table ordering service - it's easy and a safer way to place your order for food & drinks.

www.thecolonialrestaurant.com.au



vegetarian



gluten free



vegan

SPECIALTY MAINS

ROYAL CHICKEN DAAL 25.5

the Queen of England's most desired British Indian curry, this royal robust fusion of yellow lentils and succulent tender chicken simmered with vegetables, onions, garlic, ginger, tomatoes, fresh coriander and special spices

BRITISH FISH CURRY 24.9

boneless fish pieces cooked in our famous and exclusive Goa coconut flavoured sauce

HARA GOAT 25.9

tender goat on the bone cooked with baby spinach puree, mild spices and cream

BUTTER CHICKEN 22.9

mild marinated chicken fillets cooked in a clay oven then prepared with creamy tomato and cashew nut sauce

CHICKEN TIKKA MASALA 23.9

marinated chicken fillets cooked in a clay oven then prepared with capsicum, onion, tomato and master gravy

RAILWAY GOAT CURRY 25.9

slow-cooked goat on the bone with browned onions, ginger, garlic, black cardamom and cassia bark

BOMBAY BEEF 24.9

tendered beef cooked with onion, tomato and special spices then mixed with potato and garnished with fresh coriander

ANGLO-INDIAN MANGO CHICKEN 23.9

boneless chicken cooked in mild spices with cream and mango pulp

COLONIAL MUSHROOM CURRY 22.9

sautéed mushrooms with onions, ginger, tomatoes, wilted spinach and spices

BIRYANI DISHES

all biryani dishes are served with a side of cucumber & yoghurt raita

VEGETABLE BIRYANI 18.5

rice cooked with seasonal vegetables, whole spices, onion, coriander and mint

CHICKEN BIRYANI 20.9

rice cooked with chicken, whole spices, onion, coriander and mint

LAMB BIRYANI 23.5 // GOAT BIRYANI 25.9

lamb or goat cooked with special spices, chopped mint, fresh coriander and mixed with steamed saffron basmati rice

DESSERTS

GULAB JAMUN 8

sweet dumplings served with ice cream

BADAMI RAS MALAI 8

milk cakes made with almonds / pistachios

KULFI 8

home made Indian ice cream in your choice of flavour [mango or pistachio]



VEGAN MAINS

VEGAN PANEER BUTTER MASALA 21.9

vegan paneer (tofu) is marinated and cooked in a traditional tandoor, served with a dairy-free, tomato, ginger and cashew nut butter masala curry

VEGAN PALAK PANEER 21.9

Palak (spinach) with vegan paneer (tofu) to create this dairy and gluten-free curry dish

VEGAN BOMBAY POTATOES & PEAS 19.9

delicious blend of Indian spices, sautéed potatoes and peas combined together in harmony

VEGAN PANEER LABABDAR 19.9

tomato, ginger and cashew dry Lababdar sauce and seasonal vegetables with fresh tofu

VEGAN GHOBI MASALA 19.9

roasted cauliflower that is lightly blanched then drenched with luscious mughlai-inspired sauce

VEGAN BAINGAN BHARTA 19.9

roasted eggplant that is marinated and mixed with a deliciously spiced curry sauce

VEGAN MANGO TOFU CURRY 21.9

mildly sweet and spicy, Indian vegan mango and tofu curry is the perfect choice for the sweet and spicy palate

SIDE SALADS

KACHUMBER SALAD 5

diced onion, tomato and cucumber tossed with lemon, herbs and mild spices

ONION SALAD 4

freshly sliced onion salad

GARDEN SALAD 8

mixed green leaves tossed with seasonal garden veg with lemon and herbs

RICE

STEAMED RICE 4

PULAO RICE 5

rice infused with saffron & butter

PEAS PULAO 6

rice infused with butter & peas

KASHMIRI PULAO 7

rice infused with dried fruit and nuts

ZIRA RICE 7

rice infused with cumin seeds and butter

SIDES

MANGO CHUTNEY 4

CUCUMBER & YOGHURT RAITA 5

PAPPADAM w/ MINT CHUTNEY 4.5

HOT CHIPS 7

MASALA PAPPADUMS 6

2 pieces of pappadums topped with tomato and onion masala

MIXED PICKLES 4



FRESHLY BAKED BREADS

NAAN

PLAIN NAAN 4

enriched with milk and yoghurt

BUTTER NAAN 4.25

enriched with butter, milk and yoghurt

GARLIC NAAN 4.25

enriched with chopped garlic, milk and yoghurt

MASALA GARLIC NAAN 4.25

mixed ground spices and garlic

HERB NAAN 4.25

naan infused with mixed herbs

ROTI

TANDOORI ROTI 4

unleavened flatbread cooked in a tandoori oven

BUTTER ROTI 5

unleavened flatbread cooked in a tandoori oven and brushed with butter

ALL OUR BREADS ARE FRESHLY BAKED TO ORDER IN A TANDOOR OVEN

STUFFED NAAN

CHEESE NAAN 5.5

naan stuffed with cheese

KASHMIRI NAAN 5.5

naan stuffed with nuts and fruit

CHEESE & GARLIC NAAN 5.5

naan stuffed with cheese and chopped garlic

CHICKEN & CHEESE NAAN 7

naan stuffed with tandoori chicken tikka and cheese

CHEESE & OLIVE NAAN 6

naan stuffed with cheese and olives

OLIVE & CHILI FLAKES NAAN 5

naan stuffed with olives and chili flakes

PARATHA

ALOO PARATHA 5

unleavened dough stuffed with a spiced mixture of mashed potato

LACHHA PARATHA 5

layered paratha, cooked in a tandoor oven

KIDS MENU

Available for children aged 10-years or under

BUTTER SAUCE WITH HOT CHIPS 8

freshly cooked hot potato chips served with our famous butter chicken sauce

OLIVE & CHEESE NAAN WITH BUTTER SAUCE 9

tandoori baked olive and cheese stuffed naan bread with our famous butter chicken sauce

CHICKEN TIKKA & CHEESE NAAN 7

tandoor cooked chicken tikka stuffed in a freshly baked naan with melting cheese

CHICKEN TIKKA SALAD 9

tandoori cooked chicken tikka served on a bed of seasonal garden salad with mint sauce

CHICKEN TIKKA & SALAD WRAP 9

freshly baked naan and tandoori cooked chicken tikka wrapped with salad and mint sauce

