

The Colonial

British-Indian Cuisine



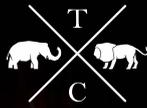
There's something vibrant and colourful in the world of Indian cuisine.

Immerse your taste-buds with flavours of long-forgotten cuisines inspired by undivided India's north-west frontier province and the British colonial rule. A period that gave rise to British Indian gastronomy; best defined as a rustic and robust fusion of eastern spices and western cuisine.

Get ready to experience Sydney's most popular UK styled Indian Restaurants, The Colonial British-Indian Cuisine.



After years of searching I can happily say we have found it. A truly British style Indian restaurant, one of which blends the traditional with the new and serves it all up in a charming manner. Ben T. - TripAdvisor Review



NON VEGETARIAN ENTREE

TANDOORI CHICKEN TIKKA 16 €

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

TANDOORI CHICKEN (HALF/FULL) 17/23 €

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

TAWA GOAT 26 €

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

GARLIC CHICKEN TIKKA 16 €

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

SEEKH KEBAB 16 €

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

CHICKEN PAKORA 16

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

AMRITSARI FISH 16

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

GARLIC TANDOORI PRAWNS 20 €

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

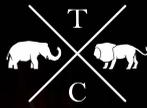
ADRARI LAMB CUTLETS [3 PIECES] 20 €

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



TAWA GOAT is one of the best infused Indian dishes I have tried. It has just the right amount of spice making it easy to eat and delicious.





VEGETARIAN ENTREE

VEGETABLE SAMOSA 10

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

ONION BHAJI 10

fritter of onion and shallots served with tamarind sauce

PANEER PAKORA 15

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

OLIVE PANEER TIKKA 16

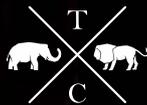
overnight marinated cottage cheese pieces with Afghani spices and olives, grilled and served with mint chutney

TANDOORI MUSHROOMS 15

marinated mushrooms in yoghurt and spices then cooked in a clay oven and served with mint chutney

ALOO TIKKI 10

potatoes, onions and special spices combined into a croquette and deep fried, served with tamarind sauce



ENTREE PLATTERS

VEGETARIAN PLATTER 20

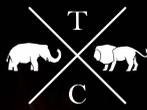
vegetable samosa, olive paneer tikka, onion bhaji and aloo tikki

NON-VEGETARIAN PLATTER 25

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

SEAFOOD PLATTER 26

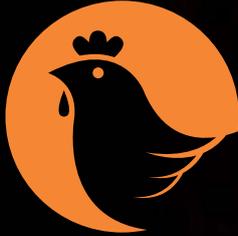
a platter of amritsari fish and garlic tandoori prawns



CUSTOM CURRY

Create your own custom (and delicious) curry in three simple steps!

1 CHOOSE YOUR MEAT



CHICKEN

25



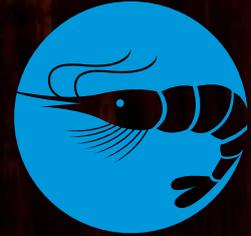
BEEF

25



LAMB

26



PRAWN

26

2 CHOOSE YOUR CURRY

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, 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 🍷

prepared with potatoes and infused with lots of hot spices and chilli peppers

COLONIAL BALTI 🍷

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

3 CHOOSE YOUR SPICE LEVEL



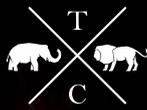
MILD



MEDIUM



SPICY



CHEF'S SPECIALTY MAINS

ANGLO-INDIAN DUCK MASALA 28 €

pot roasted duck pieces with onion, ginger and black peppers, cooked in its own fat
A recipe influenced by the "British Raj" in India

BRITISH FISH CURRY 25 €

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

HARA GOAT 26 €

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

BUTTER CHICKEN 25 €

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

CHICKEN TIKKA MASALA 25 €

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

RAILWAY GOAT CURRY 26 €

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

BOMBAY BEEF 25 €

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

ANGLO-INDIAN MANGO CHICKEN 25 €

boneless chicken cooked in very mild spices with cream and mango pulp

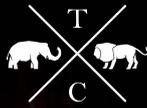
COLONIAL MUSHROOM CURRY 24 €

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



Railway Goat Curry delivers a fusion of slow cooked tender goat on-the-bone with speciality spices creating an aromatic delight with every bite.





VEGETARIAN MAINS

NAVRATTAN KORMA 19

mildly spiced vegetables cooked in a cashew nut sauce

ALOO GOBHI MASALA 17

the quintessential North-Indian curry, treat your taste buds to this rich, thick & spicy sauce peppered with decadent pieces of buttery cauliflower & potato

BOMBAY ALOO 17

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

DAAL MAKHANI 17

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

PANEER TIKKA MASALA 21

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

AMRITSARI MALAI KOFTA 19

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

SAAG PANEER 20

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

TADKA DAAL 16

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

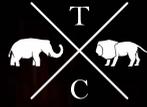
BAIGAN PATIALA 17

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



Tadka Daal can be best described as a wholesome, nutritious and a delicious choice for vegetarians and non-vegetarians alike. A must try!





VEGAN SPECIALS

Dairy Free, Plant-Based British-Indian Curries

VEGAN PANEER BUTTER MASALA 22

Delicious restaurant-style 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 22

The power of Palak (spinach) comes together with vegan paneer (tofu) to create this tasty, dairy-free and gluten-free Indian vegan curry dish

VEGAN BOMBAY POTATOES & PEAS 20

Potatoes and peas make this vegan Indian curry a delight for the taste buds and stomach. Feast on a delicious blend of Indian spices, sautéed potatoes and peas combined together in harmony

VEGAN PANEER LABABDAR 20

A luscious Indian-style tomato, ginger and cashew dry Lababdar sauce and seasonal vegetables served with fresh vegan (tofu) paneer

VEGAN GOBHI MUSALLAM 20

Whole roasted cauliflower that is lightly blanched then drenched with luscious Mughlai-inspired Makhani sauce - a vegan and vegetarian lover's choice

VEGAN BAINGAN BHARTA 20

From the North of India in Punjab, this delectable Indian vegan dish consists of roasted eggplant that is marinated and mixed with a deliciously spiced curry sauce

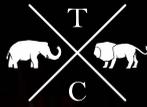
VEGAN MANGO TOFU CURRY 22

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



you don't have to be vegan to enjoy delicious, nutritious plant-based, dairy free vegan Indian curries - try one today!





BIRYANI DISHES

Biryani dishes can be made: **Medium or Hot**

VEGETABLE BIRYANI 19

vegetables cooked with special spices, chopped mint, fresh coriander and mixed with steamed saffron basmati rice

CHICKEN BIRYANI 22

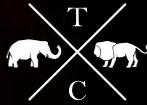
chicken cooked with special spices, chopped mint, fresh coriander and mixed with steamed saffron basmati rice

LAMB BIRYANI 24

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

GOAT BIRYANI 26

tender goat on the bone cooked with special spices, chopped mint, fresh coriander and mixed with steamed saffron basmati rice



SIDE DISHES

MANGO CHUTNEY 4

a chutney made of mango, onion, garlic, ginger root and special spices

CUCUMBER & YOGHURT RAITA 5

diced cucumber mixed into a yoghurt blend and lightly seasoned

PAPPADAM WITH MINT CHUTNEY 4

light and crispy seasoned cracker-style bread with dipping sauce

MASALA PAPPADAM [2-PIECES] 6

light and crispy seasoned cracker-style bread topped with tomato and onion masala

MIXED PICKLES 4

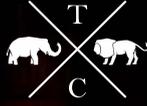
a side serve of spiced pickles

BASKET OF CHIPS 7

UK style! a basket of lightly seasoned potato chips

VINEGAR ONION 4

onion pieces soaked in a vinegar with clove, chili, peppercorns and beetroot



SIDE SALADS

ONION SALAD 4

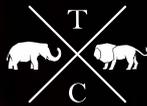
freshly sliced onion salad

KACHUMBER SALAD 5

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

GARDEN SALAD 8

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



RICE

STEAMED RICE 4

simply steamed basmati rice

PULAO RICE 6

basmati rice infused with saffron and butter

PEAS PULAO 7

basmati rice infused with saffron and baby peas

KASHMIRI PULAO 8

Indian basmati rice infused with dried fruit and nuts

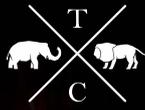
ZIRA RICE 7

Indian basmati rice infused with cumin seeds and butter



paulo rice is infused with saffron and butter, complimenting your curry and delivering a balance of flavours - a popular choice for diners.





NAAN BREADS

NAAN

PLAIN NAAN 4

enriched with milk and yoghurt

BUTTER NAAN 4

enriched with butter, milk and yoghurt

GARLIC NAAN 4

enriched with chopped garlic, milk and yoghurt

MASALA GARLIC NAAN 4

mixed ground spices and garlic

HERB NAAN 4

naan infused with mixed herbs

ROTI

TANDOORI ROTI 4

unleavened flatbread cooked in a tandoor oven

BUTTER ROTI 5

unleavened flatbread cooked in a tandoor oven and brushed with butter

STUFFED NAAN

CHEESE NAAN 5

naan stuffed with cheese

KASHMIRI NAAN 5

naan stuffed with nuts and fruit

CHEESE & GARLIC NAAN 5

naan stuffed with cheese and chopped garlic

CHICKEN TIKKA & CHEESE NAAN 7

naan stuffed with tandoori chicken tikka and cheese

CHEESE & OLIVE NAAN 5

naan stuffed with cheese and olives

OLIVE & CHILI FLAKES NAAN 4

naan stuffed with olives and chili flakes

PARATHA

ALOO PARATHA 5

unleavened dough stuffed with a spiced mixture of mashed potato

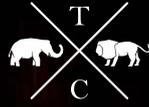
LACCHA PARATHA 5

layered paratha cooked in a tandoor oven



a freshly baked-to-order **Naan, Roti** or **Paratha** is the perfect side with any curry choice. Dip into your curry or enjoy on its own - it's up to you!





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

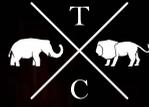
CHICKEN TIKKA & SALAD WRAP 9

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



hot chips and butter chicken sauce is no doubt a winner for kids! Nothing to be picky about; just dip your chips, crunch, munch and enjoy!





DESSERTS

the start of any great meal is only ever complete with a sweet ending

GULAB JAMUN 8

sweet dumplings made from reduced milk and soaked in rose water, served with ice cream

BADAMI RAS MALAI 8

creamy milk dessert cakes enriched with almonds and pistachios

KULFI 8

home made Indian ice cream in your choice of flavour;
MANGO or **PISTACHIO**



Gulab Jamun is the perfect way to finish your British-Indian dinner.
Served with ice-cream, this dessert hits the spot - every time.

