



**MANJITS**

**AUSTRALIA'S FIRST • INDIA'S BEST**

# THE FUTURE OF TRADITION

For over 100 years, the Gujral name has been synonymous with fine food and celebration. From our restaurants, to our bespoke event management services, we understand the importance of nailing the typical, delivering on the creative. paying attention to the details and serving with passion.

In 1984; Manjits was one of the first Indian restaurants that Australia had ever seen. Back then, we weren't afraid to offer something that was entirely unmatched on the market. Today we're doing the same thing. Enjoy a culinary experience that continues to deliver on a promise made almost forty years ago: to introduce an exquisite new taste and surprise our guests with something delicate, artisanal, evolved, and personal.

# SOCIAL DISTANCE PACKS

## IN RESPONSE TO THE COVID-19 PANDEMIC

### **\$30 PACK** (Suitable for 1-2)

*Entrée*

Dil Bhar Tikki

*Main*

Shahi Paneer or  
Butter Chicken

*Sides*

Rice and Naan

### **\$50 PACK** (Suitable for 3-4)

*Entrée*

Chicken Malai Tikka  
Vegetable Samosa

*Main*

Lamb Rogan Josh  
Butter Chicken & Dal

*Sides*

Rice (2) and Naan (3)

### **\$70 PACK** (Suitable for 5-6)

*Entrée*

Chicken Malai Tikka  
Vegetable Samosa  
Lamb Seekh Kebab

*Main*

Lamb Rogan Josh  
Butter Chicken & Dal

*Sides*

Rice (2) and Naan (3)

### **\$99 PACK** (Suitable for 7-9)

*Entrée*

Chicken Malai Tikka  
Lamb Seekh Kebab  
Fish Amritsari  
Dil Bhar Tikki

*Main*

Butter Chicken, Dal  
Machli Tamatarwali  
Palak Paneer  
Madras Beef

*Sides*

Rice (5) and Naan (6)

### **\$45 VEGO PACK** (Suitable for 2-4)

*Entrée*

Vegetable Pakora Amritsari  
Vegetable Samosa

*Main*

Navrathan Korma  
Palak Paneer & Dal

*Sides*

Rice (2) and Naan (3)

# SHURUAAT

## ENTRÉE

<b>Vegetable Samosa</b>	11.00
Short pastry pockets filled with vegetables & spices, served with homemade chutney.	
<b>Lamb Seekh Rampuri</b>	12.00
A speciality from the kitchens of 'The Maharaja of Rampur'; lamb and beef mince with onions & green spices, pressed on a skewer & smoke roasted over charcoal.	
<b>Chicken Malai Tikka</b>	15.00
Boneless spring chicken fillet marinated overnight & cooked in a Tandoor.	
<b>Masala Prawns Pakora Bites</b>	19.00
Shrimps battered with chickpea batter, served with dried chilli and curry leaves	
<b>Vegetable Pakora Amritsari</b>	10.00
Light vegetable fritters filled with mixed vegetables, onion, potatoes, mustard seeds, turmeric, curry leaves	
<b>Bharrah Kebab</b>	17.00
Tender rack of baby lamb cutlets marinated in spices & aromates, skewered & broiled in Tandoor.	
<b>Bharwan Mirchi</b>	13.00
In Hindi Bharwan means stuffed and Mirch means Chili, in this dish Chillies are slit and stuffed with spicy chickpeas masala.	
<b>Dil Bhar Tikki</b>	11.00
Potato dumplings filled with spices, lentils, beetroot powder and sweet and sour green chilli chutney.	
<b>Fish Amritsari</b>	15.00
Market fish fillets marinated with garlic, ginger, red chilli, tamarind, and coriander coated in chickpea batter and deep fried until crisp	

# RASOI KHANA

## MAINS FROM THE CURRY KITCHEN

<b>Madras Curry [ Choose Chicken, Lamb or Beef ]</b>	19.00
A spicy curry originating from the southern Indian city of Madras. Made with rich tomato, onion, fenugreek and garlic served med-hot.	
<b>Korma 'Zaffar Shahi' [ Choose Chicken or Lamb ]</b>	22.00
A king's favourite, known throughout India. A bowl full of highly flavoured, creamy textured, best known, boneless lamb or chicken curry.	
<b>Beef Vindaloo</b>	23.00
Beef rested in malt vinegar and garlic. Cooked with pepper, cinnamon, limes and fresh red chillies. Traditionally served very hot	
<b>Bakra Rogan Josh</b>	22.00
A popular preparation of lamb from North India. Rich gravy is used to finish the pot roast; garnished with green coriander and cordon of fresh cream.	
<b>Mutton 'Anarkali' (Moghullai)</b>	23.00
Anarkali - the dancing girl that almost stole the Mughal throne. Tender morsels of lamb, sautéed with onions, tomatoes & chopped mint leaves sprinkled over dish	
<b>Ghosht Saagwala [ Choose Beef or Lamb ]</b>	22.00
Ghosht - an Urdu word for meat. Blended to perfection with Mughlai style, fresh green spices from the hill tops of Kashmir & puree of green leafy spinach	
<b>Murg Mumtaz Begum ( Butter Chicken )</b>	21.00
A chicken delicacy half cooked the Tandoori way, the other half finished the curry way; a creamy tomato flavoured curry for a delicate palate - hot or mild.	
<b>Jhinga Malabari Prawn</b>	27.00
Tiger Prawns lightly sautéed and finished with a creamy coconut reduction spiced with carom seeds, capsicum and fresh lime. Served Hot, Med or Mild	
<b>Chicken Tikka Masala</b>	22.00
A traditional Indian-British favourite, smoky chicken tikka pieces topped with fresh onions, capsicum and tomatoes finished with lemon juice and coriander	
<b>Machli Tamatar Wali</b>	22.00
Line caught NZ Ling fish with a sauce of fresh tomatoes, garlic, coriander and finished with garam masala	

# HARYALI BAGH

## MAINS FROM THE VEGETABLE GARDEN

<b>Aloo Matar Tamatar</b>	20.00
Peas and potatoes in a very smooth onion & tomato-based curry.	
<b>Palak Paneer</b>	20.00
The classic dry combination of puree spicy spinach & homemade cheese.	
<b>Malai Kofta</b>	20.00
Home-made paneer and mixed vegetable dumplings deep fried & served soaked in a rich tomato and cashew nut curry cream sauce.	
<b>Navratan Korma</b>	16.90
Nine seasonal mixed vegetables with poppy seed (khus-khus), cashew, cassia bark, onion and tomatoes almond based curry sauce and a dash of whole cream.	
<b>Paneer Matar</b>	18.00
Homemade cottage cheese & peas in curry sauce.	
<b>Dal Khushbudar</b>	10.00
Lentils cooked on a slow fire. Mashed with clarified butter & green coriander & served with shredded ginger.	
<b>Dal Makhani</b>	11.00
An assortment of three lentils cooked on a slow fire. Mashed with clarified butter & green coriander & served with shredded ginger.	
<b>Shahi Paneer</b>	21.00
A preparation of cheese native to the Indian subcontinent, consisting of a thick gravy of cream, tomatoes, and Indian spices	
<b>Baingan Bharta</b>	18.00
Smoke-roasted baby eggplant mashed with onion, tomato and chilli prepared on the traditional "tawa" hotplate	
<b>Bombay Aloo Methi</b>	20.00
Potatoes and fenugreek cooked in onions, tomato, and garlic sauce.	

# BREADS

<b>Roti</b>	4.50
<b>Naan</b>	3.90
<b>Family Naan</b>	19.90
<b>Garlic Naan</b>	4.50
<b>Paneer Kulcha</b> Stuffed with Indian cottage cheese & spices	5.50
<b>Keema Naan</b> Stuffed with onion, mint and mince	4.50
<b>Veg Paratha</b> Stuffed with spiced vegetables	5.90
<b>Kashmiri Naan</b> Stuffed with dried fruit, coconuts & cashews	6.90
<b>Naan Makhani</b> Stuffed with clarified butter & lightly garnished	6.50

# ACCOMPANIMENTS

<b>Pappadams</b>	4.00	<b>Imli Sauce</b>	3.50
<b>Kachumber</b>	3.50	<b>Sweet Mango Chutney</b>	3.50
<b>Mint Sauce</b>	3.50	<b>Lacha Pyaz (spiced Masala Onion)</b>	5.00
<b>Mixed Pickle</b>	3.50	<b>Manjits Extremely Hot Chilli Oil</b>	5.00
<b>Riata</b> Yoghurt & Cucumber	3.50	<b>Side Dish Platter</b> Selection of 4 Accompaniments	12.00

# CHAWAL

## RICES & PULAO

<b>Basmati Rice</b>	3.50
Steamed Basmati Rice	
<b>Kashmiri Pulao Rice</b>	6.50
Fluffy Saffron with nuts & fruits	
<b>Hyderabadi Biryani</b>	22.00
Layers of tender slow-stewed lamb shoulder, lightly spiced with mint, yogurt and coriander and cooked "dum-style" with Basmati Rice. A speciality from the mogul days.	
<b>Vegetable Biryani</b>	22.00
Selection of Garden mixed vegetables lightly spiced with mint, yogurt & coriander & cooked "dum-style" with Basmati Rice.	

## DRINKS

<b>Soft Drink</b>		<b>Juices</b>	
Coke, Coke Zero, Diet Coke, Fanta, Lemonade, Solo	3.00	Apple, Orange, Pineapple	3.00
<b>Lassi</b>	5.00	<b>Wine</b>	15.00
Plain, Mango		Red, White	
<b>Mineral Water</b>	5.00	<b>Corona</b>	5.00
<b>Kingfisher ( 6 Pack )</b>	25.00	<b>Cobra ( 6 pack )</b>	28.00