

SINCE 1984



**M A N J I T S**  
W H A R F

Welcome to a culinary journey across the flavours of India. We present to you; traditional Indian recipes, tweaked to reflect the evolution of our cuisine over time.

Each dish has been carefully designed and prepared by our family's chef de cuisine Varun Gujral to delight your taste buds and redefine the way Indian food is perceived.

As pioneers of Indian cuisine, and with the goal to maintain the integrity of our fine food, we take careful pride in the preparation and presentation of your entirely fresh meal. If on this visit to us, you have limited time, please let our waitstaff know and we can advise the best dishes to oblige your schedule.

We look forward to taking you on this journey.

A stylized, handwritten signature in black ink, appearing to read 'Manjit S. Gujral'. The signature is fluid and cursive, with a long, sweeping underline that extends to the right.

*Manjit S. Gujral*

# LUNCH BANQUETS

Lunch banquets recommended for parties of two or more.  
Parties of 10 and above are asked to order from this page only.

## EXPRESS LUNCH

### SERVED TOGETHER

Dil Bhar Tikki

Chicken Madras or Butter Chicken

Chef's choice Vegetarian Curry • Dal of the Day

Naan • Rice

**29.90 per person**

*Only available over lunch, Monday to Friday*

*Served together to the centre of the table*

## CORPORATE LUNCH

Pappadums and Raita

### PLATTERED ENTRÉE

Micro Samosa • Chicken Malai Tikka

### MAIN

Butter Chicken • Bakra Roganjosh

Dal of the Day • Naan or Roti • Rice

### BEVERAGE

Glass of Red or White wine

**44.90 per person**

*Only available over lunch, Monday to Friday*

Dishes listed on the above banquets will be served to the middle of your table for all guests to share.

Vegetarian substitutes are available for all banquets.

Other changes to these menus can be made at the discretion of the restaurant and may be an additional charge

Banquets are available to the entire table only

Please advise us of all dietary requirements prior to your order.

We will do our best to accommodate requests, although this cannot be guaranteed.

# DINNER BANQUETS

Dinner banquets recommended for parties of four or more.  
Parties of 10 and above are asked to order from this page only.

## MANJIT BANQUET

A collection of our signature dishes for you to enjoy

Pappadums and Raita

### PLATTERED ENTRÉE

Chicken Malai Tikka • Fish Amritsari • Dil Bhar Tikki

### MAIN

Butter Chicken • Bakra Rogan Josh • Baigan Tak-a-tak  
Naan • Rice

**59.90 per person**

*Dessert can be added for 11.90 per person*

## MAHARAJA BANQUET

A royal treat fit for a King and Queen

Gol Gol Gappa • Pappadums and Flavoured Chakra

### PLATTERED ENTRÉE

Bharrah Kebab • Kashmiri Chicken  
Fish Amritsari • Kabhi Khushi Kabhi Khumb

### MAIN

Butter Chicken • Bakra Rogan Josh • Baingan Tak-a-tak  
Jhinga Malabari Prawn • Dal • Naan • Rice

### DESSERT

Mango Pistachio Kulfi

**74.90 per person**

Dishes listed on the above banquets will be served to the  
middle of your table for all guests to share.

Vegetarian substitutes are available for all banquets.

Other changes to these menus can be made at the discretion  
of the restaurant and may be an additional charge  
Banquets are available to the entire table only

Please advise us of all dietary requirements prior to your order.

We will do our best to accommodate requests,  
although this cannot be guaranteed.

## ENTRÉE MEAT & SEAFOOD

**Lamb Seekh Rampuri** 16.9

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.

**Bharrah Kebab** *SIGNATURE DISH* 21.9

Tender rack of baby lamb cutlets marinated in spices & aromates, skewered & broiled in Tandoor.

**Kashmiri Chicken** 18.9

Free-range Organic chicken tenderloin marinated with spices and chickpea flour, cooked in the Tandoor oven. Finished with fresh zesty lemon and sweet pea puree.

**Chicken Malai Tikka** 18.9

Boneless spring chicken fillet marinated overnight & cooked in a Tandoor.

**Fish Amritsari** 18.9

Market fish fillets marinated with garlic, ginger, red chilli, tamarind and coriander coated in chickpea batter and deep fried until crisp

**Tandoori Fish Malai** *SIGNATURE DISH* 20.9

White Fish Fillet marinated in Indian spices roasted on the tandoori oven with a blend of the 4 signature sauces of India

**Masala Prawns Pakora Bites** 22.9

Shrimps battered with chickpea batter, served with dried chilli and curry leaves

**Crab Uttapam** *SIGNATURE DISH* 23.9

Rice and lentil pancakes, topped with blue swimmer crab, sprinkled with fresh green chilli, coriander, ginger, and crunchy yellow split pea

**Entrée Platter** *MUST HAVE!* 21.9pp

Fish Amritsari • Kashmiri Chicken

Lamb Bharrah Kebab • Kabhi Khushi Kabhi Khumb

*Minimum two people*

## ENTRÉE VEGETARIAN

**Gol Gol Gappa** 3.5

*Price per piece*

A contemporary twist on a classic street food delight.  
Crisp pastry filled with spiced chickpea and potato,  
served with tamarind and chaat masala

**Vegetable Samosa** 15.9

Handmade, deep fried Punjabi short-crust pastry filled  
with potatoes and aromatic spices

**Dil Bhar Tikki** 16.9

Potato dumplings filled with spices, lentils, beetroot  
powder and sweet and sour green chilli chutney.

**Tandoori Gobi** 15.9

A spicy Indian baked/grilled dish with cauliflower  
flowerettes marinated and roasted in a mixture of yogurt  
and some aromatic, exotic Indian tandoori spices.

**Kabhi Khushi Kabhi Khumb** *SIGNATURE DISH* 18.9

Grilled whole organic mushrooms filled with paneer and  
cottage cheese, spiced corn and water chestnut

**Zivu Paneer Tikka** 18.9

24 hour marinated cottage cheese smoke-roasted with  
onion, capsicum and tomato, finished with fresh coriander  
and activated charcoal

**Pyaj ka Phool** *SIGNATURE DISH* 17.9

Our take on the classic onion bhaji. Gladalan brown Pyaj  
from Lockyer Valley, Queensland richly coated in a spiced  
chickpea flour and deep fried to golden perfection

**Stuffed Idli** 16.9

Traditional South Indian steamed rice cakes, filled with  
vegetables, served with tomato rasam and coconut  
chutney

**Vegetarian Entrée Platter** *MUST HAVE!* 21.9pp

Vegetable Samosa • Kabhi Khushi Kabhi Khumb  
Tandoori Gobi • Zivu Paneer Tikka

*Minimum two people*

## MAINS FROM THE CURRY KITCHEN

**Madras Curry** 27.9

A spicy curry dating back to the times of the British Raj originating from the southern Indian city of Madras. Made with rich tomato, onion, fenugreek and garlic.

*Protein: Chicken, Lamb or Beef*

**Korma 'Zaffar Shahi'** 28.9

A king's favourite, known throughout India. A bowl full of highly flavoured, creamy textured, best known, boneless lamb or chicken curry.

*Protein: Chicken, Lamb or Beef*

**Ghosht Saagwala** 29.9

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

*Protein: Chicken, Lamb or Beef*

**Vindaloo** 32.9

A Portuguese-inspired dish. The meat is rested in malt vinegar and garlic. Cooked with pepper, cinnamon, limes and fresh red chillies. Traditionally served very hot.

*Protein: Chicken, Lamb or Beef Cheek*

**Beef Cheek Phall** 36.9

*CHEF FAVOURITE*

A British-Asian curry originating in the British-Bangladeshi-owned curry houses of Birmingham and known as the hottest curry of all. Chilli peppers, tomatoes and ginger rested in malt vinegar. *20 minute preparation time needed*

**Bakra Rogan Josh** 30.9

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.

**Mum's Goat Curry** 30.9

*SIGNATURE DISH*

Tender goat piece cooked in a traditional roadside style gravy of browned onion, ginger, garlic, black cardamom and cassia bark.

**Lamb Shoulder Anarkali** 45.9

*SIGNATURE DISH*

Slow cooked lamb shoulder cooked in its own stock topped with North Indian aromatic spices finished with mint caramelised onion and lemon. *20 minute preparation required*

## MAINS FROM THE CURRY KITCHEN

- Butter Chicken** *SIGNATURE DISH* 31.9  
A chicken delicacy half cooked the Tandoori way, the other half finished the curry way; a creamy tomato flavoured curry with a touch of pepper for a delicate palate.
- Chicken Tikka Masala** 28.9  
A traditional Indian-British favourite, smoky chicken tikka pieces topped with fresh onions, capsicum and tomatoes finished with lemon juice and coriander
- Tandoori Adrak Ka Choosa** *SIGNATURE DISH* 33.9  
Full free-range tandoori chicken smoked with cardamom, clove, ginger and bay leaves; served with mint yoghurt.
- Dum Ki Biryani** *SIGNATURE DISH* 42.9  
A specialty from the Mughal days. Fragrant basmati rice, pressure cooked in stock with tender chicken thigh fillet, saffron, sultanas and nuts. *30 minute preparation required*

## MAINS SEAFOOD

- Jhinga Malabari Prawn** 34.9  
Tiger Prawns lightly sautéed and finished with a creamy coconut reduction spiced with carom seeds, capsicum, and fresh lime.
- Machli Tamatar Wali** 30.9  
Line caught NZ Ling fish with a sauce of fresh tomatoes, garlic, coriander and finished with garam masala
- Kochin Bug Curry** *SIGNATURE DISH* 38.9  
Fresh Balmain Bugs cooked in a classic south Indian cooked in three extractions of coconut milk topped with green chilli and curry leaf

## MAINS FROM THE VEGETABLE GARDEN

<b>Aloo Matar Tamatar</b>	20.9
Peas and potatoes in a very smooth onion & tomato based curry.	
<b>Bombay Aloo Methi</b>	20.9
Potatoes and fenugreek cooked in onions, tomato and garlic sauce.	
<b>Palak Paneer</b>	22.9
The classic dry combination of puree spicy spinach & homemade cheese.	
<b>Paneer Matar</b>	21.9
Home made cottage cheese & peas in curry sauce.	
<b>Shahi Paneer</b>	23.9
A preparation of cheese native to the Indian subcontinent, consisting of a thick gravy of cream, tomatoes and Indian spices	
<b>Malai Kofta</b>	<i>SIGNATURE DISH</i> 26.9
Home-made paneer and mixed vegetable dumplings deep fried & served soaked in a rich tomato and cashew nut curry cream sauce.	
<b>Baingan Tak-a-Tak</b>	<i>SIGNATURE DISH</i> 25.9
Smoke-roasted baby eggplant mashed with onion, tomato and chilli prepared on the traditional "tawa" hotplate	
<b>Bhindi Masala</b>	24.9
Okra seasoned with cumin, coriander and sautéed in a Punjabi Tadka	
<b>Diwani Handi</b>	21.9
Nine seasonal mixed vegetables with poppy seed (khus-khus), cashew, cassia bark, onion and tomatoes almond based curry sauce.	
<b>Dal Khushbudar</b>	17.9
Also known as Yellow Dal. Lentils cooked on a slow fire. Mashed with clarified butter & green coriander & served with shredded ginger.	
<b>Dal Makhani</b>	18.9
Also known as Black Dal. An assortment of three lentils cooked on a slow fire. Mashed with clarified butter & green coriander & served with shredded ginger.	
<b>Vegetable Dum Ki Biryani</b>	<i>SIGNATURE DISH</i> 39.9
A specialty from the Moghul days. Fragrant basmati rice, pressure cooked in stock with seasonal garden vegetables, saffron, sultanas and nuts. <i>30 minute preparation required</i>	

## RICES AND PULAO

<b>Basmati Rice</b> // Plain boiled basmati rice	4.0
<b>Kashmiri Pulao</b> // Fluffy saffron rice with nuts and fruits	5.0
<b>Zeera Rice</b> // Cumin infused rice	5.0

## SALADS AND SIDES

<b>Papadums</b>	5.0
<b>Side Dishes selection of four</b>	12.0
Side Dishes <i>each</i>	4.0
Raita // Mint Sauce // Mango Chutney	
Mixed Pickle // Kachumber	
<b>Garden Salad</b>	6.0
<b>Lacha Pyaz</b>	5.0
Onion ring with mint flavouring and chillis	

## INDIAN BREAD VARIETIES

<b>Naan ( Plain )</b>	5.0
Plain white flour bread	
<b>Naan ( Garlic )</b>	6.0
Flavour of fresh garlic and coriander	
<b>Naan ( Cheese and Garlic )</b>	7.0
Stuffed with cheese and garlic	
<b>Naan ( Keema )</b>	7.0
Stuffed with spiced mince	
<b>Naan ( Makhni )</b>	6.0
Stuffed with butter and lightly garnished	
<b>Naan ( Paneer Kulcha )</b>	7.0
Stuffed with cheese and spices	
<b>Naan ( Kashmiri )</b>	7.0
Stuffed with dried fruit and nuts	
<b>Naan ( Family )</b> <i>SIGNATURE DISH</i>	35.0
Massive plain naan serves 4-6 people	
<b>Veg Paratha</b>	6.0
Stuffed with spiced vegetables	
<b>Tandoori Roti</b>	5.0
Wholemeal bread	

## VISIT OUR OTHER VENUES

### MANJITS BALMAIN

Visit the birthplace of the Manjits empire. Traditional curries are elevated with freshly ground spices and time-tested family recipes, offer a unique, exotic refuge from the daily grind.

**360 Darling Street  
Balmain NSW**

### MANJITS CORRIMAL

No other Indian restaurant outside of Sydney enjoys a more commanding location or expansive interior, with plush treasures from the subcontinent and a large bar exuding class and fun.

**241 Princes Hwy  
Corrimal NSW**

### MANJITS WOLLONGONG

Emulating the experience of the region, this restaurant has discovered the perfect middle ground. Dishes aren't toned down for Western palates and yet something is available for every taste

**52 Crown Street  
Wollongong NSW**

### CONCORD FUNCTION CENTRE

Set within historic bones and inspired by community and celebration, the elegant atmosphere of Concord Function Centre has been charming guests for almost 100 years.

**138-144 Majors Bay Road  
Concord NSW**

## EXPERIENCE THE LEGEND PRIVATELY

### MANJITS HOSPITALITY

After 35 years of events, Manjits Hospitality has remained one of Australia's leading event companies, with the ability to transform events into experiences and unforgettable moments that will inspire, evoke, entertain, and delight.

**WEDDINGS**

**CORPORATE EVENTS**

**BIRTHDAYS**

**BABY CELEBRATIONS**

With a passion for creative vision, we know exactly how the correct styling, theming and entertainment can enhance the ambiance, evoke inspiration and result in the overall success of an event.

From boardroom lunches, to Presidential dinners, to million-dollar weddings, the Manjits Hospitality team has seen it all and understand the importance of nailing the typical, delivering on the creative, paying attention to the details and serving with passion.

Armed with a team of experienced event organisers, our end-to-end, all-encompassing management style garners an extensive list of services and service providers to ensure that anyone who walks through our doors can walk out with their vision not only realised but nurtured and grown into something more than they ever thought possible.

If you enjoyed your dining experience with us today, we'd love to celebrate your next event with you and your loved ones

Manjits cuisine is twice hatted by the AGFG

All our food is Halal and HACCP approved

Contact Manjits Hospitality on 1300 626 548

A 10% surcharge is applied on Sundays and Public Holidays  
All prices include GST • Credit card surcharge applies