



SIDES

- NAAN // PLAIN** 4.50
Plain white flour bread
- NAAN // GARLIC** 5.40
Flavour of fresh garlic and coriander
- NAAN // KEEMA** 6.30
Flavour of fresh garlic and coriander
- NAAN // MAKHNI** 5.40
Bread stuffed with butter and lightly garnished
- NAAN // PANEER KULCHA** 6.30
Stuffed with cheese and spices
- NAAN // KASHMIRI** 6.30
Stuffed with dried fruit and nuts
- NAAN // VEG PARATHA** 5.40
Stuffed with dried fruit and nuts
- TANDOORI ROTI** 4.50
Wholemeal Bread
- FAMILY NAAN** 31.50
Serves four to six people

- PAPADUMS** 4.50
Spiced lentil dough rolled into thin flatbread
- SIDES** 3.60 EACH (OR 10.80 PLATTER)
Chutney / Pickles / Kachumber Salad / Raita
- GARDEN SALAD** 5.40
A fresh mix to accompany any dish
- LACHA PYAZ** 4.50
Onion ring with mint flavouring and chillis
- BASMATI RICE** 3.60
Plain boiled basmati rice
- KASHMIRI PULAO** 4.50
Fluffy saffron rice with nuts and fruits
- ZEERA RICE** 4.50
Cumin infused rice



Exclusively valid during periods of Sydney's lockdown restrictions, when restaurants are unable to host guests at the venue

LOCKDOWN PACKS



COUPLES PACK 35.00
Start your meal with a Dil Bhar Tikki, followed by Shai Panner or Butter Chicken, and enjoy some rice and naan on the side. Perfect for 1-2 people



FAMILY PACK 65.00
A great banquet for 3-4 people. Prepare yourself with a Chicken Malai Tikka and Veg Samosa before starting on Lamb Rogan Josh, Butter Chicken and Dal. Plenty of rice and naan included to accompany the meal.



FAMILY FEAST 85.00
A feast fit for a king, queen, or 5-6 people! An array of entrees including Chicken Malai Tikka, Lamb Seekh Kebab and Veg Samosas; followed by an award winning Butter Chicken, Lamb Rogan Josh, Palak Paneer and Dal. Plenty of rice and naan included to keep up the carbs!



SEAFOOD PACK 90.00
Prepare your palate with a fresh Fish Amritsari and moreish Prawn Pakora. The enjoy a delectable Kochin Bug Curry, Prawn Malabari and Fish Tamatarwali, along with plenty of rice and naan. Worth over \$130



VEGGIE PACK 60.00
Enjoy a great green meal for 2-4, starting with Vegetarian Samosas and Vegetable Pakora Amritsari; followed by a delectable Navrathan Korma, Palak Paneer and Daal. Accompanied by some equally meat-free Naan and Rice!

Prices enclosed are up to 15% off dine in prices. Orders are available for pick up at Manjits Wharf, 10/49 Lime St Sydney. Delivery is available to the local areas this restaurant. See website for more details and delivery areas, or contact 02 9279 3379. This exclusive menu does not apply to any other Manjits restaurant.

ORDER ON 02 9279 3379
OR AT WWW.MANJITS.COM.AU



MANJITS WHARF



ENTREE MEAT VEG

MEAT

SEEKH RAMPURI 15.20

Lamb mince with spices, pressed on a skewer and smoke roasted over charcoal.

BHARRAH KEBAB 19.70

Marinated with the exotic mix of red spices, then flavoured and tenderised with yoghurt, garlic, ginger, and lemon juice.

KASHMIRI CHICKEN 17.00

Free-range Organic chicken tenderloin marinated with a roux of mustard seeds and curry leaves.

MALAI TIKKA 17.00

Boneless spring chicken thigh fillet marinated overnight with hung yoghurt and aromatic spices.

FISH AMRITSARI 17.00

Deep fried fish fillets marinated with garlic, ginger, red chilli, tamarind and coriander.

FISH MALAI 18.80

White Fish Fillet marinated in Indian spices roasted on the tandoori oven with a blend of four signature Indian spices.

PRAWN PAKORA 20.60

Sri Lankan style shrimp battered and fried.

VEGETABLE

VEG SAMOSA 14.30

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

DIL BHAR TIKKI 15.20

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

TANDOORI GOBI 14.30

Florets of Cauliflower marinated and roasted in the Tandoor served on top of pea puree.

KABHI KHUSHI

KABHI KHUMB 17.00

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

ZIVU PANEER

TIKKA 17.00

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

STUFFED IDLI 15.20

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

MADRAS CURRY 25.10

A spicy curry, made with rich tomato, onion, fenugreek and garlic served med-hot.

KORMA

'ZAFFAR SHAHI' 26.00

A bowl full of highly flavoured, creamy textured boneless lamb or chicken curry.

GHOSHT

SAAGWALA 26.90

Meat blended to perfection with fresh green spices from the hill tops of Kashmir

BEEF CHEEK 29.60

This dish is made as a Vindaloo however can also be made into a Phall; a British-Asian curry known as the world's hottest curry.

ROGAN JOSH 27.80

Rich gravy is used to finish the pot roast; garnished with green coriander and cordon of fresh cream.

GOAT CURRY 27.80

Tender goat piece cooked in a traditional roadside style gravy.

BUTTER CHICKEN 28.70

A creamy tomato flavoured curry with a touch of pepper for a delicate palate

TIKKA MASALA 26.00

Smoky chicken tikka pieces topped with fresh onions, capsicum and tomatoes finished with lemon juice and coriander

TANDOORI ADRAK

KA CHOOSA 30.50

Full free-range tandoori chicken smoked with cardamom, clove, ginger and bay leaves; served with mint yoghurt and roasted Papadums

DUM KI BIRYANI 38.60

Fragrant basmati rice, pressure cooked in stock with tender chicken thigh fillet.

MALABARI PRAWN 31.40

Tiger Prawns lightly sautéed and finished with a creamy coconut reduction.

TAMATAR WALI 27.80

NZ Ling fish with a sauce of fresh tomatoes, garlic, coriander and finished with garam masala

BUG CURRY 35.00

Fresh Balmain Bugs cooked in a classic south Indian style with three extractions of coconut topped with fried red chili and curry leaf

ALOO MATAR

TAMATAR 18.80

Peas and potatoes in a very smooth onion & tomato based curry.

BOMBAY

ALOO METHI 18.80

Potatoes and fenugreek cooked in onions, tomato and garlic sauce.

PALAK

PANEER 20.60

The classic dry combination of puree spicy spinach & homemade cheese.

PANEER

MATAR 19.70

Home made cottage cheese and peas in curry sauce.

SHAHI

PANEER 21.50

A preparation of cheese native to the Indian subcontinent, consisting of a thick gravy of cream, tomatoes and Indian spices

MALAI

KOFTA 24.20

Home-made paneer and mixed vegetable dumplings deep fried & served soaked in a rich tomato and cashew nut curry cream sauce.

BAINGAN

TAK-A-TAK 23.30

Smoke-roasted baby eggplant mashed with onion, tomato and chilli prepared on the traditional "tawa" hotplate

BHINDI MASALA 22.40

Okra seasoned with cumin, coriander and sautéed in a Punjabi Tadka with sautéed onion.

DIWANI HANDI 19.70

Nine seasonal mixed vegetables with poppy seed (khus-khus), cashew, cassia bark, onion and tomatoes almond based curry sauce.

DAL KHUSHBUDAR 16.10

Yellow Dal. Lentils cooked on a slow fire. Mashed with clarified butter & green coriander & served with shredded ginger.

DAL MAKHANI 17.00

Black Dal. An assortment of three lentils cooked on a slow fire. Mashed with clarified butter & green coriander & served with shredded ginger.

VEGETABLE

BIRYANI 35.90

A speciality from the Moghul days. Fragrant basmati rice, pressure cooked in stock with seasonal garden vegetables, saffron, sultan-as and nuts.