

SINCE 1984



# MANJITS

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 handwritten signature in black ink, appearing to read 'Manjit S. Gujral', with a long, sweeping flourish extending to the right.

*Manjit S. Gujral*



Vegan  
Friendly  
(please advise us)



Contains  
Wheat



Contains  
Nuts



Jain  
Friendly  
(please advise us)

# LUNCH BANQUETS

Lunch banquets recommended for parties of two or more.  
Groups of 10 guests or more are required to take a Banquet Menu.  
The same menu selection will apply to the whole table and are served  
to the middle of your table for all guests to share.

Only available Monday to Friday over lunch

## EXPRESS LUNCH

34.90pp

*Served together*

Banquet accompanied by Naan and Rice

### **Micro Samosa**



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

choose for the table between:

### **Bakra Roganjosh**

*A popular preparation of lamb from North  
India. Rich gravy is used to finish the pot roast;  
garnished with green coriander and fresh  
ginger*

or

### **Manjits 1950s Butter Chicken**



*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.*

### **Dal of the Day**

Vegetarian substitutes are available for all banquets  
Groups of 10 or more are subject to a 5% gratuity.  
Banquets are dine-in only.

# LUNCH BANQUETS

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Only available Monday to Friday over lunch

## CORPORATE LUNCH

49.90pp

*Served in two courses*

Banquet preceded by Pappadums and Raita  
and accompanied by Naan and Rice

### **Micro Samosa**



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

### **Chicken Tikka**

### **Banjara**



*Boneless spring chicken fillet marinated overnight & cooked in a Tandoor and finished with a cauliflower puree*

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### **Manjits 1950s Butter Chicken**



*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.*

### **Bakra Roganjosh**

*A popular preparation of lamb from North India. Rich gravy is used to finish the pot roast; garnished with green coriander and fresh ginger*

### **Dal of the Day**

Glass of red or white wine, or house beer for each guest

Vegetarian substitutes are available for all banquets  
Groups of 10 or more are subject to a 5% gratuity.  
Banquets are dine-in only.

# DINNER BANQUETS

Lunch banquets recommended for parties of two or more.  
Groups of 10 guests or more are required to take a Banquet Menu.  
The same menu selection will apply to the whole table and are served to the middle of your table for all guests to share.

## MANJITS BANQUET

64.90pp

*Served in two courses*

Banquet preceded by Pappadums and Raita and accompanied by Naan and Rice

**Chicken Tikka Banjara** *Boneless spring chicken fillet marinated overnight & cooked in a Tandoor and finished with a cauliflower puree*



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

**Dil Bhar Tikki** *Potato croquettes filled with spices, lentils, beetroot powder and sweet and sour green chilli chutney.*

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**Manjits 1950s Butter Chicken** *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.*



**Bakra Roganjosh** *A popular preparation of lamb from North India. Rich gravy is used to finish the pot roast; garnished with green coriander and fresh ginger*

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



*Add dessert for 14.90 per person*

Vegetarian substitutes are available for all banquets  
Groups of 10 or more are subject to a 5% gratuity.  
Banquets are dine-in only.

# DINNER BANQUETS

Lunch banquets recommended for parties of two or more.  
Groups of 10 guests or more are required to take a Banquet Menu.  
The same menu selection will apply to the whole table and are served to the middle of your table for all guests to share.

## MAHARAJA BANQUET 79.90pp

*Served in three courses*

Banquet preceded by Gol Gol Gappa, Pappadums and Raita and accompanied by Naan and Rice

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

**Chicken Tikka Banjara** *Boneless spring chicken fillet marinated overnight & cooked in a Tandoor and finished with a cauliflower puree*

**Bengali Fish Malai** *Orange Roughy, with a mustard marinade slow cooked over charcoal, topped with seaweed salad*

**Kabhi Khushi Kabhi Khumb** *Grilled whole organic mushrooms filled with paneer and cottage cheese, spiced corn and water chestnuts*

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**Manjits 1950s Butter Chicken** *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.*

**Bakra Rogan Josh** *A popular preparation of lamb from North India. Rich gravy is used to finish the pot roast; garnished with green coriander and fresh ginger*

**Malibu Prawn Malabari** *Tiger Prawns lightly sautéed with Malibu liqueur and finished with a creamy coconut reduction spiced with carom seeds, capsicum, and fresh lime.*

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

**Dal Khushbudar** *Also known as Yellow Dal. Lentils cooked on a slow fire. Emulsified with clarified butter & green coriander & served with shredded ginger.*

## **Ginger & Fig Crème Brulé or Alfonso Mango Lassi Cheesecake**

Vegetarian substitutes are available for all banquets  
Groups of 10 or more are subject to a 5% gratuity.  
Banquets are dine-in only.

# ENTRÉE

## MEAT & SEAFOOD

**Fish Amritsari** 19.9

*Market fish fillets marinated with garlic, ginger, red chilli, tamarind and coriander coated in chickpea batter and deep fried until crisp. 4 pieces.*

**Bengali Fish Malai** 21.9

*Orange Roughy, with a mustard marinade 3 pieces. slow cooked over charcoal, topped with seaweed salad. 3 pieces*

**Prawn Pakora** 🍴 22.9

*Sri Lankan style shrimp battered and fried, served with dried chilli and curry leaves.*

**Bharrah Kebab** 23.9

*Tender rack of baby lamb cutlets marinated in spices & aromates, skewered & broiled in Tandoor. 2 pieces*

**Lamb Seekh Rampuri** 18.9

*A speciality from the kitchens of 'The Maharaja of Rampur'; lamb mince with onions & green spices, pressed on a skewer & smoke roasted over charcoal. 4 pieces.*

**Kashmiri Chicken** 19.9

*Corn-fed Organic chicken tenderloin marinated with spices and chickpea flour, cooked in the Tandoor oven. Finished with fresh zesty lemon and sweet pea puree. 4 pieces.*

**Chicken Tikka Banjara** 🍴 19.9

*Boneless spring chicken fillet marinated overnight & cooked in a Tandoor and finished with a cauliflower puree. 3 pieces.*

# ENTRÉE

## VEGETARIAN

**Gol Gol Gappa** (V) (N) (S) 14.9

*A contemporary twist on a classic street food delight. Crisp pastry filled with spiced chickpea and potato, served with tamarind and chaat masala. 4 pieces.*

**Micro Samosa** (V) (N) (S) 15.9

*Handmade, deep-fried Punjabi short-crust pastry filled with potatoes and aromatic spices. 5 pieces.*

**Dil Bhar Tikki** 17.9

*Potato croquettes filled with spices, lentils, beetroot powder and sweet and sour green chilli chutney. 4 pieces*

**Honey Gobi** (V) (S) 17.9

*Florets of cauliflower roughly chopped and tossed in a honey, chilli and spring onion sauce. 6 pieces.*

**Kabhi Khushi Kabhi Khumb** (S) 19.9

*Grilled whole organic mushrooms filled with paneer and cottage cheese, spiced corn and water chestnuts, topped truffle mayonnaise and saffron chilli. 3 pieces.*

**Pudina Paneer Tikka** (S) 19.9

*Fresh mint-marinated cottage cheese smoke-roasted with onion, capsicum, tomato and pineapple, finished with activated charcoal. 3 pieces.*

**Pyaj ka Phool** (V) 18.9

*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.*

**Ghanna Ki Chaap** (V) (N) (S) 19.9

*Homemade soy 'meat' skewered on sugarcane with Manjit's secret spices, roasted in the tandoor and served with a tomato chutney. 3 pieces.*

**Assam Ki Momo** (V) (N) 19.9

*Steamed dumpling made of a beetroot dough with a root vegetable filling from the Bodo tribe of Assam. 4 pieces*

# MAINS

## FROM THE CURRY KITCHEN

**Tandoori Adrak Ka Choosa** 44.9

*Full free-range tandoori chicken smoked with cardamom, clove, ginger and bay leaves; served with mint yoghurt. 35 minutes preparation time required.*

**Chicken Tikka Masala** 30.9

*A traditional Indian-British favourite, smoky chicken tikka pieces topped with fresh onions, capsicum and tomatoes finished with lemon juice and coriander*

**Manjits 1950s Butter Chicken** 🍷 33.9

*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*

**Madras Curry | Chicken** 30.9

*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.*

**Ghosht Saagwala | Chicken** 31.9

*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*

**Goan Vindaloo | Beef Cheek** 35.9

*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.*

**Dhaba Goat Curry** 32.9

*Tender mutton piece cooked in a traditional roadside style gravy of browned onion, ginger, garlic, black cardamom and cassia bark, served on the bone.*

**Korma 'Zaffar Shahi' | Lamb** 🍷 31.9

*A king's favourite, known throughout India. A bowl full of highly flavoured, creamy textured, lamb curry, topped with bone marrow butter.*

**Bakra Roganjosh | Lamb** 31.9

*A popular preparation of lamb from North India. Rich gravy is used to finish the pot roast; garnished with green coriander and fresh ginger*

**Anarkali Raan | Lamb Shoulder** 49.9

*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 time required*



## MAINS

### SEAFOOD

**Malibu Prawn Malabari** 36.9

*Tiger Prawns lightly sautéed with Malibu liqueur and finished with a creamy coconut reduction spiced with carom seeds, capsicum, and fresh lime.*

**Machli Tamatar Wali** 34.9

*Line caught wild NZ Ling with a sauce of fresh tomatoes, garlic, coriander and finished with garam masala*

**Kochin Bug Curry** 41.9

*Fresh Balmain Bugs cooked in a classic south Indian cooked in three extractions of coconut milk topped with green chilli and curry leaf*

## MAINS

### BIRYANI

**Bamboo Dum Ki Biryani** 44.9

*A specialty from the Mughal days. Fragrant basmati rice, pressure cooked in its own stock with tender chicken thigh fillet, saffron, rose water and fresh mint. 30 minute preparation required*

*Available in Chicken or Vegetable*

# MAINS

FROM THE VEGETABLE GARDEN *Vegan options available*

**Shahi Paneer** 🌱 25.9

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

**Palak Paneer** 🌱 23.9

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

**Paneer Tikka Masala** 23.9

*Marinated paneer, cooked in the tandoori oven and finished with a peppery dry gravy with capsicum, onion, tomatoes and topped with ginger.*

**Himalayan Malai Kofta** 🌱 🌱 🌱 28.9

*Mixed vegetable dumplings, deep fried & served soaked in a rich and aromatic tomato and cashew nut curry and finished with a cordon of cream*

**Baingan Tak-a-Tak** 🌱 24.9

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

**Kerala Kathal Sabji** 🌱 🌱 25.9

*Green Jackfruit, slowly sautéed with onions, mustard seeds, curry leaves, tomatoes, beans & water chestnuts, cooked in coconut oil.*

**Diwani Handi** 🌱 🌱 24.9

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

**Bombay Aloo Methi** 🌱 🌱 22.9

*Tasmanian Chatt potatoes simmered in a saffron and vegetable stock, finished with fresh fenugreek leaves and tossed with onions, tomato and garlic.*

**Rajasthani Kadhi Pakora** 24.9

*Vegetable fritters, in a yogurt and chickpea flour gravy, slow cooked for 12 hours*

**Dal Khushbudar** 🌱 🌱 17.9

*Also known as Yellow Dal. Lentils cooked on a slow fire. Emulsified with clarified butter & green coriander & served with shredded ginger.*

**Dal Bukhara** 19.9

*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.*

## RICES AND PULAO

<b>Basmati Rice</b> // Plain boiled basmati rice	4.9
<b>Kashmiri Pulao</b> // Fluffy saffron rice with nuts and fruits	5.5
<b>Zeera Rice</b> // Cumin infused rice	5.5

## SALADS AND SIDES

<b>Papadums</b>	5.0
<b>Side Dishes selection of four</b>	14.0
<b>Side Dishes each</b>	4.0
Raita // Mint Sauce // Mango Chutney Mixed Pickle // Kachumber	
<b>Garden Salad</b>	15.0
<b>Lacha Pyaz</b>	9.0
Spanish onion rings with mint chutney and chillis	

## INDIAN BREAD VARIETIES

<b>Naan ( Plain )</b>	5.9
Plain white flour bread	
<b>Naan ( Garlic )</b>	6.9
Flavour of fresh garlic and coriander	
<b>Naan ( Cheese and Garlic )</b>	7.9
Stuffed with cheese and garlic	
<b>Naan ( Keema )</b>	8.9
Stuffed with spiced mince	
<b>Naan ( Makhni )</b>	7.9
Stuffed with butter and lightly garnished	
<b>Naan ( Paneer Kulcha )</b>	7.9
Stuffed with cheese and spices	
<b>Naan ( Kashmiri )</b>	7.9
Stuffed with dried fruit and nuts	
<b>Naan ( Family )</b>	39.9
Massive plain naan serves 4-6 people	
<b>Veg Paratha</b>	6.9
Stuffed with spiced vegetables	
<b>Tandoori Roti</b>	5.9
Wholemeal bread	
<b>Lachha Paratha</b>	6.9
Wholemeal bread	

# EXPERIENCE THE LEGEND PRIVATELY

## CONCORD FUNCTION CENTRE

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## MANJITS HOSPITALITY

After four decades of events, Manjits Hospitality has remained one of Australia's leading event companies, with the ability to transform events into moments & unforgettable experiences 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 three-times hatted by the AGFG

All our food is Halal and HACCP approved

10% surcharge is applied on Sundays and Public Holidays

All prices include GST • Credit card surcharge applies

Minimum spend of \$35pp politely required. No split bills.