

SINCE 1984



MANJITS

W H A R F
Special Menu

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.

Manjit S. Gujral

Vivid BANQUET

99 per person

Banquet preceded by a glass of sparkling, red, or white per adult, with Gol Gol Gappa, Pappadums and Raita. Your banquet will be accompanied by Naan and Rice

ENTREE

Lamb Luminaries

Tender rack of baby lamb cutlets, marinated in a constellation of spices & aromates, broiled to perfection in our Tandoor.

Twilight Tikka

Boneless spring chicken fillet, marinated overnight and cooked in a Tandoor, finished with a smooth cauliflower puree, like a twilight sky

Neon Seas

Orange Roughy, with a mustard marinade slow cooked over charcoal, topped with a vibrant seaweed salad and glowing yuzu caviar

Glowing Grove

Grilled whole organic mushrooms filled with paneer and cottage cheese, spiced corn and water chestnuts, a glowing tribute to the earth's bounty.

MAIN

Radiant Reminiscence

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, a radiant reminder of the past.

Lamb Luminary

A popular preparation of lamb from North India. Rich gravy is used to finish the pot roast; garnished with green coriander and fresh ginger, a dish that shines with tradition.

Prawn Prism

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

Eggplant Eclipse

Smoke-roasted baby eggplant mashed with onion, tomato and chilli prepared on the traditional "tawa" hotplate, an eclipse of smoky flavours.

Dal Dawn

Also known as Yellow Dal. Lentils cooked on a slow fire. Emulsified with clarified butter & green coriander & served with shredded ginger, a dawn of comforting flavours.

DESSERT

Mango Mirage

Greek yoghurt infused with alphonso mango, cardamon on a layer of besan laddoo crumble. Served with yoghurt ice cream, a mirage of sweet delights.

The same menu will apply to the whole table and is served to the middle of your table for all guests to share. Vegetarian substitutes are available.

Groups of 10 or more are subject to a 5% gratuity

ENTRÉE

MEAT & SEAFOOD

Bengali Fish Malai 23.9

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

Prawn Pakora 24.9

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

Bharrah Kebab 25.9

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

Chicken Tikka Banjara 21.9

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

ENTRÉE

VEGETARIAN

Gol Gol Gappa 16.5

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 17.5

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

Dil Bhar Tikki 19.9

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

Honey Gobi 19.5

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

Pudina Paneer Tikka 21.9

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

Ghanna Ki Chaap 21.9

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

MAINS

FROM THE CURRY KITCHEN

Chicken Tikka Masala 33.9

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 37.5

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 33.9

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.

Dhaba Goat Curry 35.9

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 34.9

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

Bakra Rogan Josh | Lamb 34.9

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

MAINS

SEAFOOD

Malibu Prawn Malabari 40.5

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

Kochin Bug Curry 45.9

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 49.5

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 28.5

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

Palak Paneer 26.5

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

Paneer Tikka Masala 26.5

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 31.9

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 27.5

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

Diwani Handi 27.5

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

Bombay Aloo Methi 27.5

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 27.5

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

Dal Khushbudar 19.9

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

Dal Bukhara 21.9

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

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| Basmati Rice // <i>Plain boiled basmati rice</i> | 5.5 |
| Kashmiri Pulao // <i>Fluffy saffron rice with nuts and fruits</i> | 5.9 |
| Zeera Rice // <i>Cumin infused rice</i> | 5.9 |

SALADS AND SIDES

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| Papadums | 5.5 |
| Side Dishes selection of four | 15.5 |
| Side Dishes each | 4.5 |
| Raita // Mint Sauce // Mango Chutney Mixed Pickle // Kachumber | |
| Garden Salad | 16.5 |
| Lacha Pyaz | 9.9 |
| <i>Spanish onion rings with mint chutney and chillis</i> | |

INDIAN BREAD VARIETIES

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| Naan (Plain) | 6.5 |
| <i>Plain white flour bread</i> | |
| Naan (Garlic) | 7.5 |
| <i>Flavour of fresh garlic and coriander</i> | |
| Naan (Cheese and Garlic) | 8.5 |
| <i>Stuffed with cheese and garlic</i> | |
| Naan (Makhni) | 8.5 |
| <i>Stuffed with butter and lightly garnished</i> | |
| Tandoori Roti | 6.5 |
| <i>Wholemeal bread</i> | |
| Lachha Paratha | 7.5 |
| <i>Wholemeal bread</i> | |

EXPERIENCE THE LEGEND PRIVATELY

CONCORD FUNCTION CENTRE

&

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.