



# LUNCH BANQUETS

**Micro Samosa**

V • W • J

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

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

N

*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 Khushbudar**

V • J

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

**Banquet Terms**

- The Express Banquet is served together, accompanied by Naan and Rice
- The same menu selection will apply to the whole table and is served to the middle of your table for all guests to share.
- **Groups of 10 or more are required to take a banquet** and are subject to a 5% gratuity
- Vegetarian substitutes are available for all banquets. For parties of four or more, with both vegetarian and non-vegetarian diners, a minimum of two guests must opt for a vegetarian banquet of equal value to a non-vegetarian banquet. Single vegetarian diners are welcome to order individual a la carte items.
- Any changes to banquets must be requested with prior notice and will be at the discretion of the chef
- Lunch Banquets are available Monday to Friday lunch, for dine-in only

---

*Banquet is preceded by Pappadums and Raita*

---

**Micro Samosa**

V • W • J

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

**Chicken Tikka****Banjara** N

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

**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.*

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

N

*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 Bukhara**

*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.*

---

**Glass of red or  
white wine or  
house beer**

*Personal selection for each guest*

## Banquet Terms

- The Corporate Banquet is served in two courses, accompanied by Naan and Rice
- The same menu selection will apply to the whole table and is served to the middle of your table for all guests to share.
- **Groups of 10 or more are required to take a banquet** and are subject to a 5% gratuity
- Vegetarian substitutes are available for all banquets. For parties of four or more, with both vegetarian and non-vegetarian diners, a minimum of two guests must opt for a vegetarian banquet of equal value to a non-vegetarian banquet. Single vegetarian diners are welcome to order individual a la carte items.
- Any changes to banquets must be requested with prior notice and will be at the discretion of the chef
- Lunch Banquets are available Monday to Friday lunch, for dine-in only





# DINNER BANQUETS

Wheat • Nuts • Jain • Vegan

Surcharges apply on Sundays (10%) and Public Holidays (15%) • \$30pp min spend politely requested

*Banquet is preceded by Pappadums and Raita*

**Chicken Tikka** *Boneless spring chicken fillet marinated overnight & cooked in a*  
**Banjara** <sup>N</sup> *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.*

**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.*

**Manjits 1950s** *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.*  
<sup>N</sup>

**Palak Paneer** *The classic dry combination of puree spicy spinach &  
 homemade cheese.*  
<sup>J</sup>

**Dessert** *Personal selection from our menu for each guest* +14.90pp

#### Banquet Terms

- The Manjits Banquet is served in two courses, accompanied by Naan and Rice
- The same menu selection will apply to the whole table and is served to the middle of your table for all guests to share.
- **Groups of 10 or more are required to take a banquet** and are subject to a 5% gratuity
- Vegetarian substitutes are available for all banquets. For parties of four or more, with both vegetarian and non-vegetarian diners, a minimum of two guests must opt for a vegetarian banquet of equal value to a non-vegetarian banquet. Single vegetarian diners are welcome to order individual a la carte items.
- Any changes to banquets must be requested with prior notice and will be at the discretion of the chef
- Dinner Banquets are available anytime

*Banquet is preceded by **Gol Gol Gappa and Pappadums and Raita***

---

**Chicken Tikka** *Boneless spring chicken fillet marinated overnight & cooked in a Tandoor*  
**Banjara** <sup>N</sup> *and finished with a cauliflower puree.*

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

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

**Kabhi Khushi** *Grilled whole organic mushrooms filled with paneer and cottage cheese,*  
**Kabhi Khumb** <sup>J</sup> *spiced corn and water chestnuts.*

---

**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.*

**Manjits 1950s** *A chicken delicacy half cooked the Tandoori way, the other half finished*  
**Butter Chicken** *the curry way. A creamy tomato flavoured curry with a touch of pepper for*  
<sup>N</sup> *a delicate palate.*

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

**Baigan Tak-** *Smoke-roasted baby eggplant mashed with onion, tomato and chilli*  
**a-Tak** <sup>V</sup> *prepared on the traditional "tawa" hotplate.*

**Dal Khushbudar** *Also known as Yellow Dal. Lentils cooked on a slow fire. Emulsified with*  
<sup>V • J</sup> *clarified butter & green coriander & served with shredded ginger.*

---

**Dessert** *Ginger & Fig Crème Brulé or Mango Pistachio Kulfi*

- The Maharaja Banquet is served in three courses, accompanied by Naan and Rice
- **Groups of 10 or more are required to take a banquet** and are subject to a 5% gratuity
- Terms of the Manjits Banquet also apply on this page
- Vegetarian substitutes are available for all banquets. For parties of four or more, with both vegetarian and non-vegetarian diners, a minimum of two guests must opt for a vegetarian banquet of equal value to a non-vegetarian banquet. Single vegetarian diners are welcome to order individual a la carte items.

**Wheat • Nuts • Jain • Vegan**

Surcharges apply on Sundays (10%) and Public Holidays (15%) • \$30pp min spend politely requested







# A LA CARTE

Wheat • Nuts • Jain • Vegan

Surcharges apply on Sundays (10%) and Public Holidays (15%) • \$30pp min spend politely requested

<b>Fish Amritsari</b>	<i>Market fish fillets marinated with garlic, ginger, red chilli, tamarind and coriander coated in chickpea batter and deep fried until crisp. 4 pieces.</i>	20.9
<b>Bengali Fish Malai</b>	<i>Orange Roughy, with a mustard marinade 3 pieces. slow cooked over charcoal, topped with seaweed salad. 3 pieces</i>	22.9
<b>Prawn Pakora</b> W	<i>Sri Lankan style shrimp battered and fried, served with dried chilli and curry leaves.</i>	23.9
<b>Tilli Prawn</b> N	<i>Shelled QLD Tiger Prawns, sautéed with black pepper, garlic, rustic Indian brandy and sesame seeds.</i>	22.9
<b>Bharrah Kebab</b>	<i>Tender rack of baby lamb cutlets marinated in spices &amp; aromates, skewered &amp; broiled in Tandoor. 2 pieces</i>	25.9
<b>Galawati Kebab</b>	<i>A tender, spice-infused kebab nestled in a buttery brioche bun, delivering a symphony of flavours and textures in every bite.</i>	19.9
<b>Kashmiri Chicken</b>	<i>Corn-fed Organic chicken tenderloin marinated with spices and chickpea flour, cooked in the Tandoor oven. Finished with fresh zesty lemon and sweet corn salsa. 4 pieces.</i>	20.9
<b>Chicken Tikka</b> <b>Banjara</b> N	<i>Boneless spring chicken fillet marinated overnight &amp; cooked in a Tandoor and finished with a cauliflower puree. 3 pieces.</i>	20.9

<b>Gol Gol Gappa</b> V • W • J	<i>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.</i>	14.9
<b>Micro Samosa</b> V • W • J	<i>Handmade, deep-fried Punjabi short-crust pastry filled with potatoes and aromatic spices. 5 pieces.</i>	15.9
<b>Dil Bhar Tikki</b>	<i>Potato croquettes filled with spices, lentils, beetroot powder and sweet and sour green chilli chutney. 4 pieces.</i>	17.9
<b>Honey Gobi</b> V • J	<i>Florets of cauliflower roughly chopped and tossed in a honey, chilli and spring onion sauce. 6 pieces.</i>	18.9
<b>Kabhi Khushi</b> <b>Kabhi Khumb</b> J	<i>Grilled whole organic mushrooms filled with paneer and cottage cheese, spiced corn and water chestnuts, topped truffle mayonnaise and saffron chilli. 3 pieces.</i>	19.9
<b>Pudina Paneer Tikka</b> J	<i>Fresh mint-marinated cottage cheese smoke roasted with onion, capsicum, tomato and pineapple, finished with activated charcoal. 3 pieces.</i>	20.9
<b>Pyaaj ka Phool</b> V	<i>Our take on the classic onion bhaji. Gladalan brown Pyaaj from Lockyer Valley, Queensland richly coated in a spiced chickpea flour and deep fried to golden perfection.</i>	20.9
<b>Ghanna Ki Chaap</b> V • W • J	<i>Homemade soy 'meat' skewered on sugarcane with Manjit's secret spices, roasted in the tandoor and served with a tomato chutney. 3 pieces.</i>	20.9
<b>Assam Ki Momo</b> V • W	<i>Steamed dumpling made of a beetroot dough with a root vegetable filling from the Bodo tribe of Assam. 4 pieces.</i>	21.9

<b>Tandoori Adrak Ka Choosa</b>	<i>Half or full free-range tandoori smoked Bannockburn chicken smoked with cardamom, clove, ginger and bay leaves; served with mint yoghurt. 40 minutes preparation time required.</i>	28.9/44.9
<b>Chicken Tikka Masala</b>	<i>A traditional Indian-British favourite, smoky chicken tikka pieces topped with fresh onions, capsicum and tomatoes finished with lemon juice and coriander.</i>	31.9
<b>Manjits 1950s Butter Chicken</b> N	<i>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.</i>	35.9
<b>Madras Curry Chicken</b>	<i>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.</i>	31.9
<b>Goan Vindaloo Beef Cheek</b>	<i>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.</i>	37.9
<b>Ghosht Saagwala Goat</b>	<i>Ghosht - an Urdu word for meat. Blended to perfection with Mughlai style, fresh green spices from the hill tops of Kashmir &amp; puree of green leafy spinach.</i>	32.9
<b>Dhaba Curry Goat</b>	<i>Tender mutton piece cooked in a traditional roadside style gravy of browned onion, ginger, garlic, black cardamom and cassia bark, served on the bone.</i>	33.9
<b>Korma 'Zaffar Shahi' Lamb</b> N	<i>A king's favourite, known throughout India. A bowl full of highly flavoured, creamy textured, lamb curry, topped with macadamia nuts.</i>	32.9
<b>Bakra Roganjosh Lamb</b>	<i>A popular preparation of lamb from North India. Rich gravy is used to finish the pot roast; garnished with green coriander and fresh ginger.</i>	32.9

## MAINS FROM THE SEA

---

<b>Malibu Prawn Malabari</b>	<i>Tiger Prawns lightly sautéed with Malibu liqueur and finished with a creamy coconut reduction spiced with carom seeds, capsicum, and fresh lime.</i>	37.9
<b>Machli Tamatar Wali</b>	<i>Line caught wild NZ Ling with a sauce of fresh tomatoes, garlic, coriander and finished with garam masala.</i>	34.9
<b>Kochin Bug Curry</b>	<i>Fresh Balmain Bugs cooked in a classic south Indian cooked in three extractions of coconut milk topped with green chilli and curry leaf.</i>	42.9
<b>Bengali Fish Curry</b>	<i>A Bengali favourite of Australian white fish with ground coconut, onions, tomatoes, fresh curry leaves and mustard seeds</i>	30.9

## MAINS FROM THE FIELD

---

<b>Bamboo Dum Ki Biryani w</b>	<i>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.</i> <i>30-minute preparation required</i>	
	<i>Chicken</i>	45.9
	<i>Vegetable</i>	44.9

<b>Shahi Paneer</b> J	<i>A preparation of cheese native to the Indian subcontinent, consisting of a thick gravy of cream, tomatoes, Indian spices and cashew paste.</i>	26.9
<b>Palak Paneer</b> J	<i>The classic dry combination of puree spicy spinach &amp; homemade cheese, topped with Buffalo mozzarella</i>	28.9
<b>Paneer Tikka Masala</b>	<i>Marinated paneer, cooked in the tandoori oven and finished with a peppery dry gravy with capsicum, onion, tomatoes and topped with ginger.</i>	24.9
<b>Himalayan Malai Kofta</b> N • W • J	<i>Mixed vegetable dumplings, deep fried &amp; served soaked in a rich and aromatic tomato and cashew nut curry and finished with a cordon of cream.</i>	28.9
<b>Baingan Tak-a-Tak</b> v	<i>Smoke-roasted baby eggplant mashed with onion, tomato and chilli prepared on the traditional "tawa" hotplate.</i>	25.9
<b>Bhindi Masala</b> v	<i>Okra seasoned with cumin, coriander and sautéed in a Punjabi Tadka with sautéed onion.</i>	25.9
<b>Diwani Handi</b> V • N	<i>Nine seasonal mixed vegetables with poppy seed (khus-khus), cashew, cassia bark, onion and tomatoes almond based curry sauce.</i>	25.9
<b>Bombay Aloo Methi</b> v • J	<i>Tasmanian Chatt potatoes simmered in a saffron and vegetable stock, finished with fresh fenugreek leaves and tossed with onions, tomato and garlic.</i>	23.9
<b>Rajasthani Kadhi Pakora</b>	<i>Vegetable fritters, in a yogurt and chickpea flour gravy, slow cooked for 12 hours.</i>	25.9
<b>Dal Khushbudar</b> V • J	<i>Also known as Yellow Dal. Lentils cooked on a slow fire. Emulsified with clarified butter &amp; green coriander &amp; served with shredded ginger.</i>	17.9
<b>Dal Bukhara</b>	<i>Also known as Black Dal. An assortment of three lentils cooked on a slow fire. Mashed with clarified butter &amp; green coriander &amp; served with shredded ginger.</i>	19.9

<b>Naan</b> <i>Plain</i>	<i>Plain white flour bread</i>	5.9
<b>Naan</b> <i>Garlic</i>	<i>Flavour of fresh garlic and coriander.</i>	6.9
<b>Naan</b> <i>Cheese &amp; Garlic</i>	<i>Stuffed with cheese and garlic.</i>	7.9
<b>Naan</b> <i>Keema</i>	<i>Stuffed with spiced mince.</i>	8.9
<b>Naan</b> <i>Makhni</i>	<i>Stuffed with butter and lightly garnished.</i>	7.9
<b>Naan</b> <i>Paneer Kulcha</i>	<i>Stuffed with cheese and spices.</i>	7.9
<b>Naan</b> <i>Kashmiri</i>	<i>Stuffed with dried fruit and nuts.</i>	7.9
<b>Family Naan</b>	<i>Massive plain naan serves 4-6 people.</i>	43.9
<b>Veg Paratha</b>	<i>Stuffed with spiced vegetables.</i>	7.9
<b>Tandoori Roti</b>	<i>Wholemeal bread.</i>	5.9
<b>Lachha Paratha</b>	<i>Wholemeal bread layered with ghee</i>	6.9

## SALADS AND SIDES

---

<b>Garden Salad</b>	<i>A fresh assortment of mixed greens and seasonal vegetables</i>	15
<b>Lacha Pyaz</b>	<i>Spanish onion rings with mint chutney and chillis</i>	9
<b>Papadums</b>	<i>Crispy, thin Indian wafers made from urad flour.</i>	5
<b>Side Dishes</b>	<i>Manjits Chakara (includes all four sides below)</i>	14
	<i>Raita</i>	4
	<i>Mint Sauce</i>	4
	<i>Mango Chutney</i>	4
	<i>Mixed Pickle</i>	4

## RICES AND PULAO

---

<b>Basmati Rice</b>	<i>Plain boiled basmati rice.</i>	4.9
<b>Kashmiri Pulao</b>	<i>Fluffy saffron rice with nuts and fruits.</i>	5.9
<b>Zeera Rice</b>	<i>Cumin infused rice.</i>	5.5
<b>Lemon Rice</b>	<i>Sesame, curry leaf, chilli and lemon</i>	6.5