

## DESSERTS

Mango Kulfi.....	\$7.95
Gulab Jamun.....	\$6.95

Three in one serve.

## BREADS (NAANS)

All of our Indian breads are freshly baked to order.

Raja Naan.....	\$9.95
Naan filled with tandoori chicken, cheese, garlic and secret herbs.	
Naan.....	\$5.95
A traditional Indian bread made with plain flour, yoghurt and milk.	
Roti (Can be made vegan upon request) .....	\$5.95
Round Indian bread simply made from wholemeal flour.	
Garlic Naan .....	\$6.95
A touch of garlic added to flavour this bread.	
Garlic & Cheese Naan .....	\$7.95
Soft bread filled with garlic and cheese.	
Onion Kulcha .....	\$6.95
Naan bread filled with chopped onion.	
Peshwari Naan .....	\$6.95
Sweet naan bread filled with nuts and dried fruit.	
Punjabi Naan.....	\$7.95
Chef's Special. Naan bread stuffed with cheese and spinach.	
Masala Kulcha .....	\$6.95
Naan bread filled with lightly spiced potatoes.	
Keema Naan.....	\$6.95
Naan bread stuffed with lightly spiced mince.	
Chilli & Cheese Naan .....	\$7.95
Naan bread filled with cheese and chilli.	
Jaipuri Naan .....	\$7.95
Bread filled with chilli and paneer, with onion.	
Gluten Free Naan .....	\$7.95
Gluten Free Garlic Naan .....	\$8.95

## MEAL DEALS

... the enjoyment is yours, the selection is ours.  
(Any changes to the packages will incur costs)

Home Alone.....	\$34.95
Butter Chicken, 1 Garlic Naan, 1 rice, raita, 4 Papadum. <b>SAVE \$4.85</b>	
Special Cosy Nest .....	\$62.95
1 Chicken Tikka Masala, 1 Beef Korma, 1 Garlic Naan, 1 Punjabi Naan, 1 Raita, 4 Papadum, 2 Rice. <b>SAVE \$8.75</b>	
Threesome Party .....	\$91.95
1 Butter Chicken, 1 Lamb Korma, 1 Beef Bhoona, 1 Garlic Naan, 1 Plain Naan, 1 Punjabi Naan, Pappadums, 1 Raita, 1 Sweet Chutney, 3 Rice. <b>SAVE \$12.60</b>	
 Relay Team .....	\$115.95
1 Chicken Tikka Masala, 1 Lamb Korma, 1 Beef Madras, 1 Butter chicken 1 Garlic naan, 1 Punjabi naan, 1 Plain naan, 1 Raja naan, 1 Raita, 1 Sweet Chutney, 4 Papadum, 4 Rice. <b>SAVE \$22.50</b>	

## ACCOMPANIMENTS

Yoghurt and Cucumber Raita.....	\$4.95
Tomato and Onion Salad.....	\$4.95
Hot Mix Pickle.....	\$2.95
Lime Pickle.....	\$2.95
Sweet Chutney.....	\$2.95
Mint Sauce .....	\$1.95

## RICE DISHES

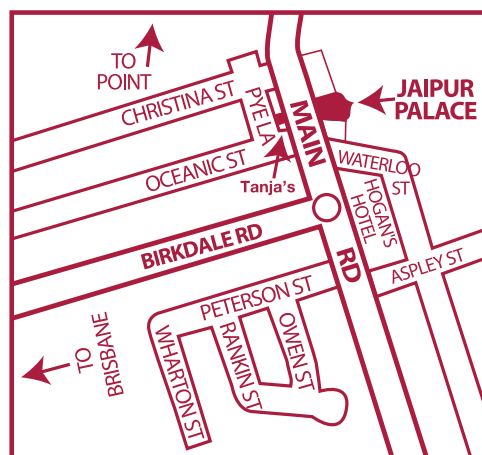
GF - DF COCONUT RICE - Regular .....	\$3.95
GF - DF COCONUT RICE - Large .....	\$4.95
GF - DF EXTRA SAFFRON RICE .....	\$2.95

## DRINKS

1.25 Litre Bottles.....	\$4.50
Coke, Coke Zero, Lemon Lime and Bitters, Lemonade.	
Cans 375mL .....	\$3.00
Coke, Coke Zero, Lemonade, Lemon Squash.	
Ginger Beer.....	\$3.50
Sweet Lassi.....	\$4.95
Mango Lassi.....	\$5.95

At Jaipur Palace, we provide a comprehensive array of dishes from all over India. Each dish is individually prepared to suit your taste and you have a choice of **MILD, MEDIUM, HOT or INDIAN HOT.**

We use only Cholesterol Free pure vegetable oil.  
Our meals are free of MSG, artificial colour flavours,  
preservatives and all curries are gluten free.



DINE-IN  
TAKE AWAY



CELEBRATING  
27 YEARS  
EST. 1998

# Jaipur Palace Indian Restaurant

## EXCELLENT INDIAN CUISINE

Shop 3, 379 Main Road  
Wellington Point  
Opposite Tanja's

**OPEN 7 NIGHTS**  
**from 4:00pm**

Superior service and  
value for money guaranteed!

*Only the freshest ingredients used!*

We cater for all dietary requirements including GF, DF and vegan

**Having a Special Event at your  
home or venue? We can cater for you!**

For over **27** years Jaipur Palace  
Indian Restaurant has offered  
unbeatable Indian Cuisine.

As other restaurants come and go,  
Jaipur Palace remains steadfast, delivering  
consistently high quality food.

If you haven't experienced Jaipur Palace,  
drop in and let our menu seduce you. You  
will be pleasantly surprised.

**TAKE AWAY**

Ph: 3822 4044



LIKE US ON FACEBOOK  
FOR **HOT DEALS**

ALL CURRIES CAN BE MILD, MEDIUM, HOT OR INDIAN HOT.

COMPLIMENTARY RICE WITH EVERY CURRY.

GF = Gluten Free    DF = Dairy Free    V = Vegan

FRIED STARTERS

- GF - V   **Onion Bhaji Pakora** *(4 per serve)* ..... **\$9.95**  
*Sliced onion and spinach fritter dipped in chick pea batter with spices and gently fried to a golden brown colour. Served with sweet chilli sauce.*
- DF - V   **Vegetable Samosa** *(2 per serve)*..... **\$7.95**  
*Spiced potatoes with peas, onion and fresh coriander filled into a home made pastry and deep fried.*
- Keema Samosa** *(2 per serve)*..... **\$7.95**  
*Spiced mince meat seasoned with fresh herbs and spices filled into a home-made pastry and deep fried.*
- GF **Machi Pakora** ..... **\$11.95**  
*Pieces of fish coated in chick pea batter flavoured with mint, lemon and lightly spiced and deep fried.*
- Chicken Pakora** ..... **\$11.95**  
*Marinated chicken pieces coated in a spiced batter and deep fried. Served with mint sauce.*
- GF **Chilli Prawn Goa** ..... **\$9.95**  
*Prawns sauteed and simmered in a rich and creamy tomato sauce with a hint of sweet chilli.*
- GF - DF - V **Papadums** *(4 per serve)* ..... **\$3.95**
- GF **Papadum Platter**..... **\$8.95**  
*4 papadums served with three accompaniments (tomato & onion salad, mango chutney and raita).*

TANDOORI STARTERS

*All dishes served with a tangy mint sauce.*

- GF **Tandoori Drumsticks** *(2 pieces)* ..... **\$6.95**  
*Chicken drumsticks marinated in yoghurt, fresh herbs and spices and grilled to perfection.*
- GF **Seekh Kebab** ..... **\$11.95**  
*Prime minced lamb blended in herbs and spices, skewered and grilled tandoori style.*
- GF **Chicken Tikka** ..... **\$11.95**  
*Boneless chicken pieces marinated with yoghurt, fresh herbs and spices and grilled on skewers.*
- Mixed Entree** *(for 2)* ..... **\$20.95**  
*Two pieces each of drumsticks, onion pakora, samosa and seekh kebab.*
- BEEF - \$22.<sup>95</sup> CHICKEN - \$22.<sup>95</sup> LAMB - \$23.<sup>95</sup>**
- GF - DF **Rogan Josh**.....  
*A lighter curry with your choice of meat simmered with lentils, fresh lemon, garlic and coriander.*
- GF **Goa** .....  
*Tender pieces of chicken, beef or lamb, in ground peanut paste, sweet chilli sauce and a touch of cream.*
- GF **Korma** .....  
*The korma was specially created for the Moghul emperors. This number features ground cashews, yoghurt, fresh spices and sultanas.*
- GF - DF **Madras** *(Coconut)* .....  
*South Indian spices feature in the curry cooked with desiccated coconut, coconut cream and tamarind sauce.*

- GF **Vindaloo** *(Can be made DF upon request)* .....  
*This is the seasoned curry lovers dream - uniquely blended spices make it tangy . . . and HOT!*
- GF - DF **Subji**.....  
*Cooked with a variety of freshly prepared vegetables.*
- GF **Bhoona** .....  
*A delicious curry from the south of India prepared with tomatoes, onions and fresh herbs and spices.*
- GF **Punjabi Delight** .....  
*A Jaipur Palace specialty cooked to perfection with cream, cashews and a touch of sweetness.  
(Also available with Chicken Tikka. \$1 surcharge applies).*

PRAWNS - \$23.<sup>95</sup>

- GF **Prawn Nariyal**.....  
*Prawns cooked in a rich sauce with coconut milk and traditional spices.*
- GF **Prawn Vindaloo** *(Can be made DF upon request)* .....  
*Uniquely blended spices make this dish tangy . . . and HOT!*
- GF - DF **Prawn Masala** .....  
*Prawns marinated with ginger and garlic then panfried with spices, fresh tomatoes and coriander.*
- GF - DF **Prawn Subji** .....  
*Cooked with a variety of freshly prepared vegetables.*

- GF **Prawn Korma** .....  
*This number features ground cashews, yoghurt, fresh spices and sultanas.*

CHEF'S SPECIAL DISHES - \$23.<sup>95</sup>

- GF **Lamb Mushroom Bhaji** .....  
*Button mushrooms and tender lamb pieces sautéed with gentle spices, cashews and a hint of cream.*
- GF **Chicken Tikka Masala** .....  
*A house favourite! Boneless chicken tikka pieces in a creamy sweet tomato sauce blended with cashews.*
- GF **Butter Chicken** .....  
*A smooth savoury favourite consisting of tender chicken pieces in a nutty creamy sauce finished off with butter and fenugreek.*
- GF **Chicken / Lamb / Beef Palak** *(Can be made DF upon request)* .....  
*A flavoursome curry consisting of a thick, herb and spinach gravy finished off with a dash of cream.*
- GF **Chicken Malai** .....  
*Boneless chicken pieces baked in the charcoal oven then cooked with tomato, ground cashews and spices in a smooth, thick gravy.*
- GF **Mango Chicken** .....  
*Boneless chicken tikka pieces cooked with ground cashews in a smooth mango sauce.*
- GF **Chicken Shahi** .....  
*A rich and unique curry cooked in the style favoured by the great Maharaja's of India. This creamy dish is prepared with a range of aromatics with the main player being cinnamon.*
- GF **Chilli Chicken** .....  
*Marinated chicken pieces stir fried with capsicum, cabbage, onion and coriander with a hint of sweet chilli.*

VEGETARIAN - \$20.<sup>95</sup>

- With its large population of strict vegetarians, India has a long tradition of vegetable dishes, and has devised many unusual and ingenious ways of cooking even everyday vegetables such as peas, potatoes, cauliflower, spinach etc.*
- GF - DF - V   **Chana Masala** .....  
*Famous North style dish made with chickpeas, potatoes, tomato, onion, cumin, spices and topped with fresh coriander.*
- GF **Mushroom Bhaji** *(Can be made vegan upon request)* .....  
*Button mushrooms cooked with gentle spices and a hint of cream, then topped with cashews.*
- GF **Butter Paneer** .....  
*Cubes of homemade cheese simmered with funugreek and served in a creamy, sweet butter sauce.*
- GF - DF - V   **Mixed Vegetable Curry** .....  
*An assortment of fresh vegetables blended with fresh coriander and various spices.*
- GF **Vegetable Korma** .....  
*The korma was specially created for the Moghul emperors. This number features fresh vegetables, ground cashews, yoghurt, fresh spices and sultanas.*
- GF - DF - V   **Alu Matar** .....  
*A household staple - this simple dish contains cubed potatoes, cooked with peas and roasted spices.*
- GF **Alu/Paneer Palak** *(Can be made vegan upon request)* .....  
*A spinach delicacy blending fresh masala and served with cubes of potatoes or home made cheese.*
- GF - DF - V   **Bombay Potatoes** .....  
*Fluffy soft potatoes seasoned well with fresh spices and pan-fried with garlic, onion and coriander.*
- GF **Vegetable Makhan** .....  
*Cooked in tomato, ground cashews and spices in a smooth thick gravy.*
- GF **Dahl Makhni** .....  
*Black lentil curry cooked in a variety of spices with coriander.*
- GF - DF - V   **Dahl Masala** .....  
*Yellow lentil curry mixed in a variety of spices and simmered over a slow fire.*
- GF - DF - V   **Vegetable Madras** .....  
*South Indian spices feature in this curry cooked with desiccated coconut, coconut cream and tamarind sauce.*
- GF - DF - V   **Vegetable Dhal** .....  
*Assortment of fresh vegetables cooked with yellow lentils and various spices.*
- GF **Shahi Paneer** .....  
*Rich creamy curry cooked with cottage cheese, tomato paste, cinnamon and cashews.*

TANDOORI MAIN DISHES

*All dishes served with a tangy mint sauce.*

- Tandoori dishes are marinated in yoghurt with fresh herbs and spices and cooked in the oven until tender.*
- GF **Chicken Tikka Tandoori (boneless)** ..... **\$20.95**
- GF **Tandoori Mix** ..... **\$21.95**  
*(Tandoori platter for the tempted Raja - tandoori drumstick, sheek kebabs, chicken tikka, fish and prawns.)*

\* If you have a food allergy please advise our staff

All Our Main Meals Are Gluten Free (GF)

Oldest Indian Restaurant in Wellington Point