

Punjabi Hut

Indian Restaurant



"eat Punjabi..... live healthy"

Fully Licensed & BYO
(BOTTLE WINE ONLY)

QUEANBEYAN
62972717

ERINDALE
62961088

MANUKA
62957122

Specialists in Punjabi & North Indian Cuisine



PUNJABI HUT

About Punjab

"The word "Punjab" is a combination of the Persian words Panj (Five) & Aab (Water) giving the literal meaning of "The Land of Five Rivers." Punjab is called "The Granary of India" or "The Bread Basket of India." Punjab is the northern state of India & is very popular for rich food. Punjabi recipe is prepared in delicious gravy and Punjabi Prantha melted in butter/Ghee. Punjabi dishes are simple, healthy and yet has its own fascination. Traditional Punjabi food is cooked in Earthen Tandoor (Clay Oven) which lend it a unique aroma. Punjabi cuisine has an immense range of dishes and has become World leader in the field.

*Punjabi Hut Spl. Banquet \$35.00/ Per Person
Only for 4 or more people

ENTREE

Mixed Entree Platter
(Samosa, veggie cutlet, chicken tikka and rum kebabs)

MAIN COURSE

Choose any Chicken Curry
Choose any Lamb Curry
Choose any Beef Curry
Choose any Vegetables Curry
Naan/Garlic Naan
Rice
Pappadams
Side Dish Platter
(Raita, Kachumber Salad, Pickle, Mango Chutney)
Desert
(Gulab Jamun or Mango Kulfi)

*Punjabi Hut Recommendations

PUNJABI HUT

ENTREE

*Samosa Sadabahar (2 pcs.) (Spiced potatoes and green peas in crispy puffed pastry)	\$7.50
Vegetable Cutlets (4 pcs.) (Seasonal vegetables mixed with split pea flour and deep fried)	\$7.50
Chaat Chatpati (Crisp home made savories mixed with potatoes, onion and tamarind chutney)	\$8.50
Chicken Tikka (Tender boneless chicken pieces cooked in clay oven marinated with garlic, ginger and chef's special spices)	\$10.50
*Punjabi Hut Special Chaat (Boneless chicken mixed with onion, tomato, mint, tamarind sauce and special spices)	\$10.50
Haryali Tikka (4pcs.) (Tender boneless chicken pieces marinated in mint and chef's special spice mix.)	\$10.50
Rum Kebab (4pcs.) (Tender rack of baby lamb marinated with spices, rum, cooked in clay oven)	\$18.50
*Mixed Platter for two or more (Combination of samosa, veggie cutlet, chicken tikka and rum kababs)	\$20.50
*Onion Bhaji (Battered Onion Fritters)	\$8.50

MAIN COURSE

Kissa Murgi Ka (Chicken Dishes)

*Butter Chicken (Pieces of boneless tandoori chicken cooked in creamy sauce)	\$16.50
*Chicken Tikka Masala (Boneless chicken pieces grilled in tandoor and then cooked with tomato, onion, capsicum and fresh spices)	\$16.50
Murg Shan-e-Punjab (Boneless Chicken cooked with chillies and coriander and served med-hot)	\$16.50
*Tandoori Chicken (Chicken with Bone marinated in yoghurt, spices and cooked in tandoor)	Half \$10.00 Full \$20.50
Chicken Rogan Josh (A medium north Indian style curry prepared with toetoes, onion, ginger, coriander and a touch of lemon Juice.)	\$16.50
*Chicken Saag (A mild dish cooked with spinach and exotic spices.)	\$16.50
*ChickenKorma (A mild dish prepared with grounded cashew nuts and creamy sauce.)	\$16.50
*Chicken Madras (South Indian style curry prepared with coconut milk, curry leaves and spices and served med-hot)	\$16.50
*Chicken Vindloo (A hot spicy dish cooked in punjabi style with spices)	\$16.50

*Punjabi Hut Recommendations



SHAHI KADHAI SE
Beef Dishes

Kadhai Beef (Boneless beef pieces cooked with onion, capsicum, tomato, ginger, garlic in spicy gravy).	\$16.50
*Beef Dalcha (Diced beef cooked with yellow lentils, coriander, chillies and punjabi masala's.)	\$16.50
*Beef Rogan Josh (A mild dish cooked with spinach and exotic spices.)	\$16.50
*Beef Saag (A mild dish cooked with spinach and exotic spices.)	\$16.50
*Beef Korma (A mild dish prepared with grounded cashew nuts and creamy sauce.)	\$16.50
*Beef Madras (South Indian style curry prepared with coconut milk, curry leaves and spices and served med-hot)	\$16.50
*Beef Vindloo (A hot spicy dish cooked in punjabi style with spices)	\$16.50

GOSHT KE PAKWAN
Lamb Dishes

*Gosht Nawabi (lamb curry) (Tender boneless lamb pieces delicately cooked in traditional punjabi style.)	\$16.50
Lamb-do-piaza (North Indian speciality from kitchen of Maharaja's prepared traditionally in special herbs and sauteed with fresh onion.)	\$16.50
Lamb Rogan Josh (A mild dish cooked with spinach and exotic spices.)	\$16.50
*Lamb Saag (A mild dish cooked with spinach and exotic spices.)	\$16.50
*Lamb Korma (A mild dish prepared with grounded cashew nuts and creamy sauce.)	\$16.50
*Lamb Madras (South Indian style curry prepared with coconut milk, curry leaves and spices and served med-hot)	\$16.50
*Lamb Vindloo (A hot spicy dish cooked in punjabi style with spices)	\$16.50

PUNJABI HUT

AAB-E-HAYAT

From Deep Seas

*Goanese Fish (Boneless fish fillets prepared in traditional goanese style with coconut cream and mixed herbs.)	\$18.50
Fish Masala (Fish cooked in onions, tomatoes, beans and Punjabi Hut's Special Spices.)	\$18.50
*Masala Prawns (King prawns cooked in north Indian style with onion and coriander)	\$18.50
Coconut Prawn Curry (King Prawns Cooked with onion, capsicum, tomatoes, coconut milk and fragrant curry leave.)	\$18.50
*Butter Prawns (King Prawns Cooked with rich creamy butter sauce.)	\$18.50
Prawns or Fish Vindloo (A hot and spicy curry cooked in punjabi style with spices.)	\$18.50

Chaman Ki Bahar

Exotic Vegetarian Dishes

*Dal Makhani (Black lentils cooked on slow flame with kidney beans and mixed with punjabi spices)	\$15.50
Dal Handi (Yellow lentils cooked with chillies, coriander, onions and tomatoes.)	\$15.50
Jeera Aloo (Potatoes mixed with cummins seeds, curry leaves and spices)	\$15.50
Sabzi Korma (Seasonal vegetables cooked in cashewnut gravy and spices)	\$16.50
*Malai Kofta (Fresh Cheese and potato dumplings simmered in rich creamy sauce.)	\$16.50
Chana Masala (Chick peas cooked with onion, chillies and spices in Punjabi Style.)	\$15.50
*Paneer Pasanda (Cheese cooked with onion, capsicum, tomatoes and dried coriander and Spices)	\$16.50
Gobhi Kastoori (Cauliflower and potatoe cooked in traditional punjabi style)	\$15.50
Aloo Palak (Spinach and Potatoes cooked in traditional punjabi style)	\$15.50
*Palak Paneer (Spinach and cottage cheese cooked in traditional style)	\$16.50
*Mushroom Mutter (Button mushrooms & green peas cooked in punjabi style)	\$15.50

*Punjabi Hut Recommendations



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BASMATI KI KHUSHBOO

Rice Specialities

Plain Rice (Basmati saffron coloured rice cooked in punjabi style)	\$3.00
*Nargasi Chawal (Rice mixed with nuts, desiccated coconut and sugar)	\$5.00
Vegetable Biryani (A vegetable treat, rice cooked with fresh seasonal vegetables and herbs)	\$15.50
*Hyderabadi Biryani (Basmati rice cooked with Beef/Lamb/Chicken with punjabi spices)	\$17.50

TANDOORI BREAD

Roti (Traditional bread with whole meal wheat flour)	\$2.50
Plain Naan (Fine plain flour bread baked in clay oven)	\$2.50
*Garlic Naan (Naan baked with garlic in clay oven)	\$3.00
*Cheese Naan (Naan baked filled with shredded cheese)	\$3.50
*Kashmiri Naan (Naan bread filled with nuts, almonds and coconut)	\$3.50
Paneer Kulcha (Naan bread filled with cottage cheese and spices)	\$3.50
Piaz Kulcha (Naan bread filled with onions cheese and coriander)	\$3.50
Aloo Parantha (Naan bread filled spiced mashed potatoes)	\$3.50
*Keema Naan (Naan bread filled with spiced mince beef)	\$4.50
Bread Basket (Choose any three breads from above)	\$10.00

SAATH - SAATH

Accompaniments

Pappadams (Basket of 4 pcs.)	\$2.50
Kachumber (Chopped tomatoes, onion and cucumber mixed with indian dressing)	\$3.50
Raita (Homemade Yoghurt and cucumber mixed with spices)	\$3.50
Banana and Coconut	\$3.50
Mango Chutney	\$3.50
Pickle (Mango or Mixed)	\$3.50
*Side Dish Platter (Selection of four sides from above)	\$12.50

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THALI

Classic Punjabi Feast

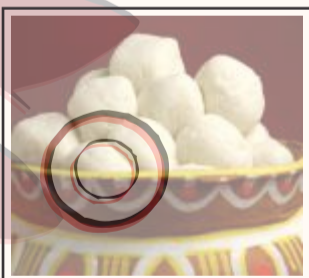
*Rajdhani Thali (Vegetarian) (Includes three Chef's selected Curries, Rice, Naan and accompaniments)	\$25.50
*Shahi Thali (Non-Vegetarian) (Includes three Chef's selected Curries, Rice, Naan and accompaniments)	\$27.50

DRINKS

*Mango Lassi (Punjabi Style Mango yoghurt smoothie)	\$5.50
Punjabi Lassi (Sweet / Salty) (Plain Sweet or Salty yoghurt smoothie)	\$5.50
Soft Drinks (Coke, Pepsi, Orange, Lime, Lemon)	\$3.00
Juices (Orange, Apple, Apple Mango)	\$3.50
Tea/Coffee	\$3.00

DESSERTS

*Gulab Jamun (2 pcs.) (Cottage cheese dumpling dipped in flavored syrup)	\$5.50
Rasgulla (2 pcs.) (White Sponge Cottage cheese dumplings)	\$5.50
*Mango Kulfi (Home made ice cream in Traditional style)	\$5.50
Flavoured Ice Cream (Vanilla & Mixed ice cream)	\$4.50
*Punjabi Malai Kulfi (Home made milk & nuts ice cream)	\$5.50



*Punjabi Hut Recommendations

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Punjabi Hut



also at :-

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Marriage & Reception Parties
And the banquets are available for all the budgets
Functions room are now available