

★ ★ ★ ★ Rating

# Eden Garden Indian Cuisine



“Simply Sumptuous Curries”

## Dine IN MENU



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Website : [www.edengardenindiancuisine.com.au](http://www.edengardenindiancuisine.com.au)

- FULLY LICENCED BAR.

- Dishes can be prepared to suit your taste buds.

Please advise of your choice to us between mild, authentic & hot taste.

- Corkage \$2.00 Per Adult on the Table.

- “All prices inclusive of GST”

## SILLY POINT (KIDS MENU)

<b>NAAN WITH DIPS</b> Naan of Your Choice Served with Available Selection of Dips	\$6.90
<b>FISH / POTATO PAKODA (Mild)</b> Fried Pieces Dipped in Mild Batter served with Mint Sauce	\$6.90
<b>CHICKEN NUGGETS WITH CHIPS</b> Fried Chicken Pieces Dipped in Mild Batter served with Mint Sauce	\$6.90
<b>MILK SHAKE WITH ICE CREAM</b> (Banana, Strawberry and chocolate flavors with Vanilla Ice cream)	\$6.90

## DRINKS TROLLEY (BEVERAGES)

<b>MANGO / STRAWBERRY LASSI</b> Mango / Strawberry Flavoured Butter Milk	\$4.00
<b>INDIAN COLD/ HOT COFFEE</b> Coffee made without using any machines in Homemade styles	\$4.00
<b>INDIAN LEMONADE</b> Fresh Lime drink made with lime , sugar, salt and black pepper	\$4.00
<b>MASALA CHAI</b> Traditional Indian Tea cooked with Ginger and Cardamom Masala.	\$4.00
<b>SOFT DRINK BOTTLES</b> Coke, Diet Coke, Sprite, Fanta	\$4.00
<b>LEMON LIME BITTERS</b>	\$4.00
<b>NESTEA</b>	\$4.00
<b>CASCADE PREMIUM FLAVOURED DRINKS</b>	\$4.00
<b>JUICE</b>	\$4.00
<b>SPARKLING WATER</b>	\$3.00
<b>WATER BOTTLE</b>	\$2.00

Some of our dishes may contain or have been in contact with nuts. Please let us know of any allergies or dietary requirements.

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## STARTERS / ENTREES

### VEGETARIAN ENTREES

<b>SAMOSAS CHAAT (2 Pcs)</b>	<b>\$6.90</b>
Deep Fried crispy home-made pastry filled with mashed potatoes and spices, served with chickpea curry	
<b>ALOO BONDA (4 Pcs)</b>	<b>\$6.90</b>
Chickpea Coated Mashed Potatoes Patties Seasoned With Indian Herbs and Spices	
<b>SPIN ATTACK (PUNJABI VEG PAKODA) (4 Pcs)</b>	<b>\$6.90</b>
Onions & Seasonal Vegetables Dipped In A Spicy Chickpea Batter And Deep Fried.	
<b>HARA BARA KEBAB (4 Pcs)</b>	<b>\$6.90</b>
Green Vegetable, Herb and Potato Cutlets Served With Mint Sauce	
<b>CHEESE CUTLETS (2 Pcs)</b>	<b>\$6.90</b>
Paneer Cutlet Served With White Vegetable Sauce	
<b>PANEER PAKODA (2 Pcs)</b>	<b>\$6.90</b>
Home made cheese marinated in spices & fried in chickpea batter	
<b>GOOGLY (MAKAI CHANA CHAAT)</b>	<b>\$6.90</b>
A Tangy Tamarind Flavored Mixture Of Chickpea And Corn Kernels Garnished With Onions, Lemon And Tomato.	
<b>SIZZLING SHOT (VEG SIZZLER)</b>	<b>\$14.90</b>
Vegetarian Snacky Platter Served With Fresh Garden Vegetables and Mint Sauces on Sizzling Tray	
<b>VEG SNACKS PLATTER</b>	<b>\$15.00</b>
Mixture of Chef's choice of snacks served with sauces in a platter (12 Pcs)	

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## STARTERS / ENTREES

### NON VEGETARIAN ENTREES

<b>MEAT SAMOSA (2 Pcs)</b> Deep Fried Crispy Home-Made Pastry Filled with Minced Lamb cooked in spices	<b>\$6.90</b>
<b>TANDOORI CHICKEN (Half)</b> <b>(Full)</b>	<b>\$9.90</b> <b>\$14.90</b>
Chicken on Bone Marinated In Traditional Indian Spices Cooked In Tandoori Oven	
<b>TANDOORI CHICKEN TIKKA (6 Pcs)</b> Boneless Chicken Pieces Marinated in Garlic, Yoghurt, Herbs and Indian Spices cooked in Tandoor	<b>\$10.90</b>
<b>TANDOORI CHICKEN HAZARVI (6 Pcs)</b> Chicken Pieces Marinated in Different Types of Cheese with Garlic Yoghurt cooked in Tandoor	<b>\$10.90</b>
<b>TANDOORI SEEKH KEBAB</b> Lamb Mince mixed with spices, cooked on skewers in a Tandoor, served with Onion rings and Lemon wedges	<b>\$10.90</b>
<b>ZAFRANI MALAI TIKKA (6 Pcs)</b> Boneless chicken marinated in thick cream and spices & grilled in Tandoor	<b>\$10.90</b>
<b>TANDOORI DRUMSTICKS (4 Pcs)</b> Marinated Chicken drum sticks grilled in Tandoor	<b>\$10.90</b>
<b>CHICKEN PAKODA (6 Pcs)</b> Marinated Chicken pieces fried with a coat of chickpea batter	<b>\$10.90</b>
<b>FISH PAKODA (6 Pcs)</b> Marinated Fish fillets fried with a coat of chickpea batter	<b>\$10.90</b>
<b>SIZZLING SHOT (NON VEG SIZZLER)</b> (Chicken Platter served with vegetables on sizzling tray)	<b>\$17.90</b>
<b>NON VEG SNACKS PLATTER</b> Mixture of Chef's choice of snacks served with sauces in a platter (12 Pcs)	<b>\$20.00</b>

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## MAIN COURSE

### EDEN GARDEN SPECIALITIES

**BUTTER CHICKEN** \$18.90

Boneless Chicken Grilled in Tandoor and Finished in Creamy Tomato Flavored Sauce.

**KORMA (Chicken/Beef/Lamb)** \$18.90

Cooked in Cashew Gravy with Creamy Sauce

**GOAT CURRY** \$18.90

Traditional Punjabi Curry Made with Goat Meat on Bone

**MIX VEGETABLES** \$18.90

Seasonal Mixed Vegetable Curry cooked in Thick Rich onion Gravy

**CHICKEN MUGHLAI** \$18.90

Chicken cooked in Onion sauce with Almonds, Fresh coriander and finished with Cream

### CHICKEN Varieties

\$15.90

**CHICKEN TIKKA MASALA**

Boneless Chicken cooked in Cashew nut Gravy with capsicum and onion.

**MANGO CHICKEN**

Cooked in Mango Curry

**CHILLI CHICKEN**

Fried Chicken Pieces Cooked with Fresh Onions, Capsicums and Chillies.

**CHICKEN MALAI**

Chicken Pcs cooked to perfection to make a sweet creamy curry.

**DAAL MURG**

Chicken Pcs cooked with Lentils and given a Punjabi Tadka.

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## CHICKEN / LAMB / BEEF Varieties

\$17.90

### SAAG

Curry Cooked with Fresh Spinach / Seasonal Mustard leaves

### KADHAI

Cooked in Traditional Punjabi Masalas with Veggies

### ROGAN JOSH (Lamb/Beef)

Meat Cooked In Traditional North Indian Style

### ACHAARI

Cooked in vegetables with spiced pickle recipe (Not available in mild)

### MADRAS

Delicious South Indian Style Curry Cooked In Mustard Seeds and Coconut Cream

### VINDLOO

Spicy Curry Cooked in Goan Style

### METHI CHAMAN

Boneless Curry Cooked With Onion Gravy and Fenugreek Leaves

### SUBZI

Meat Cooked with Seasonal vegetables in Traditional Spices

### LAZEEZ

Curry cooked with nuts in chef's special sauce.

## SEAFOOD

\$19.90

### PRAWN JHINGA MASALA

Prawns Cooked In Onion, Ginger and Garlic Gravy with Capsicum

### PRAWN KORMA

Prawn Cooked With Rich Aromatic Spices in Cashew Gravy

### GOA PRAWN CURRY

Prawn Cooked in an Onion and Coconut Sauce garnished with Fresh Coriander Leaves

### PRAWN/ FISH VINDLOO

Traditionally a Hot Curry Cooked in Vindloo Sauce

### PUNJABI FISH MASALA

Fish Cooked In Onion Gravy with Capsicum

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## VEGETABLE CURRY

\$15.90

### PANNER TIKKA MASALA

Cheese Cooked in Onion Gravy with Capsicum and onion cubes.

### CHANA MASALA

Traditional Chickpeas Curry garnished with Onion rings and Coriander Leaves.

### EGG PLANT (BAINGAN BHARTA)

Tandoor Roasted Egg Plant Cooked with Peas and Onion.

### DAAL PALAK TADKA

Lentils Cooked with Spinach Followed by Spicy Tadka.

### MALAI KOFTA

Punjabi Vegetarian Paneer Delight cooked in Thick Rich Gravy.

### MUSHROOM MASALA

Mushroom with Capsicum, Tomato, Coriander and Spices.

### ALOO CHANA MASALA

Chickpeas Cooked in Thick Onion Base Gravy with Indian Spices.

### NAVRATTAN KORMA

Rich mix of vegetables cooked with nuts in cashew gravy

### MATTAR ALOO

Peas and potatoes cooked in onion gravy

### ALOO SAAG

Spinach and potatoes Cooked in onion gravy tossed with butter.

### KASHMIRI KOFTA

Punjabi Vegetarian Paneer Delight cooked in Thick Rich Gravy

### JEERA ALOO

Pieces of Potatoes cooked with Cumin Seeds and Fenugreek Leaves on Slow Flames

### KADDAHI PANNER

Pan Fried Cottage Cheese Cooked With Rich Spices and Onions (Chef Specialty)

### PALAK PANNER

Fresh (Seasonal) Spinach Cooked with Homemade Cheese then given a Tadka.

### DAL BALLE BALLE (MAKHANI)

Traditional Punjabi Dal cooked on slow heat to simmer for long and then given a rich Buttery Tadka

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## PLAIN FLOUR TANDOORI BREADS

<b>CHEESE AND SPINACH</b> Bread Stuffed with Cheese and Spinach	\$4.00
<b>CHEESE AND GARLIC</b> Bread Stuffed With Tasty Cheese and Garlic	\$4.00
<b>PESHAWARI</b> Bread Stuffed With Fruits and Nuts.	\$4.00
<b>CHEESE</b> Bread Stuffed With Tasty Cheese	\$4.00
<b>OLIVE</b> Bread Stuffed With Black Olives	\$4.00
<b>GARLIC NAAN</b> Bread Baked with Garlic	\$3.50
<b>PLAIN NAAN</b>	\$3.00

## WHOLEMEAL FLOUR TANDOORI BREADS

<b>PUNJABI ONION KULCHA</b> Whole meal / Plain Flour Bread Stuffed with Masala Onions and Coriander	\$4.00
<b>KEEMA NAAN</b> Whole meal / Plain Flour Bread Stuffed with Meat Mince	\$4.00
<b>CHICKEN NAAN</b> Whole meal / Plain Flour Bread Stuffed with Cooked Marinated Chicken Pieces	\$4.00
<b>ALOO PRANTHA</b> Whole meal / Plain Flour Bread stuffed with Masala Vegetables & Cooked in Tandoor	\$4.00
<b>TANDOORI ROTI</b> Whole Meal Bread Cooked In Tandoori Oven	\$3.00
<b>MISSI ROTI</b> Mixture of Chickpea and whole meal flour bread with coriander leaves	\$4.00
<b>TAWA PARANTHA</b> Pan Cooked Whole Meal Bread Fried in Butter for Traditional Flavors	\$4.00

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## VARIETY OF RICE

<b>ZEERA RICE</b> Basmati Rice Cooked with Cumin Seeds	\$3.90
<b>COCONUT RICE</b> Basmati Rice Cooked with Desiccated Coconut	\$4.90
<b>MASALA RICE</b> Basmati Rice Cooked with Punjabi Masalas	\$4.90
<b>VEGETABLE BIRYANI</b> Marinated Spiced Vegetables Slow cooked in Rice preserving its Aromatic flavours	\$12.90
<b>CHICKEN / LAMB BIRYANI</b> Marinated Spiced Pieces Slow cooked in Rice preserving its Aromatic flavours	\$15.90

## SIDE DISHES

<b>BOUNCY PITCH (EXTRA PAPADUMS)</b> Roasted crispy spiced lentil wafers	\$2.00
<b>RAITA</b> Salty and Sweet yoghurt with grated cucumber, carrot, black salt and cumin seeds	\$3.90
<b>SEAMER'S PITCH (GREEN SALAD)</b> Traditional Salad includes Onion Rings, Tomatoes and Cucumber with Green Chilly	\$3.90
<b>MANGO CHUTNEY</b>	\$2.00
<b>LEMON LIME PICKLE</b>	\$2.00
<b>CHILLI PICKLE</b>	\$2.00

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## FINAL OVER (DESSERTS)

<b>GULAB JAMUN (2 Pcs)</b> Fried Flour Balls dipped in Sugar Syrup with cardamom flavour, served Hot.	\$4.90
<b>MANGO ICE CREAM</b> Homemade Mango Flavour Ice Cream	\$4.90
<b>FALOODA ICE CREAM</b> Rich Creamy Vanilla Ice Cream mixed with Falooda in sugar syrup topped with crushed nuts	\$5.90
<b>GAJAR KA HALWA (Carrot Pudding)</b> A Delicious Carrot pudding topped with Nuts	\$5.90

**WE ACCEPT ORDERS FOR FUNCTIONS AND SMALL GATHERINGS. PLEASE TALK TO OUR FRIENDLY STAFF FOR WORKING OUT FUNCTIONS DEALS. WE ALSO PROVIDE "COOKED TO ORDER AUTHENTIC INDIAN RECEPIES" FOR FUNCTIONS.**

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## THIRD UMPIRE (GLUTEN FREE / DAIRY FREE OPTIONS)

### STARTERS / ENTREES

<b>ALOO BONDA (4 Pcs)</b> Chickpea Coated Mashed Potatoes Patties Seasoned With Indian Herbs & Spices	\$7.90
<b>SPIN ATTACK (PUNJABI VEG PAKODA)(4 Pcs)</b> Onions & Seasonal Vegetables Dipped In A Spicy Chickpea Batter & Deep Fried.	\$7.90
<b>CHICKEN DOOSRA (ACHAARI)</b> Chicken cooked in veggies with spiced pickle recipe (Not available in mild)	\$12.90
<b>TANDOORI SEEKH KEBAB</b> Lamb Mince mixed with spices, cooked on skewers in a Tandoor, served with Onion rings and Lemon wedges	\$12.90
<b>FISH PAKODA (6 PIECES)</b> Fish Fillets Marinated in Spices	\$12.90

### MAIN COURSE

#### VEGETARIAN

<b>CHANA MASALA</b> Chickpeas Curry Cooked in Traditional way garnished with Onion rings, lemon and Coriander Leaves.	\$16.90
<b>EGG PLANT (BAINGAN BHARTA)</b> Tandoor Roasted Egg Plant Cooked with Peas and Onion.	\$16.90
<b>DAAL PALAK TADKA</b> Lentils Cooked in spinach with a Punjabi Tadka.	\$16.90
<b>PALAK SOYA PANEER</b> Fresh (Seasonal) Spinach Cooked in Tadka with SOYA CHEESE (TOFU)	\$16.90
<b>MUSHROOM MASALA</b> Mushroom with Capsicum, Corn, Tomato, Coriander and Spices.	\$16.90
<b>JEERA ALOO</b> Pieces of Potatoes cooked with Cumin Seeds and Fenugreek Leaves on Slow Flames	\$16.90

***“Pls allow 25-30 minutes for cooking these Items.”***

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## THIRD UMPIRE (GLUTEN FREE / DAIRY FREE OPTIONS)

### MAIN COURSE

#### NON VEGETARIAN

<b>KADHAI CHICKEN</b>	\$17.90
Tender Chicken cooked in a spiced Masala of Garlic, Ginger, Onions & Tomatoes with tampering of crushed Coriander seeds and crisped red Chilies (Chef Specialty)	
<b>GOAT CURRY</b>	\$19.90
Traditional Punjabi Curry Made with Goat Meat on Bone cooked on slow flame in whole spices. (North Indian Speciality)	
<b>PUNJABI FISH MASALA</b>	\$20.90
Fish Cooked In Onion Gravy with Capsicum	
<b>GLUTEN FREE ROTI</b>	\$4.00
Roti Bread Cooked On Pan Made With Mixture of Chickpea Flour Rice Flour And Maize Flour	
<b>METHI GLUTEN FREE ROTI</b>	\$5.00
Gluten free roti mixed with flavourish green fenugreek leaves.	

***Above Items Can Be Cooked As Gluten Free / Dairy Free Options To Suit Your Requirements. Please Talk To Our Friendly Staff For Further Details***

***"Pls allow 25-30 minutes for cooking these Items."***

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# TEAM UP FOR A VEGETARIAN BANQUET

\$27.90 per person (Min 4 people)

## Entrees

### VEGETARIAN SNACKS PLATTER

A selection of Vegetarian snacks of three different kinds with 12 Pcs in all.

## MAIN COURSE

### PANNER TIKKA MASALA

Cheese Cooked in Onion Gravy with Capsicum and Methi.

### DAAL PALAK TADKA

Lentils Cooked with Spinach with Spicy Tadka.

### MALAI KOFTA

Punjabi Vegetarian Paneer Delight cooked in Thick Rich Gravy.

### MINT RAITA

Salty and Sweet yoghurt with grated cucumber, carrot and mint leaves

## BREADS

CHOOSE ANY THREE NAANS FROM BREAD MENU  
2 ZEERA RICE

## DESSERT

2x4 Pcs GULAB JAMUN

**Please ask our humble staff for an exchange of curries from our Vegetarian menu.  
A curry and Naan Bread can be added for each additional person for more than four people.**

Some of our dishes may contain or have been in contact with nuts. Please let us know of any allergies or dietary requirements.

Dishes can be prepared to suit your taste buds. Please advise of your choice to us between mild, authentic and hot taste.

# TEAM UP FOR A NON VEGETARIAN BANQUET

\$32.90 per person (Min 4 people)

## Entrees

### NON-VEGETARIAN SNACKS PLATTER

A selection of Non Vegetarian snacks of three different kinds from the Tandoor with 12 pcs in all. Choice can be made from the Entrees Menu

## MAIN COURSE

### KADAHI CHICKEN

Cooked in Traditional Punjabi Masalas with Veggies

### LAMB / BEEF ROGAN JOSH

Meat Cooked In Traditional North Indian Style

### PRAWN KORMA

Prawn Cooked With Rich Aromatic Spices in Cashew Gravy

### MINT RAITA

Sweet and Salty yoghurt with grated cucumber, carrot and mint leaves

## BREADS

CHOOSE ANY THREE NAANS FROM BREAD MENU  
2 ZEERA RICE

## DESSERT

4x DESSERT OF YOUR CHOICE

**Please ask our humble staff for an exchange of curries from our Non-Vegetarian menu.  
A curry and Naan Bread can be added for each additional person for more than four people.**

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