

ਬਾਧਾਰੀ ਓ ਟੋਟਕੇਬਾਓ

'Please ask staff for assistance'

ਫ਼ਾਧਾਰੀ ਓ ਟੋਟਕੇਬਾਓ

Dune & Greene Chardonnay Pinot Noir SA Regions	7	27
Bleasdale Sparkling Shiraz Langhorne Creek		37
Di Giorgio Sparkling Merlot 200ml Coonawarra		8.9

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House Wine - Kingston Estate Baritone Semillon Sauvignon Blanc, One Litre	7	28
Clean Skins Varietal SA Regions		17.9
Jim Barry Lavender Hill Sweet Riesling Clare Valley, SA	8	33
d'Arenberg Dry Dam Riesling McLaren Vale	7.5	28.9
Dandelion Wonderland of the Eden Valley Riesling		35
O'Leary Walker Adelaide Hills Sauvignon Blanc		35
Giesen Estate Sauvignon Blanc Marlborough, NZ	9	38
Whistler Wines Sem/Sauv/Blanc Barossa Valley	8	32
Redbank Long Paddock Pinot Grig King Valley VIC	8	32
Di Giorgio Unwooded Chardonnay Coonawarra	7.5	31
Villa Antinori Toscana Tuscany, Italy		31

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House Wine - Kingston Estate Baritone Cabernet Shiraz, One Litre	7	28
Dandelion Fairytale of the Barossa Rosé	9	35
Whistler Wines Rosé Barossa Valley	8	33
The Pawn Sangiovese Adelaide Hills	8.5	33.5
Harbord Adelaide Hills Pinot Noir	8	32
Smith & Hooper Merlot Wratonbully		35
O'Leary Walker Blue Cutting Rd Cab Merlot Clare Valley	8	32
Whistler Wine 'Hubert Irving' Cab Shiraz Merlot Barossa Valley		33
Bleasdale Mulberry Tree Cabernet Sauvignon Langhorne Creek	9	36
Jim Barry 'The Cover Drive' Cab Sauv Clare Valley		36
Wirra Wirra Church Block McLaren Vale		42
Yalumba Bush Vine Grenache Barossa Valley	8.5	34.5
Harbord Tendril Shiraz 2008 Barossa Valley	8	32
Pirramimma 'Stock Hill' Shiraz McLaren Vale	8	33
Dandelion Lionheart of the Barossa Shiraz		36
Di Giorgio Shiraz Coonawarra		45
Zusammen Shiraz 2008 Barossa Valley		58
d'Arenberg The Laughing Magpie Shiraz/Viognier 2008 McLaren Vale		45
Georges Dubceuf Chiroubles Beaujolais, France		39

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Heineken A refined, easy drinking pilsner brewed to the same recipe since 1873 using 100% natural ingredients.	Corona Lighter than traditional beers, with a crisp and refreshing taste. This light, dry beer has pleasant malt and hop notes with a round dry finish.	James Squire India Pale Ale Ideal food matches are a Roast duck, (normally any duck dish) or spicy Indian flavoured dishes.	James Squire Porter A beer of finesse. Hints of bitter sweet chocolate and roasted coffee, a pillowy head and a light and creamy finish.
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James Boag's Premium A European style lager brewed from the finest quality pilsner malts and fermented at a lower temperature.	5 Seeds Cider 5 Seeds is a medium sweet cider with apple and champagne-like characteristics coming through in both the aroma and flavour.	Tooheys Extra Dry A crisp dry finish lager with a mellow middle palate and a clean aftertaste.	Hahn Super Dry Full flavoured yet low in carbs, using only the finest quality ingredients with no additives or preservatives.	Hahn Premium Light A refreshing light beer with a malty aroma, a mild hop character and balanced bitterness.
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Kingfisher (India)	8	Crown Lager	7.5
Coopers Sparkling Ale	6.5	Coopers Pale Ale	6.5

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Drambuie, Cointreau, Benedictine, Sambuca, Galliano, Kahlua, Tia Maria, Grand Marnier, Baileys, Frangelico	8.5
Cognac, Hennessy VSOP	9.5
Liqueur Coffee	11.5

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Pirramimma Old Liqueur Port	5.5
Dutschke Old Codger Tawney Port	5.5
Dutschke Tokay	7
Dutschke Muscat	7



Established 1990
'Authentic Indian Cuisine'
Host: Adelmo (Del) Lacota

1 / 73 Partridge Street
Glenelg South SA 5045
PH: 8376 1566
www.bayofbengal.com.au
enquiry@bayofbengal.com.au

Prices are inclusive of goods and services tax
Sorry, no separate bills

Entrée

Vegetable Pakoras GF <i>Portions of fresh vegetables cooked in a batter of besan flour & spices</i>	9.5
Machchi Pakoras GF <i>Pieces of fish deep fried in a batter of besan flour & spices</i>	9.5
Ghinga Pakoras GF <i>Prawn cutlets deep fried in a batter of besan flour & spices</i>	9.5
Samosas <i>Savoury pastries filled with vegetables & spices</i>	9.5
Bhiajus GF <i>Mixture of onions, spring onions, fresh coriander & chilli's, combined with spices in besan flour batter & deep fried</i>	9
Beef Kuftas <i>Lean mince balls, marinated in aromatic spices, egg & fresh coriander</i>	9.5
Mixed Entrée <i>Combination of the above, one piece of each</i>	14

Main

The number in brackets is a suggested accompaniment which will add to your dining experience.

Lamb Korma - Mild (1) GF <i>Tender pieces of Lamb cooked in spices, almonds, yoghurt & tomato</i>	23.9
Lamb Saag - Medium (8) GF <i>Tender pieces of lamb cooked with fragrant spices, spinach & a touch of cream</i>	23.9
Lamb Rogan Josh - Mild/Medium (5) GF <i>Full flavoured, aromatic curry with almond, yoghurt & coconut</i>	24.5
Alu Gosht Kari / Beef - Medium (7) GF <i>Well balanced blend of spices, potatoes & mustard seeds</i>	23.5
Beef Madras – Mild (10) GF <i>Fragrant spices combined with toasted dessicated coconut & blended in a tomato & yoghurt base</i>	23.5
Vindaloo - Hot (beef or chicken) (2) GF <i>Hot, spicy curry with rich & tangy flavour</i>	23.5
Murgh Machani (Butter Chicken) - Mild (9) GF <i>Bite size pieces of tandoori chicken combined in a rich, creamy tomato base of spices, butter & honey</i>	24.5
Dhai Murgh - Medium (3) GF <i>Chicken thigh fillets cooked in spices, yoghurt, fresh coriander & tomato</i>	23.5
Chicken Masala - Medium (4) GF <i>Bite size thigh fillet cooked in a balanced blend of spices, tomato & fragrant garam masala</i>	23.5
Ghinga Kari South Indian - Medium (6) GF <i>Prawns in a blend of spices, coconut milk & lemon juice</i>	25
Machchi Tamatar Ki Kari - Medium (2) GF <i>Pieces of fish cooked in a green curry base of tomatoes, fresh coriander & spices</i>	23.5
Vegetable Dhansak - Medium (3) GF <i>Hearty, flavoured lentil, chick pea & vegetable curry</i>	19.5
Vegetable Korma – Mild (5) GF <i>Combination of seasonal vegetables in a creamy rich base of subtle spices & cashews</i>	19.5

Accompaniments

Single Portions

(1) Khira Pachchedi GF <i>Slices of banana, combined with spiced yoghurt & lemon</i>	6
(2) Khira Raita GF <i>Refreshing yoghurt & cucumber dip. - A must with hot curries</i>	6
(3) Dahl GF <i>Lentil puree cooked with onions, ginger, garlic & spices</i>	6
(4) Dhal Machani GF <i>Rich hearty combination of lentils & legumes cooked in a tomato spicy base, with added butter & cream</i>	6.5
(5) Palak Paneer GF <i>Finely chopped spinach cooked with garam masala & cheese</i>	6.5
(6) Alu Mattar Sukhe GF <i>Cubed potatoes & green peas combined with fresh coriander & green masala</i>	6.5
(7) Sume Ki Bhaji GF <i>Chopped fresh green beans, cooked with tomato, fresh coriander & red capsicum</i>	6.5
(8) Khumbi Ki Bhaji GF <i>Delicate flavoured pan cooked mushroom & cashews with a touch of lemon, chilli & fresh coriander</i>	7
(9) Ghooda Bhartha GF <i>Cooked & mashed butternut combined with roasted cumin & mustard seeds</i>	6.5
(10) Brinjal Bhartha GF <i>Chopped eggplant cooked in onion, tomato & a garam masala spice blend</i>	6.5
Bhatura <i>Naan style fluffy bread</i>	3
Chapati <i>Rounds of pan cooked wholemeal bread</i>	2.5
Roti <i>Puffed rounds, flavoured with coconut</i>	2.5
Garlic Butter	extra .5
Basmati Rice GF	2.8
Mattar Pilau Basmati Rice GF <i>Pan cooked rice, flavoured with aromatic spices, peas & shredded carrots</i>	3.5
Pappadoms (Five per serve) GF <i>Thin, crisp, lentil wafers</i>	2.8
Chutneys & Pickles GF <i>Hot Mango, Sweet Mango, Brinjal, Lime</i>	each 2.8

Minimum Spend (inclusive of any promo) \$20.00 per person

Prices are inclusive of goods & service tax

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Individual Banquet

All in one Curry experience

Curry is best enjoyed in combination with other flavours & textures. Please consider one of the following Banquet options to maximise your appreciation of our expertly prepared meals.

1: Choice of curry \$33.00
served with basmati rice, bhatura bread, vegetable side dish & chutney

2: Pakora entree followed by your choice of curry \$39.00
served with basmati rice, bhatura bread, vegetable side dish & chutney

3: Choice of curry \$41.50
served with basmati rice, bhatura bread, vegetable side dish & chutney, followed by dessert & coffee or tea

non alcoholic

Cola, Fanta, Lemonade, Lemon Squash, Soda Water, Dry Ginger, Tonic Water	3.5
S. Pellegrino Sparkling Water	8.5
Lemon, Lime & Bitters (Or Soda)	4
Bundaberg Ginger Beer	5.5
Fruit Juice (Apple, Orange, Pineapple, Tomato)	3.5
Lasi (Mango & Yoghurt)	3.5

Spireto

Scotch, Bourbon, Brandy, Rum, Gin, Tequila, Vodka, Ouzo, Bacardi	7.5
Chivas Regal, Johnnie Walker Black Label Split	9.5 2

GF : Gluten Free