

DINE IN MENU

CHEF'S RECOMMENDATION

Vada Sambhar – Crispy donuts made up of a lentil batter \$8.50

Idlley Sambhar – Mini soft steamed rice cakes served with sambhar \$8.50

Plain Dosa – A thin crispy crêpe made from rice and lentils batter \$10.50

All our dosas are served with sambhar & three chutneys (coconut, tomato and mint)

Masala Dosa – Dosa filled with madras potato masala \$12.50

Onion Masala Dosa – Dosa filled with fresh onions and topped with Madras potato masala \$12.50

Butter Masala Dosa – Dosa prepared using fresh butter \$13.50

Paneer Masala Dosa – Dosa filled with a creamy spicy paneer masala \$13.50

Chilli Cheese Dosa – Dosa filled with cheese and chilly flakes \$12.50

Tibitian Momos Dumplings (6 dumplings) – Vegetable dumplings filled with finely chopped cabbage and potato \$7.50

Chicken Momos (6 dumplings) – Dumplings filled with chicken and spices \$8.50

Crispy Fried Chicken Wings – Crispy fried chicken wings served with chilli and garlic sauce \$12.50

ENTRÉES

Samosa – A crispy pastry filled with potatoes and peas \$7.50

Mixed Pakora – A crispy fried assortment of vegetable fritters \$7.00

Paneer Pakora – Cottage cheese fritters served with tomato sauce \$9.50

Peanut Masala – Spiced, crunchy peanuts, mixed with zesty masala \$7.50

Spring Rolls (vegetable) – A mixture of vegetables, rolled in a thin pancake and fried \$8.90

Vegetable Kebab – Lightly spiced, grilled vegetable patties, served alongside salad and mint chutney \$12.50

Amritsari Fish – Fish marinated in Indian spices, fried and served with spicy green chilli sauce \$14.00

Onion Bhajji – Onion rings, coated in a chickpea batter and fried \$7.50

Masala Papad – Pappadum layered with chopped onion, chilli and tomato \$7.50

Vegetarian Platter – Assortment of vegetarian starters \$14.50

chaat counter

A Chatpata ('tangy') treat straight from the streets of India!

A Chaat is based on three sauces: Tamarind (sweet), Sour Mint (spicy) and Cool Yoghurt (flavoured with cumin)

Chaat Platter to Share – Your choice of three Chaat items, served on a platter \$16.00

Pani Puri – Hollow balls of wheat semolina filled with potatoes and chickpeas, and served with mint flavoured water \$7.50

Masala Puri – Hollow balls stuffed with a spicy mixture of chickpeas and, potatoes, filled with tamarind and mint sauce \$7.50

Tikki Chaat – Potato cakes cooked on the grill, topped with Chaat sauces and garnished with chopped onions, tomato and coriander \$7.50

Papri Chaat – Crisp pastry wrapped, diced potatoes and chickpeas, that are topped with Chaat sauces \$7.50

Samosa Chaat (2 Pieces) – Samosa crushed, then topped with Chaat sauces and spiced with Chaat masala and roasted cumin powder \$7.50

Dahi Bhalla Chaat – Soft fried balls of lentil batter dipped in cool and sweet yogurt with tamarind sauce \$7.50

tandoor starters

served with onion rings and a dipping sauce

Tandoori Platter to Share – A combination of chicken tikka, tandoori chicken, seekh kebab and tandoori fish, served with naan bread \$29.50

Tandoori Chicken The King of Kebab – Barbequed chicken prepared with yogurt and spices \$12.50 (Half) / \$22.50 (Full)

Achari Tikka – Spicy version of chicken tikka marinated with zesty spicy pickle masala \$16.50

Chicken Tikka – Succulent and juicy pieces of chicken thigh fillet, marinated overnight and cooked in our charcoal Tandoor \$9.50 (Half) / \$15.50 (Full)

Chicken Malai Tikka – Chicken marinated with cheddar cheese and tandoori spices, and cooked in a clay oven \$16.50

Seekh Kebab – Lamb mince infused with a special selection of masala, skewered and cooked in our charcoal Tandoor \$11.00 (Half) / \$15.50 (Full)

Chapli Kebab – Shallow fried kebab of lamb mince, served on a bed of green salad \$16.50

Lamb Chops (6 pieces) – Lamb chops tenderised in a special marinade, and finished in a clay oven \$22.50

Tandoori Vegetable Platter to Share – A combination of stuffed mushrooms, paneer tikka and vegetable kebab served with baby sized naan bread and three dips \$22.50

Paneer Tikka – Mildly spiced cubes of cottage cheese skewered with fresh vegetables and cooked on the grill \$14.50

Tandoori Mushrooms – Marinated mushrooms skewered, and cooked on the grill and served with vegetables \$14.50

Fish Tikka – Fillet of Basa fish marinated in a tandoori base \$17.50

Tulsi Prawns – Prawns flavoured with basil and garlic, cooked in our charcoal Tandoor \$17.50

soups

Cream of Tomato Soup \$7.50

Hot and Sour Soup Vegetable/Chicken \$7.50

Vegetable/Chicken and Corn Soup \$7.50

Manchow Soup Vegetable/Chicken \$7.50

indo chinese

Vegetarian

Vegetable Manchurian – Vegetable dumplings stir fried in garlic and soya sauce \$13.50

Vegetable 65 – Vegetable dumplings in a sauce flavoured with curry leaves and fresh chilli \$13.50

Chilli Paneer – Batter fried paneer Indian cottage cheese, tossed in chilli sauce \$13.50

Paneer Manchurian – Batter fried Indian cottage cheese tossed in manchurian sauce \$13.50

Gobhi Manchurian – Cauliflower florets batter fried, and tossed in manchurian sauce \$13.50

Chicken

Chicken Manchurian – Fried battered chicken served in a manchurian sauce \$15.50

Chilli Chicken – Fried battered chicken, wok tossed in a special homemade chilli sauce \$15.50

Chicken 65 – Fried battered chicken, stir fried in a special homemade chilli sauce \$15.50

Garlic Chicken – Chicken tossed with fresh garlic and chilli sauce served on a sizzling platter \$17.50

Seafood

Chilli Garlic Fish/Prawn – Prawns battered, fried and tossed in a chilli garlic sauce served on a sizzling platter \$17.50

Andhra Fish – Wok tossed fillet of fish flavoured with mustard seeds and curry leaves, garnished with cashews and served on a sizzling platter \$17.50

Noodles / Rice

Vegetable Chow Mein – Noodles tossed with shredded vegetables and soya sauce \$15.50

Chicken Chow Mein – Noodles tossed with shredded chicken, vegetables and soya sauce \$15.50

Vegetable Fried Rice – Wok tossed rice and vegetables \$13.50

Chicken Fried Rice – Wok tossed rice, chicken and vegetables \$15.50

MAINS

Vegetarian

Dal Makhani – Indian vegetarian dish that contains urad beans, simmered in a smooth sauce sautéed with tomatoes, onions and mild spices \$14.50

Dal Tadka – Smooth red and yellow lentils are delicately seasoned and topped with browned onions and hot chilli pepper \$14.50

Punjabi Kofta – A classic Indian recipe of cheese dumplings simmered in a smooth sauce \$15.50

Malai Kofta – A creamy and rich preparation made of tomatoes and cashew nuts, with Indian cottage cheese and dumplings \$14.50

Matter Mushroom – Delicious combination of button mushrooms and peas, cooked in an onion and tomato sauce \$15.50

Baingan Bhartha (eggplant dish) – Roasted eggplant mashed and tossed with onion and tomato \$15.50

Mixed Vegetable Jalfreze – A variety of fresh seasonal vegetables tossed in dry spices \$15.50

Shai Paneer – Slices of paneer tikka cooked in fresh tomato sauce, and flavoured with ginger and chillies \$16.50

Paneer Taka Tak – Slices of paneer tikka tossed with a tomato based sauce \$16.50

Kadhai Paneer – Indian cottage cheese cooked in a spicy tomato based sauce, flavoured with fresh coriander and chilli \$15.50

Balti Paneer – Indian cottage cheese prepared in a gingery tomato sauce then tossed with sliced onion, capsicum and tomatoes \$16.50

Palak Paneer – Indian cottage cheese cooked in a creamy spinach sauce and garnished with ginger juliennes \$15.50

Paneer Butter Masala – Indian cottage cheese dunked in a rich tomato based sauce \$14.50

Aloo Jeera – Potatoes tossed with jeera, cumin and dry masala \$14.50

Aloo Palak – Potatoes cooked, with a creamy spinach sauce and garnished with ginger juliennes \$15.50

Methi Malai Mater – Methi green peas cooked in fresh cream and fresh Indian spices \$15.50

Tawa vegetables – Marinated mixed vegetables tossed in our tandoor, finished with an onion and tomato sauce, and served on a hot sizzling plate \$16.50

Aloo Gobhi – Cauliflower and potato cubes tossed with flavoursome cumin seeds and Indian spices \$15.50

Tawa Paneer – Marinated cottage cheese par-cooked on our charcoal fired oven, then finished with capsicum, onion and mushroom on a Tawa \$16.50

MAINS

Chicken

Chicken Curry – Chicken stewed in an onion and tomato based sauce, and flavoured with a variety of spices \$15.00

Butter Chicken – The Heart and Soul of Indian Cuisine. Tender pieces of chicken marinated overnight, part-cooked in a clay oven and simmered in a silky tomato sauce \$16.00

Punjabi Butter Chicken – Butter chicken cooked in pure 'desi' style \$16.00

Chicken Tikka Butter Masala – Chicken tikka tossed with onion and capsicum then coated in a fresh, tomato based sauce \$15.50

Methi Chicken – Chicken flavoured with fenugreek leaves and ginger juliennes \$17.50

Chicken Taka Tak – Shredded chicken tikka tossed in a tomato based sauce \$17.50

Chicken Vindaloo – Chicken flavoured in a homemade vindaloo paste with a hint of vinegar \$16.00

Chicken Madras Curry – Chicken cooked in traditional Madras curry, flavoured with fresh curry leaves, mustard seeds and coconut \$15.50

Chicken Korma – Boneless chicken cooked with spices in an almond sauce, and garnished with roasted almonds \$16.50

Kadhai Chicken – Chicken cooked in a red tomato based sauce with freshly ground spices and capsicum \$16.50

Chicken Kolapuri – Chicken cooked in tangy and spicy kolapuri curry \$16.50

Tawa Chicken – A spicy and succulent boneless chicken dish cooked in tawa sauce on a Tawa \$16.50

Chicken Saag – Chicken cooked in a light and creamy spinach sauce \$17.50

MAINS

Select your meat with your choice of Curry Lamb/Beef/Goat

Traditional Curry Rogan Josh – Pieces of lamb simmered with yoghurt and spices until tender \$16.50

Korma Curry – Lamb cooked in a light creamy sauce, and finished with coconut milk and cashew paste \$16.50

Vindaloo Curry – A spicy hot dish consisting of lamb cooked in coconut vinegar, with red chillies \$16.50

Madras Curry – A traditional curry flavoured with fresh curry leaves, mustard seeds and coconut \$16.50

Kadai Curry (with your choice of meat) – Tossed in special kadai sauce and flavoured with fresh coriander seeds and fresh ginger \$16.50

Kolhapuri Curry – A spicy hot curry \$16.50

Spinach Curry – Meat cooked with fresh, puréed spinach \$16.50

Masala Curry – Semi-dried curry tossed with capsicum and fresh coriander \$16.50

MAINS

Seafood

Fish/Prawn Curry – Fish or prawns tossed with dry-roasted masala and coconut milk \$17.00

Goan Curry – A tomato and coconut curry flavoured with whole dried chilli and special ground spices \$17.00

Vindaloo Fish – Fish simmered in a coriander flavoured sauce \$17.00

Fish Hyderabadi – Fish cooked in a roasted peanut and sesame seed sauce covered with coconut and tamarind juice \$17.00

Fish/Prawn Masala – Fish or prawns tossed in a semi-dried sauce \$17.00

RICE

Basmati Rice \$4.00

Saffron Rice – Saffron flavoured rice \$5.00

'Aangan House Specials' (Chicken Dum Biryani)
– Succulent chicken cooked with special herbs, cooked using the age-old method of 'dum cooking' \$15.50

Lamb/Goat Biryani – Succulent lamb/goat cooked with special herbs, and served with rice \$15.50

Peas Pulao – Peas tossed in Pulao rice \$8.50

Lemon Rice – Rice, flavoured with mustard and curry leaves, then finished with fresh lemon juice \$8.50

Jeera Rice \$7.50

Vegetable Biryani \$13.50

BREADS

Plain Naan – A leavened plain flour bread of North India \$2.00

Butter Naan – Flaky version of naan \$5.50

Garlic Naan – Naan lavishly flavoured with garlic butter \$2.50

Olive and Cheese Naan \$5.50

Cheese Naan \$4.50

Kashmiri Naan – Naan stuffed with a mixture of dry fruits and nuts, and cooked in tandoor \$4.00

Keema Naan – Naan stuffed with mince meat \$4.00

Onion Kulcha \$5.50

Paneer Kulcha – Naan stuffed with cottage cheese and mildly spiced \$5.50

Masala Kulcha – Luxurious mix of mashed potatoes, cheese, green chilli and a secret blend of masala spices \$4.50

Roti – Wholemeal flour bread \$2.00

Missi Roti – Roti made with gram and wheat flour, mixed with spices. This bread goes well with any dahl or spinach dish \$4.00

Masala Roti – Missi roti with a topping of chopped onion, green chilli and coriander \$4.50

Lachha Paratha – A spiral layered version of roti \$5.00

Pudina Paratha – Paratha flavoured with mint \$5.00

Chilli Paratha – Paratha topped with chopped chilli and chilli powder \$4.50

Aloo Paratha – A roti stuffed with mashed potatoes - flavoured with roasted cumin, onion, chilli and mint, then baked in our charcoal Tandoor \$5.50

ACCOMPANIMENTS

Raita \$4.00

Mirchi Tepordei Pickled Fried Chillies \$4.50

Onion Salad \$4.00

Green Salad \$7.50

Sirka Onion with Pudina Chutney \$3.50

Kachumber Salad \$6.50

BANQUET MENU @ AANGAN®

No sharing is allowed in the banquet

Feast @ Aangan® Banquet
\$39.50 Per person (min 4 people)

entrée

Samosa

Mix Pakora

Chicken Tikka

Seekh Kebab

Your choice of any Chaat

Your choice of any Stir Fry (Indo-Chinese)

mains

Your choice of any two curries

Your choice of any Lentil (Dahl)

Mixed Breads

Salads

Your choice of Biryani Vegetable/Chicken/Lamb/Goat

Plain Rice

Raita

dessert of your choice

AANGAN[®] SPECIAL

No sharing is allowed in the banquet

Aangan's[®] Royal Banquet

\$45.50 Per person (min 4 people)

start with buttermilk

vegetable starters

Choose any three

Vegetable Kebab

Paneer Tikka

Tandoori Mushroom

Papri Chaat

Tikki Chaat

non-vegetable starters

Choose any three

Afghani Murgh

Lasooni Tikka Malai

Seekh Kebab

Chicken Tikka

Chapli Kebab

mains

Your choice of any two curries / any Lentil (Dahl)

Chicken / Lamb / Vegetable Biryani / Plain Rice

Raita

Salads

Mixed Breads

dessert of your choice

STANDARD BANQUET

\$29.50 Per person (min 4 people)

entrée

Your choice of any three entrees

mains

Your choice of any two Curries

Naan / Roti / Garlic Naan

Plain Rice / Saffron Rice

dessert

Mango Kulfi

Pista Kulfi

DESSERT MENU

Mango Kulfi – *Traditional Indian style ice cream made up of milk and mango pulp* \$7.50

Pista Kulfi – *Indian style homemade ice cream flavored with pistachios and cardmoan* \$7.50

Gajjar Ka Halwa with vanilla ice cream – *Carrot pudding made with milk and dry fruits goes really well with vanilla ice cream* \$8.50

Gulab Jamun – *Soft balls of cottage cheese and condensed milk fried and dipped in sugar syrup flavored with rose essence* \$7.50

Faluda Kulfi – *Thin vermicelli served with kulfi along with rose syrup and nuts* \$8.90

Ras Malai – *Dumpling of cottage cheese dipped in saffron flavored milk* \$7.50

Vanilla Ice Cream \$3.50

Vanilla Ice Cream with Fruit Salad \$7.50

Indian Sunday Ice Cream – *Mixture of 3 flavours of ice cream with fruits and nuts* \$12.50

Sizzling Chocolate Brownie – *Chocolate brownie served on hot platter with vanilla ice cream and chocolate sauce* \$12.50

BEVERAGES MENU

mocktails

- Just Fruity** \$6.50
- Mango Punch** \$6.50
- Strawberry Punch** \$6.50
- Lychee Punch** \$6.50
- Sunrise** \$7.50

indian beverages

- Sweet Lassi** \$3.00
- Salted Lassi** \$3.50
- Massala Lassi (Jhaas)** \$3.50
- Mango Lassi** \$3.50
- Rose Lassi** \$3.50
- Mix Fruit Lassi** \$4.50
- Paan Lassi** \$5.50
- Jaljeera** \$3.50

milkshakes

- Vanilla** \$5.50
- Strawberry** \$5.50
- Mango** \$5.50
- + Add Ice Cream** \$1.00

tea

- Tea** \$3.00
- Masala Tea** \$3.00

choice of juices

- Orange Juice** \$3.00
- Pineapple Juice** \$3.00
- Apple Juice** \$3.00
- Mango Juice** \$3.00
- Lychee Juice** \$4.00

aerated drinks

- Post Mix** (Pepsi/Sunkist/Sprite/Solo) \$4.00
- Premium Glass Bottles** (Coke/Lift/Fanta) \$5.50
- Gingerale** \$3.00
- Sparkling Water** \$3.00
- Soda Water** \$3.00
- Lemon Lime Bitters** \$4.50

water

- Acqua Panna** Still Mineral Water 750ml \$9.50

beers

- Kingfisher (Indian)** \$6.50
- Haywards (Indian)** \$6.50
- Godfather (Indian)** \$6.50
- Victoria Bitter** \$5.00
- Cascade Premium** \$6.50
- Cascade Light** \$6.00
- Heineken** \$6.50
- Crown Lager** \$6.00
- Corona** \$6.50
- Pure Blonde** \$6.50

BEVERAGES MENU

spirits

- Bagpiper** \$5.50
- Blender's Pride** \$5.50
- Royal Stag** \$5.50
- Canadian Club** \$5.50
- Jack Daniel** \$5.50
- Johnnie Walker (Red)** \$5.50
- Dimple** \$5.50

premium selections

All premium drinks will be serve with Bombay mix

- Johnnie Walker (Black)** \$7.50
- Johnnie Walker (Blue)** \$15.00
- Johnnie Walker (Platinum)** \$18.00
- Chivas Regal** \$7.00

bourbon

- Jim Beam** \$6.00
- Jack Daniel** \$6.00

rum

- Bundaberg** \$6.00
- Old Monk** \$6.00

brandy

- Vsop** \$7.50

vodka

- Smirnoff** \$8.50
- Absolute** \$8.50

gin

- Gordon's Gin** \$6.00
- Bombay Sapphire** \$6.00

liquors

- Sambuca Shot** \$8.50
- Tequila Shot** \$8.50
- Bailey's** \$6.00

WINE LIST

house wine

Red \$4.50

White \$4.50

champagne

Dom Pérignon 750 mls \$350.00

Moët & Chandon 750 mls \$120.00

red wine

Rosemount Estate - Cabernet Merlot Glass \$6.50 Bottle \$17.50

Jacob's Creek - Shiraz Glass \$6.50 Bottle \$18.50

Jacob's Creek - Shiraz Cabernet Glass \$6.50 Bottle \$18.50

Wolf Blass - Cabernet Sauvignon Glass \$6.50 Bottle \$19.50

Yarra Ridge - Pinot Noir Glass \$8.00 Bottle \$28.00

white wine

Wolf Blass - Rosé Glass \$6.00 Bottle \$16.00

De Bortoli - Semillon Chardonnay Glass \$6.00 Bottle \$19.00

De Bortoli - Tramier Riesling Glass \$6.00 Bottle \$17.50

Brancott Estate - Pinot Gris Glass \$7.50 Bottle \$25.00

Oyster Bay - Sauv Blanc Glass \$6.50 Bottle \$28.00