

## BREADS

<b>BUTTER ROTI</b> Tandoori roti unleavened whole wheat bread with butter	\$2.00
<b>GARLIC ROTI</b> Tandoori roti unleavened whole wheat bread with garlic	\$2.00
<b>ROTI</b> Tandoori roti unleavened whole wheat bread	\$1.90
<b>BUTTER NAAN</b> Plain flour bread cooked with butter in tandoori oven	\$3.00
<b>CHEESE NAAN</b> Traditional unleavened white flour bread stuffed with cheese	\$3.50
<b>GARLIC NAAN</b> Traditional unleavened white flour bread with garlic	\$2.00
<b>PLAIN NAAN</b> Traditional unleavened white bread with butter	\$1.90
<b>PARANTHA/KULCHA(ALOO/GOBI)</b> Prantha/naan stuffed with potatoes/cauliflower	\$3.50
<b>LACHA PARANTHA</b> Leavened whole wheat layered bread with butter	\$3.00
<b>KULCHA(MASALA/ONIONS)</b> Naan stuffed with cottage cheese & spicy potatoes/diced onions	\$2.99
<b>KEEMA NAAN</b> Minced lamb stuffed in tandoori roti	\$4.00
<b>KASHMIRI NAAN</b> Plain flour filled with spiced dry fruits & nuts	\$3.45
<b>NUTELLA NAAN</b> Unleavened white bread with hazelnut chocolate spread on top.	\$2.50
<b>PANEER PARANTHA</b> Parantha stuffed with paneer	\$4.00
<b>RICE</b>	
<b>JEERA RICE</b> Steamed basmati rice sauteed with cumin seeds	\$3.99
<b>KASHMIRI PULAO</b> Rice fried with dry fruits and coconut	\$4.90
<b>PULAO</b> Rice cooked in vegetables and spices	\$4.50
<b>STEAMED RICE</b> Basmati rice steamed to perfection	\$2.99
<b>SAFFRON RICE</b> Saffron flavoured rice	\$3.90
<b>VEG BIRYANI</b> Basmati rice cooked with hydrabadi spices & vegetables	\$11.50
<b>CHICKEN BIRYANI</b> Basmati rice cooked with hydrabadi spices, chilli & chicken	\$13.00
<b>GOAT/LAMB BIRYANI</b> Goat/lamb marinated in mint & yogurt,cooked with Basmati rice & chefs special spices	\$ 13.00

## SALADS & YOGURT

<b>GREEN SALAD</b> Onion ,tomato & cucumber salad tossed with indian spices & herbs	\$3.99
<b>KACHUMBER SALAD</b> Onion cucumber salad	\$4.50
<b>BOONDI RAITA</b> Fresh yogurt mixed with boondi & spices	\$2.90
<b>MIX RAITA</b> Yogurt mixed with finely chopped onion, cucumber & carrot	\$2.50
<b>PLAIN RAITA/YOGURT</b> Fresh yogurt mixed with spices	\$1.90
<b>PAPADAM</b> Thin, crisp disc shaped indian food made from black gram	\$1.50
<b>MIX PICKLES</b>	\$1.00
<b>DESSERTS</b>	
<b>KHEER</b> Rice pudding	\$3.50
<b>GULAB JAMUN</b> Milk solid based dessert	\$3.99
<b>MANGO KULFI</b> Denser and creamer ice cream having mango flavour	\$3.50
<b>PISTA KULFI</b> Desert made from full cream milk, chopped almond & pistachio	\$3.99
<b>GAJAR KA HALWA</b> Sweet desert made from grated carrot, milk & nuts	\$4.00
<b>DRINKS</b>	
<b>JEERA LASSI</b> Indian yogurt drink seasoned with roasted cumin powder	\$1.99
<b>MANGO LASSI</b> Mango flavoured Indian yogurt drink	\$1.99
<b>PLAIN LASSI</b> Indian yogurt drink	\$2.00
<b>SWEET LASSI</b> Sweet Indian yogurt drink	\$2.00
<b>SALTED LASSI</b> Salted Indian yogurt drink	\$1.99
<b>CAN (375ML)</b> Coca-cola, coke zero, coke diet	\$1.60
<b>JUICE(350ML)</b> Apple, orange, apple and blackcurrent	\$2.90
<b>CASCADE</b> Apple isle, ginger beer, lemon lime & bitter	\$3.00
<b>APPLETISER</b> Sparkling apple juice	\$3.20
<b>BARISTA BROTHER</b> Chocolate, iced coffee	\$2.99

**OUR OWN FRESHLY MADE VARIETY OF  
INDIAN SWEETS AVAILABLE**

## Take Away Menu



# FLAVOUR SIZZLERS

**AUTHENTIC INDIAN CUISINE & SWEETS**

[www.flavoursizzlers.com.au](http://www.flavoursizzlers.com.au)  
[enquiry@flavoursizzlers.com.au](mailto:enquiry@flavoursizzlers.com.au)

**PH. : 03 9749 4902**

**18 Lavinia Drive Tarneit VIC 3029  
Beside Wyndham Village Shopping Centre**

### Trading Hours :

<b>Mon-Tue</b>	<b>: 10:30 am to 10:00 pm</b>
<b>Wed-Thur</b>	<b>: 10:30 am to 10:30 pm</b>
<b>Fri</b>	<b>: 10:30 am to 11:00 pm</b>
<b>Sat</b>	<b>: 09:00 am to 11:00 pm</b>
<b>Sun</b>	<b>: 09:00 am to 10:00 pm</b>



## CHAAT BHANDAR

### ALOO TIKKI CHAAT \$6.99

Spiced potato patties with chickpeas & chaat masala

### CHOLLE BHATURE \$11.99

Spicy chick peas and fried flour bread called bhature

### DAHI BHALLA \$6.99

Balls made up with lentil batter & dipped in a yogurt

### PAPRI CHAAT \$7.99

Crisp pastry, diced potatoes and chickpeas topped in chaat suaces

### PANEER PAKORA 5 PCS \$12.99

Indian cottage cheese in chickpea batter & deep fried

### SAMOSA \$5.50

Mixed vegetables wrapped in pastry, fried & served with dip

### SAMOSA CHAAT \$7.99

Samosa crushed & topped with chickpeas, & spiced up with spices

## INDO CHINESE

### CHILLY PANEER \$11.99

Batter fried cottage cheese tossed in homemade sauce

### VEG MANCHURIAN \$11.50

Vegetables dumpling stir fried in garlic & soy sauce

### VEG CHOWMEIN \$12.50

Stir fried noodles cooked with seasonal vegetables

### CHICKEN MANCHURIAN \$13.50

Batter fried chicken in manchurian sauce

### CHICKEN CHOWMEIN \$13.99

Stir fried noodles cooked with chicken

### CHILLY CHICKEN \$11.99

Batter fried chicken wok tossed in homemade chilli sauce

## VEGETARIAN SIZZLE'S

### MUSHROOM TIKKA \$11.50

Whole mushroom marinated in tandoori paste, cooked in tandoor

### MIX VEGETABLE PAKORA \$6.99

A crispy fried assortment of vegetables fritters

### PANEER TIKKA \$11.99

Mildly Spiced Cubes Of Cheese Skewered With Fresh Vegies, Finished On Grill

### TANDOORI GOBI \$11.00

Cauliflower marinated with tandoori sauce

### ONION BHAJI \$6.99

Onion fritters spicy and fragrant with cumin

## NON VEG SIZZLE'S

### AMRITSARI FISH \$12.00

Fish marinated with chilli paste, battered with chickpea flavour & spices

### CHICKEN TIKKA \$13.00

Pieces of thigh fillet marinated overnight & finished in tandoor

### CHICKEN MALAI TIKKA \$15.99

Boneless pieces of chicken marinated with cream & spices(6 pcs)

### FISH TIKKA \$16.00

Fish marinated with indian herbs & spices

### LAMB CHOPS MALAI \$18.99

Lamb chops tendered with spices & cream

### SEEKH KEBAB \$16.99

Spicy minced lamb cooked on tandoori skewers

### TANDOORI CHICKEN FULL(8 PCS) \$19.00

Chicken marinated in traditional tandoori spices

### TANDOORI CHICKEN HALF(4 PCS) \$10.50

Chicken marinated in traditional tandoori spices

### TANDOORI PRAWNS \$17.90

Prawns cooked with garlic and mustard touch

## MAINS

## VEGETARIAN

### ALOO GOBHI \$11.99

Potatoes stir fried with spices, tomatoes & cauliflower

### BAINGAN BHARTA \$11.50

Roasted mashed eggplant cooked with green peas, tomatoes & onions

### CHANA MASALA \$11.50

Chick peas with dry mango powder, pomegranate & herbs

### DAL TADKA \$11.50

Yellow lentil tempered with onion & tomatoes

### DAL MAKHNI \$11.50

Black lentils cooked in tomatoes & butter gravy

### JEERA ALOO \$11.50

Diced potatoes pan fried with spices

### KADAI PANEER \$12.50

Home made cottage cheese cooked with capsicum, onion & tomatoes

### METHI ALOO \$11.50

Potatoes tossed with fenugreek leaves & cooked with spicy golden gravy

### MUTTER PANEER \$11.50

A combination of paneer & peas in sweet & spicy sauce

### MIXED VEG \$11.90

Exotic vegetables cooked in Indian style

### MALAI KOFTA \$12.90

Potato balls cooked in mild creamy sauce

### PANEER BUTTER MASALA \$12.90

Indian style cheese cooked in creamy spicy gravy

### PALAK PANEER \$12.50

Cottage cheese cooked with freshly grinded spinach & authentic spices

### PANEER TIKKA MASALA \$12.50

Tender cottage cheese pieces straight from tandoor & cooked with spices

### SHAHI PANEER \$12.90

Slices of paneer tikka cooked in creamy sauce

### VEGETABLE VINDALOO \$11.90

Mix vegetables flavoured with spicy blend of spices with touch of vinegar

### VEG KORMA \$11.90

Vegetables cooked with cream & mixed nuts

## NON VEGETARIAN

### BEEF CURRY \$14.90

Beef in traditional indian style

### BEEF KORMA \$15.99

Spicy beef curry with coconut base

### BEEF MADRAS \$15.90

Diced beef cooked with curry leaves, dry chilli & coconut cream

### BEEF ROGAN JOSH \$14.90

Diced Beef Simmered With Yogurt & Spices Until Tender

### BEEF VINDALOO \$15.99

Sipcy hot dish made with coconut, vinegar & red chilli peppers

### BUTTER CHICKEN \$13.90

Marinated chicken tikkas cooked in chef's special sauce

### CHICKEN BHUNA MASALA \$13.90

Chicken cooked with curry leaves, mustard & poppy seeds in a thick sauce

### CHICKEN KORMA \$13.90

Recipe from the Royal Mugal kitchens, chicken cooked with cashew

### CHICKEN TIKKA MASALA \$13.50

Roasted chunks in a rich creamy red, lightly spiced tomato sauce

### CHICKEN CURRY \$13.50

As served on roadside eating places in punjab

### CHICKEN VINDALOO \$13.90

A Goa speciality is a very hot "sweet and sour" style chicken curry

### KADHAI CHICKEN \$13.90

Chicken cooked in a traditional wok with fresh herbs & spices

### GOAT BHUNA MASALA \$15.90

Goat cooked with curry leaves, mustard & poppy seeds in a thick sauce

### GOAT KADHAI \$14.99

Goat cooked in a rich gravy with ginger, garlic & spices

### GOAT ROGAN JOSH \$15.99

A traditional kashmiri curry cooked with indian ground & touch of yogurt

### LAMB BHUNA MASALA \$15.90

Slow cooked lamb in gravy of onion, ginger, garlic & tomatoes

### LAMB CURRY \$14.99

Indian style lamb cooked in its own juice

### LAMB KORMA \$15.90

Lamb Cooked In Creamy Sauce, Finished With Coconut Milk & Cashew Paste

### LAMB MADRAS \$15.90

Diced lamb cooked with curry leaves, dry chilli and coconut cream

### LAMB ROGAN JOSH \$14.90

Lamb simmered with yogurt & spices

### LAMB VINDALOO \$15.99

Dish from Goa made with coconut, vinegar & hot red peppers

## SEA FOOD

### BALTI FISH MASALA \$14.99

Fish fillets tossed in sauce with diced tomatoes, onion & capsicum

### CHILLI PRAWN \$15.90

Battered prawn deep fried tossed in chinese chilli sauce

### FISH VINDALOO \$15.50

Fish simmered in a vindaloo sauce

### GOAN FISH CURRY \$15.50

Fish cooked in a coconut based curry

### PRAWN CURRY \$15.50

King size prawn cooked in kadai sauce

### PRAWN BUTTER MASALA \$15.50

Prawns cooked in a special masala sauce

### TAWA FISH \$15.50

Fish fillets tossed with onion, capsicum, mushroom & kadai sauce