

Coriander's

Ethnic Indian Restaurant

SOMETHING FOR EVERYONE

TALK ABOUT HEAT!



DAIRY FREE
AVAILABLE



VEGAN
AVAILABLE



JAIN
AVAILABLE



GLUTEN FREE
AVAILABLE



VEGETARIAN
AVAILABLE

LUNCH MENU



MILD



MEDIUM



HOT!



EXTRA HOT!

SNACK BITES

Onion Bhaji (one) V VG **\$2.00**

Crispy onion fritters, fresh herbs mixed with chickpea flour, deep-fried.

Vegetable Samosa (one) V VG **\$2.00**

A tasty mixture of potatoes, peas, cumin seeds, spices and fresh herbs wrapped in a home made flaky pastry, deep-fried golden brown.

Cheese Pakora (two) V **\$4.00**

Indian cheese layered with coriander lightly dipped in chickpea batter, finished in hot oil.

Chicken Tikka (two) **\$6.00**

Tender chicken pieces marinated in spices and yoghurt, cooked on a skewer over flaming charcoal in the Tandoor

DRINKS

Coke/Sprite/Coke No Sugar **\$3.00**

Mango Lassi **\$4.00**

Juices **\$4.00**

Kingfisher (330ml) **\$7.00**

SAVE TIME AND ORDER YOUR GROUP'S LUNCH ONLINE OR VIA PHONE AND IT WILL BE WAITING FOR YOU WHEN YOU ARRIVE AT THE RESTAURANT.

COMBO MEALS

Combo Meals served with rice and one plain naan.

Butter Chicken GF **\$15.00**

The most popular Indian dish. Cooked in a mild butter sauce with a touch of fenugreek.

Chicken Tikka Masala GF **\$15.00**

Marinated chicken tikka cooked in the tandoor, then prepared in the pan with a selection of spices and cream.

Mango Chicken GF **\$15.00**

Chicken cooked in an aromatic mango sauce, then tempered in cream with herbs and spices.

Bombay Chicken GF **\$15.00**

Diced chicken fillets cooked in a vegetable gravy with freshly ground herbs and spices, cream and fresh coriander.

Lamb Rogan Josh GF **\$15.00**

Lamb cooked with aromatic cinnamon, cardamom, turmeric, coriander and garam masala.

Lamb Korma GF **\$15.00**

Lamb pieces simmered in a creamy sauce with a curry masala and herbs, and spices.

Vegetable Jalfreze V GF **\$15.00**

Fresh vegetables cooked with vegetable gravy, coconut milk, green capsicum and coriander. **To request vegan, please ask the duty manager.**

Dal Makhani V J GF **\$15.00**

Black lentils with kidney beans, cooked over low heat with cream and special herbs and spices. **To request vegan, please ask the duty manager.**

TRADITIONAL

Chicken Biryani GF **\$15.00**

Chicken pieces sautéed in garlic and ginger then cooked with basmati rice in a vegetable gravy. This dish does not come with naan bread.

Choole Bhature V **\$14.00**

Chickpeas served with two thick leavened deep-fried breads.

BREADS

Upgrade your plain naan

Garlic Naan **\$1.00**

Garlic Roti **\$1.00**

Paneer Kulcha **\$5.50**

Fillet bread stuffed with grated cheese and spices.

Kashmiri Naan V **\$4.50**

Fillet bread stuffed with nuts and raisins.

Vegetable Kulcha V **\$5.50**

Naan bread stuffed with mashed seasonal vegetables.

Chicken Naan **\$5.50**

Fillet bread stuffed with diced chicken and spices.

Keema Naan **\$5.50**

Fillet bread stuffed with lamb mince, herbs and spices, onions, and coriander.

Tandoori Roti J **\$3.50**

Bread made with wholemeal flour.

FUNCTION ROOMS AVAILABLE FOR GROUP EVENTS

