



*The real taste of
Indian Cuisine*



A U T H E N T I C I N D I A N



BYO

07 5632 8141, 0414 412 937

LUNCH: Sat to Sun - 11.30am to 3.00pm

DINNER: Sun to Wed - 4.30pm to 9.00pm

Thu to Sat - 4.30 to 9.30

TUESDAY CLOSED

CORKAGE: \$2 PER PERSON

www.pumpkinindian.com.au

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Entree

Veg.

- PUMPKIN CURRY SOUP** **\$7.50**
Roasted pumpkin with tomato, shallots, garlic, few spices & coconut cream
- PUMPKIN DELIGHTS (4PCS)** **\$7.50**
Golden brown pastry stuffed with cabbage, cashew nuts, sultanas and fresh herbs. Served with pumpkin special sauce.
- VEGETABLE SAMOSA (2PCS)** **\$8.00**
An appetizing mixture of potatoes, green peas, spices and fresh herbs wrapped in sleeve pastry, deep fried. Served with mint and tamarind sauce.
- ONION BHAJI (4 PCS)** **\$7.00**
An excellent combination of onion, ginger, coriander and fresh herbs. Rolled in chickpea batter. Fried to golden brown and served with mint sauce.
- SPINACH PAPADI CHAT** **\$13.00**
An authentic combination of crispy batter fried spinach leaves, chickpeas topped with yoghurt, tamarind and mint sauce. Served with fresh herbs and sav.
- AJWAINI PANNER KEBAB (4PCS)** **\$16.50**
Cubes of cottage cheese, onion and capsicum marinated spiced tandoori yoghurt and roasted in tandoor. Served with mint sauce.
- PANEER KOLIWADA 4pcs** **\$15.50**
paneer marinated with home masalas dipped in chickpea flour & deep fried
- VEGETABLE BASKET** **\$16.50**
A combination of samosa, onion bhaji, pumpkin delight and Chef's special of the Day
- VEGETABLE SPRING ROLLS (4PCS)** **\$8.00**
Crispy, deep fried spring rolls. Served with sweet chilli & mint sauce.
- BANANA TAMARIND CHAT** **\$13.50**
Fried banana topped with yogurt and tamarind sauce served with traditional south Indian Mixture
- KAMAL KAKDI KURKURE** **\$14.50**
Lotus stem coated with homemade kurkure masala deep fried with rice flour and chickpea flour

Non Veg.

- TADUKA PRAWN** **\$17.50**
Specially marinated prawn with black pepper, lemon and aromatic masalas. Tempered in mustard seeds and curry leaves.
- KASHMIRI MURGH TIKKA (4PCS)** **\$15.50**
Boneless chicken – gently marinated with yoghurt & Kashmiri spices and cooked in tandoor
- LAMB CUTLET (4PCS)** **\$24.50**
Young lamb chops marinated in yoghurt and rich tandoori masala, cooked in tandoor. Served with mint yoghurt sauce.
- TANDOORI JHINGA 5pcs** **\$17.50**
Prawns marinated with Ajwain and home made masala Roasted in Tandoor
- CHICKEN 65 LOLLY POP 4pcs** **\$16.00**
Lolly pop marinated in Ginger & garlic Curry leaves aromatic home made 65 masalas deep fried



Mild



Med



Hot



Vegetarian

CHICKEN MALAI KEBAB \$15.50

Boneless chicken blended with yogurt coriander cream cooked in Tandoor

TANDOORI CHICKEN HALF: \$11.00 FULL: \$21.00

Whole chicken marinated in rich tandoori masala with freshly ground spices and yoghurt. Cooked in tandoor.

GINGER TAMARIND WINGS (5PCS) \$13.50

Chicken wings marinated home made ginger tamarind sauce. Deep fried served toasted sesame seed

PUMPKIN'S MIXED PLATTER (FOR 2) \$21.50

A combination of samosa, onion bhaji, chicken tikka, prawn pakora. Served with tamarind mint sauce

TULSI HERBS TIKKA \$15.50

Boneless chicken marinated with yogurt, basil, spices cooked in clay oven

CHICKEN 65 \$16.00

Hot and spicy deep fried boneless chicken marinated in yogurt homemade 65 masala

Salad

KACHUMBER SALAD \$7.50

Julian cut off tomato, cucumber, onion and salt lemon coriander pepper dressing

MANGO CILANTRO CHICKPEAS SALAD \$10.50

Combine mango chickpeas onion and Cilantro with home made Dressing

ONION SALAD \$6.00

Main Course

CHICKEN

BUTTER CHICKEN \$20.50

Boneless tandoori chicken cooked in rich tomato, cream & butter. Flavoured with fenugreek leaves, and aromatic masala.

CHICKEN CHETTINADU \$21.00

Tender pieces of chicken cooked in coconut, black pepper, coriander, fennel seeds and chettinadu masala.

CHICKEN TIKKA MASALA \$21.00

Tandoori boneless chicken tossed with onion and capsicum, cooked in rich tomato & onion gravy.

CHICKEN KORMA \$21.00

Boneless chicken cooked in creamy sauce butter & aromatic spices

MURGH SAAGWALA \$21.50

Boneless chicken cooked in spinach puree, tempered with cumin and garlic with a touch of butter and cream

MUM'S CHICKEN CURRY \$21.50

A delicious chicken curry made in a simple onion, tomato, house made masalas

CHICKEN VINDALOO \$21.50

Tender chicken marinated with vinegar and spicy with goan masala

TARIWALI CHICKEN SEEKH KEBAB \$22.00

Tandoori chicken seekh kebab cooked in onion, tomato pounded tariwala masala

CHICKEN DHABE DA KUKKAD \$21.00

Dhaba style punjabi chicken curry in tomato and butter sauce

CHICKEN ROAST WITH FRIED POROTTA \$20.00

Chicken with bone cooked with pepper and fenel seed roasted homemade masala served with one fried porotta

Beef

- ACHAYAN'S BEEF BRISKET** **\$22.50**
Slow cooked Beef Brisket blend of Herbs, Poppy Seed,
Coconut Served with Kerala porota
- BEEF VINDALOO** **\$22.50**
Diced beef marinated with vinegar,
garlic and spicy Goan masala, cooked with potato.
- PUMPKIN SPECIAL BEEF MASALA** **\$22.50**
Mouthwatering tender beef cooked in
home made special blended masala
- BEEF KIZHI PARATHA** **\$23.50**
Tenderloin beef cooked in flavored masala stuffed in
Kerala paratha and poached in banana leaves.
- BEEF ULARTHU** **\$23.50**
Pan roasted beef black pepper onion curry leaves and
Coconut Chips with Home made masala

Lamb

- ROGAN JOSH** **\$23.00**
Tender pieces of lamb seasoned with yoghurt,
cardamom, cinnamon and kashmiri flavoured spices
with fried onion, ginger and garlic.
- SAAG GOSHT** **\$23.00**
Diced lamb in puree of spinach,
tempered with cumin and garlic.
- LUCKNOWI KORMA** **\$23.50**
Lamb cooked Lucknowi masala and rich cream,
butter and aromatic masala.
- LAMB SHANK WITH CUMIN RICE** **\$24.50**
Succulent lamb shanks marinated overnight and
slowly cooked in yoghurt and chunky tomato,
served with cumin pulao (1pcs Lamb Shank)
- LAMB MASALA** **\$23.00**
Tender pieces of lamb cooked in rich tomato & onion masala gravy
and tempered with mustard seeds & curry leaves.
- LAMB MADRAS** **\$23.00**
Lamb cooked with coconut cream tempered with mustard seeds
- GOAT MAPPAS** **\$24.50**
Baby goat with bones marinated in chilli, turmeric,
fennel powder and cooked in coconut milk.
Finished with pepper and house spices.

PORK

- PORK FRY** **\$18.00**
Pan roasted pork black pepper, onion, curry leaves & coconut chips
- PORK VINDALOO** **\$18.50**
Pork vindaloo is an iconic Goan dish marinated overnight with
ginger, garlic, vinegar and aromatic spices

Seafood

- MEEN VATTICHATHU (Sml)** **\$17.50**
Skin on barramundi kerala traditional spicy & hot fish curry served with brown rice
- MIXED SEAFOOD** **\$22.50**
A combination of prawn, fish, calamari, mussels in an authentic Indian fisherman's styles
- PRAWN MANGO CURRY** **\$22.50**
prawns cooked along with green mango, coconut milk Tempered with mustard seed
- MEEN VATTICHATHU** **\$21.50**
Skin on barramundi kerala traditional spicy & hot fish curry
- GOAN FISH CURRY** **\$21.50**
A traditional fish curry from Goa. Barramundi cooked in dry roasted and ground chilli, turmeric, cumin & coriander with aromatic fresh Goan masala.
- MEEN MOILEE** **\$22.50**
barramundi cooked with coconut, ginger, green chili mustard seed & curry leaves
- MALABARI PRAWN** **\$21.50**
Prawn sautéed in onion & tomato malabari masala and coconut. Tempered with mustard seeds.

Vegetarian

- DAL MAKHINI** **\$18.00**
A slowly cooked black lentils in fresh ginger and creamy velvety stew.
- TADKA DAL** **\$14.50**
Yellow toor dal tempered with garlic and cumin
- DAL SAAGWALA** **\$16.50**
One of the healthiest currie, yellow toor dal tempered with cumin, chilli and fresh spinach.
- DAL PANCHRATAN** **\$16.50**
5 Different Lentil Cooked Together Tempering with Onion Tomato Cumin seed
- KASHMIRI MALAI KOFTA** **\$18.50**
Dumpling of cottage cheese and dry fruit in a mildly rich creamy sauce.
- PUMPKIN KOOTU CURRY** **\$16.00**
Butter pumpkin cooked with black eyed beans tempering authentic house made masala and curry leaves.
- PALAK PANEER** **\$18.50**
Spinach and cottage cheese, sautéed with cracked cumin, garlic, red chilli & tomatoes

PANEER BUTTER MASALA **\$16.50**

Chunks cube of cottage cheese in rich creamy butter masala and gravy.

CHUTNEY WALE - ALOO **\$14.50**
Chat potato cooked with chatpata style with coriander mint chutney

MIXED VEGETABLE **\$15.50**
A special seasonal vegetable curry from the house of pumpkin.

ALOO BHINDI **\$17.50**
Made with okra and potato cooked with onion, tomato and chef's special spices

ALOO GOBHI **\$17.50**
Deep fried potato and cauliflower sauteed with ginger, garlic & cumin

POTATO AND CHICKPEA **\$15.50**
Fresh onion, tomato cracked with cumin seed & garlic

Naan Bread

TANDOORI ROTI **\$4.50**

PLAIN NAAN **\$5.00**

GARLIC NAAN **\$5.50**

CHEESE NAAN **\$6.00**

KASHMIRI NAAN **\$6.50**
Naan stuffed with blend dried fruits

CHEESE & SPINACH NAAN **\$6.50**
Stuffed with cheese and spinach

ZAATAR CHEESE NAAN **\$6.50**
Naan stuffed cheese and flavoured zaatar masala

ALOO PARATHA **\$6.50**
Stuffed flavoured potato and onion

PANEER KULCHA **\$6.50**
Cottage Cheese Stuffed with spices

TUTTI FRUTTI NAAN **\$6.00**
Naan Stuffed with Tutti Frutti

Pumpkin Street Delight

DAHI PURI 4pcs **\$9.50**
Street Food snacks Mumbai Mini Puri Shells with Yogurt Sweet Sour tangy and Spicy

THATTU DOSA **\$10.50**
Its Soft Rice pancake Dosa served with Sambar & Chutney

MASALA UTTAPAM **\$13.50**
Rice pancake Topped with Onion, Tomato, capsicum and Coriander Leaves Served with sambar& Chutney

ADAI DOSA - Chicken/Paneer/Potato **\$14/\$13/\$11**
Savory pancake made with various lentils and stuffed with your choice

Rice

STEAMED RICE	\$4.00
JEERA RICE	\$4.50
KERALA BROWN RICE	\$4.50
COCONUT RICE	\$5.00
VEGETABLE PULAO	\$5.50
KASHMIRI PULAO	\$6.50
SAFFRON PULAO	\$7.00
PEAS PULAO	\$6.00

Biryani

HYDERABADI DUM BIRYANI Lamb **\$21.50** Chicken **\$18.50**

Aromatic Basmati rice, tender pieces of lamb or chicken cooked together with assortment of freshly ground spices served with raita, pickle, pappadam

LUCKNOWI VEG DUM BIRYANI **\$16.50**

Flavoured rice cooked with rich Lucknowi aromatic masala served with raita, pickle, pappadam

CHUTTA KUKKUDMAM BIRYANI **\$17.50**

Maryland Chicken roast marinated in homemade chutta masala with aromatic kaima rice cooked together

Dessert

GAJAR HALWA	\$4.50
A delicacy and rich carrot pudding made by milk, ghee, sugar and cardamom powder	
MANGO KULFI	\$5.00
GULAB JAMUN	\$5.00
WARM CHOCOLATE PUDDING	\$5.00
RASAMALI	\$6.00
Indian cottage cheese dumpling poached in sweetened milk	
FRIED POROTTA WITH ICE CREAM	\$7.50
CHURROS MINI'S(3pcs)	\$6.50
Served with warmed chocolate sauce	

Kids Menu

CHIPS	\$5.00
FISH & CHIPS	\$12.50
MANGO CHICKEN & RICE	\$12.50
BUTTER CHICKEN & RICE	\$12.50
LAMB KORMA & RICE	\$12.50
BUTTER CHICKEN ANGEL PASTA	\$12.50

Lunch Special

VEGETABLE CURRY, PLAIN NAAN, RICE & SALAD	\$10.00
BEEF OR CHICKEN, RICE, PLAIN NAAN, SALAD	\$12.50
BUTTER CHICKEN & ANGEL PASTA	\$12.50
SUKKA CHICKEN & THATTU DOSA	\$12.50
GINGER TAMARIND WINGS	\$12.50
FISH & CHIPS	\$12.50
KALLAPPAM & GOAT MAPPAS	\$15.50

Chef's Special

CDF (Chicken Dry Fry)	\$14.50
Boneless chicken marinated Chef's special home ground spices and deep fry served with mint chutney	
Kanthari Chicken Kebab & Butter Naan	\$17.00
4pcs Boneless chicken marinated yogurt home made spices and Birds-eye Chilli paste cooked in Tandoor Served with Butter Naan	
Kappa	\$7.50
Cassava / Tapioca tempered with mustard seed and curry leaves	
Kappa Biryani	\$19.50
Cassava / Tapioca cooked with diced boneless beef tempered with mustard seeds served with chopped onion	
Chicken 65 Biryani	\$19.00
A combination of rice and deep fried chicken cooked with together home made 65 Biryani Masala served with raita, pickle, pappadam	
Malabar Goat Biryani	\$21.50
Aromatic Basmati Rice and Goat (with bone) warm intensity of spices balanced with richness of caramelised onion & cashew nuts served with raita, pickle, pappadam	
Kallapam & kuttanadan Duck Curry	\$22.00
Kerala delicious duck curry inspired by kuttanadu made with coconut milk black pepper, fennel powder served with 3 kallapam (Rice pancake)	

Condiments

RAITA	\$5.00	CHOPPED GREEN CHILI	\$2.50
MINT CHUTNEY	\$3.50	LIME PICKLES	\$3.50
MANGO CHUTNEY	\$3.50	PAPPADAM (4)	\$3.50
MIXED PICKLES	\$3.50	PLAIN YOGHURT	\$4.00
		CUCUMBER & BOONDI RAITA	\$5.50

Ice Creams

VANILLA	\$3.50
CHOCOLATE	\$3.50
MINT CHOC	\$3.50
STRAWBERRY	\$3.50

Beverages

JUICE	\$3.50
Apple, orange, pineapple, vegetable	
MINERAL WATER	\$3.50
PUDINA SULAIMANI	\$3.50
Black tea mint flavouring.	
SOFT DRINKS	\$3.50
Coke, lemonade, Pepsi, Diet coke, Solo	
TEA	\$3.50
CHUKKU KAPPI	\$3.00
MASALA TEA	\$3.50
CHENNAI FILTER COFFEE	\$4.50
MANGO LASSI	\$4.50
SAMBHARAM (BUTTER MILK)	\$4.50
MINT AND GINGER MOJITO	\$5.00
Mint, ginger and lime with sprite	
FRESH LIME SODA	\$5.00
FRESH WATER MELON JUICE	\$5.50

Drinks Menu
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Drinks Menu



AUTHENTIC INDIAN

WINES

	Glass	Bottle
Talkinga Park Rose	\$8	\$28
Alexander Hill Sauvignon Blanc	\$8	\$28
Talinga Park Cabernet Merlot NSW	\$8	\$28
Pasquala Extra dry Proseccor Piccolo		\$12
Cookoothama Shiraz		\$31
Ten Rocks Sauvignon Blanc		\$31

BEER

Kingfisher 5% Bottle	\$7.50
Great Northern 4.2% Bottle	\$7.00
Corona 4.5% Bottle	\$7.50
Pure Blonde 4.2% Bottle	\$7.00

WHISKY - 30ML

Jim beam USA 37%	\$8.50
Makers mark USA. 40%	\$9.00
Jameson Ireland 40%.	\$9.00
Johnnie walker red label	\$9.00
Johnnie walker Black label 12yr 40%	\$9.50
Chivas Regal 12yr 40 %	\$10.00
Singleton 12yr 40%	\$11.50
Johnnie walker Green label 43%	\$11.50
Glenfiddich 12yr Scotland 40%	\$12.50
Amrut Fusion single malt Indian 50%	\$13.50

RUM - 30ML

Bundaberg, QLD 37%	\$8.00
Bacardi carta Blanca, 37%	\$8.50
Sunstation no41, QLD 37%	\$7.50

BRANDY - 30ML

St. Remy VSOP, France 37%	\$9.00
Bardinet XO, France 40%	\$9.50

COGNAC - 30ML

Croizet VS France 40%	\$12.00
Meukow Frannce 40%	\$11.50
Hennessy vs cognac40%	\$12.50
Remy martin VSOP 40%	\$13.50

GIN - 30ML

Bombay Sapphire UK 40%	\$9.00
London Dry Gin 40%	\$9.50

VODKA - 30ML

Absolut 40%	\$ 8.50
Mishka Blue France 37%	\$ 8.00
Smirnoff 37%	\$ 8.50

TEQUILA - 30ML

Jose Cuervo especial Mexico 38%	\$9.50
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COCKTAILS

Pumpkin Special Mojito Becardi.apple juice, lime, mint,Tea	\$15.50
Midori Splice Midori, malibu, paineapple juice, coconut cream	\$14.50
Malibu Sunrise Malibu, paineapple, Orenge juice & Grenadine	\$14.50
Classic Margarita Tequila, Triple sec & lime	\$15.50
Blue Lagoon Vodka, blue curacao, lemonade	\$14.50
Mosco mule Vodka, lime & ginger beer	\$15.50
Pumpkin Royale Sparkling wine, Gin & lime juice	\$16.50

