

## VEGETARIAN

- DAL MAKHINI** V \$16.50  
A slowly cooked black lentils in fresh ginger and creamy velvety stew.
- TADKA DAL** V \$13.50  
Yellow toor dal tempered with garlic and cumin
- DAL PANCHRATAN** V \$14.50  
5 different lentil cooked together tempering with onion tomato cumin seed
- DRUMSTICK AMTI** V \$14.50  
Toor dal cooked garlic, onion tomato with drumstick
- DAL SAAGWALA** V \$14.50  
One of the healthiest currie, yellow toor dar tempered with cumin, chilli and fresh spinach.
- KASHMIRI MALAI KOFTHA** V \$16.50  
Dumpling of cottage cheese and dry fruit in a mildly rich creamy sauce.
- PUMPKIN KOOTU CURRY** V \$14.00  
Butter pumpkin cooked with black eyed beans tempering authentic house made masala and curry leaves.
- PALAK PANEER** V \$16.50  
Spinach and cottage cheese, sautéed with cracked cumin, garlic, roasted red chilli & tomatoes
- PANEER BUTTER MASALA** V \$15.50  
Chunks cube of cottage cheese in rich creamy butter masala and gravy.
- MIXED VEGETABLE** V \$14.50  
A special seasonal vegetable curry from the house of pumpkin.
- SHAHI MATAR PANEER** V \$16.50  
Tempered caraway Seeds with cottage cheese and green peas cooked in Creamy gravy
- Aloo Capsicum & Mushroom Adraki** V \$16.50  
A classic simple spicy dish made with chat potato, ginger, mushroom and capsicum cooked with cumin seed
- CHUTNEY WALE - ALOO** V \$14.50  
Chat potato cooked with chatpata style with coriander mint chutney

## BIRYANI

- HYDERABADI DUM BIRYANI** Lamb \$19.50 Chicken \$17.50  
Aromatic Basmati rice tender pieces of lamb or chicken cooked together with assortment of freshly ground spices served raita, pickle, pappadom
- LUCKNOWI VEG DUM BIRYANI** \$15.50  
Flavoured rice cooked with rich Lucknow aromatic masala served with raita, pickle, pappadom
- MALABAR GOAT BIRYANI** \$18.50  
Authentic basmati rice and goat with bone balanced spices

## Banquet Biryani (7 to 9 ppl)

VEGETABLE: \$55.00 CHICKEN: \$70.00  
LAMB: \$85.00

## NAAN BREAD

- TANDOORI ROTI** \$3.50  
**PLAIN NAAN** \$4.00  
**GARLIC NAAN** \$4.50  
**CHEESE NAAN** \$5.00  
**TUTTI FRUTTI NAAN** \$5.00  
Naan stuffed with tutti frutti
- KASHMIRI NAAN** \$5.50  
Naan stuffed with blend dried fruits
- CHEESE & SPINACH NAAN** \$5.50  
Stuffed with cheese and spinach
- ZAATAR CHEESE NAAN** \$5.50  
Naan stuffed cheese and flavoured zaatar masala
- ALOO PARATHA** \$5.50  
Stuffed flavoured potato and onion
- PANEER KULCHA** \$5.50  
Cottage cheese stuffed with spices

## KIDS MENU

- MANGO CHICKEN & RICE** \$11.50  
**BUTTER CHICKEN & RICE** \$11.50  
**LAMB KORMA & RICE** \$12.50  
**BUTTER CHICKEN ANGEL PASTA** \$11.50  
**FISH & CHIPS** \$10.50  
**PANEER BUTTER MASALA & RICE** \$10.50

## RICE

- STEAMED RICE** \$3.50  
**JEERA RICE** \$4.00  
**COCONUT RICE** \$4.50  
**VEGETABLE PULAO** \$5.00  
**KASHMIRI PULAO** \$5.50  
**SAFFRON PULAO** \$6.00

## CONDIMENTS

- |               |        |                 |        |
|---------------|--------|-----------------|--------|
| RAITA         | \$5.00 | LIME PICKLES    | \$3.00 |
| MINT CHUTNEY  | \$3.50 | ONION SALAD     | \$4.00 |
| MANGO CHUTNEY | \$3.50 | PAPPADAM (4)    | \$3.50 |
| MIXED PICKLES | \$3.50 | KACHUMBER SALAD | \$6.50 |

## DESSERT

- GAJAR HALWA** \$4.50  
**GULAB JAMUN** \$5.00



The real taste of  
Indian Cuisine



AUTHENTIC INDIAN

3/58 Brooke Avenue - Southport

07 5632 8141

0414 412 937



LUNCH: Wed to Sat - 11.30am to 2.30pm

DINNER: Sun to Wed - 4.30pm to 9.00pm

Thu to Sat - 4.30 to 9.30

OPEN  
6 DAYS

MONDAY CLOSED

www.pumpkinindian.com.au

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## Entree

Veg.

### PUMPKIN DELIGHTS 4pcs

Golden brown pastry stuffed with cabbage, cashew nuts, sultanas and fresh herbs. Served with pumpkin special Sause.

V \$6.50

### VEGETABLE SAMOSA 2pcs

An appetizing mixture of potatoes, green peas, spices and fresh herbs wrapped in sleeve pastry, deep fried. Served with mint and tamarind Sause.

V \$7.00

### ONION BHAJI 4pcs

An excellent combination of onions, ginger, coriander and fresh herbs. Rolled in chickpea batter. Fried to golden brown and served with mint Sause.

V \$6.00

### SPINCH PAPADI CHAT

An authentic combination of crispy batter fried spinach leaves, chickpeas. Topped with yoghurt, tamarind and mint sauce, Served with fresh herbs and sav.

V \$11.00

### VEGETABLE SPRING ROLLS 4pcs

Crispy, deep fried spring rolls served with sweet chilli & mint sauce

V \$6.50

### AJWAINI PANNER KEBAB 4pcs

Cubes of cottage cheese, onion and capsicum marinated spiced tandoori yoghurt and roasted in tandoor. Served with mint sauce

V \$13.50

### TANDOORI MUSHROOM 4pcs

Fresh mushroom marinated with aromatic masalas grilled in tandoor served Mint chutney

V \$13.50

### VEGETABLE BASKET

A Combination of samosa, onion bhaji, pumpkin delight and Chef's Special of the Day

V \$13.50

### PANEER KOLIWADA 4pcs

Paneer marinated with home masalas dipped in chick pea flour & deep fried

V \$13.50

### TANDOORI MALAI BROCOLI

Tender Florets of Broccoli marinated with yogurt, cream & Spices cooked in Tandoor served mint & tamarind chutney

V \$14.50

Non Veg.

### TADUKA PRAWN

Specially marinated prawn with black pepper, lemon and aromatic masalas. Tempered in mustard seeds and curry leaves

\$16.50

### KASHMIRI MURGH TIKKA 4pcs

Boneless chicken -gently marinated with yoghurt & Kashmiri spices and cooked in tandoor

\$14.50

### LAMB CUTLET 4pcs

Young lamb chops marinated in yoghurt and rich tandoori masala, cooked in tandoor. Served with mint yoghurt sauce

\$21.50

### TANDOORI CHICKEN

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

HALF: \$9.50 FULL: \$18.50

### GINGER TAMARIND WINGS 5pcs

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

\$12.50

### PUMPKIN'S MIXED PLATTER (FOR 2)

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

\$19.50

### TANDOORI JHINGA 5pcs

Prawns marinated with ajwain & home made masala roasted in tandoor

\$16.50

### CHICKEN 65 LOLLY POP 4pcs

Lolly pop marinated in ginger & garlic curry leaves aromatic home made 65 masalas deep fried

\$14.50

### CHICKEN MALAI KEBAB

Boneless chicken blended with yogurt coriander cream cooked in tandoor

\$14.50

## Main Course

## CHICKEN

### BUTTER CHICKEN

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

\$18.00

### CHICKEN CHETTINADU

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

\$18.50

### CHICKEN TIKKA MASALA

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

\$18.50

### CHICKEN KORMA

Boneless chicken cooked in creamy sauce, butter & aromatic spices

\$18.00

### MURGH SAAGWALA

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

\$18.50

### KADAI CHICKEN

Boneless chicken cooked authentic kadai masala and thick cut capsicum and onion.

\$18.50

### MUM'S CHICKEN CURRY

A Delicious chicken curry made in a simple onion, Tomato House made masalas

\$18.50

### CHICKEN VINDALOO

Tender chicken marinated with vinegar and spicy with goan masala

\$18.50

## BEEF

### BEEF VINDALOO

Diced beef marinated with vinegar, garlic and spicy Goan masala, cooked with potato.

\$18.50

### PUMPKIN SPECIAL BEEF MASALA

Mouth watering tender beef cooked in home made special blended masala

\$18.50

### BEEF KIZHI PARATHA

Tenderloin beef cooked in flavored masala stuffed in kerala paratha and poached in banana leaves.

\$19.50

### BEEF ULARTHU

Pan Roasted Beef Black pepper onion curry leaves and coconut chips with Home made masala

\$19.00

### NILGIRI BEEF BRISKET

Slow cooked Beef Brisket blend of Herbs, Poppy Seed, Coconut served with kerala porota.

\$20.50

## LAMB

### ROGAN JOSH

Tender pieces of lamb seasoned with yoghurt, cardamom, cinnamon and Kashmiri flavoured spices with fried onion, ginger and garlic.

\$20.50

### SAAG GOSHT

Diced lamb, in puree of spinach, tempered with cumin and garlic.

\$20.50

### LUCKNOWI KORMA

Lamb cooked Lucknowi masala and rich cream, butter and aromatic masala.

\$20.50

### LAMB SHANK WITH CUMIN RICE

Succulent lamb shanks marinated overnight and slowly cooked in yoghurt and chunky tomato, served with cumin pulao (1pcs Lamb Shank)

\$22.50

### LAMB MASALA

Tender pieces of lamb cooked in rich tomato & onion masala gravy and tempered with mustard seeds & curry leaves.

\$20.50

### MATHANIA LAMB CURRY

Traditional Maharaj lamb curry cooked in Mathania chilli and rich tomato sauce.

\$20.50

### RARA GOSHT

Lamb mince and Diced Lamb slow cooked with onion Tomato Blended Spices

\$20.50

### GOAT MAPPAS

Baby goat with bones marinated in chilli, turmeric, fennel powder and cooked in coconut milk. Finished with pepper and house spices.

\$20.50

## SEAFOOD

### MEEN MOILEE

barramundi cooked with coconut, ginger, green chili mustard seed & curry leaves

\$19.00

### GOAN FISH CURRY

A traditional fish curry from Goa. Barramundi cooked in dry roasted and ground chilly, turmeric, cumin & coriander with aromatic fresh Goan masala.

\$19.50

### MALABARI PRAWN

Prawn sautéed in onion & tomato Malabari masala and coconut tempered with mustard seeds.

\$20.50

### MIXED SEAFOOD

A combination of prawn, fish, calamari, mussels in an authentic Indian fisherman's styles

\$21.50

### PRAWN MANGO CURRY

prawns cooked along with green mango, coconut milk tempered with mustard seed

\$21.50

Mild Med Hot

V Vegetarian