



At the Taste of India you can ensure a personal dining experience with a blend of sophisticated flavors' of authentic Indian cuisine.

The elegant and unique Indian Restaurant established to serve authentic Indian cuisine cushioned with a good range of wine selection, excellent service and a relaxing ambience, is our passion. A family owned and run business where Priya and Gaurav brings to you not only the food cooked with flavours that will not only please your palate but your eyes as well. We use only the freshest locally sourced produce, combined with authentic spices imported directly from the sub-continent, to offer classic, traditional recipes with a modern twist, creating a unique and memorable dining experience for you.

ENTREES

HARA BHARA KEBAB (N, V)	\$12
Chef's inspiration. Veg Kebab made with fresh spinach, green peas, nuts and aromatic spices.	
VEG SAMOSA (N, V)	\$7
An Indian tradition. Pyramid shaped crisp pastry filled with spicy potato mix and deep fried.	
PANEER TIKKA (V)	\$18
A perfect balance of flavours. Cottage cheese spiced and barbecued with onions, peppers and herbs.	
CHILLY PANEER (N, V)	\$18
Indochinese delicacy. Indian cheese with capsicum, onion and combination of sauces for a distinctive taste	
DAHI BHALLA (N, V)	\$10
A fresh delight. Lentil balls topped with special yogurt and tamarind sauce.	
YOGHURT BOMBS (V)	\$11
A spicy crunch. An Indian tradition crunchy puri filled with yogurt, spicy and tangy sauce.	
VEGETARIAN PLATTER FOR 2	\$24
Onion bhaji, Hara bhara kebab, veg pakora and veg samosa Served with our special sauces.	
CHICKEN TIKKA (GF)	\$18
A traditional appetizer. Tender pieces of chicken in a spicy marinade cooked in our tandoori oven.	
MURGH MALAI TIKKA (GF)	\$18
Irresistible flavours Tender pieces of chicken in a rich marinade cooked in our tandoori oven.	
AMRITSARI FISH	\$18
Chef's inspiration. Fish fillet marinated with special spices and cooked in traditional style.	
ADRARI LAMB CHOPS (GF)	\$22
A spicy sensation. Coated lean chops in our special marinade and cook until tender and slightly crisp.	
CHILLY CHICKEN	\$18
Subtly Indochinese spicy delicacy. Tender chicken pieces with special hot sauce, tossed with capsicum and onions.	
CHICKEN 65	\$18
Chef's inspiration. South Indian specialty infused with five spices, herbs and deep fried; tossed in curry leaves, chillies and chef special sauce	
TANDOORI PRAWN (GF)	\$25
Served sizzling and spicy. Large prawns marinated and cooked in tandoor.	
LAMB SEEKH KEBAB	\$20
A tender fusion of flavours. Lamb mince mix with special spices and fresh coriander, cooked on tandoori skewers.	
MANGO CHICKEN TIKKA (GF)	\$20
Chef's inspiration. Tender pieces of chicken in special mango marinade cooked in our tandoori oven.	
THE TASTE OF INDIA-GRILL SELECTION	\$35
Seeing is believing. 2 pcs each of Chicken Tikka, Seekh Kebab, Lamb and fish Tikka; fresh and hot from our Tandoori oven. Beautifully served with our special dips	
TANDOORI CHICKEN (ON THE BONE) (GF)	\$22
The secret is fresh quality chicken marinated in the morning and cooked to order in our famous tandoori oven. Succulent and piquant, served with crisp salad and special dips	

NON- VEGETARIAN MAINS

BUTTER CHICKEN (N, GF)	\$20
One of our chef's signature dishes. Tender chicken cooked in a creamy tomato sauce yet infused with spicy flavours.	
LAMB ROGAN JOSH (GF)	\$22
A traditional lamb curry cooked with Kashmiri spices and fresh coriander.	
MANGO CHICKEN (N, GF)	\$20
Subtle, mild and smooth textured. Chicken cooked slowly in a blend of herbs, mango puree and cream.	
CHICKEN JELFREZI (N, GF)	\$20
Traditionally spicy chicken Jelfrezi cooked with fresh green chillies, onion, tomatoes and capsicum.	
LEMON CHICKEN (GF)	\$20
An exquisite indulgence of chicken, pepper, and fresh lemon juice.	
LAMB DO PIAZA (GF)	\$22
Mughlai cuisine at its best. Spicy lamb cooked twice in onions with aromatic Kashmiri spices.	
BHUNA GOSHT—GOAT MEAT (GF)	\$24
An intriguing cultural crossover for all lovers of goat meat. Goat meat on bone cooked in milder version of traditional recipe.	
RAILWAY GOAT CURRY (GF)	\$24
An amazing blend of spices and aroma. Goat meat on bone cooked in traditional style.	
LAMB ACHAARI (GF)	\$24
Spicy unique combination. Spicy lamb cooked with pickle, complex yet unique flavours.	
CHICKEN TIKKA MASALA (GF)	\$22
Chef's inspiration. Chicken tikka pieces cooked with onions, capsicum in special spices.	
GOANESE FISH CURRY	\$28
A specialty of South West India Ling fish fillet instead cooked with ground coconut and special spices.	
MACCHLI KA SALAN	\$28
A beautifully balanced dish of fresh flavors. Aromatic curry leaves and moist, tender fish pieces, in an intriguingly spiced curry.	
KING PRAWN KARAHAI (GF)	\$26
Classic Karahi. Fresh king prawns cooked quickly in an open pan with chunky peppers, mushrooms, onions and fresh spices. Simple and sensational.	
PRAWN MALABAR	\$26
DELICIOUS SUCCELENT. Fresh king prawns simmered in coconut milk and delicate spices, turmeric and curry leaves.	
DESI CHICKEN	\$26
Slowly cooked whole chicken on the bone. A traditional family dish.	

DELICACIES

KORMA	\$24
Mild, rich curry cooked with cashew paste and kashmiri spices, with choice of Chicken or Lamb.	
VINDALOO	\$24
A traditional goan hot and spicy dish with choice of chicken or lamb; infused with spices.	
SAAG	\$24
Lean Lamb or chicken infused with spices and cooked in fresh spinach, in the best rich, but healthy tradition.	
MADRAS	\$24
Lean Lamb or chicken infused with spices and cooked in hot and spicy curry with coconut milk.	

VEGETARIAN MAINS

PALAK PANEER (N, GF) Indian cottage cheese lightly cooked with fresh spinach in our own blended spices. Beauty in simplicity.	\$18
MALAI SOYA CHAAP (N) A healthy vegetarian dish prepared with soya chaap with chef's secret recipe.	\$18
DAAL MAKHANI (GF) Our own recipe of spiced black lentils with a real depth of flavour and smooth texture.	\$16
DAAL TADKA (GF) Yellow lentils simmered on low fire and tempered with onion, ginger, garlic and fresh tomatoes.	\$16
BOMBAY POTATOES (GF) A 'down to earth' favourite, yes, curried potatoes. Just taste it.	\$16
PANEER TIKKA MASALA (N, GF) Marinated Indian cottage cheese grilled and cooked with capsicum and onions	\$18
SPECIAL VEGETABLE CURRY (N GF) A rich warming dish of spiced seasonal vegetable, cooked village style.	\$16
CHANA MASALA (GF) Chick peas cooked in fresh herbs and spices.	\$16
MUSHROOM PALAK (GF) Creamy spinach gravy mixed with sautéed mushrooms - makes a perfect dish.	\$18
MATAR PANEER (N, GF) Green peas with paneer cubes prepared to our house-style recipe that speaks for itself.	\$18
BAINGAN PATIALA (GF) King of vegetable - eggplant and potatoes cooked with selected herbs and spices	\$18
PANEER MAKHANI (N, GF) A rich creamy dish of Indian cheese, tomatoes and cashews. A smooth textured finish.	\$18
MALAI KOFTA (N, V) Cheese and potato dumplings cooked in rich sauce. As good as it sounds.	\$18
ALOO GOBI (N, GF) A delicate, balanced dish of cauliflower and potatoes.	\$16
KARAHI PANEER (N, GF) Indian cheese cooked in traditional curry with onions, capsicum, fresh coriander and chillies.	\$18

KIDS MENU

All kids meal served with salad, cheese naan and drink

2 pieces chicken tikka	\$15
Chicken nuggets	\$15
Paneer tikka	\$15

SIDES - \$3 EACH OR 3 FOR \$8

CUCUMBER RAITA, MIXED PICKLE, MANGO CHUTNEY, PAPADUM,
TOMATO ONION, TOMATO ONION CUCUMBER SALSA, MINT SAUCE.

Lachha Onion	\$5
SIRKA PYAZ(ONION)	\$6
GARDEN SALAD	\$9

RICE

Jeera Rice	\$6
Boiled Rice	\$5
Mushroom Rice	\$8
Egg Rice	\$8
Mattar Pulao	\$7
Kashmiri Pulao	\$8
Biryani for family- feeds upto 6 people	\$50
BHATTHI BIRYANI	\$20
Chicken, lamb, goat or vegetables infused with spices and layered with buttery rice, cooked in traditional style; served with cucumber raita.	

TANDOORI BREADS

ROTI	\$3
PLAIN NAAN	\$4
CHEESE NAAN	\$6
GARLIC NAAN	\$5
GARLIC & CHEESE NAAN	\$6
PESHAWARI NAAN	\$6
KEEMA NAAN	\$6
LACHHA PARATHA	\$5
ALOO PANNER KULCHA	\$6
CHILLI NAAN	\$5
CHEESE AND CHILLI NAAN	\$6

DESSERTS

GULAB JAMUM SERVED WITH ICE CREAM	\$13
DELICIOUS WARM MILK DOUGHNUT SOAKED IN ROSE SYRUP AND SERVED WITH VANILLA ICE CREAM	
KESAR RAS MALAI	\$11
INDIAN DESSERT MADE FROM CHEESE, SAFFRON MILK AND ALMOND	
GAJAR HALWA	\$11
SWEET WARM DESSERT PUDDING MADE WITH GRATED CARROTS, MILK AND NUTS.	
SHAHI TUKDA	\$16
MUGHLAI CUISINE, SHAHI TUKDA IS A RICH AND CREAMY ROYAL DESSERT. A MUST TRY	
KULFI- MANGO OR PISTACHIO	\$13
INDIAN ICE CREAM IN MANGO OR PISTACHIO FLAVOUR	

DRINKS

MANGO LASSI	\$6
PLAIN LASSI- SWEET /SALTED	\$5
JUCES	\$5
SOFT DRINKS	\$5
MASALA TEA	\$5

THE TASTE OF INDIA

3 COURSE MEAL - \$42 PP
MIN 4 PERSONS - DINE IN ONLY

ENTREE- CHOOSE ANY THREE

CHICKEN TIKKA, AMRITSARI FISH, VEG PAKORA, SEEKH KEBAB, VEG SAMOSA.

MAINS - CHOOSE ANY FOUR

BUTTER CHICKEN, LAMB KORMA, LAMB DO PIAZA, KARAHI CHICKEN, DAAL MAKHANI, MATAR PANEER, PANEER MAKHANI, DAAL TADKA, RAILWAY GOAT CURRY, PRAWN MALABARI.

BASMATI RICE

NAAN/GARLIC NAAN

SIDE DISH PLATTER

DESERT

GULAB JAMUN OR KULFI

PLEASE ADVISE STAFF OF ANY ALLERGIES OR DIETARY

REQUIREMENTS

V - VEGAN

N - CONTAIN NUTS

GF - GLUTEN FREE

WE CATER FOR YOU FOR ALL YOUR OCCASIONS, WHERE YOU CAN ENJOY AND LET US DELIVER OR LIVE CATER FOR YOU AND YOUR GUESTS.

WE DO DELIVER AND TAKE AWAYS.

PLEASE FOLLOW OUR FACEBOOK PAGE - THE TASTE OF INDIA, GREGORY HILLS