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## **OUR NAME**

**SPICE AFFAIR**

## **OUR MISSION**

Spice affair Indian Cuisine brings you a variety of dishes from different regions of India. You can enjoy the warmth of Indian hospitality through its cuisine and a variety of beverages. It is not just a place to eat and drink, but to have fun and relax. It is our commitment to use fresh ingredients and we do not use any preservatives.

## **INDIA'S RICH CULINARY HERITAGE**

In the 5000-year-old tradition of Indian cooking, the cultural and geographic boundaries of India have changed significantly. The cuisine also evolved over time, influenced by many invaders, travelers and rulers. India's diverse regional cuisines have become richer with the assimilation of these various cultures.

India has embraced vegetarianism from the Vedic times, when India was primarily an agricultural society. The climate permitted year round availability of fresh fruits, vegetables and grains. In the past six hundred years, Mughal influences brought a new style of cooking from the Middle East to Central Asia. India's large coastal regions have a diverse legacy in their seafood from not only local influences, but also from the Portuguese and French colonies. Industrialization's influence on Indian cuisine began during the period of British colonization.

This is the period where the Indian cuisine began to travel the world.

# APPETISERS

## **Vegetable Samosa (2pcs) \$7.90**

Parcel of our flaky pastry stuffed with potatoes, peas and nut mix served with tamarind and mint sauce

## **Papdi Chaat \$9.90**

Crisp fried dough wafers served with steamed potatoes, chick peas ,yoghurt , tamarind chutney, topped with chat masala and sev.

## **Palak Patta Chaat \$9.90**

Fresh whole spinach leaves in a crispy lentil batter, topped with chickpeas, potatoes, date and tamarind sauce

## **Onion Bhaji (3pcs) \$6.90**

Sliced onion dipped in chickpeas batter and crisp fried, served with mint sauce

## **Paneer Tikka Sizzler \$12.90**

Our homemade paneer(Cottage Cheese) cooked in traditional indian clay oven( tandoor) with capsicum, spanish, onion, served with mint sauce

## **Dahi Puri (5pcs) \$4.90**

Crisp semolina puffs filled with boiled potatoes, chickpeas, onions and topped with a combination of sweet sour and spicy chutneys, sev and beaten yoghurt, giving it a perfectly balanced tongue tickling taste

## **Pani Puri (5pcs) \$3.90**

Crisp semolina puffs filled with boiled potatoes, onion and chilled mint and sweet & sour flavoured water, which makes it a great snack

## **Aloo Tikki (2pcs) \$7.90**

Crisp Potatoes stuffed with spices, peas, onions and lightly cheese, crisp fried and served with mint yoghurt and sweet chilli sauce

## **Tandoori Murg Half-\$10.90 Full-\$19.90**

Whole chicken with bones marinated with yoghurt and spices broiled in traditional indian clay oven( tandoor)

## **Chicken Tikka (4 pcs) \$9.90**

Tender pieces of chicken thigh, marinated in authentic recipe of yogurt and spices, roasted in clay oven

## **Seekh Kebab (3 pcs) \$9.90**

Lamb mince rolled on skewers infused with fresh herbs and spices

## **Malai Tikka (3 pcs) \$9.90**

Tandoori grilled succulent chicken marinated in cheese, fresh cream, cardamom, green chilli, ginger, garlic and pepper

## **Chilli Chicken \$12.90**

Spicy Indo-Chinese chicken cooked in soya sauce with garlic, capsicum, onion and shallots

## **Tandoori Prawn \$11.90**

Australian prawns marinated with indian spices, cooked in tandoor and served with mint sauce

We provide options for all dietary restrictions including halal and gluten, dairy and nut free meals. Please let your server know, so our chef can meet your specific requirements.

**Barah Kebab (3 pcs) \$16.50**

Lamb cutlets marinated in yogurt, ginger and garlic with selected spices and cooked in tandoor

**Mix Platter \$19.90**

2 pcs Veg Samosa, 2 Onion Bhaji, 2 Chicken Tikka, 2 pcs Seekh Kebab

**Chimmichunga \$11.90**

Deep fried mexican tortilla wrap filled with tender pieces of tandoori chicken, mashroom and cottage cheese and secret spices, served with yoghurt sauce

**Amritsari Machhi (Fish) - Chef's Secret Recipe \$13.90**

**Chapli Kebab (3pcs) \$10.90**

Mince lamb with various spices in the shape of patty serve with spanish onion and mint yoghurt sauce

## **MAINS - VEGETARIAN**

**Aloo Gobhi \$13.90**

Melange of potato and cauliflower cooked with cumin in a semidried sauce

**Daal Makhani \$13.90**

The North Indian delight black lentil simmered in slow fire to give a silky finish, tempered with onion, ginger, garlic, tomatoes and touch of cream

**Daal Tadka Black (Punjabi Dhaba Style) - Chef's Special Recipe \$13.90**

**Yellow Daal Tadka \$13.90**

The most popular of all lentils, yellow daal slow cooked with ginger, garlic and onion

**Malai Kofta \$15.90**

Vegetable dumplings made from potatoes and cottage cheese, finished with korma sauce with a touch of cashew nuts

**Veg Korma \$15.90**

Fresh seasoned vegetables cooked with cashew nuts and finished with velvety sauce

**Palak Paneer \$15.90**

Tempered puree of fresh leafy English spinach cooked with cottage cheese and finished with fresh ginger, garlic and cream

**Paneer Tikka Masala \$15.90**

Tendered cubes of home made cottage cheese cooked in tomato sauce with capsicum, onion and fresh coriander

**Paneer Bhurji \$15.90**

Grated homemade cottage cheese tossed with garden fresh green peas, mixed spices, tomatoes and fresh coriander

**Matar Paneer \$15.90**

Fresh green peas and cottage cheese cooked with north Indian curry sauce finish with cream and coriander

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**Baingan Patiala \$15.90**

Potatoes and eggplant, a perfect combination cooked with selected herbs and spices and onion sauce

**Cheese Chilly \$15.90**

Stir fried cottage cheese with diced capsicum and onion in chef's secret special sauce

**Methi Matar Malai \$15.90**

Popular north Indian dish, fresh peas cooked with cream and fenugreek leaves

## **CHICKEN**

**Butter Chicken \$16.90**

Boneless tandoori chicken thigh fillet in buttery cashew nut sauce of tomatoes and flavoured fenugreek

**Chicken Tikka Masala \$16.90**

Tendered thigh fillet chicken tikka cooked in special masala sauce with capsicum and onion

**Mango Chicken \$16.90**

Boneless tendered pieces of chicken prepared in a very mild creamy gravy, with a touch of mango

**Chicken Vindaloo \$16.90**

Speciality from Goa, boneless chicken marinated in red wine, spices and cooked in very hot sauce

**Chicken Hariyali \$16.90**

A favourite dish amongst Punjabi's, made with spinach puree, spices and touch of cream

**Chicken Korma \$16.90**

A mild preparation of chicken with ground roasted cashew nuts, hints of spices and fresh cream

**Chicken Madras \$16.90**

Special dish from Madras, cooked with roasted mustard seeds, curry leaves, exotic south Indian flavors, coconut milk and fresh coriander

**Chicken Chettinad \$16.90**

Famous dish from business community from Chennai, boneless chicken cooked with dry red whole chilli, black pepper and coconut milk

**Chicken Curry - Home Style \$16.90**

Home style chicken curry with chef's own recipe with touch of fenugreek leaves, garam masala and fresh coriander

**Pistachio Chicken \$18.90**

Boneless Chicken cooked in a delicious sauce made with pistachio puree, herbs with a hint of aromatic spices

## **GOAT / LAMB**

### **Goat Curry \$17.90**

Tendered pieces of baby goat meat, slow cooked delicacy from Punjab region of India served with fresh coriander

### **Lamb Korma \$17.90**

A mild preparation of lamb with ground roasted cashew nuts, hint of spices and fresh cream

### **Lamb Rogan Josh \$17.90**

A popular preparation of lamb curry from North India with rich gravy, fresh tomatoes and finished with coriander

### **Lamb Vindaloo \$17.90**

A speciality dish from Goa, boneless meat matured in red wine and finished in a very hot sauce

### **Lamb Madras \$17.90**

Special dish from madras, boneless lamb cooked with roasted mustard seeds, coconut milk and fresh coriander

### **Saag Lamb \$17.90**

Punjab favourite dish, made with boneless lamb mixed with puree of spinach, spices and garam masala

### **Almond Pumpkin Lamb \$19.90**

Tender lamb cooked in pumpkin and almond base gravy

## **BEEF**

### **Beef Korma \$17.90**

A mild preparation of Beef with ground roasted cashew nuts, hints of spices and fresh cream

### **Beef Madras \$17.90**

Special dish from Madras, beef cooked with roasted mustard seeds, coconut milk and fresh coriander

### **Beef Vindaloo \$17.90**

A speciality dish from Goa, boneless meat matured in red wine and finished in a very hot sauce

### **Bombay Beef \$17.90**

A house special mild beef curry cooked with potatoes and a hint of fenugreek leaves and coconut cream

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## **SEAFOOD**

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### **Prawn Malibu \$20.90**

Prawn marinated in ginger, garlic and exotic spices simmered in coconut milk, finished with a shot of Malibu

### **Prawn Malabar \$20.90**

Delicious succulent shelled prawns simmered in coconut milk and delicate spices

### **Prawn Butter Masala \$20.90**

Selected prawn cooked in onion tomato based sauce finished with a touch of cream and butter

### **Goan Fish Curry \$20.90**

Fresh ling FISH fillet cooked in onion, tomato base sauce with special blend of Goa and touch of tamarind and coconut cream

### **Kadai Fish/Prawn \$20.90**

Your choice of prawn or fish toasted with onion, tomato and capsicum and finished in chef special kadai sauce

## **FLAT - BREADS**

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### **Tandoori Roti \$3.00**

Whole wheat flour flat bread

### **Plain Naan \$3.00**

Soft fine flour bread

### **Butter Naan \$4.00**

Soft fine flour butter bread

### **Garlic Naan \$3.50**

Naan flavored with fresh crushed garlic

### **Cheese Naan \$4.00**

Delicious naan bread stuffed with cheese & topped with butter, a clear crowd favorite

### **Garlic Cheese Naan \$4.50**

Naan flavored with fresh crushed garlic and cheese

### **Peshawari Naan \$4.50**

A unique and delicious naan filled with coconut, almond, sultana and cashewnuts

### **Lachcha Prantha \$4.00**

Layered whole wheat flat bread

### **Panner / Onion Kulcha \$4.50**

Naan stuff with cottage cheese, spanish onion and coriander

### **Keema Naan \$4.50**

Naan stuffed with spiced lamb mince

### **Missi Roti \$3.00**

Traditional North Indian flat bread made with whole wheat & chickpeas flour, fenugreek leaves and spices

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## **BIRYANI**

**Chicken / Lamb / Goat Biryani \$17.00**  
**Veg Biryani \$14.90**

## **RICE**

**Basmati Rice \$3.00**  
**Coconut Rice \$4.50**  
**Jeera & Peas Pulao \$4.50**

## **SIDES**

**Pappadam Basket \$2.50**  
**Cucumber Raita \$3.90**  
**Mango Chutney \$2.00**  
**Mix Pickle \$2.00**  
**Masala Papad \$4.50**

## **DESSERT**

**Gulab Jamun (2 pcs) \$4.50**  
**Gulab Jamun with Ice Cream \$5.90**  
**Pistachu Kulfi \$3.90**  
**Mango Kulfi \$3.90**  
**Mango Lassi \$4.50**  
**Sweet Lassi \$4.00**

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## **BANQUETS**

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### **2 Course Meal (min 4 person) \$30.00 per person**

**Entrée** - Choice of 2 - Chicken Tikka, Seekh Kabab, Onion Bhaji,  
Vegetable Samosa, Aloo Tikki

**Main Course** - Choice of 3 mains – Butter Chicken, Desi Chicken,  
Lamb Korma, Lamb Rogan Josh, Goat Curry, Lamb Vindaloo,  
Bombay Beef, Dal Tadka, Daal Makhani, Veg Korma and Matar Paneer  
Basmati Rice, Plain Naan, Garlic Naan

**Side Dish** - Pappadam

### **3 Course Meal (min 4 person) \$35.00 per person**

**Entrée** - Choice of 3 - Chicken Tikka, Seekh Kabab, Onion Bhaji,  
Vegetable Samosa, Aloo Tikki

**Main Course** - Choice of 3 mains – Butter Chicken, Desi Chicken,  
Lamb Korma, Lamb Rogan Josh, Goat Curry, Lamb Vindaloo,  
Bombay Beef, Dal Tadka, Daal Makhani, Veg Korma and Matar Paneer  
Basmati Rice, Plain Naan, Garlic Naan

**Side Dish** - Pappadam

**Dessert** - Mango Kulfi, Pistacho Kulfi, Gulab Jamun

We also cater for private events and parties with our chef preparing tailor-made menus suited to your needs and in creating a perfect event for you as a host.