

Masa / a

Island



Dinner Menu

Menu



ENTREES

Vege Pakoras (4 pcs)

Fresh mix vegetables dipped in spiced chick pea flour batter and deep fried \$6.50

Aloo Bhonda (4 pcs)

Mashed potato balls spiced with fresh & dry spices rolled into chick pea batter and deep fried \$6.50

Vegetable Samosa:(2 pcs)

Deep fried triangular pastries filled with vegetables \$6.50

Meat Samosa (2 Pcs)

Deep fried triangular pastries filled with lightly spiced Lamb mince and vegetables \$6.80

Onion Bhaji

Sliced onion mixed with spices and deep fried till crispy \$6.50

Mirchi Vada (4 pcs)

Whole chilli inside filling with lightly mixed spices mashed potatoes and coated with chick pea batter and deep fried \$7.00

Baaingan Pakora (4 pcs)

Fresh eggplant mildly spiced with chick pea flour batter and deep fried \$6.80

Seekh Kebab (4 pcs)

Tender lamb mince rolls, flavoured spices cooked in Tandoori oven \$8.50

Peshawari Kebab (4 pcs)

Lamb cutlets marinated in exotic spices and garlic barbecued in Tandoori oven \$14.90

Tandoori Prawn (4 pcs)

King prawn marinated in yoghurt, exotic spices and skewered in Tandoor \$9.90

Chicken 65 (4 Pieces)

Tangy and spicy chicken fritters \$8.50

Malai Chicken Tikka (4 pcs)

Fillets of chicken pieces marinated in yoghurt, cream and spices overnight then skewered and cooked in Tandoor \$9.50

Chooza Tikka (4 pcs)

Fillets of chicken pieces marinated in yoghurt and spices over night, then skewered and cooked in Tandoor \$8.50

Machi Tikka (4 pcs)

Filletted Fish pieces marinated in yoghurt and spices, cooked in tandoor and served with lemon \$8.80

Mixed Platter (for two)

Serving of 2 vege samosa, 2 vege pakoras, 2 seekh kebabs and 2 chooza tikkas \$16.80

Vege Mixed Platter (for two)

MASALA'S KIDS' MEAL SPECIAL

Butter Chicken Served with basmati Rice \$10.50

Chicken Korma Served with basmati Rice \$10.50

Mango Chicken Served with basmati Rice \$10.50

Chicken nuggets (8 p) \$8.00

French Fries \$4.50

MAINS

MEAT DISHES

Goat dishes \$1.00 Extra

Please ask your waiter or waitress for mild, medium, hot or very hot curries.

Butter Chicken

Barbecued chicken simmered in rich tomato and butter gravy, a subtle dish with tempting flavour \$16.00

Chilli Chicken Beef Lamb Goat

Boneless chicken fried in cornflour and sautéed with capsicum, onion and Soya sauce. \$16.20

Traditional Curry (Chicken/Lamb/Beef/ Goat)

Boneless meat cooked with onion gravy, ground spices and with fresh tomatoes \$16.00

Badam Pasanda (Lamb/Beef/Goat)

Boneless meat pieces prepared in very special mild almond gravy \$16.00

Rogan josh (Lamb/Chicken/Beef/Goat)

Boneless lean meat pieces cooked with exotic ground spices \$16.20

Murgh Tikka Masala

Pieces of roasted chicken marinated in spices and herbs, cooked with tomatoes Slices of capsicum, onion and creamy sauces \$16.20

Mild

Med

Hot

Very Hot



Bombay curry (Chicken/Lamb/Beef/Goat)

Boneless meat pieces and potato curry, cooked with traditional spices and topped with fresh coriander \$16.00

Dhansak (Chicken/Lamb/Beef/Goat)

The perfect balance of diced Meat, lentils, vegetables and traditional spices \$16.20

Korma (Chicken/Lamb/Beef/Goat)

Tender boneless meat prepared in yoghurt and cashew gravy. A favourite mild dish \$16.20

Saagawalla (Chicken/Lamb/Goat/Beef)

Tender boneless meat pieces cooked in garlic, spices, cream, with spinach onion gravy \$16.20

Jhalfrazi (Chicken/Lamb/Beef/Goat)

Tender boneless pieces of meat cooked with fresh slices onion and vegetables \$16.20

Balti Curry (Chicken/Lamb/Goat/Beef)

This mouth watering dish is cooked with crushed tomatoes, creamy onion sauce, Fresh coriander and slices of onion and capsicum \$16.20

Vindallo (Chicken/Lamb/Beef/Goat)

This is a hot dish, made world famous by the Chefs of Goa. It as a Portuguese influence. It is cooked with hot ground spices with vinegar and potatoes \$16.20

Madras (Chicken/Lamb/Beef/Goat)

A South Indian curry prepared with coconut cream and onion gravy and fresh curry leaves \$16.20

Achari Chicken Masala

Boneless pieces of chicken prepared with mustard seed cumin seed and ginger, Garlic, lemon juice, onion gravy and finished with fresh coriander \$16.20

Chetty Nadu (Chicken/Lamb/Beef/Goat)

A famous South Indian dish prepared with coconut cream, curry leaves, potatoes and exotic spices (Chef's speciality) \$16.20

Lamb Jaipuri

Lamb diced prepared in rich butter sauce and simmered in slow fire Mouth-watering dish (must try) \$16.00

Bhuna Gosht (Lamb/ Chicken/Beef/Goat)

A popular Indian dish, diced meat cooked with thick onion sauce and fresh tomatoes \$16.20

Mango Chicken

Boneless pieces of chicken prepared with mild spices Cashew gravy and simmered with mango sauce \$16.20

Coriander Chicken/Lamb/Beef/Goat)

Boneless marinated chicken pieces cooked with exotic spices and prepared with coriander sauce \$16.20

SEAFOOD FROM OCEAN**Prawn Vindaloo**

King prawns cooked with lemon juice and hot ground spices \$18.90

Prawn Balti

King prawns cooked with fresh tomato, capsicum and onion slice \$18.90

Prawn Korma

King prawns prepared in yoghurt, cashew gravy and mild spices, finished with cream \$18.50

Machi Masala

Fresh boneless pieces of fish cooked with special masala gravy \$17.50

Goan Prawn Curry

King prawns cooked in Tradition South India Style finished With curry leaves and coconut cream \$18.90

Prawn Jhalfazi

Prawns cooked with slice tomatoes, onions, capsicum and a selection of spices \$18.90

Prawn Saagawalla

Prawns marinated in spices cooked with spinach and creamy onion gravy \$18.90

Fish Tikka Masala

Pieces of boneless fish marinated in spices and herbs, Cooked with garlic, tomato and onion sauce \$17.50

Salmon fish curry

Pieces of boneless salmon cooked with special masala gravy and fresh coriander \$21.50

Shrimp Bhuna

A popular Indian dish, shrimp cooked with thick onion sauce and fresh tomatoes \$17.50

TANDOORI SIZZLER

Tandoori Chicken Sizzler

Whole chicken marinated in spices overnight and cooked in tandoori oven \$17.90

Masala's Tandoori Sizzler Platter

A selection of Tandoori prawns, Peshawari chops, Chooza Tikka, Tandoori chicken, Seekh kebab and Machi Tikka cooked to perfection in the tandoor \$25.50

Chicken Tikka Sizzler (8 Pieces)

Boneless pieces of chicken marinated in spices and Herbs with saffron cooked in tandoori oven \$17.90

Peshawari Chips Sizzler (8 Pieces)

Lamb cutlets marinated in exotic spices and garlic barbecued in tandoori oven \$27.75

VEGETARIAN DISHES

Aloo Baaig

Diced potatoes & fresh eggplants cooked with diced onions and fresh corriander \$14.90

Daal Saag

Lentils cooked with mild spices, spinach and topped with fresh coriander \$14.90

Daal Sabji

Lentils cooked with mild spices and mixed vegetables \$14.90

Aloo Chole

Chickpeas cooked with potatoes, onion gravy and topped with a dash of lemon juice \$14.50

Aloo Gobi

Cauliflower and potatoes cooked with herbs and spices \$14.50

Aloo Mattar

Potatoes and fresh garden peas cooked with thick onion gravy \$14.50

Menu



Vege Jalfrenzi	\$14.50
Mixed vegetables cooked in onion and tomato gravy	
Paneer Saagawala	\$14.90
Fresh homemade cheese cooked with spinach gravy sauce	
Navrattan Korma	\$14.50
Fresh mixed vegetable and dry fruits cooked in creamy gravy sauce	
Paneer Tikka Masala	\$14.50
Homemade cottage cheese barbequed with special spices and then cooked with garlic, tomato and onion sauce	
Malai Kofta	\$14.50
Homemade cottage cheese dumpling stuffed with mashed potatoes, cashew nuts and gently finished with cream sauce.	
Butter Paneer	\$14.50
Cubes of homemade cottage cheese in our famous butter and tomato sauce, enhanced with nuts cream and fenugreek leaves	
Vegetable Manchurian	\$14.90
Mixed vegetable dumpling stuffed with spices then deep fried and cooked with soya sauce	
Daal Makhani	\$14.50
Black lentils slow cooked & spices with butter, cream and herbs	
Dhal Tarka	\$14.90
lentils cooked in tempered with mild spices and tomatoes.	
Aloo Saagawalla	\$14.90
Fresh garden spinach and baby potato cooked with methi flavours	
Channa Masala	\$14.50
Chickpea cooked with thick onion and tomato gravy finished with fresh coriander and curry leaves.	
Boombay Aloo	\$14.50
diced potatoes cooked with onion sauce & fresh coriander, tomatoes	

BANQUET

Moghul Banquet (Minimum Two people or more)	(Per Person)	\$28.50
Starters: Onion Bhaji, Seekh Kebab and Chooza tikka Mains, Butter Chicken, Lamb Rogan Josh, Navrattan Korma served with Basmati Rice and Plain Naan		
Shai Vegetarian Banquet (Minimum Two people or more)	(Per Person)	\$27.95
Starters: Vegetable Somasa, Vege pakora, and Aloo Bhonda Mains: Malai kofta, Paneer Saagawalla, Navattan Korma and served with Basmati rice and Plain Naan.		
Masala's Banquet (Minimum Two people or more)	(Per Person)	\$42.95
Starters: Pappadams and side dish platter, followed by the mixed platter Mains: choice of four mains served with Basmati Rice and Garlic Naan Bread Dessert: choice of coffee or tea and dessert from the dessert menu		

Plain Rice (boiled)

Indian basmati rice

\$3.00

Saffron Rice

Steamed basmati rice cooked with saffron colour

\$4.00

Jeera (Cumin) Pulao Rice

Basmati rice tossed with butter and whole cumin seeds

\$4.00

Peas & Cashew Pulao Rice

Basmati rice stir-fried in butter with whole cashew nuts and garden peas

\$4.50

Coconut Rice

Steamed basmati rice cooked with coconut cream

\$4.00

Chicken/Lamb/Beef Biryani

Meat marinated in spices then cooked with rice, topped with fruits and nuts

\$14.90

Vegetable Biryani

Vegetables marinated in spices then cooked with rice, topped with fruits and nuts

\$13.90

Prawn Biryani

Prawn marinated in spices then cooked with rice topped with fruits and nuts

\$17.90

Roti

Leavened wholemeal flour bread baked in tandoori

\$3.00

Plain Naan

Leavened bread made with refined flour baked in tandoori

\$3.00

Cheese and garlic Naan

Leavened bread stuffed with garlic and cheese

\$4.50

Paneer Naan (cheese naan)

Stuffed with cottage cheese

\$4.50

Garlic Naan

Leavened bread sprinkled with crushed garlic

\$4.50

Keema Naan

Leavened naan stuffed with spiced lamb mince

\$4.00

Peshawari Naan

Leavened naan stuffed with chopped fruits and nuts

\$4.00

Vegetable Kulcha

Leavened naan bread stuffed with mixed vegetable

\$4.00

Paratha

Flaky wholemeal bread finished with butter

\$4.00

Onion Kulcha

Leavened naan stuffed chopped onion

\$3.50

Nilgiri Naan

Leavened naan stuffed with cheese and spinach (Chef's Special)

\$4.50

Potato Kulcha

Leavened naan stuffed with mildly spiced mashed potatoes

\$4.00

Basket of Bread

A selection of Roti, Plain Naan, Garlic Naan and Cheese Naan

\$13.20

RICE OF INDIA**BREADS FROM TANDOOR**

Menu



SIDE DISHES

Pappadum (4 pieces) \$3.00

Green Salad

Onion, tomatoes, lettuce, carrots and cucumbers \$4.50

Mango Chutney or Mango Pickles \$3.00

Onion, tomato and cucumber salad \$3.00

Raita

Cool yoghurt with cucumber \$3.50

Mint Chutney

Cool yoghurt with chopped mint \$3.00

Cucumber Salad

diced cucumber dressing with fresh lemon juice and olive oil \$4.50

Side Dish Platter

A selection of Mango pickles, Mango chutney, Raita, onion, tomato and cucumbe \$9.50

Drinks

Iced Tea \$4.20

Coke/Sprite/Fanta \$2.50

Fresh Orange Juice \$3.50

Apple Juice \$3.00

Raspberry/coke/lemonade \$3.00

Mango Lassi \$4.00

Salty or Sweet Lassi \$3.50

Lime/lemonade/bitters \$3.00

Spicy tomato juice \$3.50

Hot Drinks \$3.50

Chai (Indian Masala Tea) \$2.50

English Breakfast \$2.50

Green Tea \$3.50

Flat White \$3.50

Cappuccino \$3.50

Latte \$3.50

Long Black \$3.50

Short Black \$3.50

Mochachino \$3.50

Hot Chocolate \$3.50