

Indian Room

BRISBANE

Our Mission

to transform the food experience
of local community; adding to their
wellbeing through good food,
full of nutrition and flavour

Dinner Menu

*Whilst we will do our best to accommodate any allergies or
food sensitivities, we are unable to guarantee that
trace elements will not be present.*

15% surcharge applies on public holidays.

1.09% card processing fee applies for card payments.

90 minutes dine-in limit per table.

Split bills may not always be possible. Sorry!

Street Eats

Desi Samosa — 9

Our take on the authentic Indian samosa, guaranteed to hit the spot. It's an amalgamation of special pastry and warmly spiced potato filling. Served with mint or tamarind chutney (2 pcs)

Onion Bhaji — 11

Finely sliced onion smothered in a fragrantly spiced chickpea flour batter and fried to a crispy perfection. Served with mint or tamarind chutney (4 pcs)

Paani Ki Tikiya — 11

aka Paani Puri in Mumbai, Golguppa in Delhi and Puchka in Kolkata. Popular bite sized chaat made of crispy flour balls served with a special potato mix and tangy herb infused water (6 pcs)

Bhel Puri — 12

Crispy puffed rice is tossed with sweet, sour & spicy chutneys, topped with gram flour vermicelli (sev)

Papdi Chaat — 12

A popular North Indian street food filled with various mouth-watering textures and flavors. Made with chickpea, potato, chutneys, yogurt, papdi, sev and coriander

Dahi Ke Shole — 12

aka Dahi Puri also known as “dahi batata puri” or “dahi sev puri” is a popular chaat snack from Bombay aka Mumbai. Crispy flour balls filled with yoghurt, sauces, sev and potatoes

Purani Delhi Wali Aloo Chaat — 15

With love from the streets of old Delhi – popular Indian street food of crispy potato cubes flavoured with ground spices and sweet/sour tamarind sauce

Pappadum Platter — 15

Crispy pappadums- Assorted selection of pappadums served with chutney trio

Zucchini Fritters Chat — 17

Thinly sliced zucchini in a crispy batter made chat style with sweetened yoghurt and special sauces

Kachori Sliders — 17

Crispy kachori chat served with chatpate potato, housemade tangy sauces, sweet yoghurt with sev & boondi topping

Samosa Chaat Tokri — 17

Crispy Indian samosa with potato filling, smashed on a crispy basket and topped up with assortment of chutneys, yoghurt and spices

Chaat Platter — 19

Assortment of street style chaat including papdi chaat, paani ki tikiya and dahi ke shole

Small Plates / Entrée

V Hara Masala Soya Chaap — 15

Premium soya chunks marinated in green aromatic herbs, roasted in hot tandoor oven (5 pcs)

V Gf Achari Paneer Tikka — 16

Cottage cheese marinated with fresh herbs and spices, grilled in tandoor oven (4 pcs)

Gf Afghani Chicken Tikka — 16

Chicken pieces cooked in clay oven with a creamy marination blended with spices & fenugreek (4 pcs)

Gf Hariyali Chicken Tikka — 16

Chicken pieces marinated with fresh green herbs, spices, yoghurt and cooked in tandoor oven (4 pcs)

Gf Mughlai Murgh Tikka — 16

Chicken pieces marinated with fresh herbs and spices, and grilled in tandoori clay oven (4 pcs)

Gf Lamb Seekh Kebab — 16

Juicy minced lamb mixed with chef's special spice blend and cooked in tandoor oven (4 pcs)

V Chilli Paneer — 19

Indo-Chinese recipe of cottage cheese sauted with chilli and vegetables

Chilli Chicken Momos — 19

Nepalese style crispy dumplings stir fried with onion, capsicum, cabbage in a special tangy sauce

Butter Chicken Momos — 19

Nepalese style crispy dumplings cooked with onions & capsicum in our traditional butter sauce

Kerala Fried Chicken — 19

Crispy chicken pieces coated in special batter blend. Served hot with our in-house chipotle mayo (5 pcs)

Amritsari Fish — 19

Crispy fish pieces coated with chick pea batter and Punjabi spices. Served with chutney (5 pcs)

Masaledar Lamb — 22

Lamb chunks cooked to perfection with onions, capsicum, black pepper and spices.

Tandoori Lamb Cutlets — 24

Premium lamb cutlets marinated with fresh herbs and spices, grilled in tandoori clay oven (3 pcs)

Tasting Plates

Vegetarian — 20

Mixed starters including: desi samosa, achari paneer tikka & hara masala soya chaap (2 pcs each)

Non-Vegetarian — 24

Mixed starters including: mughlai murgh tikka, hariyali chicken tikka & seekh kebab (2 pcs each)

Mixed (Veg + Non-Veg) — 30

Achari paneer tikka, hara masala soya chaap, mughlai murgh tikka and lamb seekh kebab (2 pcs each)

Home Style Lentils

V Gf **Dal Tadka — 20**

Special blend of yellow lentils cooked together with aromatic spices

V Gf **Punjabi Chana Masala — 20**

A speciality recipe of chick peas cooked punjabi style

V Gf **Makkhan Wali Dal — 22**

aka Dal Makhani. Traditional recipe of blank lentils cooked with butter and cream

~ Add Whiskey Tadka for \$8 extra ~

Large Plates / Mains

V Gf **Bhindi Masala — 22**

Indian staple dish made with okra, spices, herbs and onions

V Gf Df **Aloo Gobhi — 22**

Combination of potatoes, cauliflower, onions, garlic and spices

V Gf **Khumb Matar — 22**

Pot curried dish made with mushrooms and green peas in gravy made of onions, tomatoes & spices

V Gf **Veg Handi — 22**

Seasonal vegetables cooked traditional style with a special spice blend

V Gf **Dahi Tadka — 22**

Mix winter veg cooked with yoghurt, cashew and onion sauce with a top up of coriander and ginger

V **Chaap Makhani — 25**

Crispy soya kebabs tossed in our special makhani sauce and topped with fresh cream

V Gf **Dhabewala Paneer — 25**

Cottage cheese cooked with in chef's special gravy made with spices, tomato, garlic and onion

V Gf **Lasooni Palak Paneer — 25**

Cottage cheese cooked with pan fried spinach in gravy made of onions, tomatoes and special spices

V Gf **Paneer Butter Masala — 25**

Cottage cheese cooked in traditional makhani sauce and topped with fresh cream

V Gf **Paneer Tikka Masala — 25**

Cottage cheese cooked with capsicum and onions in chef's special spice blend

Gf Smoked Butter Chicken — 25

Classic north indian favourite chicken cooked in tomato sauce & smoked butter

Gf Mango Chicken — 25

Refreshing chicken curry cooked with spices and real mango sauce

Gf Df Chicken Tikka Masala — 25

Originated from Great Britain, a classic and authentic spiced curry

Gf Df Pundi Chicken (GF) — 25

Chicken cooked with coconut cream, curry leaves, roasted mustard seeds for a unique flavour

Gf Dahi Wala Chicken — 25

Homestyle chicken cooked with yoghurt, cashew & onion gravy. Finished with fresh coriander & ginger

Gf Chicken Korma — 25

Chicken cooked in chef special korma sauce made with cream, dry fruits, nuts & spices

Gf South Village Chicken — 25

Chicken cooked in south style gravy of curry leaves & spices. Finished with desi ghee

Gf Df Lamb Wazwan — 28

Popular north Indian dish made with unique spice blend in traditional style gravy

Gf Df Lamb Vindaloo — 28

Authentic Goa style lamb cooked with spicy south Indian spices

Gf Lamb Saag Gosht — 28

Juicy lamb cooked with fresh herbs and spices in a spinach base gravy

Gf Df Malabari Fish — 28

Gently fried fish cooked in gravy made of onions, tomatoes, spices, coconut cream & curry leaves

Gf Df Goan Fish Masala — 28

Goa style fish dish cooked with chef's special gravy made of tamarind & special spices

Gf Prawn South Masala — 28

Prawns cooked in tomato, onion and spice blend with fresh coriander

Gf Df Prawns Moilee — 28

Pan-fried prawns cooked in coconut cream, mustard seeds, and a blend of spices for flavour burst

Gf Pahari Goat — 28

Goat (with bone) slow cooked with ginger, garlic, onions, tomatoes and spices

Gf Desi Handi Gosht — 28

Goat (with bone) cooked with potatoes, curry leaves and coconut cream in a flavourful gravy

See next page for more options

V - Vegetarian | Gf - Gluten Free
Df - Dairy Free | N - Nut Free

Chef Special Plates

V Gf Nawabi Paneer — 26

Crumbled cottage cheese cooked in yummy cashew & onion gravy, flavoured with cumin, fenugreek, sultana's, cashew nuts, fresh cream & ghee.

Gf Highway Dhaba Murgh — 28

Chicken cooked in chef's special dhaba style gravy. Bring back your Indian road trip memories!

Gf Methi Malai Chicken — 28

Chicken cooked with fresh cream, fenugreek, onions, tomatoes, chef special spice blend and house made cashew paste.

Gf Bihari Chicken — 28

Chicken cooked with mustard oil, whole spices, sliced garlic, onions, tomato and special blend of spices. Topped with ghee, roasted garlic and coriander.

Gf Df Bhut Jolokia Curry (Brissie's spiciest) — 28

Chef special recipe of chicken cooked with fresh ginger, onion, tomato, coriander and ghost pepper

Gf Lucknawi Lamb Shank — 32

Slow cooked lamb shank cooked with special mughlai spices and blended with traditional masala

Gf Sharabi Goat Curry — 32

Goat (with bone) cooked with 60 ml Old Monk Rum tadka, onions, tomato, ginger and chef's master spices. Topped with ghee and fresh coriander.

~ 18+ only. ~

Gf Andaman Pirate Curry — 32

Mixed seafood including prawns, calamari & fish cooked in chef's special island style gravy.

Biryani

Long grain basmati rice cooked with aromatic spices and served with raita, a Nizami royal kitchen tradition

Vegetable — 22

Chicken — 25

Lamb — 27

Goat — 28

Lamb Shank — 32

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Rice & Bread

Basmati Rice — 3

~ Get a large serve for extra \$ 2 ~

Wholemeal Plain Roti — 5

Wholemeal Butter Roti — 5

Wholemeal Desi Paratha — 7

Plain Naan — 5

Butter Naan — 5

Garlic Naan — 6

Chilli Naan — 6

Garlic & Chilli Naan — 7

Cheese Naan — 8

Cheese & Chilli Naan — 8

Garlic & Cheese Naan — 8

Garlic, Cheese & Chilli Naan — 8

Spinach & Cheese Naan — 8

Spinach, Cheese & Chilli Naan — 8

Peshwari Naan — 8

Keema Naan — 9

Naan bread stuffed with mildly spiced lamb mince

Chef Special Naan — 9

Chef's special blend of cheese & peshwari mix

Bhut Jolokia Naan (Brissie's Spiciest) — 9

Traditional naan stuffed with cheese and ghost pepper

Accompaniments

Gf Pappadums (4 pcs) — 3

Indian crispy wafers, a perfect side to anything yummy

House Pickle — 3

Classic Indian pickle to add flavour to your curry

Chutney — 3

A selection of individual dips to choose from:

Mango, Mint, Tamarind or Chef's spicy

Raita — 4

Traditional Indian yoghurt raita blended with spices and coriander

Laccha Onion Salad — 4

Sliced vinegared onions sprinkled with chaat masala, served with lemon

~ Add fresh green chilli for extra \$2 ~

Onion Trio Salad — 7

Onion salad done three ways - vinegared, green chutney and chilli mayo

Chips — 8

Crispy chips served with tomato sauce

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Desserts

Gulab Jamun — 7

Traditional all time favourite, sweet puffy dumplings served with ice cream

Parle G Sandwich — 10

Relive your childhood with India's favourite biscuit served with ice cream

Ras Malai Lolly — 10

An ice cold twist to a signature Indian dessert, served with a garnishing of special nuts mix

Vegan Brownie — 10

Warm & fudgy chocolate brownie served with vegan ice cream

Bomb Shells — 10

Crispy hollow flour balls filled with the in-house sweet creamy mix. Served on a bed of candy floss.

Kulfi Platter — 17

Unique assortment of home made Indian ice cream made with love by our in-house chef

Set Menu / Banquet

Three Course Dinner (for Two) — 85

Entrée (to share):

Veg or Non-Veg Tasting Plate
Pappadums

Mains (to share):

Smoked Butter Chicken or Paneer Butter Masala
Makkhan Wali Dal

Rice & Bread (to share):

Wholemeal Roti (Plain/Butter) or Naan (Plain/Butter/Garlic)
Large Basmati Rice

Dessert (to share):

Gulab Jamun

Banquet (per person) — 45

Minimum 2 guests

All guests on table must order individual banquet

Entrée (Select 1):

Any Street Eats

(excluding Zucchini Fritters Chat, Kachori Sliders,
Samosa Chaat Tokdi & Chaat Platter)

Mains (Select 1):

Any Large Plates / Mains or Home Style Lentils
(excluding Chef Special Plates)

Rice & Bread:

Wholemeal Roti (Plain/Butter) or Naan (Plain/Butter/Garlic)
Basmati Rice

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Vegan Dinner Menu

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Street Eats

Desi Samosa — 9

Our take on the authentic Indian samosa, guaranteed to hit the spot. It's an amalgamation of special pastry and warmly spiced potato filling. Served with tamarind chutney (2 pcs)

Gf **Onion Bhaji — 11**

Finely sliced onion smothered in a simple, fragrantly spiced batter made up of chick pea flour and fried to a crispy perfection. Served with tamarind chutney (4 pcs)

Paani Ki Tikiya — 11

aka Paani Puri in Mumbai, Golguppa in Delhi and Puchka in Kolkata. Popular bite sized chaat made of crispy flour balls served with a special potato mix and tangy herb infused water (6 pcs)

Bhel Puri — 12

Crispy puffed rice is tossed with sweet, sour & spicy chutneys, topped with gram flour vermicelli (sev)

Purani Delhi Wali Aloo Chaat — 15

With love from the streets of old Delhi - popular Indian street food made from crispy potato cubes flavoured with ground spices and sweet/sour tamarind sauce

Small Plates / Entrée

Chilli Gobhi — 19

Crispy cauliflower pieces coated with batter and sautéed in chef's special vegan chilli sauce

Vegan Chilli Momos — 19

Nepalese style crispy vegan dumplings sautéed with onion and capsicum in special vegan sauce

Vegan Amritsari Fish — 19

Crispy soy pieces coated with chick pea batter and Punjabi spices. Served with chutney & lemon (5 pcs)

Accompaniments

Gf **Pappadums (4 pcs) — 3**

Indian crispy wafers, a perfect side to anything yummy

House Pickle — 3

Classic Indian pickle to add flavour to your curry

Chutney — 3

A selection of individual dips to choose from Mango or Tamarind

Laccha Onion Salad — 4

Sliced vinegared onions sprinkled with chaat masala, served with lemon

~ Add fresh green chilli for extra \$2 ~

Large Plates / Mains

Gf **Dal Tadka — 20**

Special blend of yellow lentils cooked together with aromatic spices

Gf **Punjabi Chana Masala — 20**

A speciality recipe of chick peas cooked Punjabi style

Gf **Bhindi Masala — 22**

Indian staple dish made with okra, spices, herbs and onions

Gf **Aloo Gobhi — 22**

Combination of potatoes, cauliflower, onions, garlic and spices

Gf **Aloo Palak — 22**

Potatoes blended with pureed spinach and cooked in onion masala gravy.

Gf **Aloo Matar — 22**

Potatoes and garden peas, cooked with spiced in a traditional onion & tomato sauce

Gf **Khumb Matar — 22**

Pot curried dish made with mushrooms and green peas in gravy made of onions, tomatoes & spices

Gf **Pondi Aloo — 25**

Crispy potatoes cooked with coconut cream, curry leaves, roasted mustard seeds for a unique flavour

Gf **Tropical Ananas Curry — 25**

Pan-fried pineapples cooked with coconut cream, curry leaves, mustard seeds, and shredded coconut

Vegan Korma — 25

Mixed winter vegetables cooked in chef's vegan korma sauce made with coconut cream and cashews

Vegan Butter Chicken — 25

Succulent soya chunks cooked in rich tomato and cashew sauce. A must try!

Vegan Mango Chicken — 25

Soya chunks cooked with spices and herbs in vegan sauce made of mango pulp and coconut cream

Vegan Tikka Masala — 25

Tandoor roasted soya chunks cooked with onions, capsicum in tomato sauce and topped with herbs

Biryani

Long grain basmati rice cooked with aromatic spices and served with raita, a Nizami royal kitchen tradition

Gf **Vegan — 22**

Gf - Gluten Free |  - Nut Free

Rice & Bread

Gf **NF** **Basmati Rice — 3**

~ Get a large serve for extra \$ 2 ~

NF **Wholemeal Vegan Roti — 5**

Dessert & Drinks

Vegan Brownie — 10

Warm & fudgy chocolate brownie served with vegan ice cream

Vegan Mango Lassi — 8

Traditional sweet lassi made with mango and vegan coconut yoghurt. It's yummy!

Other Vegan Drinks

We have a great selection of vegan non-alcoholic drinks, beers and wine in our drinks menu. Ask a member of staff for assistance!

Set Menu / Banquet

Three Course Vegan Dinner (for Two) — 80

Entrée (to share):

Desi Samosa or Onion Bhaji
Pappadums

Mains (to share):

Vegan Butter Chicken or Vegan Korma
Dal Tadka

Rice & Bread (to share):

Wholemeal Vegan Roti
Large Basmati Rice

Dessert (to share):

Vegan Brownie

Vegan Banquet (per person) — 45

Minimum 2 guests.

All guests on table must order individual banquet.

Entrée (Select 1):

Any Vegan Street Eats

Mains (Select 1):

Any Vegan Large Plates / Mains

Rice & Bread:

Wholemeal Vegan Roti
Basmati Rice