

ALLERGEN INFORMATION:

Dear Customer, The authentic Indian Food Recipe may contain Traces of Nuts, Dairy, Other Ingredients. Any food allergies, please advise the attending staff before placing the order.

SOUP

Rasam Vada (GF) \$12.50
Tamarind , tomato, chili pepper, garlic, Southern Indian spices,served with with deep-fried white lentil vada.

STARTERS

Veg Samosa* 2 pcs \$5.00
Rich pastry parcels filled with potatoes, peas & roasted spices served with mint sauce.

Golgappe \$10.00
Puffed balls stuffed with mild spiced potatoes, served with chili, mint, coriander, lime and tamarind water.

Aloo Tikki Chaat \$15.00
Indian spiced mashed potato Patty served with mint Chutney, Yoghurt, tamarind Chutney, onions on top (may contains Nuts)

Onion Bhaji (GF) 4 pcs \$15.00
Crunchy onion fritters served with mint chutney.

Panner tikka Hariyali (GF) \$15.50
Homemade cheese cubes, traditional Indian spices, tandoori golden glazed served with mint chutney

Honey & Ginger Paneer \$17.50
Deep -fried homemade cottage cheese tossed with ginger, onion, and caramelised natural honey.

Hara Bhara Kebab \$15.00
Cottage cheese & spinach patties - crumb fried

Gobhi Manchurian \$16.00
Indo-Chinese style deep fried cauliflower tossed with garlic, onion & mixed capsicum

Navabi Chicken tikka (GF) \$17.50
Chicken fillets marinated in lemon, yoghurt,and tandoori spices, smoked roasted in tandoor.

Tandoori Chicken (Half) (GF) \$17.50
Tandoori glazed chicken served with mint chutney.

Chilli Chicken \$17.50
Indo-Chinese style chicken toasted with garlic, onion & mixed capsicum.

Lamb Seekh Kebab (GF) \$15.50
Succulent lean lamb mince with cumin, fresh coriander, onions & spices, rolled on a skewer and grilled in the tandoor.

Lamb chops (GF) \$26.00
Ginger flavoured Lamb chops marinated with hung yoghurt, mustard oil, red wine mild spices and grilled in tandoor

Honey & Ginger Prawns* \$23.00
Prawn cutlets tossed with ginger, onion and caramelised natural hone^y.

Prawn Kola Urundai \$21.00
South Indian style prawn meatballs served with garlic mayo.

Lahsooni Prawns (GF, LF) \$23.00
Prawn cutlets marinated in yoghurt, garlic, ginger, chilli, coriander

Tandoori Roast Barramundi (GF) \$22.50
Marinated overnight with Yogurt and Indian Spices grilled in Tandoor.

Fish Amritsari \$22.50
Spiced fish fillets coated with thick gram flour batter which in then deep fried and served along with mint chutney.

TASTING PLATE

Tandoori Tasting Plate (GF) \$26.50
A selection of Chicken Tikka, Lamb Seekh Kebab, Barramundi Prawn and Paneer Tikka

Mixed Tasting Plate \$23.00
A selection of starters including Samosa, Paneer Tikka, Chicken Tikka and Fish Amritsari

Vegetarian Tasting Plate \$21.50
A fine selection of Samosa, Onion Bhaji, Paneer Tikki and Harabara Kebab

SOUTH INDIAN SPECIALITIES

DOSA

Dosa - Rice & white lentil crispy savoury pancake - GF

Available

Lunch: Wednesday to Sunday

Dinner: Tuesday to Sunday

Plain Dosa \$12.00

Masala Dosa \$15.00
Stuffed with spiced potatoes.

Spinach and Cheese Dosa \$18.50
Spread with Spinach puree and graded cheese and Panner on top.

Chicken Dosa \$17.50
Stuffed with chicken masala/lamb masala

Uttappam \$18.00
Uttappam is a thick pancake topped with onion and tomato

Prawn Dosa \$21.00
Stuffed with prawn masala.

Schezwan Dosa \$17.00
Dosa spread with Schezwan sauce topped with cabbage, onion,capsicum

Idli with Sambar and Chutney \$12.00
Steamed rice cake served along with chutney and sambar.

Podi Idli with Chutney and sambar \$14.00
Steam rice cake tossed with a mixture of spicy ground lentils powder.

VEGETARIAN

Dal Tadka (GF) \$15.00
Mix lentils tempered with onion, tomato, chilli, garlic & coriander leaves.

Dal Makhni (GF) \$16.00
Slow cooked black lentils with ginger garlic, tomato, chilli and cream.

Aloo Koliwada (Potato Curry) (GF) \$16.50
Potatoes curry infused with roasted coconut garnished with toasted sesame.

Bagara Baigan (Egg Plant Curry) (GF) \$18.50
Eggplant cooked in a smooth tomato, ground nuts, sesame seeds, tempered with mustard seeds and curry leaves.

Panner Butter Masala (GF) \$19.00
Rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter

Panner Roulade \$19.50
Spiced Tomato jam stuffed with cream cheese & roasted cumin

Saag Paneer (Spinach and Cheese) (GF) \$19.00
Cottage cheese cooked in creamy spinach, ginger,

Mock Chicken curry \$20.50
A fake chicken flavoured meat cooked with southern Indian distinct spices, finish with coconut milk.

Kofta Shawm Savera \$18.50
Spiced spinach & cottage cheese Kofta in a smooth tomato & cardamom sauce

Vegetable Jalfrezi (GF, LF) \$18.50
Seasonal fresh vegetable tossed with a mix of capsicum, onion, tomato and jalfraizi masala.

Bhindi Kadhi \$18.50
Punjabi Style Bhindi with Youghurt,onion and spices

Raw Banana Kofta Curry \$19.00
Raw banana, onion,tomato,Indian spices in rich creamy cashew gravy

CHICKEN

Butter Chicken (GF) \$23.50
Tender pieces of tandoori chicken tikka engulfed in an authentic tomato and cashew creamy sauce.

Chicken Tikka Masala (GF) \$23.50
Tender pieces of chicken tikka cooked with tomato, onion, capsicum & masala.

Chicken Vindaloo (GF) \$23.50
A vinegar marinated chicken cooked in a hot and spicy curry.

Chicken Madras (GF) \$23.50
South Indian delicacy with fennel, curry leaves, star anise & coconut

Kerala Chicken Korma (GF) \$23.50
A great Kerala style chicken cooked in a cashew nut and onion based sauce tempered with curry leaves and black mustard.

Chicken Saag (GF) \$23.50
Chicken cooked in Pureed Spinach and fragment spices.

LAMB AND GOAT

Lamb Rogan Josh (GF) \$25.00

Lamb pieces slow cooked with a selection of spices in rich tomato & onion gravy.

Meet Beliram -Goat Curry (House Special) (GF) \$25.00

Tender pieces of goat marinated overnight in yoghurt, onions & chef's special spices then cooked next day to a smooth delicious curry.

Lamb Korma (GF) \$25.00

Kerala Style lamb curry from south India, cooked in onion cashew nut, coconut based sauce tempered with curry leaves and black mustard

Lamb Madras (GF) \$25.00

south Indian specialty- with coconut fennel star anise curry leavers & roasted coconut

Lamb Saag (GF) \$25.00

Tender boneless pieces of lamb cooked in pureed spinach and fragrant spices.

BEEF

Beef Malibu (GF) \$24.00

Beef cooked with mustard seeds, curry leaves, coconut milk and flavoured with coconut flavour liquor malibu.

Beef Vindaloo (GF) \$24.00

A Goan speciality, vinegar marinated beef cooked in a hot & spicy curry.

Beef Pepper Masala (GF) \$24.00

Southern Indian beef cooked with roasted coconut and black pepper.

SEA FOOD

Fish Pollichattu \$25.00

fish with Special poliicha masala

Fish Moilee (GF) \$25.00

South Indian style curry with fish and tempered with coconut milk.

Kadai prawn (GF) \$29.00

Punjabi style Prawn, with capsicum in tomato based sauce with kadai spices.

Prawn Butter Masala (GF) \$29.00

Rich & creamy curry made with Prawn, spices, onions, tomatoes cashews and butter.

Prawn Moilee (GF) \$29.00

South Indian style curry with juicy prawns and tempered with coconut milk.

BIRYANI

Chicken / Lamb / Goat Biryani (GF) \$18.50

Prawn Biryani (GF) \$20.50

Vegetable Biryani (GF) \$15.00

RICE & BREAD

Steam Rice (GF) \$5.00

Saffron Rice (GF) \$6.00

Kashmiri Pulao (GF) \$6.50

Aromatic, milky and sweet rice mixed with dry fruits and nuts.

Plain Naan* \$4.00

Glazed with butter

Garlic Naan* \$5.00

Plain flour bread with garlic butter

Chilli Naan \$5.00

Refined flour bread with chilli flakes.

Cheese Naan* \$6.50

Plain flour bread stuffed with lightly spiced cottage cheese.

Kashmiri Naan* \$6.50

Refined flour bread stuffed with dry fruits glazed cherries & coconut.

Lachha Paratha* \$5.00

Whole meal bread with flaky layers in it

Pudina Paratha* \$5.50

Mint Whole meal flaky layered bread.

Tandoori Roti* (LF) \$4.00

Whole meal flour bread

Chilli garlic naan \$5.50

Refined flour bread with chilli and garlic

Mix Naan Basket* \$20.00

Plain Naan, Garlic Naan, Chille Garlic Naan and Chesse Naan

CONDIMENTS & SIDES

Pappadums* -4pcs \$2.50

Mint /Mango Chutney \$3.00

Raita \$3.00

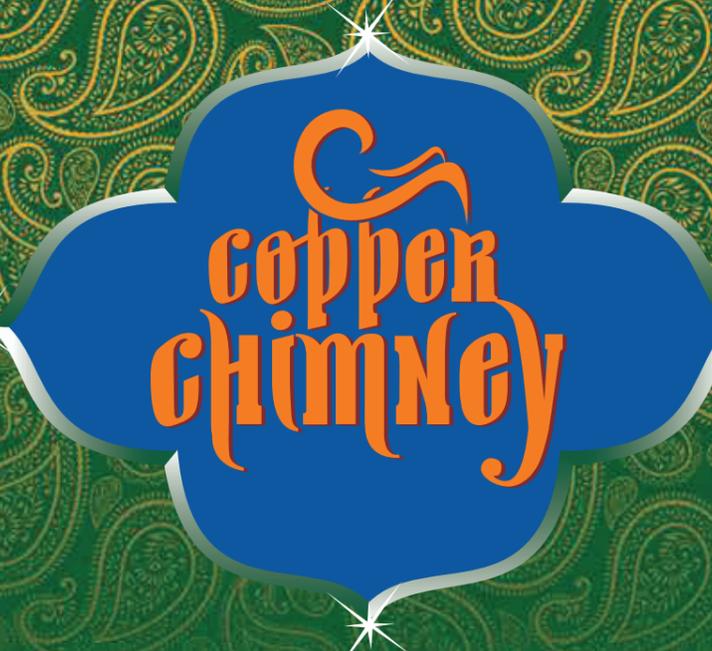
Kachumber Salad \$5.00

Cucumber Pickle \$3.00

Pickles \$3.00

Mix Selection \$10.00

Mango chutney, Raita, Pickle & Pappadums.



Copper Chimney

Fine Indian Cuisine

| Dosa | Tandoor | Sweets |

Shop 1, 330 south tce, South Fremantle, 6163

Dine-In Menu

Fully Licensed

We only serve Free Range Chicken

Our curries can be adjusted hotter or milder according to your taste. Food may contain traces of Nuts, Dairy, other ingredients

Any Food Allergies Please advise the attending staff before placing the order.



* NOT GLUTEN FREE | GF = GLUTEN FREE | LOW FAT (LF)