Gill's

INDIAN CUISINE

Dine in | Takeaway | Delivery

Beer & Ciders

Lemon - Lime & Bitter	$8.95

Local Beer

Pure Blonde	$8.95
Carlton Dry	$8.95
Great Northern(Lager)	$8.95
Coopers Pale Ale	$8.95
Crown Lager	$8.95

International Beer

Kingfisher (India)	$9.95
Godfather (India)	$9.95
Corona (Mexico)	$9.95
Heineken (Netherlands)	$9.95
Asahi Super Dry (Japan)	$9.95
Tiger (Singapore)	$9.95

Spirits	$10.95
Canadian Club	$10.95
Jim Beam	$10.95
Smirnoff Vodka	$10.95
Gordons Dry Gin	$10.95
Bundaberg	$10.95
Jack Daniels	$10.95
Johnnie Walker Black	$10.95

White Wine

Wolf Blass Red Level Chardonnay

Glass $9.95 | Bottel $24.95

(South Australia) This delicious Chardonnay by Wolf Blass displays zesty mango, passionfruit, peach and melon characters balanced with a refreshing, crisp finish.

Lindeman's Early Harvest Semillon Sauvignon Blanc

Glass $9.95 | Bottel $24.95

(Hunter Valley NSW) Lindeman's Early Harvest wines are lighter in alcohol and calories. In this blend, the grassy flavours of Semillon are combined with lifted fruit characters of Sauvignon Blanc.

Brown Brothers Moscato

Glass $9.95 | Bottel $29.95

(Milawa VIC) One of Australia's favourite Moscatos, the Brown Brothers Moscato is a delightful reminder of of the warmer months with its aromas of musk and freshly crushed grapes. This aromatic sweet white has abundant flavours of sherbet and crunchy tropical fruits.

Yalumba Y Series Pinot Grigio

Glass $9.95 | Bottel $29.95

(South Australia) The Yalumba Y Series Pinot Grigio is vegan friendly. The aromatics of the wine open with nashi pear, baked apple and orange blossom and finish with wild honey and feijoa.

Jim Barry Watervale Riesling

Glass $9.95 | Bottel $29.95

(South Australia) Jim Barry Watervale Riesling from the Clare Valley is all about the musk, bracing acidity and juicy limes. This perennial favourite Riesling never misses a beat.

Red Wine

Jacob's Creek Classic Pinot Noir. — Glass $9.95 | Bottel $24.95

(South Australia) Jacob's Creek Pinot Noir is a fresh and spicy medium-bodied wine yet full-flavored and a great accompaniment to robust dishes.

George Wyndham Bin 555 Shiraz — Glass $9.95 | Bottel $24.95

(New South Wales) With a history going back to George Wyndham and his planting of vines in 1830, this heritage is honoured with varietal styles like this Shiraz. Rich plum and berry fruit flavours complemented by soft tannins and well-integrated oak.

Jacob's Creek Classic Shiraz — Glass $9.95 | Bottel 24.95

(Milawa VIC) One of Australia's favourite Moscatos, the Brown Brothers Moscato is a delightful reminder of of the warmer months with its aromas of musk and freshly crushed grapes. This aromatic sweet white has abundant flavours of sherbet and crunchy tropical fruits

McGuigan Black Label Cabernet Sauvignon — Glass $9.95 | Bottel $24.95

(New South Wales) Rich, generous and approachable, the McGuigan Black Label range is your contemporary guide to Australia's most popular wine varieties. Whether it be a refreshing Sauvignon Blanc

Annie's Lane Cabernet Merlot — Glass $9.95 | Bottel $24.95

(South Australia) Ripe and generous, the leafy, minty characters of Cabernet are complemented by the softness and plummy fruit coming from the Merlot. A nice touch of sweet oak completes the picture.

Entree Vegetarian

Veg Samosa — 2 pcs: $6.95 | 4pcs: $12.95
Delicious mixed vegetables wrapped in light pastry, deep fried and served with mint and tamarind dip

Onion Bhaji — 2 pcs: $6.95 | 4pcs: $12.95
Sliced onion dipped in chickpea flour with mild spices and deep fried

Mixed Pakora — 2 pcs: $6.95 | 4pcs: $12.95
Mixed vegetables dipped in chicken flour with mild spices and deep fried

Paneer Pakora — 4 pcs: $17.95
Cottage cheese filled with mint , garlic and ginger dipped in chickpea flour with mild spices and deep fried

Paneer Tikka — 2 pcs: $9.95 | 4 pcs: $18.95
Cubes of cottage cheese, capaicums, onions marinated in yogurt with mild spices and grilled in tandoor.

Chilli Paneer — $21.95
Cubes of cottage cheese, capaicums, onions marinated in yogurt with mild spices and grilled in tandoor.

Mixed Platter — 3 pcs: $9.95 | 6 pcs: $18.95
Selection of veg samosa , onion bhaji and mixed pakora

Veg Spring Roll — 3 pcs: $6.95 | 6 pcs: $11.95
Crispy rolls filled with savory mixed vegetable stuffing and deep-fried

Entree Non- Vegetarian

Tandoori Chicken — Half: $12.95 | Whole: $21.95
Chicken with bone marinated with yogurt,garlic, ginger paste with mild spices and grilled in tandoor

Chicken Chilli — $21.95
Boneless chicken marinated in plain flour and cooked with capsicum ,onion , soy and chilli sauce

Chicken Tikka — 4pcs: $14.95
Boneless chicken marinated in yogurt , garlic paste with mild spice and grilled in tandoor.

Chicken Malai Tikka — 4pcs: $15.95
Boneless chicken pieces marinated in thick cream , cashew nut paste and grilled in tandoor

Lamb Samosa — 4pcs: $15.95
Lamb mince mixed with mild spices and wrapped in light Pastry and deep fried

Seekh Kebab — 6pcs: $15.95
Minced lamb marinated in garlic and ginger paste with mild spices and grilled in tandoor

Chilli Prawns — 6pcs: $22.95
Prawns cooked fresh with capsicums ,onions, garlic, ginger ,chilli sauce, soya sauce and mild spices.

Fish Pakora — 8pcs: $19.95
Barramundi fish dipped in chicken flour mixed with mild spices , garlic ,ginger paste and deep-fried

Non Veg Mix Platter — $18.95
Selection of chicken tikka , tandoor prawns , lamb seekh kebab

Main's Chicken — $22.50

Butter Chicken
tandoori grilled chicken cooked with tomato and cashew nut sauce and topped with a touch of cream

Mango Chicken
tandoori grilled chicken cooked with garlic , ginger, yogurt, chilli sauce, curry leaves and mustard seed

Chicken 65
chicken sauteed with mild spices and cooked with garlic ,ginger , yogurt, chilli sauce , curry leaves and mustard seed

Chief Special Chicken
onion , garlic with natural mild spices, grounded cashew nut and topped with cream

Masala Chicken
capsicum , onion ,fresh tomato and cashew nut and topped with cream

Kadhai Chicken
fresh capsicum and onion gravy with ground cashew nut (a popular dish from punjabi)

Bombay Chicken
potato cubes, onion gravy , fresh coriander and topped with a touch of cream

Korma Chicken
cashew nut gravy cooked with mild spices and toppde with the touch of cream

Vindaloo Chicken
onion gravy with vindaloo paste , mild spices, onion ,fresh ginger and coriander

Saagwala Chicken
fresh baby spinach cooked with mild spices , onion, fresh ginger , coriander and topped with a touch of cream

Coriander Chicken
fresh coriander with cashew and onion masala gravy

Rogan Josh Chicken
traditional indian style gravy with fresh tomato , onion masala, ginger and coriander

Madras Chicken
coconut gravy ,onion mustard seeds, cashew nut , curry leaves and fresh coriander

Channa Chicken
Chickpeas and Chicken cooked in onion sauce and Spice

Main's Goat (With Bone) — $25.50

Chef's Special Goat
Onion, garlic with natural mild spices, grounded cashew nut and topped with cream

Kadhai Goat
Fresh capsicum and onion gravy with ground cashew nut (A popular dish from Punjab)

Vindaloo Goat
Onion gravy with Vindaloo paste, mild spices, fresh ginger, and coriander

Rogan Josh Goat
Traditional Indian style gravy with fresh tomato, onion masala, ginger, and coriander

Madras Goat
Coconut gravy, onion gravy, mustard seeds, cashew nut, curry leaves and fresh coriander

Main's Beef

$23.50

Chef's Special Beef
Onion, garlic with natural mild spices, grounded cashew nut and topped with cream

Masala Beef
Capsicum, onion, fresh tomato, and cashew nut and topped with cream

Kadhai Beef
Fresh capsicum and onion gravy with ground cashew nut (A popular dish from Punjab)

Bombay Beef
Potato Cubes, onion gravy, fresh coriander and topped with a touch of cream

Korma Beef
Cashew nut gravy cooked with mild spices and topped with a touch of cream

Vindaloo Beef
Onion gravy with Vindaloo paste, mild spices, fresh ginger, and coriander

Saagwala Beef
Fresh baby spinach cooked with mild spices, onions, fresh ginger, coriander and topped with a touch of cream

Coriander Beef
Fresh coriander with cashew and onion masala gravy

Rogan Josh Beef
Traditional Indian style gravy with fresh tomato, onion masala, ginger, and coriander

Madras Beef
Coconut gravy, onion gravy, mustard seeds, cashew nut, curry leaves and fresh coriander

Main's Lamb

$25.50

Chef's Special Lamb
Onion, garlic with natural mild spices, grounded cashew nut and topped with cream

Masala Lamb
Capsicum, onion, fresh tomato, and cashew nut and topped with cream

Kadhai LAMB
Fresh capsicum and onion gravy with ground cashew nut (A popular dish from Punjab)

Bombay LAMB
Potato Cubes, onion gravy, fresh coriander and topped with a touch of cream

Korma LAMB
Cashew nut gravy cooked with mild spices and topped with a touch of cream

Vindaloo LAMB
Onion gravy with Vindaloo paste, mild spices, fresh ginger, and coriander

Saagwala LAMB
Fresh baby spinach cooked with mild spices, onions, fresh ginger, coriander and topped with a touch of cream

Jalfrezi Lamb
Fresh capsicums, onions, mustard seeds, cashew nut gravy and topped with a touch of cream

Coriander Lamb
Fresh coriander with cashew and onion masala gravy

Rogan Josh Lamb
Traditional Indian style gravy with fresh tomato, onion masala, ginger, and coriander

Madras Lamb
Coconut gravy, onion gravy, mustard seeds, cashew nut, curry leaves and fresh coriander

Main's Fish (Barramundi) $24.50

Chef's Special Fish
Onion, garlic with natural mild spices, grounded cashew nut and topped with cream

Masala Fish
Capsicum, onion, fresh tomato, and cashew nut and topped with cream

Kadhai Fish
Fresh capsicum and onion gravy with ground cashew nut (A popular dish from Punjab)

Bombay Fish
Potato Cubes, onion gravy, fresh coriander and topped with a touch of cream

Korma Fish
Cashew nut gravy cooked with mild spices and topped with a touch of cream

Vindaloo Fish
Onion gravy with Vindaloo paste, mild spices, fresh ginger, and coriander

Saagwala Fish
Fresh baby spinach cooked with mild spices, onions, fresh ginger, coriander and topped with a touch of cream

Jalfrezi Fish
Fresh capsicums, onions, mustard seeds, cashew nut gravy and topped with a touch of cream

Coriander Fish
Fresh coriander with cashew and onion masala gravy

Rogan Josh Fish
Traditional Indian style gravy with fresh tomato, onion masala, ginger, and coriander

Madras Fish
Coconut gravy, onion gravy, mustard seeds, cashew nut, curry leaves and fresh coriander

Main's Prawn $25.50

Chef's Special Prawn
Onion, garlic with natural mild spices, grounded cashew nut and topped with cream

Masala prawn
Capsicum, onion, fresh tomato, and cashew nut and topped with cream

Kadhai prawn
Fresh capsicum and onion gravy with ground cashew nut (A popular dish from Punjab)

Bombay prawn
Potato Cubes, onion gravy, fresh coriander and topped with a touch of cream

Korma prawn
Cashew nut gravy cooked with mild spices and topped with a touch of cream

Vindaloo prawn
Onion gravy with Vindaloo paste, mild spices, fresh ginger, and coriander

Saagwala prawn
Fresh baby spinach cooked with mild spices, onions, fresh ginger, coriander and topped with a touch of cream

Jalfrezi Prawn
Fresh capsicums, onions, mustard seeds, cashew nut gravy and topped with a touch of cream

Coriander prawn
Fresh coriander with cashew and onion masala gravy

Rogan Josh prawn
Traditional Indian style gravy with fresh tomato, onion masala, ginger, and coriander

Madras prawn
Coconut gravy, onion gravy, mustard seeds, cashew nut, curry leaves and fresh coriander

Main's Vegetarian

Vegetable Masala — $19.00
Fresh capsicums, onions, broccoli, cauliflower, green beans, carrot, green pea cooked with mild spices and topped with cream and butter sauce

Paneer Butter Masala — $20.50
Fresh capsicum, onion, cottage cheese, , coriander, fenugreek cooked in butter sauce

Methi Paneer — $20.50
Cottage cheese cooked with cashew nut sauce, mild spices and fenugreek

Veg Saag — $19.00
Fresh cauliflower, broccoli, green beans, peas, carrot with cottage cheese and spinach

Palak Paneer — $20.50
Fresh spinach and cottage cheese cooked with mild spices and topped with a touch of cream

Aloo Gobi — $19.00
Cauliflower and potatoes cooked with onions, turmeric, cumin seed, fresh coriander and ginger

Vegetable Korma — $19.00
Fresh vegetables cooked in cashew nut gravy with mild spices and topped with cream

Aloo Jeera — $19.00
Potatoes, cumin seed, turmeric, fresh ginger and coriander cooked in onions masala

Kadahi Paneer — $20.50
Cottage cheese and fresh capsicum cooked with Indian spices with a tomato and onion gravy

Dahl Makhani — $19.00
Boiled black lentils and kidney beans cooked with mild spices, butter & cream

MALAI KOFTA — $19.00
Round balls of cottage cheese and potatoes cooked with mild spices in malai sauce

Aloo Palak — $19.00
Fresh spinach and potato cooked with mild spices and topped with a touch of cream

Paneer Makhani — $20.50
Cottage cheese cubes cooked in butter gravy and cream with mild spices

Yellow Dal Tadka — $19.00
Yellow lentils tempered with ghee, fried spices, garlic and herbs

Aloo Baingan — $19.00
Potatoes and eggplant cooked with onions, turmeric, cumin seed, fresh coriander and ginger

Mix Vegetables — $19.00
Fresh Green Vegetables cooked with Indian Spices

Kids Menu

Chips (Large)	$6.95
Chicken Nuggets and Chips	$9.95
Fried Rice (Veg or Non Veg)	$9.95
Butter Chicken with Rice (Mild)	$14.95
Chicken Korma with Rice (Mild)	$14.95
Mango Chicken with Rice (Mild)	$14.95
Paneer Butter Masala with Rice (Mild)	$14.95
Palak Paneer with Rice (Mild)	$14.95

Breads & Tandoor

Bread Basket A Combination of Garlic Cheese & plain naan	$14.95
Plain Naan	$5.50
Butter Naan	$5.50
Garlic Naan	$6.00
Cheese Naan	$6.50
Cheese & Spinach Naan	$6.50
Cheese & Garlic Naan	$6.50
Cheese, Spinach & Garlic Naan	$7.00
Keema Naan Lamb Mince	$7.00
Peshawari Naan Coconut & Nuts	$7.00
Chilli Cheese Naan	$6.50
Tandoori Roti Wheat flour	$5.00
Aloo Paratha Potato with Spices	$7.00

Rice Delicacy

Plain Rice	Regular	$4.00	Large	$5.00
Saffron Rice	Regular	$4.00	Large	$5.00
Coconut Rice	Regular	$4.00	Large	$5.00
Veg Biryani				$18.95
Chicken Biryani				$21.95
Lamb Biryani				$23.95
Prawn Biryani				$23.95

Side Dishes

Mixed Pickles	$2.95
Chilli Pickles	$2.95
Papadam	4pcs: $2.99
Mango Chutney	$2.99
Mint Sauce	$2.95
Punjabi Salad	$6.95
Chopped Onion & Tomato	$5.95
Plain Raita	$3.00
Cucumber Raita	$3.95

Drinks

Soft Drinks Coke, Coke Zero, Fanta, Sprite, Lemonade	$3.50
Water	$3.50
Mango Lassi	$7.00
Ginger Beer	$7.00

Desserts

Gulab Jamun Hot golden brown milk balls	2 pcs: $6.95
Rasgulla Indian Sweet	2 pcs: $6.95
Chef Special Kulfi Indian Style ice cream made with pistachio	$7.95
Mango Kulfi Indian Style ice cream made with mango	$7.95

Thank You for dining with us

www.gillsindiancuisine.com.au

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** All Prices Are Inclusive Of GST

Please Note: All our curries contain nuts ans cream . Some curries are available Dairy-Free and Gluten-Free. Customer requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner.