



INDIAN CUISINE

Welcome to Gill's Indian Cuisine

Gill's Indian Cuisine offers a unique dining experience, serving innovative Indian cuisine in an elegant and stylish setting.

The restaurant offers a sophisticated fine dining experience with effortlessly charming staff, discrete service and tantalising food that few can compete with.

Gill's menu makes fine dining Indian cuisine affordable. Gill's menu reflects Indian regional cuisine in all its diversity, whilst avoiding stereotypical repetition of dishes.

Gill's - Destination for great authentic Indian food

LICENSED BYO WINE ONLY

Corkage \$5.00 per bottle



NO SURCHARGES ON PUBLIC HOLIDAYS . ALL PRICES ARE INCLUSIVE OF GST

www.gillsindiancuisine.com.au

Please note all our curries contain nuts and cream.
Some curries are available Dairy Free and Gluten Free. Please let your friendly wait person know when placing the orders.

Entrée for Vegetarian

Veg Samosa	(2pcs)	\$6.50
Delicious mixed vegetable wrapped in light pastry, deep fried and served with mint and yogurt dip	(4pcs)	\$12.00
Paneer Tikka	(2pcs)	\$7.00
Cubes of cottage cheese and vegetables marinated in yogurt with Indian spices and cooked in Tandoor	(4pcs)	\$13.00
Mixed Pakora	(3pcs)	\$6.50
Mixed vegetables dipped in chickpea flour with Indian spices and deep fried	(6pcs)	\$12.00
Paneer Pakora	(2pcs)	\$6.95
Cottage cheese filled with mint dipped in chickpea flour with Indian spices and deep fried	(4pcs)	\$12.90
Onion Bhaji	(3pcs)	\$5.95
Chopped onions with Indian spices mixed in chickpea flour and deep fried	(6pcs)	\$11.90
Mixed Platter	(4pcs)	\$9.00
Selections of Samosa, Onion Bhaji, mixed Pakora and Paneer Pakora	(8pcs)	\$17.70
Chilli Cheese <small>NEW</small>		\$17.50
Cottage cheese marinated in plain flour and cooked with capsicum, onion, soy and chilli sauce		

Entrée for Non-Vegetarian

Tandoori Chicken	Half	\$11.50
Chicken with bone marinated in yogurt with Indian spices and cooked in Tandoor	Whole	\$20.00
Chicken Malai Tikka	(6pcs)	\$13.50
Boneless chicken pieces marinated in thick cream, cheese, cashew nut paste and cooked in Tandoor		
Chicken Tikka	(6pcs)	\$12.50
Boneless chicken pieces marinated in yogurt with Indian spices and cooked in Tandoor		
Chilli Prawns <small>NEW</small>		\$20.95
Prawns marinated in plain flour and cooked with capsicum, onion, soy and chilli sauce		
Lamb Seekh Kebab	(6pcs)	\$13.50
Minced lamb marinated in garlic and ginger paste with Indian spices and cooked in Tandoor		

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Lamb Samosa	(4pcs)	\$12.90
Lamb mince mixed with Indian spices and wrapped in light pastry and deep fried		
Tandoori Prawn	(6pcs)	\$15.90
Prawns marinated in yogurt with Indian spices and cooked in Tandoor		
Non Veg Mix Platter	(8pcs)	\$20.90
Chicken Tikka, Tandoori Prawn, Lamb Seekh Kebab and Garlic Chicken Tikka		
Chicken Chilli		\$17.50
Boneless chicken marinated in plain flour and cooked with capsicum, onion, soy and chilli sauce		
Fish Amritsari Pakora		\$18.00
Delicious fried fish dipped in chickpea flour mixed with Indian spices and ginger-garlic paste and deep fried		

Main Chicken

Chef's Special Chicken Curry		\$17.50
Boneless chicken cooked with chef's special gravy in North Indian style		
Butter Chicken		\$17.50
A popular dish made with tomato, cashew nut gravy, butter and cream		
Kadahi Chicken		\$17.50
Boneless chicken pieces cooked in thick tomato, onion and capsicum gravy		
Chicken Tikka Masala		\$17.50
Chicken Tikka cooked with onion, tomato, capsicum, Indian spices, butter and cream		
Bombay Chicken Massala		\$17.50
Boneless chicken pieces and potatoes cooked with Indian spices and herbs		
Chicken Korma		\$17.50
Boneless chicken cooked with herbs and spices in cashew nut gravy		
Chicken Vindaloo		\$17.50
Boneless chicken cooked in Vindaloo gravy with Indian spices		
Chicken Saagwala		\$17.50
Boneless chicken cooked in spinach gravy with Indian spices		
Chicken Jalfrezi		\$17.50
Boneless chicken cooked with vegetables and Indian spices in onion and tomato gravy		
Chicken Roganjosh		\$17.50
Boneless chicken cooked in traditional Indian style		
Chicken Madras		\$17.50
Boneless chicken cooked with Indian spices in onion, tomato and coconut gravy		

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Mango Chicken	\$17.50
Boneless chicken pieces cooked with Indian spices and mango pulp	
Coriander Chicken	\$17.50
Boneless chicken pieces cooked in coriander, onion and tomato gravy	
Chicken 65	\$17.50
Boneless chicken cooked in Indian spices with yogurt, mustard seeds and curry leaves	
Chicken Dhanasak <small>NEW</small>	\$17.50
Boneless chicken cooked with yellow lentils and Indian spices	

Main Beef

Chef's Special Beef Curry	\$17.75
Beef cooked with chef's special gravy in North Indian style	
Beef Masala	\$17.75
Beef cooked with Indian spices, onion, tomato and capsicum	
Beef Korma	\$17.75
Beef cooked with Indian spices, herbs, and cashew nut gravy	
Beef Saagwala	\$17.75
Beef cooked in spinach gravy with Indian spices	
Bombay Beef	\$17.75
Cubes of beef and potatoes cooked with Indian spices and herbs	
Beef Vindaloo	\$17.75
Beef cooked in Vindaloo gravy with Indian spices	
Beef Madras	\$17.75
Beef cooked with Indian spices in onion, tomato and coconut gravy	
Kadahi Beef	\$17.75
Beef pieces cooked in thick tomato, onion and capsicum gravy	
Beef Roganjosh	\$17.75
Beef cubes cooked in traditional Indian style	
Beef Jalfrezi	\$17.75
Beef cooked with vegetables and Indian spices in onion and tomato gravy	
Beef Dhanasak <small>NEW</small>	\$17.75
Beef cooked with yellow lentils and Indian spices	
Coriander Beef	\$17.75
Beef pieces cooked in coriander, onion and tomato gravy	

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Main Lamb or Goat

Chef's Special Lamb or Goat Curry	\$18.95
Lamb or goat cooked with chef's special gravy in North Indian style	
Lamb or Goat Vindaloo	\$18.95
Lamb or goat cooked in Vindaloo gravy with Indian spices	
Lamb or Goat Korma	\$18.95
Lamb or goat cooked with Indian spices and herbs in cashew nut gravy	
Lamb or Goat Masala	\$18.95
Lamb or goat cooked with Indian spices, onion, tomato and capsicum	
Bombay Lamb or Goat	\$18.95
Cubes of lamb or goat and potatoes cooked with Indian spices and herbs	
Lamb or Goat Saagwala	\$18.95
Lamb or goat cooked in spinach gravy with Indian spices	
Coriander Lamb or Goat	\$18.95
Lamb or goat pieces cooked in coriander, onion and tomato gravy	
Kadahi Lamb or Goat	\$18.95
Lamb or goat pieces cooked in thick tomato, onion and capsicum gravy	
Lamb or Goat Roganjosh	\$18.95
Lamb or goat cubes cooked in traditional Indian style	
Lamb or Goat Jalfrezi	\$18.95
Lamb or goat cooked with vegetables and Indian spices in onion and tomato gravy	
Lamb or Goat Madras	\$18.95
Lamb or goat cooked with Indian spices in onion, tomato and coconut gravy	
Lamb or Goat Dhanasak <small>NEW</small>	\$18.95
Lamb or goat cooked with yellow lentils and Indian spices	

Main Seafood

Chef's Special Seafood Curry	\$20.90
Prawns, fish, calamari and mussels cooked with chef's special gravy in North Indian style	
Prawn Saagwala	\$20.90
Prawns cooked in spinach, onion gravy with spices	
Chef's Special Prawn or Fish Curry	\$20.90
Prawns or fish cooked with Chef Special gravy in North Indian style	
Bombay Prawn or Fish Curry	\$20.90
Cubes of prawns or fish and potatoes cooked with Indian spices and herbs	

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Kadahi Prawn or Fish	\$20.90
Pieces of prawns or fish cooked in thick tomato, onion and capsicum gravy	
Prawn or Fish Tikka Masala	\$20.90
Pieces of prawns or fish cooked with Indian spices, onion, tomato and capsicum	
Prawn or Fish Korma	\$20.90
Prawns or fish cooked with Indian spices and herbs in cashew nut gravy	
Prawn or Fish Madras	\$20.90
Prawns or fish cooked with Indian spices in onion, tomato and coconut gravy	
Prawn or Fish Vindaloo	\$20.90
Prawns or fish cooked in Vindaloo gravy with Indian spices	

Main for Vegetarian

Dhal Makhani	\$16.50
Boiled black lentils and kidney beans cooked with Indian spices, butter and cream	
Vegetable Masala	\$16.50
Mixed vegetables cooked with onion, tomato and capsicum	
Paneer Butter Masala	\$16.50
Cottage cheese, butter and cream cooked with Indian spices and herbs	
Methi Paneer	\$16.50
Cottage cheese cooked with Indian spices in fenugreek gravy	
Veg Saag	\$16.50
Mixed vegetables cooked with Indian spices and spinach gravy	
Palak Paneer	\$16.50
Spinach and cheese cooked with Indian spices	
Aloo Gobi	\$16.50
Potato and cauliflower cooked with onions and Indian spices	
Veg Korma	\$16.50
Green vegetables cooked with Indian spices and herbs in cashew nut gravy	
Aloo Jeera	\$16.50
Potatoes cooked with Cumin seeds and Indian spices	

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Malai Kofta	Round balls of cottage cheese and potatoes cooked with Indian spices in cashew nut gravy	\$16.50
Kadahi Paneer	Cheese cooked with Indian spices in thick tomato, onion and capsicum gravy	\$16.50
Mix Vegetables	Fresh green vegetables cooked with Indian spices	\$16.50
Yellow Dhal Tarka	Yellow lentils cooked with Indian spices in North Indian style	\$16.50
Aloo Palak	Fresh spinach and potato cooked with Indian spices	\$16.50
Subj Dhal	Mix vegetables cooked with yellow lentils and Indian spices	\$16.50
Veg Jalfrezi	Green vegetables cooked with Indian spices in onion and tomato gravy	\$16.50
Paneer Makhani	Cottage cubes cooked in butter gravy and cream with Indian spices	\$16.50
Vege Delight	Four beans and fresh vegetables cooked in onion and tomato sauce with Indian spices	\$16.50

Kids Menu

Chips	\$5.00	Butter Chicken with Rice Mild	\$9.95
Fish and Chips	\$7.50	Chicken Korma with Rice Mild	\$9.95
Chicken Nuggets and Chips	\$7.50	Mango Chicken with Rice Mild	\$9.95
Fried Rice Vegetarian or Non-Vegetarian	\$9.95		

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Breads from the Tandoor

Bread Basket			\$11.95
A combination of Garlic, Cheese and Butter Naan			
Plain Naan		\$3.50	
Garlic Naan		\$4.50	
Butter Naan		\$4.50	
Cheese Naan		\$4.50	
Cheese and Spinach Naan		\$4.90	
Cheese and Garlic Naan		\$4.90	
Keema Naan Lamb Mince		\$4.50	
Peshwari Naan Coconut Powder & Nuts			
Chilli Cheese Naan Fresh Green Chilli		\$5.00	
Cottage Cheese Naan		\$5.50	
Pizza Naan Vegetarian or Non-Vegetarian		\$5.90	
Tandoori Roti Wheat Flour		\$3.50	
Onion Kulcha		\$4.95	
Lacha Prantha		\$4.95	
Allo Prantha		\$4.95	

* All naan bread are made with plain flour, eggs, milk, and canola oil.

Rice Delicacy

Plain Rice	Small	\$4.00	Peas Pulao	\$9.95
	Large	\$4.80		
Saffron Rice	Small	\$5.00	Veg Biryani	\$16.50
	Large	\$6.00		
Coconut Rice	Small	\$5.20	Chicken Biryani	\$17.50
	Large	\$6.00	Lamb Biryani	\$17.95
			Prawn Biryani	\$20.95

\$10
SPECIAL

Lunch Special \$10

THURSDAY TO SUNDAY
12.00pm to 2.30pm

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Side Dishes

Mix Accompaniments			\$8.90
Raita Cucumber, Mixed Pickles and Mango Chutney			
Lime Pickles	\$3.25	Mango Chutney	\$3.25
Mint Sauce	\$4.00	Plain Raita	\$3.60
Chilli Pickles	\$3.25	Raita Cucumber	\$4.00
Mixed Pickles	\$3.25	Kachumber Salad	\$6.95
Chopped Onion and Tomato	\$3.60	Punjabi Salad	\$7.50

Desserts

Culab Jamun	(2pcs)	\$4.00
Hot golden brown milk balls served with ice cream		
Rasgulla	(2pcs)	\$4.00
Indian sweet served with ice cream		
Chef Special Kulfi		\$5.00
Indian style ice cream made with pistachio nuts		
Mango Kulfi		\$5.00
Indian style ice cream made with mango		

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BAR MENU

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Beer & Ciders

Local Light Beer Selections

Coopers Premium Light	\$5.00
XXXX Gold Light	\$5.00

Local Heavy Beer Selections

Pure Blonde	\$6.00
Coopers Pale Ale	\$6.00

International Beer Selections

Kingfisher (Indian)	\$6.50
Corona	\$6.50
Royal Bombay (Indian)	\$6.50

Ciders

Apple Cider	\$6.50
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Spirits

Basic Spirits Each **\$8.50**

Jim Beam
Smirnoff Vodka
Gordons London Dry Gain
Johannie Walker Red Label
Canadian Club
Bundaberg Rum

Premium Spirits Each **\$9.50**

Jack Daniels
Johnnie Walker Black

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Red Wine

Wolf Blass Eaglehawk Cabernet Sauvignon	Glass	\$6.00
Wolf Blass shows excellent varietal character and structure. Blackcurrant and cassis flavours are complemented by soft tannins and well-integrated oak.	Bottle	\$22.00
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McGuigan Black Label Red Blend	Glass	\$6.00
Medium bodied style with a nice combination of ripe, soft fruit flavours and the perfect balance of tannin to provide some structure.	Bottle	\$22.00
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Tyrrell's Old Winery Pinot Noir	Glass	\$6.00
Tyrrell's had been a well known winery for decades. Its Old Winery Pinot Noir is medium bodied due to the warmer climate in NSW. Attractive cherry and strawberry jams, perfumed spices with restrained oak on the nose.	Bottle	\$22.00
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Wyndham Estate Bin 555 Shiraz	Glass	\$6.00
This heritage is honoured with varietal styles like this Shiraz. Rich plum and berry fruit flavours complemented by soft tannins and well-integrated oak.	Bottle	\$25.00
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St Hallett Gamekeeper's Shiraz	Glass	\$6.00
Blended from over 100 parcels of Shiraz that enter the winery, this great value wine is suitable for almost any food match you can think of. As they say at St Hallett, don't be shy.	Bottle	\$25.00
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Annie's Lane Cabernet Merlot	Glass	\$6.00
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.	Bottle	\$25.00
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White Wine

Jacob's Creek Riesling

The Jacob's Creek Riesling is blended from select parcels, which results in a crisp elegant wine with a fresh floral bouquet attractive citrus flavours and a delicate dry finish.

Glass **\$5.00**

Bottle **\$17.50**

Brown Brothers Moscato

Wonderfully spritzy on the palate, this aromatic sweet white has abundant flavours of sherbet and crunchy tropical fruits. Enjoy chilled with great friends.

Glass **\$5.50**

Bottle **\$19.90**

Jacob's Creek Reserve Chardonnay

Jacob's Creek Reserve Chardonnay has attractive melon and fresh fruit flavours complemented by subtle toasty oak are hallmarks of this fresh crisp wine.

Glass **\$6.00**

Bottle **\$22.40**

Toi Toi Sauvignon Blanc

Typical Marlborough fresh tropical fruits and grapefruit on the nose followed by refreshing acidity on the palate with passionfruit and gooseberry varietal flavours.

Glass **\$6.00**

Bottle **\$22.50**

Brancott Estate Sauvignon Blanc

Brancott Estate is an extremely popular 'Savvy' that is overflowing with all the trademark Kiwi Sauv Blanc notes of gooseberry, passion fruit and fruit salad.

Glass **\$6.00**

Bottle **\$22.50**

Yalumba Y Series Pinot Grigio

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.

Glass **\$6.00**

Bottle **\$22.95**

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Non-Alcoholic Beverages

Soft Drink

Coke	\$3.50
Diet Coke	\$3.50
Fanta	\$3.50
Solo	\$3.50
Mineral Water	\$3.50
Soda Water	\$3.50
Tonic Water	\$3.50
Lemonade	\$3.50
Ginger Beer	\$4.50

Juice

Apple Juice	\$4.00
Orange Juice	\$4.00
Lemon, Lime and Biiter	\$4.00

Special Drink

Mango Lassi	\$5.00
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Indian Tea

Masala Chai	\$2.50
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Please note that with all FOOD ALLERGIES, all care is taken when catering for special requirements. It must be also noted that within premises we handle nuts, seafood, shellfish, seeds, wheat, flour eggs and dairy products. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

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