

## Entrée for Vegetarian

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

## Entrée for Non-Vegetarian

Tandoori Chicken Chicken with bone marinated in yogurt with Indian spices and cooked in Tandoor	Half <b>\$11.50</b> Whole <b>\$20.00</b>
Chicken Chilli Boneless chicken marinated in plain flour and cooked with capsicum, onion, soy and chilli sauce	<b>\$17.50</b>
Chicken Tikka Boneless chicken pieces marinated in yogurt with Indian spices and cooked in Tandoor	(6pcs) <b>\$12.50</b>
Chicken Malai Tikka Boneless chicken pieces marinated in thick cream, cheese, cashew nut paste and cooked in Tandoor	(6pcs) <b>\$13.50</b>
Garlic Chicken Tikka Boneless chicken pieces marinated in yogurt with Indian spices, garlic and cheese and cooked in Tandoor	(6pcs) <b>\$12.50</b>
Chilli Prawns <sup>NEW</sup> Prawns marinated in plain flour and cooked with capsicum, onion, soy and chilli sauce	<b>\$20.95</b>
Lamb Samosa Lamb mince mixed with Indian spices and wrapped in light pastry and deep fried	(4pcs) <b>\$12.90</b>
Lamb Seekh Kebab Minced lamb marinated in garlic and ginger paste with Indian spices and cooked in Tandoor	(6pcs) <b>\$13.50</b>
Tandoori Prawns Prawns marinated in yogurt with Indian spices and cooked in Tandoor	(6pcs) <b>\$15.90</b>
Fish Amritsari Pakora Delicious fried fish dipped in chickpea flour mixed with Indian spices and ginger-garlic paste and deep fried	<b>\$18.00</b>
Non-Veg Mix Platter Chicken Tikka, Tandoori Prawn, Lamb Seekh Kebab and Garlic Chicken Tikka	(8pcs) <b>\$19.90</b>

## Breads from the Tandoor

Bread Basket A combination of Garlic, Cheese and Butter Naan	<b>\$11.95</b>		
Plain Naan	<b>\$3.50</b>	Butter Naan	<b>\$4.00</b>
Garlic Naan	<b>\$4.50</b>	Cheese Naan	<b>\$4.50</b>
Cheese and Spinach Naan	<b>\$4.90</b>		
Cheese and Garlic Naan	<b>\$4.90</b>		
Keema Naan Lamb Mince	<b>\$4.50</b>		
Peshwari Naan Coconut Powder & Nuts	<b>\$4.50</b>		
Chilli Cheese Naan Fresh Green Chilli	<b>\$5.00</b>		
Cottage Cheese Naan	<b>\$5.00</b>		
Pizza Naan Vegetarian or Non-Vegetarian	<b>\$5.90</b>		
Tandoori Roti Wheat Flour	<b>\$3.00</b>		
Onion Kulcha	<b>\$4.95</b>		
Lacha Prantha	<b>\$4.95</b>	Allo Prantha	<b>\$4.95</b>

\* All naan breads are made with plain flour, eggs, milk and canola oil

## Rice Delicacy

Plain Rice	Small <b>\$3.50</b>	Large <b>\$4.50</b>
Saffron Rice	Small <b>\$4.50</b>	Large <b>\$5.50</b>
Coconut Rice	Small <b>\$4.50</b>	Large <b>\$5.50</b>
Peas Pulao	<b>\$9.95</b>	
Veg Biryani	<b>\$16.50</b>	Chicken Biryani <b>\$17.50</b>
Lamb Biryani	<b>\$17.95</b>	Prawn Biryani <b>\$20.95</b>

## Side Dishes

Mix Accompaniments Raita Cucumber, Mixed Pickles and Mango Chutney	<b>\$7.90</b>		
Mixed Pickles	<b>\$3.00</b>	Chilli Pickles	<b>\$3.00</b>
Chopped Onion and Tomato	<b>\$3.20</b>		
Papadum (4pcs)	<b>\$2.50</b>		
Mint Sauce	<b>\$4.00</b>	Mango Chutney	<b>\$3.00</b>
Plain Raita	<b>\$3.50</b>	Raita Cucumber	<b>\$3.95</b>
Kachumber Salad	<b>\$6.95</b>	Punjabi Salad	<b>\$7.50</b>

## Drinks

Soft Drinks Coke, Diet Coke, Fanta, Solo, Lemonade	<b>\$2.50</b>		
Ginger Beer	<b>\$4.50</b>	Mango Lassi	<b>\$5.00</b>

## PICKUP DEALS

### DAILY MEAL DEAL FOR TWO

VALUED AT \$52.90 → NOW **\$45.00**

Your choice of 2 curries (chicken/lamb/beef/veg)  
1 x butter, cheese or plain naan  
1 x saffron rice (large)  
1 x raita cucumber  
2 x papadums

### FAMILY MEAL DEAL

VALUED AT \$81.00 → NOW **\$68.95**

Your choice of 3 curries (chicken/lamb/beef/veg)  
1 x bread basket  
2 x saffron rice (small)  
1 x raita cucumber  
4 x papadums

### TRADING HOURS

LUNCH Tue to Sun 12.00pm to 2:30pm

DINNER 7 Nights 4:30pm to 9pm

### LICENSED BYO WINE ONLY

Corkage \$5.00 per bottle

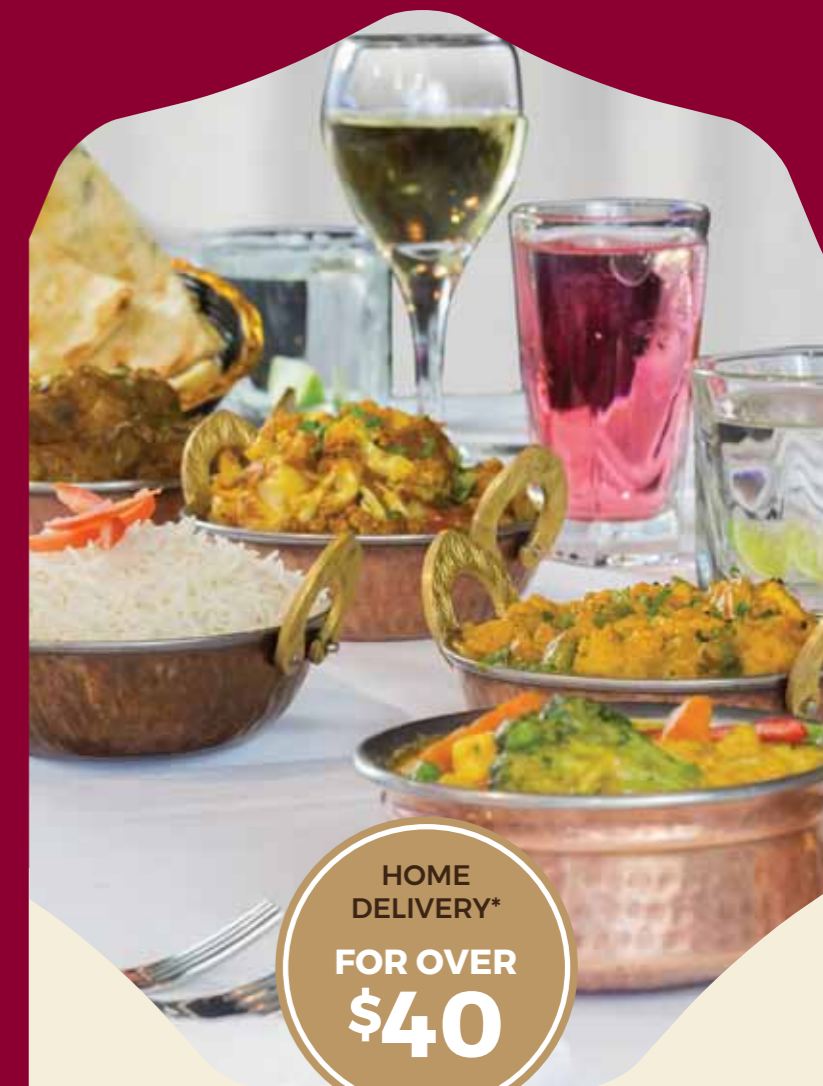
No Surcharges on Public Holidays

Prices are subject to change without notice.

Gill's

INDIAN CUISINE

TAKE AWAY · DINE IN · DELIVERY



HOME  
DELIVERY\*  
FOR OVER  
**\$40**

\*Delivery charges apply \$6.50 per delivery & selected areas only

23/1 Commercial St, Coomera City Centre  
Upper Coomera, QLD 4209

PHONE 07 5635 3282



www.gillsindiancuisine.com.au

ALL PRICES ARE INCLUSIVE OF GST

## Main Chicken

<b>Chef's Special Chicken Curry</b> Boneless chicken cooked with chef's special gravy in North Indian style	<b>\$17.50</b>
<b>Butter Chicken</b> A popular dish made with tomato, cashew nut gravy, butter and cream	<b>\$17.50</b>
<b>Kadahi Chicken</b> Boneless chicken pieces cooked in thick tomato, onion and capsicum gravy	<b>\$17.50</b>
<b>Chicken Tikka Masala</b> Chicken Tikka cooked with onion, tomato, capsicum, Indian spices, butter and cream	<b>\$17.50</b>
<b>Bombay Chicken Massala</b> Boneless chicken pieces and potatoes cooked with Indian spices and herbs	<b>\$17.50</b>
<b>Chicken Korma</b> Boneless chicken cooked with herbs and spices in cashew nut gravy	<b>\$17.50</b>
<b>Chicken Vindaloo</b> Boneless chicken cooked in Vindaloo gravy with Indian spices	<b>\$17.50</b>
<b>Chicken Saagwala</b> Boneless chicken cooked in spinach gravy with Indian spices	<b>\$17.50</b>
<b>Chicken Jalfrezi</b> Boneless chicken cooked with vegetables and Indian spices in onion and tomato gravy	<b>\$17.50</b>
<b>Chicken Roganjosh</b> Boneless chicken cooked in traditional Indian style	<b>\$17.50</b>
<b>Chicken Madras</b> Boneless chicken cooked with Indian spices in onion, tomato and coconut gravy	<b>\$17.50</b>
<b>Mango Chicken</b> Boneless chicken pieces cooked with Indian spices and mango pulp	<b>\$17.50</b>
<b>Coriander Chicken</b> Boneless chicken pieces cooked in coriander, onion and tomato gravy	<b>\$17.50</b>
<b>Chicken Dhanasak</b> <small>NEW</small> Boneless chicken cooked with yellow lentils and Indian spices	<b>\$17.50</b>
<b>Chicken 65</b> Boneless chicken cooked in Indian spices with yogurt, mustard seeds and curry leaves	<b>\$17.50</b>

## Main Beef

<b>Chef's Special Beef Curry</b> Beef cooked with chef's special gravy in North Indian style	<b>\$17.75</b>
<b>Beef Masala</b> Beef cooked with Indian spices, onion, tomato and capsicum	<b>\$17.75</b>
<b>Beef Korma</b> Beef cooked with Indian spices, herbs, and cashew nut gravy	<b>\$17.75</b>
<b>Beef Saagwala</b> Beef cooked in spinach gravy with Indian spices	<b>\$17.75</b>

<b>Bombay Beef</b> Cubes of beef and potatoes cooked with Indian spices and herbs	<b>\$17.75</b>
<b>Beef Vindaloo</b> Beef cooked in Vindaloo gravy with Indian spices	<b>\$17.75</b>
<b>Beef Madras</b> Beef cooked with Indian spices in onion, tomato and coconut gravy	<b>\$17.75</b>
<b>Kadahi Beef</b> Beef pieces cooked in thick tomato, onion and capsicum gravy	<b>\$17.75</b>
<b>Beef Roganjosh</b> Beef cubes cooked in traditional Indian style	<b>\$17.75</b>
<b>Coriander Beef</b> Beef pieces cooked in coriander, onion and tomato gravy	<b>\$17.75</b>
<b>Beef Jalfrezi</b> Beef cooked with vegetables and Indian spices in onion and tomato gravy	<b>\$17.75</b>
<b>Beef Dhanasak</b> <small>NEW</small> Beef cooked with yellow lentils and Indian spices	<b>\$17.75</b>

## Main Lamb or Goat

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

## Main Seafood

<b>Chef's Special Seafood Curry</b> Prawns, fish, calamari and mussels cooked with chef's special gravy in North Indian style	<b>\$20.90</b>
<b>Prawn Saagwala</b> Prawns cooked in spinach, onion gravy with spices	<b>\$20.90</b>
<b>Chef's Special Prawn or Fish Curry</b> Prawns or fish cooked with Chef Special gravy in North Indian style	<b>\$20.90</b>
<b>Bombay Prawn or Fish Curry</b> Cubes of prawns or fish and potatoes cooked with Indian spices and herbs	<b>\$20.90</b>
<b>Kadahi Prawn or Fish</b> Pieces of prawns or fish cooked in thick tomato, onion and capsicum gravy	<b>\$20.90</b>
<b>Prawn or Fish Tikka Masala</b> Pieces of prawns or fish cooked with Indian spices, onion, tomato and capsicum	<b>\$20.90</b>
<b>Prawn or Fish Korma</b> Prawns or fish cooked with Indian spices and herbs in cashew nut gravy	<b>\$20.90</b>
<b>Prawn or Fish Madras</b> Prawns or fish cooked with Indian spices in onion, tomato and coconut gravy	<b>\$20.90</b>
<b>Prawn or Fish Vindaloo</b> Prawns or fish cooked in Vindaloo gravy with Indian spices	<b>\$20.90</b>

## Main for Vegetarian

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

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

## Kids Menu

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

**\$14.95**  
SPECIAL

**Gill's Lunch Special for \$14.95**

**TUESDAY TO SUNDAY - 12pm to 2:30pm**

(Terms and Conditions apply)

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.

*Gill's*  
INDIAN CUISINE