

# Coriander's

## Ethnic Indian Restaurant

### LUNCH MENU

#### SOMETHING FOR EVERYONE



DAIRY FREE  
AVAILABLE



VEGETARIAN  
AVAILABLE



VEGAN  
AVAILABLE



GLUTEN  
FREE



JAIN  
MEALS

#### SNACK BITES

##### Onion Bhaji (one) GF DF VG V \$3.00

Crispy onion fritters, fresh herbs mixed with chickpea flour, deep-fried.

##### Vegetable Samosa (one) GF DF VG V \$3.50

A tasty mix of potatoes, peas, cumin seeds, spices and fresh herbs wrapped in home made flaky pastry, deep-fried golden brown.

##### Cheese Pakora (two) GF DF VG V \$6.00

Indian cheese layered with coriander lightly dipped in chickpea batter, finished in hot oil.

##### Chicken Tikka (two) GF DF VG V \$8.00

Tender chicken pieces marinated in spices and yoghurt, cooked on a skewer over flaming charcoal in the Tandoor

##### Crispy Chicken \$8.00

Chicken pieces dipped in a paste of ginger, garlic, flour, deep fried and served with a creamy sauce that will make your mouth water.

##### Frankie Roll Combo \$19.90

Combo (available in chicken, lamb or vegetarian)

#### DRINKS

Coke/Sprite/Coke No Sugar \$3.00

Mango Lassi \$5.00

Juices \$4.00

Kingfisher (330ml) \$7.00

#### COMBO MENU

Combo Meals served with rice and one plain naan.

##### Butter Chicken GF \$19.90

The most popular Indian dish. Cooked in a mild butter sauce with a touch of fenugreek.

##### Chicken Tikka Masala GF \$19.90

Marinated chicken tikka cooked in the tandoor, then prepared in the pan with a selection of spices and cream.

##### Mango Chicken GF \$19.90

Chicken cooked in an aromatic mango sauce, then tempered in cream with herbs and spices

##### Bombay Chicken GF \$19.90

Diced chicken fillets cooked in a vegetable gravy with freshly ground herbs and spices, cream and fresh coriander

##### Lamb Rogan Josh GF DF \$19.90

Lamb cooked with aromatic cinnamon, cardamom, turmeric, coriander and garam masala

SAVE TIME AND ORDER YOUR GROUP'S LUNCH  
ONLINE OR VIA PHONE AND IT WILL BE WAITING  
FOR YOU WHEN YOU ARRIVE AT THE RESTAURANT.

#### TALK ABOUT HEAT!



MILD



MEDIUM



HOT!



EXTRA HOT!

##### Lamb Korma GF \$19.90

Lamb pieces simmered in a creamy sauce with a curry masala and herbs, and spices

##### Vegetable Jalfreze GF V \$19.90

Fresh vegetables cooked with vegetable gravy, coconut milk, green capsicum and coriander. To request vegan, please ask the duty manager.

##### Dal Makhani GF DF J V \$19.90

Black lentils with kidney beans, cooked over low heat with cream and special herbs and spices. To request vegan, please ask the duty manager.

##### Kadai Paneer GF \$19.90

Homemade cottage cheese cooked in a vegetable gravy with crushed onions, ginger, garlic and fresh coriander.

#### TRADITIONAL

##### Chicken Biryani GF \$19.90

Chicken pieces sautéed in garlic and ginger then cooked with basmati rice in a vegetable gravy. This dish does not come with naan bread.

#### BREADS

Upgrade your plain naan

Garlic Naan \$1.00

Garlic Roti \$1.00

Paneer Kulcha \$5.50

Fillet bread stuffed with grated cheese and spices.

Kashmiri Naan V \$4.50

Fillet bread stuffed with nuts and raisins.

Vegetable Kulcha V \$4.50

Naan bread stuffed with mashed seasonal vegetables.

Chicken Naan \$5.50

Fillet bread stuffed with diced chicken and spices.

Keema Naan \$5.50

Fillet bread stuffed with lamb mince, herbs and spices, onions, and coriander.

Tandoori Roti J \$3.50

Bread made with wholemeal flour.

Cheese Naan \$7.00

Filled bread stuffed with grated mozzarella.

FUNCTION ROOMS AVAILABLE FOR GROUP EVENTS

**Disclaimer:** Our gluten free items are prepared in a common kitchen. While we take steps to minimise the likelihood of exposure to flour, our gluten free items are not recommended for guests with celiac or any other gluten sensitive disorder.