

Beef with cashew nut creamy sauce.

**BEEF MANGO (GF)** \$20

Indo-British style beef cooked with creamy mango sauce.

**BEEF BALTI (GF)** \$20

Beef with a delicious blend of spices tomatoes, capsicum, chillies, garlic, onion and peppers.

**BEEF ROGAN JOSH (GF)** \$20

Beef Pieces slow cooked with a selection of spices in rich tomato and onion gravy.

**BEEF PHAL (GF)** \$20

Hot and spicy beef curry cooked in roasted red chili onion tomatoes and garlic.

**BEEF SAAG (GF)** \$20

Pieces of beef cooked in pureed spinach, ginger, tomato & spices.

### SEA FOOD

**GOAN FISH CURRY (GF)** \$24

Spicy goan fish, prepared with kashmiri chilli and coconut milk.

**PRAWN MASALA (GF)** \$27

Pieces of Prawns cooked with tomato, onion, capsicum and spices.

**PRAWN JALFREZI (GF)** \$27

Pieces of Prawn tossed with a mix of capsicum, onion and jalfrezi masala.

**PRAWN MADRAS (GF)** \$27

Prawn cooked with some distinct ingredients and finished with roasted coconut.

**FISH MASALA (GF)** \$27

Pieces of fish cooked with tomato, onion, capsicum and spices.

### BIRYANI

VEG - \$19 / CHICKEN - \$20 / LAMB - \$21 / GOAT - \$21

### RICE

PLAIN (GF) - \$5 / KASHMIRI (GF) - \$10 / SAFFRON (GF) - \$5 / JEERA RICE (GF) - \$8 / PEAS PULAV (GF) - \$8

### BREAD

PLAIN NAAN - \$5 / GARLIC NAAN - \$5 / CHEESE NAAN - \$6 / CHILLI NAAN - \$6 / KASHMIRI NAAN - \$7 / KEEMA NAAN - \$8 / ALOO PARATHA - \$6 / LACHA PARATHA - \$5 / TANDOORI ROTI - \$4 / Cheesy + Garlic Naan - \$6

### DESSERT

CARROT PUDDING ( Gajar ka halwa) - \$7 / GULAB JAMUN - \$6 / MANGO KULFI - \$8 / SUNDAE ICE CREAM - \$8 / PISTA KULFI - \$8

### SIDES

**GARDEN SALAD** \$10

Chopped Tomatoes and onion with spices.

**KACHUMBER** \$10

Chopped onions, tomatoes and cucumber with lemon and chaat masala.

**CUCUMBER RAITA** \$5

Dipped cucumber with yoghurt.

**PICKLES** \$5

Your choice: Mixed vegetables or lime pickle.

**CHUTNEY** \$5

Your choice: mint, tamarind or mango Chutney.

**PAPADUM** \$4

Crispy fried lentils wafers.

### DRINKS

MANGO LASSI - \$6 / TEA & COFFEE - \$5

### KIDS MENU

BRITISH INDIA Chips with butter sauce - \$10

CHICKEN NUGGETS AND CHIPS - \$10

SMALL BUTTER CHICKEN WITH RICE - \$15

### MEAL DEAL \$25

1 PLAIN RICE, 1 CURRY

1 PLAIN NAAN

### FAMILY PACK \$50

2 PLAIN RICE, 2 CURRY your choice : Veg Lamb, chicken or beef., 2 PLAIN NAAN

### MAGA FAMILY DINNER \$70

3 CURRY your choice of veg, lamb, beef or chicken., 2 PLAIN RICE, 2 PLAIN NAAN

THANK YOU



## Takeaway Menu

Delivery at  
Rockingham  
Rockingham Beach  
East Rockingham  
Shoalwater  
Coolungup  
Woodbridge  
Wakiki  
Safetybay  
Warnbro  
Portkennedy  
Hillman

### OPENING HOURS :

Open 7 Days  
11:00 am to 2:30 pm  
then 4:00 pm to 9:30 pm

### CONTACT :

**0895272823**  
**0410295793**



### ALLERGY ADVICE

Dear customer, our food contains traces of nuts as the food is cooked in the same area. If you have any allergies please let us know before ordering. We will be happy to assist you.

WEBSITE :  
[imperialindianrestaurant.com.au](http://imperialindianrestaurant.com.au)

Like us on :  

ADDRESS :  
3/7, Railway Terrace, Rockingham Beach,  
6168, Western Australia

### STARTERS

<b>VEG SAMOSA 3 piece</b>	<b>\$10</b>
<i>Rich pastry filled with potatoes, peas and roasted spices served with mint sauce.</i>	
<b>ONION BHAJI (GF) 4 piece</b>	<b>\$10</b>
<i>Crunchy onion fritters served with mint chutney.</i>	
<b>PANEER TIKKA (GF) 6 piece</b>	<b>\$15</b>
<i>Cheese cubes with traditional Indian spices served with mint chutney.</i>	
<b>GOBI MANCHURIAN</b>	<b>\$15</b>
<i>Indo-chinese style cauliflower tossed with Garlic, onion and mixed capsicum.</i>	
<b>CHICKEN 65 6 piece</b>	<b>\$15</b>
<i>Spicy, deep fried chicken dish with bone.</i>	
<b>CHICKEN CHILLI</b>	<b>\$17</b>
<i>Indo-chinese style chicken toasted with garlic, onion and spices mixed with capsicum.</i>	
<b>SEEKH KEBAB (GF) 6 piece</b>	<b>\$15</b>
<i>Minced lamb, marinated in a variety of spices.</i>	
<b>PANEER CHILLI</b>	<b>\$17</b>
<i>Cheese cubes toasted with onions, green chilli, spices and capsicum served with schezwan sauce.</i>	
<b>TANDOORI CHICKEN (GF) half / full</b>	<b>\$16 / \$28</b>
<i>Tandoori glazed chicken served with mint chutney.</i>	
<b>CHICKEN TIKKA (GF) 6 piece</b>	<b>\$15</b>
<i>Chicken fillets marinated in lemon, yoghurt roasted in tandoor.</i>	

### VEG TASTING PLATE \$20

2 SAMOSA + 3 ONION BHAJI + 3 PANEER TIKKA

### NON VEG TASTING PLATE \$22

3 CHICKEN 65 + 3 CHICKEN TIKKA + 3 SEEKH KEBAB

### MAIN COURSE (VEGETARIAN)

<b>CHANA MASALA (GF)</b>	<b>\$18</b>
<i>Thick spice sauce with many Indian whole spices.</i>	
<b>DAL MAKHNI (GF)</b>	<b>\$18</b>
<i>Slow cooked black lentils with ginger, tomato, chilli and cream.</i>	
<b>DAL TADKA (GF)</b>	<b>\$18</b>
<i>Mixed lentils with onion, tomato, chilli, garlic and coriander leaves.</i>	
<b>EGGPLANT CURRY (GF)</b>	<b>\$18</b>
<i>Eggplant cooked in a smooth tomato, ground nuts, sesame seeds tempered with mustard seeds and curry leaves.</i>	
<b>MUSHROOM AND MUTTER (GF)</b>	<b>\$18</b>
<i>Mushrooms and peas in a creamy onion with tomato spicy sauce.</i>	
<b>KADHAI PANEER (GF)</b>	<b>\$18</b>
<i>Cheese cubes, red and green capsicum in tomato masala sauce.</i>	

<b>MALAI KOFTA</b>	<b>\$18</b>
<i>Creamy Cheese dumping dish.</i>	
<b>PANEER TIKKA MASALA (GF)</b>	<b>\$18</b>
<i>Paneer cheese served in a spiced gravy.</i>	
<b>BOMBAY ALOO (GF)</b>	<b>\$18</b>
<i>Potatoes curry with cumin seeds, onion and tomatoes.</i>	
<b>KASHMIRI POTATO CURRY (GF)</b>	<b>\$18</b>
<i>Kashmiri sauce with onion, tomato and potatoes.</i>	
<b>SHAHI PANEER (GF)</b>	<b>\$18</b>
<i>Creamy Gravy made with paneer, from onions, nuts and curd.</i>	
<b>VEG KORMA (GF)</b>	<b>\$18</b>
<i>Creamy vegetable curry.</i>	
<b>MIXED VEG CURRY (GF)</b>	<b>\$18</b>
<i>Seasonal vegetables cooked in gravy flavoured by ground spices, onion and tomatoes.</i>	
<b>MUTTER PANEER (GF)</b>	<b>\$18</b>
<i>Consisting of peas and paneer in a tomato based sauce.</i>	
<b>PALAK PANEER (GF)</b>	<b>\$18</b>
<i>Cottage cheese cooked in creamy spinach, ginger &amp; tomato.</i>	
<b>PUMPKIN MASALA (GF)</b>	<b>\$18</b>
<i>Pumpkin cooked with masala sauce and creamy mild sauce.</i>	
<b>OKRA BHINDI MASALA (GF)</b>	<b>\$18</b>
<i>Okra, onion, tomatoes and spices.</i>	

### MAIN COURSE (NON VEGETARIAN)

<b>CHICKEN :-</b>	
<b>BUTTER CHICKEN (GF)</b>	<b>\$19</b>
<i>Pieces of tandoori chicken in an authentic tomato creamy sauce.</i>	
<b>CHICKEN TIKKA MASALA (GF)</b>	<b>\$19</b>
<i>Pieces of tandoori chicken cooked with tomato, onion, capsicum and spices.</i>	
<b>CHICKEN BALTI (GF)</b>	<b>\$19</b>
<i>Chicken with a delicious blend of spices tomatoes, Capsicum, chillies, garlic, onion and peppers.</i>	
<b>KASHMIRI CHICKEN (GF)</b>	<b>\$19</b>
<i>Kashmiri chicken cooked with cashew creamy cherry sauce and flavour of kashmiri spices.</i>	
<b>CHICKEN PESHAWARI (GF)</b>	<b>\$19</b>
<i>Chicken with two different sauces : coconut creamy sauce and dry fruit peshwari sauce.</i>	
<b>CHICKEN JALFREZI (GF)</b>	<b>\$19</b>
<i>Pieces of chicken tossed with capsicum, onion and jalFREZI masala.</i>	
<b>CHICKEN KORMA (GF)</b>	<b>\$19</b>
<i>Chicken with cashew nut creamy sauce.</i>	
<b>CHICKEN VINDALOO (GF)</b>	<b>\$19</b>
<i>Marinated chicken cooked in a hot and spicy curry with vindaloo sauce.</i>	
<b>MANGO CHICKEN (GF)</b>	<b>\$19</b>
<i>Indo-British style chicken cooked with creamy mango sauce.</i>	
<b>CHICKEN MADRAS (GF)</b>	<b>\$19</b>
<i>Chicken cooked with some distinct ingredients and finished with roasted coconut.</i>	
<b>CHICKEN SAAG (GF)</b>	<b>\$19</b>

<i>Pieces of chicken cooked in pureed spinach, ginger, tomato and spices.</i>	
<b>CHICKEN CURRY (GF)</b>	<b>\$19</b>
<i>Pieces of chicken stewed in an onion and tomato based sauce.</i>	
<b>CHICKEN PHALL (GF)</b>	<b>\$19</b>
<i>Hot and spicy chicken curry cooked in roasted red chili onion tomatoes and garlic with varieties of chillies.</i>	
<b>KADHAI CHICKEN (GF)</b>	<b>\$19</b>
<i>Chicken consists of red and green capsicum in tomato based sauce with kadhai spices.</i>	
<b>CHICKEN LAHORI (GF)</b>	<b>\$19</b>
<i>Pieces of boneless chicken and potato with onion tomato thick sauce finishing with ginger and coriander.</i>	

### LAMB, GOAT AND BEEF :-

<b>LAMB ROGAN JOSH (GF)</b>	<b>\$20</b>
<i>Lamb Pieces slow cooked with a selection of spices in rich tomato and onion gravy.</i>	
<b>LAMB SHANK (GF)</b>	<b>\$21</b>
<i>Slow cooked lamb shanks in richly spiced sauce with cumin, cardamom, cloves, cinnamon and finished with tomatoes and onion gravy.</i>	
<b>LAMB VINDALOO (GF)</b>	<b>\$20</b>
<i>Marinated lamb cooked in a hot spicy curry with vindaloo sauce.</i>	
<b>LAMB KADAI (GF)</b>	<b>\$20</b>
<i>Lamb consists of red and green capsicum in tomato based sauce with kadhai spices.</i>	
<b>LAMB KORMA (GF)</b>	<b>\$20</b>
<i>Lamb with cashew nut creamy sauce.</i>	
<b>LAMB MADRAS (GF)</b>	<b>\$20</b>
<i>Lamb cooked with some distinct ingredients and finished with roasted coconut.</i>	
<b>LAMB LAHORI (GF)</b>	<b>\$20</b>
<i>Pieces of boneless lamb and potato with onion tomato thick sauce finishing with ginger sauce.</i>	
<b>LAMB BALTI (GF)</b>	<b>\$20</b>
<i>Lamb with a delicious blend of spices tomatoes capsicum, chillies, garlic, onion and peppers.</i>	
<b>LAMB PHAL (GF)</b>	<b>\$20</b>
<i>Hot and spicy lamb curry cooked in roasted red chili onion tomatoes and garlic.</i>	
<b>LAMB JALFREZI (GF)</b>	<b>\$20</b>
<i>Pieces of lamb tossed with a mix of capsicum, onion &amp; jalFREZI masala.</i>	
<b>LAMB SAAG (GF)</b>	<b>\$20</b>
<i>Pieces of Lamb cooked in pureed spinach, ginger, tomato &amp; spices.</i>	
<b>GOAT CURRY (GF)</b>	<b>\$21</b>
<i>Pieces of goat marinated overnight in yogurt, onions then cooked the next day into a delicious curry.</i>	
<b>BEEF CURRY (GF)</b>	<b>\$20</b>
<i>Pieces of beef stewed in an onion and tomato based sauce.</i>	
<b>BEEF VINDALOO (GF)</b>	<b>\$20</b>
<i>Marinated beef cooked in a hot and spicy curry with vindaloo sauce.</i>	
<b>BEEF MADRAS (GF)</b>	<b>\$20</b>
<i>Beef cooked with some distinct ingredients and finished with roasted coconut.</i>	
<b>BEEF KORMA (GF)</b>	<b>\$20</b>