



Imperial Restaurant & Function Venue

(ROCKINGHAM BEACH FORESHORE)

— FULLY LICENSED —



Set along the picturesque Rockingham Beach Foreshore, Imperial Indian Restaurant brings together the soul of India and the elegance of coastal dining.

Proudly local and family-owned, our skilled female-led kitchen transforms treasured heritage recipes into refined culinary creations, from slow-cooked curries and fragrant biryanis to flame-kissed tandoori specialities. Every dish is freshly prepared using premium Western Australian meats and hand-selected spices from India.

Guests can dine indoors or alfresco, surrounded by panoramic garden and ocean views, while enjoying handcrafted cocktails, fine wines and warm, family-style hospitality. Our 100% Halal menu includes Vegetarian, Vegan, Dairy-free and Gluten-free choices with spice levels thoughtfully tailored to each guest.

Beyond dining, Imperial celebrates Indian culture through intimate cooking classes, recipe-sharing sessions, spice discoveries and thoughtfully curated culinary experiences.

From romantic candlelit dinners and family gatherings to private functions and bespoke catering, Imperial creates memorable occasions enriched by authentic flavours, coastal beauty and heartfelt hospitality.



Scan to visit our website at

www.imperialindianrestaurant.com.au

NIBBLES

- PANI PURI SHOTS (GOLGAPPE)** 6 Pcs Vegan 12
Crispy round shell ball filled with seasoned potato, mint, coriander, tamarind chutney and chef's special flavored water crunchy outside, chilled and refreshing inside known for appetite and digestion.
- SPICED ROASTED CASHEW NUTS** Vegan 8
Premium whole cashew nuts roasted to a perfect golden crunch and tossed in our house blend of aromatic Indian spices. A deliciously warm, smoky and savory starter.
- MASALA PAPADOM** Vegan 6
Crisp, golden papadoms topped with a vibrant, refreshing mix of finely chopped onions, tomatoes, fresh coriander and a sprinkle of tangy chaat masala.
- PAPADUMS TRIO** Vegan 12
A trio of crisp papadums, served with house-made accompaniments tangy tamarind chutney and our vibrant Chef's Special relish.

SHARED PLATTERS

- VEGETARIAN SHARE PLATTER** For two Guests 32
Onion bhaji, Veg Samosa, Paneer tikka and Grilled Mushroom served with mint and tamarind chutney sauce.
(Add extra person for 18)
- NON VEGETARIAN SHARE PLATTER** For two Guests 39
Amritsari Fish Pakora, Tandoori Chicken, Lamb Seekh Kebab, Garlic Prawns, Pickled Onion, Lime, served with mint and mango chutney sauce.
(Add extra person for 22)

ENTREE/STARTERS

SAMOSA POCKETS	<i>Vegan</i>	(2 Pcs)	12
Crisp pastry filled with twice-cooked potato, peas and roasted spices, served with tamarind chutney.			
ONION BHAJI FRITTERS	<i>Vegan, Gluten Free</i>		14
Golden onion fritters, delicately spiced and served with tangy tamarind chutney.			
CAULIFLOWER BITES (PAKORA)	<i>Vegan, Gluten Free</i>		16
Crisp cauliflower florets in a fragrant spiced batter, served with tangy tamarind chutney.			
GRILLED MUSHROOM TIKKA	<i>Gluten Free</i>		18
Tender mushrooms marinated in aromatic spices and charred in the tandoor for a smoky finish.			
CHARRED PANEER CHEESE (PANEER TIKKA)	<i>Gluten Free</i>		18
Spiced paneer, flame-charred in the tandoor and served with mint sauce, pickled onion and lemon.			
TANDOORI CHICKEN TIKKA	<i>Gluten Free</i>	(3 Pcs)	19
Tender marinated chicken thigh, charred in the tandoor and served with mint sauce, pickled onion and lemon.			
CHILLI CHICKEN			24
Crisp chicken wok-tossed with peppers, onion, fresh chilli and garlic in a bold savoury sauce.			
LAMB SKEWERS (SEEKH KEBAB)	<i>Gluten Free</i>		24
Spiced lamb mince skewers with onion, garlic, ginger and herbs, served with mint sauce and lemon.			
CHARRED LAMB CUTLETS (TANDOORI LAMB CUTLETS)	<i>Gluten Free</i>	(3 Pcs)	28
Premium lamb cutlets marinated with Indian spices and fresh herbs, flame-grilled to a smoky finish.			
CHARRED GARLIC PRAWNS (TANDOORI PRAWNS)	<i>Gluten Free</i>		24
Juicy prawns marinated with fresh garlic and aromatic Indian spices, charred in the clay tandoor.			
CHARRED SALMON (TANDOORI FISH TIKKA)	<i>Gluten Free</i>		24
Premium salmon marinated with aromatic herbs and Indian spices, flame-grilled for a delicate smoky finish.			
FISH BITES (AMRITSARI FISH PAKORA)			24
Crisp boneless fish bites in a house-made spiced batter, served with lime and mint sauce.			

GLUTEN FREE MAIN COURSE

TEMPERED YELLOW LENTILS (DAL TADKA)	<i>Vegan</i>	21
Slow-cooked yellow lentils finished with a fragrant tempering of onion, tomato, garlic, chilli and coriander.		
CHICKPEA CURRY (CHANNA MASALA)	<i>Vegan</i>	24
Chickpeas simmered in a robust masala of whole Indian spices, finished with fresh coriander.		
CREAMY BLACK LENTILS (DAL MAKHNI)	<i>Vegetarian</i>	24
Black lentils slow-cooked with butter, cream, ginger and garlic for a rich, velvety finish.		
POTATO & GREEN PEA CURRY (ALOO MATAR)	<i>Vegan</i>	22
Tender potatoes and green peas simmered in a warmly spiced onion and tomato gravy.		
CREAMY CHEESE DUMPLINGS (SHAHI MALAI KOFTA)	<i>Vegetarian</i>	25
Delicate potato and paneer dumplings in a creamy tomato gravy, perfumed with cardamom and saffron.		
VEGETABLE KORMA		24
Seasonal vegetables simmered in a mild, creamy sauce of yoghurt, coconut, cashew and fragrant spices.		
EGGPLANT CURRY (KHATTA MEETHA BAINGAN)	<i>Vegan</i>	25
Tender baby eggplants in a sweet-and-sour tomato and tamarind sauce with jaggery and aromatic spices.		
MIX VEGETABLE JALFREZI CURRY	<i>Vegan</i>	24
Fresh vegetables sautéed with peppers, onions and tomatoes in a vibrant, spiced gravy.		
PANEER TIKKA MASALA	<i>Vegetarian</i>	27
Marinated paneer in a rich, creamy tomato gravy layered with aromatic spices and fenugreek.		
PALAK PANEER	<i>Vegetarian</i>	27
Soft paneer folded through a silky spinach gravy with cumin, garlic and garam masala.		
VEGETABLE BIRYANI	<i>Vegetarian Served with yogurt</i>	22
Fragrant basmati rice layered with seasonal vegetables, saffron, fresh herbs and aromatic Indian spices.		
BUTTER CHICKEN (MURG MAKHANI)		27
Marinated chicken simmered in a silky tomato, butter and cream gravy with aromatic spices. Contains nuts.		
HOMESTYLE CHICKEN CURRY (HADDI WALA CHICKEN)		27
Tender chicken on bone cooked with onions, tomatoes and traditional Indian spices in a comforting homestyle gravy.		
MANGO CHICKEN CURRY		27
An Indo-British favourite pairing tender chicken with a luscious, tangy mango sauce and aromatic spices.		
CHICKEN TIKKA MASALA		27
Smoky marinated chicken tikka in a rich, creamy tomato gravy with aromatic Indian spices.		
KADHAI CHICKEN	<i>Dairy Free Option</i>	27
Smoky chicken simmered with onion, tomato, ginger, garlic and green chilli, finished with bold spices.		

CHICKEN BIRYANI <i>Served with yogurt</i>	27
Fragrant basmati rice layered with tender chicken, saffron, fresh herbs and aromatic spices.	
BEEF CURRY	31
Tender beef slow-cooked in a rich onion and tomato gravy.	
BEEF VINDALOO	31
Tender beef in a bold, tangy chilli, vinegar and tamarind gravy with warming spices.	
BEEF KORMA CURRY	31
Tender beef gently cooked in a mild, aromatic gravy.	
LAMB MADRAS CURRY	31
Tender lamb cooked with distinctive Madras spices and finished with roasted coconut.	
LAMB ROGAN JOSH	31
Tender lamb in a rich tomato and onion gravy with Kashmiri chilli and aromatic spices.	
LAMB KORMA CURRY	31
Tender lamb in a rich, creamy cashew gravy with delicate spices.	
GOAT CURRY	31
Marinated bone-in goat, slow-cooked in a traditional aromatic spiced gravy.	
GOAT BIRYANI <i>Served with yogurt</i>	29
Fragrant basmati rice layered with slow-cooked goat, saffron, herbs and traditional spices.	
FISH MADRAS CURRY	31
Tender fish in a tangy Madras curry with tomato, tamarind and coconut cream.	
FISH MALABAR CURRY	31
Tender fish in a coastal coconut and tamarind curry with aromatic spices.	
PRAWN MADRAS CURRY	31
Succulent prawns in a tangy Madras curry with tomato, tamarind and coconut cream.	
PRAWN MALABAR CURRY	31
Succulent prawns in a Kerala-style coconut and tamarind gravy with aromatic whole spices.	

GLUTEN FREE SIDES

AGED BASMATI RICE <i>Vegan</i>	7
Steamed aromatic basmati white rice.	
ROYAL KASHMIRI JEWELLED PULAO RICE	12
Rice with dried fruits and nuts for a colourful, subtly sweet and luxurious Kashmiri touch.	
TWICE COOKED POTATOES (BOMBAY ALOO)	16
Potatoes seasoned with Indian spices, crispy on the outside and soft on the inside.	
CRISPY GOLDEN FRIES / CHIPS	9
Double-cooked for ultimate crunch, lightly salted and served piping hot.	
GLUTEN FREE FLAT BREAD	8

SIDE BREADS

PLAIN NAAN	7
Soft, traditional naan, freshly baked and lightly brushed with ghee.	
GARLIC NAAN	7
Freshly baked naan finished with garlic and a touch of ghee.	
CHEESE NAAN	10
Soft naan filled with creamy, gently spiced cheese.	
CHESSY GARLIC NAAN	11
Cheese-filled naan topped with fragrant garlic and finished with ghee.	
PESHWARI NAAN	11
Delicately sweet naan filled with coconut and dried fruits.	
CHILLI GARLIC NAAN	8.5
Freshly baked naan topped with garlic and red and green chillies.	
VEGAN NAAN	8
Soft plant-based naan, freshly prepared from a blend of selected flours.	
TANDOORI ROTI	6.5
Traditional wholemeal flatbread, freshly baked in the tandoor.	

GLUTEN FREE SALADS

GARDEN SALAD	<i>Vegan</i>	14
Lettuce, tomatoes, cucumbers, carrots, red onion, capsicum, beetroot and other veggies served with fresh lemon and dusted with chef spices.		
Add Grilled Chicken or Grilled Salmon or Garlic Prawns		7, 16, 14
KACHUMBER	<i>Vegan</i>	12
Fine diced onions, tomatoes and cucumber salsa tossed with lemon juice, cilantro and seasoned with dry tangy spice mix.		
ONION SALAD	<i>Vegan</i>	9
Onion rings spiced with red chili powder and chaat masala, tossed with lemon juice, fresh mint and cilantro leaves.		

GLUTEN FREE CONDIMENTS

MANGO CHUTNEY SAUCE	<i>Vegan</i>	4
Sweet and tangy mango chutney with tamarind and jaggery.		
MINT CHUTNEY SAUCE		4
Refreshing mint chutney sauce, adding a zesty kick to your meal.		
TAMARIND CHUTNEY SAUCE	<i>Vegan</i>	4
Classic house-made condiment with a balance of sweet tanginess and subtle warmth, made from tamarind pulp, jaggery and traditional spices.		
CUCUMBER RAITA YOGURT DIPPING		7
Refreshing yogurt dip with cucumber and tomato, perfect as a cooling side.		
SPICED AND SMOKED PICKLE	<i>Vegan</i>	4
Smoked vegetables spiced for a tangy, savory pickle experience.		

Our kitchen uses nuts, dairy, seafood, gluten, chillies and soy products.
Meals are consumed at your own risk.

10% SURCHARGE APPLICABLE ON SUNDAYS. | ALL PRICES ARE INCLUDED GST.

DESSERTS

AUTHENTIC INDULGENCES

GULAB JAMUN <i>Served warm</i>	12
Syrup-Soaked Milk Dumplings served with desiccated coconut.	
<i>(Add vanilla ice cream)</i>	7
MANGO KULFI <i>Gluten Free</i>	12
Frozen traditional creamy kulfi ice cream enriched with ripe mango.	
PISTACHIO KULFI <i>Gluten Free</i>	12
Frozen creamy traditional kulfi ice cream with pistachios and a delicate touch of saffron.	

CLASSIC INDULGENCES

CHOCOLATE BROWNIE	16
Warm chocolate brownie served with your choice of ice cream.	
VANILLA ICE-CREAM <i>Gluten Free</i>	9
Creamy vanilla ice cream with your choice of strawberry or chocolate topping.	
AFFOGATO <i>Gluten Free</i>	14
Vanilla ice cream finished with a freshly poured shot of hot espresso.	

AFTER-DINNER DRINKS

DESSERT WINES • PORTS • COGNAC • LIQUEURS • DIGESTIFS

A refined selection to complement dessert or conclude your evening.

HOT TEA, COFFEE AND CHAI

Freshly Brewed Coffee • Premium Tea • Traditional Indian Chai

Warm and aromatic favorites for the perfect finish.

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