



# Maharaja

## Indian Restaurant



In days gone by,  
feasts were given on  
special occasions, but for  
kings and queens every day  
was a day of festivity.

Some Maharajas  
produced their own special  
recipes while others had their  
cooks - who made their own  
innovations to suit their  
master tastes.

Many Maharajas  
are still remembered with  
fondness and reverence for  
their creativity in foodcraft and  
their great recipes are still  
carried on today



# MENU



**Casuarina's "Finest" Indian Restaurant**

**FOR OUR CUSTOMERS - CONDITIONS APPLY**

**No Cheques accepted**

**Prices include GST**

**Minimum charge \$25 per head, Corkage \$4 per bottle**

*15% Surcharge applies on Public Holidays*

*Takeaway containers for leftover food 50c per container*

**Minimum Eftpos \$15.00**

**No split bills**

*Order once confirmed cannot be cancelled or changed Outside foods and drinks not allowed*

**Please advise staff if you are allergic to anything**

**Please specify if you prefer Mild/Med/Hot**

*Thank you for your patronage*

*Your Taste is our Pleasure*

## MAHARAJA ENTREES

**VEGETABLE SAMOSAS 2 per serve - (1/2 serve \$7.50) \$13.95**

*Mashed potatoes, green peas and spices filled into a pyramid shaped dough, crisp fried, and served with homemade fresh mint chutney.*

**KEEMA SAMOSAS 2 per serve - (1/2 serve \$8.50) \$14.95**

*Spiced mince lamb wrapped in a triangular homemade pastry.*

**PAKORAS 4 per serve - (1/2 serve \$7.50) \$13.95**

*Spinach & onion battered in pea flour*

**ONION BHAJI 3 per serve \$13.95**

*Onion bhaji served with mint sauce*

**PAPADAMS 4 per serve \$6.00**

**ALOO TIKKI CHAAT \$14.95**

*Mashed potato patty mixed with coriander, onion, yoghurt, tamarind sauce and spices*

**SAMOSA CHAAT \$14.95**

*Mashed Samosa is served by adding chickpea masala with freshly cut coriander and onion toppings*

## FROM THE EARTHEN OVEN - TANDOOR

**TANDOORI CHICKEN - (1/2 serve \$17.95) \$28.95**

*Chicken marinated in fresh yoghurt with various spices*

**CHICKEN TIKKA 4 per serve \$20.95**

*Boneless chicken subtly marinated overnight in rare spices from the spice box of the Master Chef and done to perfection in the Tandoor.*

**LAMB CUTLETS 3 per serve \$32.95**

*Marinated in yoghurt overnight with various spices from the spice box*

**SEEKH KEBAB \$21.95**

*Tender minced lamb flavoured with fresh herbs and roasted in the Tandoor*

**CHICKEN WINGS \$20.95**

*Chicken wings marinated in a secret recipe and roasted in the Tandoor*

**M.S. PLATTER**

**\$22.95**

*A combination of some of the above entrees*

**TANDOORI PRAWNS - 10 per serve**

**\$34.95**

**FISH TIKKA**

**\$26.95**

*Fish marinated in spices & herbs with yoghurt*

**MIX ENTREES For Two**

**\$35.95**

*Combination of 5 items of the above entrees*

**MAHARAJA MAINS**

**CHICKEN (MURGH)**

**CHICKEN CURRY**

**\$26.95**

*Traditional chicken curry*

**CHICKEN KORMA (Mild)**

**\$26.95**

*Boneless chicken cooked in creamy sauce with crushed cashew nuts*

**CHICKEN MADRAS**

**\$26.95**

*Boneless chicken cooked in creamy masala sauce with crushed cashew nuts and coriander*

**MANGO CHICKEN (V. Mild)**

**\$26.95**

*Fillet of chicken cooked in a delicious mango sauce*

**CHICKEN TIKKA MASALA**

**\$26.95**

*Boneless chicken pieces roasted in tandoor and cooked in spicy masala*

**BUTTER CHICKEN (Mild)**

**\$26.95**

*Chicken marinated and roasted in tandoor and cooked in creamy sauce with herbs*

**CHICKEN DO-PIAZA**

**\$26.95**

*Boneless chicken cooked with capsicum and onion based sauce*

**CHICKEN VINDALOO (Hot!)**

**\$26.95**

*Hot and Spicy dish created for those who love the taste of vindaloo*

**CHICKEN SAAGWALA**

**\$26.95**

*Chicken cooked with spinach, herbs & spices*

**CHICKEN JAL FREJI**

**\$26.95**

*Chicken cooked with potatoes and tomatoes in spicy masala sauce*

**CHICKEN (MURGH SPECIAL) (Med)**

**\$26.95**

*Chicken with bone and boneless marinated and roasted in tandoor and cooked in spicy creamy sauce with herbs.*

**KADHAI CHICKEN**

**\$26.95**

*Boneless chicken cooked with capsicum, onion spices finished with tomato and coriander*

**CHICKEN WITH VEGETABLES**

**\$26.95**

*Chicken cooked with vegetables in tomato and onion based sauce*

**LAMB (GOSHT)**

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**LAMB CURRY**

**\$28.95**

*Lamb cooked in tomato, yoghurt, and onion with fresh ginger*

**LAMB KORMA (Mild)**

**\$28.95**

*Lamb cooked in creamy sauce with crushed cashew nuts*

**LAMB DO-PIAZA**

**\$28.95**

*Lamb cooked with capsicum and onion based sauce*

**ROGAN JOSH**

**\$28.95**

*Speciality in Kashmir, lamb pieces cooked in traditional Kashmiri style*

**SAAG GOSHT**

**\$28.95**

*Lamb blended to perfection with fresh green spinach and spices*

**LAMB VINDALOO (Hot!)**

**\$28.95**

*Hot and spicy dish created for those who love the taste of vindaloo*

**LAMB MADRAS**

**\$28.95**

*Lamb cooked in creamy masala sauce with crushed cashew nuts and coriander*

**LAMB JAL FREJI**

**\$28.95**

*Cooked with Potatoes & spicy tomato-based sauce*

**LAMB WITH VEGETABLES**

**\$28.95**

*Lamb cooked with vegetables in tomato and onion based sauce*

**GOAT**

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**GOAT CURRY**

**\$32.95**

*Goat cooked in tomato, yoghurt, and onion with fresh ginger*

**GOAT SAAG**

**\$32.95**

*Goat cooked with fresh green spinach and spices*

**BEEF**

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**BEEF CURRY**

**\$27.95**

*Traditional beef curry*

**BEEF KORMA (Mild)**

**\$27.95**

*Beef cooked in creamy sauce with crushed cashew nuts*

**BEEF JAL FREJI**

**\$27.95**

*Cooked with potatoes & spicy tomato based sauce*

**BEEF VINDALOO (Hot!)**

**\$27.95**

*Hot and spicy dish created for those who love the taste of vindaloo*

**MUMBAI BEEF**

**\$27.95**

*Beef cooked with capsicum and tomatoes with creamy sauce and herbs*

**SAAG BEEF**

**\$27.95**

*Spinach and beef curry*

**BEEF MADRAS**

**\$27.95**

*Beef cooked in creamy masala sauce with crushed cashew nuts and coriander*

**BEEF DO-PIAZA**

**\$27.95**

*Beef cooked with capsicum and onion based sauce*

**BEEF WITH VEGETABLES**

**\$27.95**

*Beef cooked with vegetables in tomato and onion based sauce*

**FISH (MACHLI)**

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**FISH MASALA**

**\$27.95**

*Fillets of fish cooked in traditional curry*

**FISH VINDALOO (Hot!)**

**\$27.95**

*Fish fillets cooked in hot and spicy vindaloo sauce*

**PANJUM FISH CURRY**

**\$27.95**

*Boneless pieces of fish simmered in spiced coconut milk*

**FISH JAL FREJI**

**\$27.95**

*Fish cooked with potatoes and tomatoes in spicy masala sauce*

**PRAWN (JHINGA)**

**PRAWN MASALA** \$30.95

*Prawns cooked in a freshly ground spiced masala*

**PRAWN MALABAR** \$30.95

*Prawns cooked in cream, peas and sauce*

**PRAWN VINDALOO (Hot!)** \$30.95

*Prawns cooked in hot and spicy vindaloo*

**KADAI PRAWN** \$30.95

*Prawns cooked with garlic, capsicum, onion & tomatoe based sauce*

**PRAWN SAAG** \$30.95

*Prawns cooked with fresh green spinach and spices*

**VEGETARIAN**

**MALAI KOFTA** \$24.95

*Potato balls stuffed with sultanas, peas cooked in a cream based sauce*

**POTATO & PEA CURRY** \$24.95

**MIXED VEGETABLES** \$24.95

*Fresh garden vegetables prepared in herbs, tomatoes and onion*

**DAL MAKHANI** \$24.95

*Black Urad Pulse (lentils) cooked with fresh ginger and creamy sauce*

**CHANNA MASALA** \$24.95

*Chick pea cooked in onion and tomato based sauce*

**EGG CURRY** \$24.95

*Traditional egg curry*

**POTATO & EGG CURRY** \$24.95

*Boiled eggs and potatoes cooked in creamy masala sauce with coriander*

**DAL MASALA** \$24.95

*Black lentils cooked in spicy tomato based sauce with butter.*

**CHEESE KOFTA** \$24.95

*Home made cottage cheese and potato balls cooked in creamy masala sauce*

**VEGE KORMA** \$24.95

*Mixed vegetables cooked with creamy sauce*

**POTATO SAAG**

*Potato cooked in spinach sauce*

**\$24.95**

**DAL FRY**

*Yellow lentils cooked in tomato and onion based sauce with herbs*

**\$24.95**

**MUTTER PANEER**

*Home made cottage cheese and pea curry*

**\$26.95**

**SAAG PANEER**

*Cottage cheese and spinach curry*

**\$26.95**

**PANEER BUTTER MASALA**

*Paneer cooked with rich creamy masala sauce*

**\$26.95**

**PANEER TIKKA MASALA**

*Cheese paneer cooked with capsicum onions in tomato based sauce*

**\$26.95**

**BASMATI RICE (CHAWAL)**

**PLAIN BASMATI RICE**

**Small \$ 5.95**

**Large \$ 6.95**

**JEERA RICE**

*Basmati rice cooked with cumin seeds*

**\$10.95**

**PULAO RICE**

*Basmati rice cooked with peas and cumin seeds*

**\$12.95**

**LAMB BIRYANI**

*Basmati rice cooked with lamb, herbs & spices*

**\$28.95**

**CHICKEN BIRYANI**

*Basmati rice cooked with chicken, herbs & spices*

**\$26.95**

**BEEF BIRYANI**

*Basmati rice cooked with beef, herbs & spices*

**\$27.95**

**GOAT BIRYANI**

*Basmati rice cooked with goat, herbs and spices*

**\$29.95**

**PRAWN BIRYANI**

*Basmati rice cooked with prawns, herbs and spices*

**\$30.95**

**VEGETABLE BIRYANI**

*Basmati rice cooked with mixed vegetables, herbs and spices*

**\$23.95**

**KASHMIRI PULAO**

**\$24.95**

*Basmati rice cooked with mixed fruits and crushed cashew nuts*

**FRESH BREAD**

**FROM TANDOOR (EARTHEN OVEN).** *Varieties of traditional breads made from wholemeal and plain flour then baked in Tandoor.*

**NAAN Plain flour** **\$ 5.50**

**NAAN MAKHANI** **\$ 6.50**

**ROTI Wholemeal flour** **\$ 5.50**

**GARLIC NAAN** **\$ 6.95**

**VEGETABLE PARATHA** **\$ 7.95**

*Stuffed with potato, peas and a touch of spice*

**KEEMA NAAN** **\$ 9.95**

*Stuffed with mince*

**PANEER NAAN** **\$ 8.95**

*Filled with home made cottage cheese with a touch of spice*

**PESHWARI NAAN** **\$ 8.50**

*Filled coconut & dried fruits*

**CHEESE AND SPINACH NAAN** **\$ 8.95**

**CHEESE NAAN** **\$ 7.50**

**CHEESE NAAN WITH GARLIC** **\$ 8.50**

**CHICKEN TIKKA NAAN** **\$ 10.50**

**SIDE DISHES**

<b>RAITA</b>	<b>\$ 7.95</b>
<i>Homemade yoghurt and seasoned cucumber with a touch of spice</i>	
<b>PUNJABI SALAD</b>	<b>\$ 13.50</b>
<i>Lettuce, cucumber, tomatoes and onions, and a touch of spice</i>	
<b>BANANA COCONUT</b>	<b>\$ 5.95</b>
<b>TOMATO ONION</b>	<b>\$ 5.50</b>
<b>PICKLES (each) - Mango, lime, chilli</b>	<b>\$ 3.50</b>
<b>MIXED PICKLE</b>	<b>\$ 4.95</b>
<b>MANGO SWEET CHUTNEY</b>	<b>\$ 4.50</b>
<b>HOME MADE YOGHURT</b>	<b>\$ 6.00</b>

**DRINKS**

<b>LASSI (sweet or salted)</b> <i>From home made yoghurt</i>	<b>\$ 7.50</b>
<b>MANGO LASSI</b> <i>From home made yoghurt</i>	<b>\$ 8.95</b>
<b>ORANGE, APPLE JUICE or PINEAPPLE</b>	<b>\$ 6.50</b>
<b>COKE, LEMONADE, DIET COKE, FANTA, SOLO</b>	<b>\$ 5.50</b>
<b>GINGER BEER, SODA WATER, TONIC WATER, SPARKLING MINERAL WATER, FIRE ENGINE</b> <i>and more</i>	<b>\$ 7.50</b>

**DESSERT**

<b>GULAB JAMUN</b>	<b>\$ 9.95</b>
<i>North Indian sweet made from homemade condensed whole milk, served in syrup</i>	
<b>GULAB JAMUN</b> <i>with ICE CREAM</i>	<b>\$11.50</b>
<b>MANGO KULFI</b>	<b>\$ 9.50</b>
<i>Indian ice cream made with fresh mangoes and dried fruit</i>	
<b>LYCHEES</b> <i>with ICE CREAM</i>	<b>\$ 8.95</b>
<b>INDIAN TEA</b>	<b>\$ 5.95</b>
<b>RASMALAI</b>	<b>\$11.95</b>



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## DINE-IN BANQUET MEALS

### **BANQUET No.1**

**\$45.95 per head**

**ENTREE:** PAPADAMS, TOMATO, ONION OR MANGO CHUTNEY

**MAIN:** CHICKEN MAKHANI, ROGAN JOSH, DAL, BEEF JAL FREJI, BASMATI RICE, NAAN

### **BANQUET No.2**

**\$50.95 per head**

**ENTREE:** PAPADAMS, TOMATO ONION OR MANGO CHUTNEY, CHICKEN WINGS

**MAIN:** CHICKEN CURRY, ROGAN JOSH, BEEF KORMA, MIX VEGETABLES, BASMATI RICE, NAAN, RAITA

### **BANQUET No.3**

**\$55.95 per head**

**ENTREE:** PAPADAMS, ONION BHAJI, CHICKEN WINGS

**MAIN:** BEEF CURRY or BEEF JALFREJI CHICKEN VINDALOO or CHICKEN MAKHANI, ROGAN JOSH, LAMB KORMA, BASMATI RICE, NAAN, RAITA, PICKLE

**DESSERT:** ICE CREAM with choice of topping

### **BANQUET No.4**

**\$64.95 per head**

**ENTREE:** PAPADAMS, PAKORAS VEG or KEEMA SAMOSAS, TANDOORI CHICKEN

**MAIN:** BUTTER CHICKEN, LAMB CURRY or SAAG GOSHT, BEEF VINDALOO or FISH MASALA, SUBJI-VEG BASMATI RICE, NAAN, RAITA, PICKLE or CHUTNEY

**DESSERT:** GULAB JAMUN with ICE CREAM