



Masala Shanti

Meaning :

Spiced Heaven

Masala literally means a mixture of spices, but here it represents

“The feast for the senses”
that we aim to provide:-
from the vibrancy of colours for the eyes,
to the explosion of flavours from the exotic spices for the palate,
to the music from distant lands for the ears.

Shanti means peace, tranquility or Heaven. This perfectly represents the sights,
sounds and life here on Tamborine Mountain.

Please make yourself at home and enjoy

The Indian Experience

that is

Masala Shanti



Entrees



Samosa,

Potato & peas encased in a crusty homemade pastry

\$9.95

Onion Bhajjia, (GF)

A variety of onions blended in a chickpea batter, gently deep fried to golden brown

\$9.95

Mixed Vegetable Pakora, (GF)

A Selection of seasonal vegetables individually coated a delicately spiced chickpea coating

\$9.95

Chicken Tikka, (GF)

Succulent boneless chicken marinated then cooked in the Tandoor

\$10.95

Malai Chicken Tikka, (GF)

Boneless chicken in a creamy, nut marinade, cooked in the Tandoor.

\$10.95

Tandoori Prawns, (GF)

Spiced to your liking, mild, medium or hot

\$14.95

Hara Prawns, (GF)

Prawns sautéed with basil, coriander & green Chilli

\$14.95

Burra Kebab, (GF)

Lamb cutlets tenderized with yoghurt, garlic & Spices

\$13.95

Sheekh Kebab, (GF)

Lamb mince delicately spiced then cooked on skewers in Tandoor

\$11.95

Tandoori Sizzler, (GF)

A medley of non-veg kebabs served on a sizzling hot plate

\$29.95

Bread & Dips,

Garlic Naan and Chilli & herb Naan Served with Chutney, Raita & Pickle

\$15.50

We will endeavor to cook all dishes to suit your unique preference

(Mild, Medium or Hot)

PLEASE ADVISE STAFF OF ANY ALLERGIES WHEN ORDERING

Main Course

Butter Chicken,

A mild, creamy butter sauce

\$19.50

Korma,

A Lightly spiced, rich cashew nut & almond gravy

Chicken \$19.50

Lamb \$ \$21.50 Prawns \$23.95

Madras,

A coconut Based gravy, with roasted mustard seeds

Chicken \$19.50

Lamb \$21.50 Prawns \$23.95

Chicken Tikka Masala ,

Chicken tikka cooked in a rich tomato & Onion Gravy with sautéed Capsicum

\$19.50

Saagwala,

Finely chopped spinach gravy infused with Fenugreek leaves & Ginger

Chicken \$19.50

Lamb \$21.50 Prawns \$23.95

Kadaí,

A thick dry style curry cooked with roasted whole spices

Chicken \$19.50

Lamb \$21.50 Prawns \$23.95

Vindaloo,

*A Traditionally **spicy** curry originating from the Portuguese in Goa*

Chicken \$19.50

Lamb \$21.50 Prawns \$23.95

Rogan Josh,

Tender spiced Lamb Curry

\$21.50

Homestyle Curry,

Semi Dry Curry, cooked with Curry leaves & infused with a touch of tamarind

Prawns \$23.95 Salmon \$24.95 Barramundi \$25.50

Lamb Banjara,

Tender lamb tossed with potatoes in a thick gravy

\$21.50

(All Mains are Gluten Free)

We will endeavor to cook all dishes to suit your unique preference

(Mild, Medium or Hot)

PLEASE ADVISE STAFF OF ANY ALLERGIES WHEN ORDERING

Vegetarian Main Course



Dhal Makhani,

Slow cooked lentils delicately seasoned with butter & spices

\$17.50

Kadaí Paneer,

Homemade paneer in a thick dry style curry cooked with roasted whole spices

\$18.95

Mixed Vegetable Kadaí,

\$18.95

Vegetable Korma,

A selection of seasonal vegetables in a lightly spiced, rich cashew nut & almond gravy

\$18.95

Paneer Makhani,

Homemade paneer in a mild, creamy butter sauce

\$18.95

Palak Paneer,

Finely chopped spinach gravy infused with Fenugreek leaves & Ginger with paneer

\$18.95

Saag Aloo,

Potatoes tossed in a spiced spinach gravy

\$18.95

Mattar Paneer,

A traditional curry with Peas & paneer

\$18.95

Potato & Paneer Kofta, (Gluten)

Potato & paneer dumplings simmered in a yoghurt based sauce

\$18.95

Mushroom Mattar Masala,

Mushrooms & peas tossed with onions and tomatoes in a thick sauce

\$18.95

Chana Masala,

Chickpeas and Potatoes in an aromatic gravy

\$18.95



Chefs Specialties



Dosa originates from South India, it is a thin crispy 'crepe' made from rice & lentils & is Traditionally served with **Sambar**, which is a soup like dhal, & a **Coconut Chutney** (GF)

Masala Dosa:

Masala Dosa is the most popular choice in India. a lightly spiced potato filling, with onions and curry leaves

\$18.95

Keema Dosa:

A lamb mince filling spiced to perfection

\$19.95

Plain Dosa

\$12.95



'Spiced' Grilled Barramundi

Served on a Banana leaf

With lightly spiced tossed vegetables

& a South Indian-style Coconut Chutney

\$25.95



Rice



Saffron Rice,

Basmati rice cooked with aromatic saffron

\$ 5.50

Lemon Rice

\$ 6.95

Coconut Rice

\$ 6.95

Biryani ,

Basmati rice spiced with cloves & cardamom with a hint of mint and coriander

Vegetable \$13.90

chicken \$16.90

lamb \$17.90

Bread

Plain Naan

\$4.50

Garlic Naan

\$4.95

Chilli & herb Naan

\$4.95

Cheese Naan

\$5.50

Peshwari Naan

\$5.95

Keema Naan

\$6.50

Tandoori Roti , Wholemeal bread

\$4.50

Accompaniments

Chicken Tikka Salad,

Chicken tikka tossed with cucumber, tomatoes, onions & coriander drizzled with lemon juice & a sprinkling of chat masala

\$14.00

Garden Salad ,

Cucumber, tomatoes, onions, coriander, lettuce with a dressing of lemon juice and chat masala

\$ 10.50

Raita,

Yoghurt lightly seasoned & topped with cooling diced cucumber

\$5.50

Mango Chutney

\$4.50

Papadums

\$3.00

Pickle

\$4.50

Drinks



Sweet Lassi \$5.50

Mango Lassi \$6.95

Salted Lassi \$5.00

Soft drinks \$3.95

Pepsi, Lemonade, ginger beer, Sunkist, solo, tonic water, soda water, Lemon-lime & bitters

Mineral Waters: Agrum citrus, Lemon & lime, Orange & Mango

Juice \$4.50

Orange ,Apple, Pineapple, Peach ice tea or Lemon ice tea

Sparkling water

small \$5.90

large \$8.90

Bottled Still Water \$4.00

Masala Chai \$4.95

Pot of Tea \$ 3.45

English Breakfast, black tea, Earl Grey, Peppermint , Green tea, Chamomile

Coffee \$4.95

AWARD WINNING COFFEE BEANS

Flat White, Cappuccino, Latte, Mocha, Long Black, Short Black, Hot Chocolate

Coffee Flavours \$0.50

Vanilla, Caramel, Crème Brule, Hazelnut & Macadamia

Milkshakes \$4.95

Chocolate, strawberry, vanilla or caramel

Corkage \$3 per person

Dessert



\$8.95

Kulfi,

Traditional Homemade Pistachio Ice cream(GF)

Gulab Jamun,

Dumplings soaked in a cardamom Syrup

Gajar Halwa,

Carrot pudding, cooked with pistachios, sultanas & milk,
then delicately flavoured with cardamom(GF)

Mud Cake,

Drizzled with a chilli, cherry syrup(GF)

