

TAKE-AWAY MENU

Fresh quality Indian food with EVERYDAY
FREE DELIVERY

Main Beach, Paradise Waters, Surfers Paradise & Southport
Available from 5:30pm till 9:00pm.

Minimum \$45 order for delivery.
No discounts offered for deliveries. (full price items only)



BEST INDIAN RESTAURANT
RESTAURANT & CATERING AWARDS FOR EXCELLENCE



G O A
INDIAN FUSION

CONTEMPORARY INDIAN CUISINE
www.goindianfusion.com.au

56 793 820

Main Beach

Shop 5, 17 Tedder Avenue
- Corner of Tedder & Woodroffe Ave

TRADING HOURS

Take-Away & Dine-in:

Mon-Thu: 4pm till late

Fri-Sun: 3pm till late

*Monday is subject to change. Please call.



EARLY BIRD SPECIAL

THIS OFFER IS AVAILABLE TILL 6PM EVERY DAY.



TASTE OF INDIA CURRY OF YOUR CHOICE

Lamb Rogan Josh | Butter Chicken
Beef Vindaloo | Veg Korma
Served with rice & papadums.

\$12.50

Terms & Conditions

No extra discounts offered on our \$12.50 special. Other curries are not available as the \$12.50 special. Please mention **EARLY SPECIAL** when placing Take-Away order of curry. Please be advised; \$12.50 meal is enough for only one person. Specials are subject to change.

Like us on [facebook](https://www.facebook.com/goindianfusion) to receive more info on upcoming events & special offers. facebook.com/goindianfusion

Bread

Naan -Leavened bread.	4.50
Garlic naan	5.50
Cheese naan	6.50
Chilli, olive n onion naan	6.90
Kheema Naan -Stuffed with spicy lamb mince.	6.90
Healthy Wealthy naan -Spinach,cheese & chili naan.	6.90
Aloo onion paratha -Stuffed with spicy potato & onion.	6.90
Kashmiri naan -Stuffed with dry fruit and nuts.	6.90
Roti - Wholemeal.	4.50
Lacha paratha -Flakey wholemeal	5.50
Bread "n" Basket -Assorted naan breads (3) Served with side accompaniments.	15.50

Sides

Kachumber Salad ^{GF} -Finely Diced tomato, onion and cucumber	4.90
Banana Coconut Salad ^{GF}	6.90
Mint/Tamarind Sauce ^{GF}	2.40
Poppadom ^{GF} (4 pieces)	4.50
Raita ^{GF} -Yoghurt with cucumber.	4.90
Mango chutney ^{GF}	2.50
Mixed pickle ^{GF}	2.50
Accompaniments ^{GF} -Raita, pickle and mango chutney.	7.90

Rice

	Small	Regular
Plain Rice ^{GF} -Basmati Rice	2.50	4.00
Saffron Rice ^{GF} -Saffron flavored rice	3.00	5.00
Coconut Rice ^{GF}		5.90
Jeera Rice ^{GF} -Roasted cumin		5.90
Biryani Rice ^{GF} -Fried Spiced rice		5.90
Lamb or Chicken Veg Biryani ^{GF} Large		18.90
Vegetable Biryani ^{GF} Large		16.50

15% off
menu before 6pm

*excludes specials & drinks,
Available Dine-In & Take-Away

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Starters & Snacks

- Veg Samosa** - Spiced potatoes and peas wrapped in a pastry shell and lightly fried. (2 per serve) 10.50
- Onion Bhajee** - GF, DF Finally Chopped onions infused in a spiced chickpea batter & lightly fried. 10.50
- Mixed Veg Pakoras** - GF, DF Combination of fresh veg fried in a light spiced chickpea batter (6pcs) 10.50
- Fish Amritsari** - GF, DF Lemon & chilli marinated fish of the day lightly fried. 15.90
- Salmon Tikka** - GF Marinated and barbecued in the tandoor. 19.90
- Ginger Chilli Prawns** - GF, DF King prawns wok tossed with ginger, chilli and masala (6pcs) 16.90
- Chicken Tikka** - GF Boneless chicken tikka marinated and grilled in Tandoor. 15.90
- Lamb Hydrabadi Cutlets** - GF Succulent marinated lamb cutlets grilled in Tandoor. 21.50
- Chicken Sixty Five** - DF Chicken marinated & Chicken marinated and sautéed with onion, chili and garlic. 16.50
- Seekh Kabab** - Spiced lamb mince BBQ'd in the tandoor. 14.90
- Chef's Platter For Two** - Lamb cutlets, Chicken Tikka, Onion Bhajee & Veg Somosa served with mint & tamarind chutneys. 29.00

Curries

- Mango Chicken** DF, GF mango & coconut cream mildly spiced curry 19.90
- Chicken Makhani** GF All time favourite butter chicken. Tender chicken pieces simmered in bay leaf flavored tomato sauce with cream, cardamom and sundried fenugreek leaves. 19.90
- Chicken Daal Tarka** DF, GF Infused with yellow lentils in a onion, garlic gravy. 19.90
- Goat Patiala** DF, GF Goat sautéed with onion, ginger and garlic in Punjabi masala. 20.90
- Shahi Duck** DF, GF Slow cooked duck in chef's special santra (orange) spiced gravy. 23.90
- Chicken Tikka Masala** GF Chicken Tikka cooked on a griddle with onion, capsicum, tomato infused with garam masala. 19.90
- Mixed Seafood Chettinad** DF, GF Fusion of barramundi, calamari & prawns cooked in a coconut, tamarind & pepper sauce. 23.90

BELOW CURRIES ARE AVAILABLE WITH:

Lamb Chicken Beef Goat	19.90
Barramundi	20.90
Prawn Salmon	23.90

- Khorma** GF finished in cardamom and sultanas, infused almond sauce.
- Saagwala** DF, GF Ginger & garlic infused with spicy spinach gravy.
- Balti Jhal Frezie** DF, GF Dry tomato & onion stirfry with mixed vegetable
- Elachi** GF Rogan Josh. Cooked with onion, ginger, red chilli an yoghurt infused with green chili and black cardamom.
- Vindaloo Goanese** GF Cooked in onion sauce with red chilli, rice vinegar, coriander, pepper & cinnamon. For the fiery palate.
- Chettinad (Madras)** DF, GF Spicy coconut and turmeric broth with lemon, ginger and green chili, tempered with mustard seeds and curry leaves.

GF = Gluten Free
DF = Dairy Free option available

Vegetable Curries

- Paneer Makhan masala** GF Cottage cheese simmered in an onion tomato and masala with ginger, chilli and coriander. 16.90
- Mushroom Matter Masala** GF Mushroom & green peas pan fried in a thick spicy onion masala. 16.90
- Saagwala** DF, GF Channa | Alu | Paneer All time favourite! Chickpeas or potato or paneer in a spinach gravy heightened with ginger and garlic. 16.90
- Daal Makhani** GF Black lentils, slow cooked with aromatic butter, cream and garlic. 15.50
- Daal Tarka** GF, DF Yellow lentils cooked in a onion, tomato, garlic and ginger gravy. 15.50
- Alu Gobi Baingan** GF, DF Potato, Coliflower & eggplant in an onion masala, with ginger, green chilli and cumin seeds. 15.50
- Alu Matter or Alu Channa** GF, DF Potatoes slow cooked with peas or chickpeas in a spicy onion, garlic & ginger gravy. 15.50
- Khazana-e-lazzat** Creamy kofta of potatoes, spinach cottage cheese, sultanas, toasted nuts, green chili and ginger simmered in a flavoursome and full-bodied khorma sauce. 16.90
- Vegetable Khorma** GF Seasonal Vegetables with cardamom and sultanas infused in a sweet almond sauce. 15.50

Combinations

- | | 4pcs | 6pcs |
|---|--|-------|
| Chicken Tandoori GF | 17.50 | 25.50 |
| Chicken tandoori glazed with yougurt, ginger, cardamom, green chili, & garlic. Served with spiced Veg Pakora, salan gravy & chickpea salad. | | |
| Biryani DF, GF | | 18.90 |
| Flavoursome aromatic basmati rice slow cooked with vegetables & boneless chicken/lamb/beef or goat infused in biryani spices. Served with onion masala gravy & raita. | | |
| Thalee- Chicken, lamb or vegetable | | 25.00 |
| served with palak paneer, daal, raita, salad, rice & roti or naan. Dessert Gulab Jamin | | |
| Chicken or Veg Kebab Wrap GF | | 13.90 |
| Chicken Tikka or Veg Bhajee with salad wrapped in a thin fresh naan bread. Served with tamrind/vindaloo sauce & mint chutney. | | |
| Dal Shorba - GF | Lightly spiced lentil soup served with naan. | 11.50 |

Children's Menu

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| Chicken nuggets and chips | 11.50 |
| Fish and chips | 11.50 |
| Fries | 5.00 |
| Butter chicken or Chicken Korma & rice | 11.50 |
| Tandoori chicken & Fries | 11.50 |

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10% OFF Total Bill
for **Take-Away**
no discounts on delivery