

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)



G O A
INDIAN
FUSION

CONTEMPORARY INDIAN CUISINE
www.goaindianfusion.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/goaindianfusion) to receive more info on upcoming events & special offers. facebook.com/goaindianfusion



15% off
menu before 6pm

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

TAKE-AWAY & DELIVERY

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Bread

Naan -Leavened bread.	4.50
Garlic naan	5.50
Cheese naan	6.50
Chilli, olive n onion naan	7.50
Kheema Naan -Stuffed with spicy lamb mince.	7.50
Healthy Wealthy naan -Spinach,cheese & chili naan.	7.50
Aloo onion paratha -Stuffed with spicy potato & onion.	7.50
Kashmiri naan -Stuffed with dry fruit and nuts.	7.50
Roti - Wholemeal.	4.50
Lacha paratha -Flakey wholemeal	6.50
Bread "n" Basket -Assorted naan breads (3)	18.50

Sides

Delhi Salad Fresh garden salad with chickpeas, infused with lemon & tamarind masala dressing.	6.90
Kachumber Salad ^{GF} -Finely Diced tomato, onion and cucumber	5.90
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

Starters & Snacks

- Veg Samosa** -Spiced potatoes and peas wrapped in a pastry shell. (2 per serve) 11.90
- Onion Bhajee** - GF, DF Finally Chopped onions infused in a spiced chickpea batter & lightly fried. 11.90
- Mixed Veg Pakoras**- GF, DF Combination of fresh veg fried in a light spiced chickpea batter (6pcs) 11.90
- Fish Amritsari** - GF, DF Lemon & chilli marinated Barramundi lightly fried. 15.90
- 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 (4pcs) 25.90
Succulent marinated lamb cutlets grilled in Tandoor.
- Chicken Sixty Five** - DF Chicken marinated & Chicken marinated and sautéed with onion, chili and garlic. 16.50
- Seekh Kabab** - 15.90
Spiced lamb mince BBQ'd in the tandoor.
- Chef's Platter For Two** - 35.90
Lamb cutlets, Chicken Tikka, Onion Bhajee & Veg Somosa served with mint & tamarind chutneys.

Curries

- Mango Chicken** mango and coconut cream mildly spiced curry 21.90
- Chicken Makhani** 21.90
All time favourite butter chicken. Tender chicken pieces simmered in bay leaf flavored tomato sauce with cream, cardamom and sundried fenugreek leaves.
- Shahi Duck** 24.90
Slow cooked duck in chef's special santra (orange) spiced gravy.
- Chicken Tikka Masala** 21.90
Chicken Tikka cooked on a griddle with onion, capsicum, tomato infused with garam masala.
- Khorma**
Finished in cardamom and sultanas, infused almond sauce.
Available with Goat | Lamb | Beef | Chicken 21.90
Barramundi | Prawn | mixed Seafood 24.90
- Saagwala**
Ginger & garlic infused with spicy spinach garlic gravy.
Available with Goat | Lamb | Beef | Chicken 21.90
Prawn 24.90
- Balti Jhal Frezie**
Dry tomato & onion, mixed seasonal vegetable stirfry.
Available with Chicken 21.90
Prawn 24.90
- Elachi**
Rogan Josh. Cooked with onion, ginger, red chilli and yoghurt infused with green chili and black cardamom.
Available with Goat | Lamb | Chicken | Beef 21.90
Barramundi | Prawn 24.90
- Vindaloo Goanese**
Cooked in onion sauce with red chilli, rice vinegar, coriander, pepper & cinnamon. For the fiery palate.
Available with Goat | Lamb | Chicken | Beef 21.90
Barramundi | Prawn 24.90
- Chettinad**
Spicy coconut and turmeric broth with lemon, ginger and green chili, tempered with mustard seeds and curry leaves.
Available with Goat | Lamb | Chicken | Beef 21.90
Barramundi | Prawn | mixed Seafood 24.90
- Daal Tarka**
Infused with yellow lentils in a onion, garlic gravy.
Available with Goat | Lamb | Chicken | Beef 21.90

GF = Gluten Free
DF = Dairy Free option available

Vegetable Curries

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

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 | | 27.00 |
| served with palak paneer, daal, raita, salad, rice & roti or naan & Onion Bhaji | | |
| 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. | | |

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 GF | 11.50 |
| Tandoori chicken & Fries | 11.50 |

TAKE-AWAY & DELIVERY
56 793 820

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