

## Seafood Curries (Mild, Med, Hot)..... \$24.00

**Molee Curry (Fish, Prawn)** - A south indian style curry flavoured with onion tomato and curry leaves.

**Butter (Prawns or Fish)** - King prawns cooked with almond and creamy tomato gravy and spinach.

**Masala (Prawns or Fish)** - Fresh prawns cooked with onion tomatoes, capsicum and almond tomato and masala sauce.

**Vindaloo (Prawns Or Fish) (Hot Only)** - Spicy prawns curry cooked with hot sauce.

**Seafood Curry** - Homemade style mix sea food curry.

**Kadai (Prawns or Fish)** - Pan fried coriander seeds, ginger, garlic and onion tomato capsicum then cooked with onion gravy and fresh coriander.

## Vegetable Curries (Mild, Med, Hot)..... \$19.00

**Vegetable Kofta** - Potato and cottage cheese balls cooked in an almond sauce tomatoes sauce with dried fruit and fresh coriander.

**Vegetable Khorma** - Fresh garden veggies cooked with creamy and ground cashew nut sauce.

**Palak Paneer** - Homemade cottage cheese cooked with spinach and creamy tomato sauce.

**Paneer Do Piyaza** - Cottage cheese cooked onion and tomato with chef special sauce.

**Butter Paneer** - Cottage paneer cooked with tomato sauce & ground almond.

**Paneer Butter Masala** - Paneer cooked with pan fried onion, tomato, capsicum and almond tomato gravy.

**Dal Makhani** - Blank lentis and kidney beans cooked with tomato, fresh cream and butter.

**Dhal Saag** - Mix lentil cooked with spinach and onion, tomato.

**Pumpkin Dhal** - Pumpkin cooked with mix lentil, fresh coriander.

**Pumpkin Eggplant Curry** - Pumpkin cooked with eggplant and fresh coriander.

**Saag Aloo** - Potatoes cooked with spinach and tomato onion masala finish with cream and fresh coriander.

## Rice Dishes

**Steamed Rice** ..... \$3.50

**Saffron Rice** ..... \$4.00

**Jeera Rice** ..... \$6.50

**Biriyani - Chicken** ..... \$23.00

**Beef** ..... \$24.00

**Lamb** ..... \$25.00

Basmati rice cooked with special spice and herbs. Served with raita and indian salad.

**Prawns Biriyani** ..... \$25.50

**Dum Biriyani (Chicken)** ..... \$23.00

Basmati rice cooked with special spice and herbs. Served with raita and indian salad.

## Desserts

**Gulab Jamun (6 Pieces)** ..... \$7.00  
Milk dumplings in a cardamom and rose flavoured syrup.

**Kulfi (Mango and various other flavours)** ..... \$7.00  
Traditional Indian ice cream

**Note: - Almonds and Cashew nuts are used extensively in Indian cooking and traces may be found in all dishes .**

**We have range of Dairy Free, Nut Free and Vegan meals available. Please check with our staff.**

*All prices are inclusive of GST.  
Prices are subject to change without notice*



## TAKE-AWAY MENU

**5438 8903**

**Shop 7, 1 Edwards Tce  
(Stocklands Shopping Centre)**

**Baringa QLD 4551**

LICENSED (BYO WINE ONLY).

**www.thespicehut.com.au**


**ORDER ONLINE**

**Take-Away Special ..... \$56.00**

2 Curries of your choice (seafood excl),  
2 Rice, 1 serve pappadums,  
1 small raita and 1 naan.

**OPEN SEVEN DAYS  
11.00am - 8.30pm**

**We do Catering for Special Events**

 find us on facebook

## Fried Entrees

(All fried entrees served with tamarind chutney)

### Pakoras (6 pieces)

Your choice of fritter made with chickpea batter and spices then deep-fried

<b>Onion Pakora</b> .....	<b>\$9.00</b>
<b>Potato Bonda</b> .....	<b>\$9.00</b>
<b>Mix. Vegetable Pakora</b> .....	<b>\$9.00</b>
<b>Paneer Pakora</b> .....	<b>\$11.50</b>
<b>Prawn Pakora</b> .....	<b>\$14.50</b>
<b>Mix. Entree</b> .....	<b>\$12.50</b>

One pieces of each pakora.

### Samosa (2 pieces)

### Meat or Vege .....

Homemade pastry stuffed with choice of potatoes or beef mince and mixed then deep fried.

### Coconut Prawn (6 pieces) .....

Prawns coated in Indian spices, chickpea batter and coconut then deep fried.

### Fish Amritsari .....

Deep-fried fish marinated in spices.

### Chicken Nuggets (6 pieces) and Fries.....

### Chicken 65 .....

Spicy deep fried chicken tossed in special masala)

### Chilli Chicken .....

Spicy chicken cooked with chili sauce

## Tandoori – Entrees

(All tandoori items served with mint sauce and tandoori salad)

### Paneer Tikka .....

Diced homemade cheese, capsicum and onion. Marinated in yogurt and tandoori spice and grilled in tandoori oven.

### Tandoori Chicken (half chicken per serve) .....

Chicken marinated over night in yogurt and tandoori spice and grilled in tandoori oven.

### Chicken Tikka (4 pieces) .....

Boneless pieces of tender chicken marinated in tandoori masala then cooked in tandoori oven.

### Muglai Kabab (4 pieces) .....

Bonless pieces of chicken marinated in ginger, garlic, yoghurt & cream, cashew nut paste then grilled in tandoor.

### Seekh Kebab .....

Spiced minced meat grilled on skewers

### Lamb Cutlet (3 pieces) .....

Lamb cutlet marinated overnight in tandoori masala then cooked in tandoori oven.

### Tandoori prawns (6 pieces) .....

King prawns marinated in spices and yoghurt then grilled in tandoori oven.

### Mix Tandoori Platter .....

A variety of tandoori items

## Tandoori Breads

### Plain Naan .....

Soft bread made with plain flour.

### Garlic Naan .....

Plain naan flavoured with garlic butter.

### Spicy Naan .....

Naan topped with chef special spicy masala.

### Cheese & Spinach Naan .....

Naan stuffed with cottage cheese and spinach.

### Cheese Naan .....

Naan stuffed with cheddar cheese.

### Keema or Potato Naan .....

Naan stuffed with choice of your filled.

### Peshawari Naan .....

Naan stuffed with a sweet mixture of nuts and raisins

### Roti .....

Wholemeal traditional bread baked in tandoor.

### Pratha .....

Flaky bread made with whole meal flour & butter.

### Aloo Pratha .....

Roti stuffed potato mince.

## Side Dishes

### Pappadams ( 4 pieces) .....

### Yoghurt & Mix Vege. Raita .....

### Indian Salad (Tomato, Onion, Cucumber) .....

### Mixed Pickle .....

### Mango Chutney .....

### Chilli Pickle .....

## Main Curries (Mild, Med, Hot)

Chicken - \$22.00 Lamb - \$23.00 Beef - \$22.50

**Butter Chicken** - Boneless tandoori chicken cooked with tomato sauces & ground almond and spices in a smooth thick gravy finish with cream, fresh coriander.

**Chicken Lahori** - Chicken tikka cooked in almond tomato sauces with spinach.

**Chicken Tikka Masala** - Chicken tikka cooked with pan fried onion, tomato, capsicum and almond tomato gravy.

**Khorma (Chicken/Lamb/Beef)** - Meat cubes cooked in an almond & cashew sauce finish with cream and fresh coriander.

**Saag (Chicken/Lamb/Beef)** - Meat cooked with creamy spinach sauce finish with slice ginger & fresh coriander.

**Madras (Chicken/Lamb/Beef)** - An aromatic south indian curry cooked with onion, tomato and coconut cream.

**Kadai (Chicken/Lamb/Beef)** - Pan fried cumin seed. Ginger, garlic and onion tomato, capsicum then cooked with onion gravy and fresh coriander.

**Vindaloo (Chicken/Lamb/Beef) (Hot Only)** - Hot gaon curry prepared in hot and sour spicy paste with potato ginger.

**Pasanda (Chicken/Lamb/Beef)** - Dice meat cooked with almond tomato sauce.

**Bhunna (Chicken/Lamb/Beef)** - Dice meat cooked with finely chopped ginger, garlic & onion, tomato, and masala gravy.

**Rogen Josh (Chicken/Lamb/Beef)** - Meat slowly cooked with whole spice, ground onion, tomato, whole cashew nut and finish with fried onion, fresh coriander.

**Masala (Chicken/Lamb/Beef)** - Dice meat cooked with sauteed vegetable and onion masala finish cream & coriander leaves.

**Jal-Frezi (Chicken/Lamb/Beef)** - Pan fried onion, tomato, capsicum and finish tomato sauce and vinegar.

**Haryala (Chicken/Lamb/Beef)** - Dice meat cook with mix vegetables.

**Do-Piyaza (Chicken/Lamb/Beef)** - Tender dice meat cook with lots of onion with green coriander.

**Daal-Cha (Chicken/Lamb/Beef)** - Tender pieces of meat combined with lentils in a creamy sauce.

## Goat Curry Home Style (Mild, Med, Hot)

(With Bone) ..... \$23.50