

Indian Food  
at it's Best



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accent



# entree

**Vegetable Samosas** \$10.90

Savoury pastry triangles filled with spicy potatoes & green peas

**Palak Papdi Chaat** \$14.90

Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind and chilli & mint sauces

**Chicken Tikka (4 pcs)** \$13.90

Boneless tandoori chicken

**Seekh Kebab** \$14.90

Lean lamb mince skewers, cooked in tandoor oven

**Chicken Lollypop (6 Pcs)** \$16.90

**Tandoori Lamb Cutlets**  
(2 pcs / 4 pcs) \$ 12.90 / \$25.80

**Entree Platter (for two)** \$32.90

An assortment of lamb cutlets, chicken tikka, palak papdi chaat, onion bajji, tali machchi with pappadams

**Onion Bajji (4 pcs)** \$10.90

Spicy onion fritters served with mint & tamarind chutneys

**Moti Kebabs** \$14.90

Cheese and onion stuffed tandoori mushrooms

**Tandoori Chicken** \$15.90

Half spring chicken cooked in a tandoor oven

**Cauliflower 65** \$14.90

Crisp florets cooked with Chef's own recipe

**Masala Pappadams** \$8.90

**Chicken 65** \$16.90

South Indian style street food cooked with perfection

**Tali Macchi** \$18.90

Fried Perch fillets flavoured with carom seeds and black pepper



# इस्राइली

## **Prawn Curry Goanese** \$26.90

Prawns cooked in a sauce of coriander seeds, cumin, turmeric powder and freshly ground coconut

## **Prawn Chettinad** \$26.90

A Speciality from Southern India, a pepper spiced curry

## **Fish Kolhapuri (Hot)** \$23.90

A Very Hot Delicacy from Mumbai

## **Kadhai Prawns** \$26.90

Stir fried meat tossed with capsicum, onion & spices

## **Fish Methi Masala** \$23.90

Marinated Perch fillets in a delicately spiced cashew and fenugreek sauce

# chicken

## **Butter Chicken** \$19.90

Boneless tandoori chicken cooked in a tomato & butter sauce

## **Chicken Korma** \$19.90

Boneless chicken pieces in a curry sauce mildly flavoured with cardamom

## **Adraki Chicken (Ginger Chicken)** \$19.90

## **Chicken Tikka Masala** \$19.90

Boneless tandoori chicken tossed with capsicum, onions and spices

## **Chicken Chettinad** \$19.90

A Speciality from Southern India, a pepper spiced curry

## **Murgh Nawabi** \$19.90

A curry sauce made with cashew and poppy seed



# લાલો / બદા



**Saag Lamb** \$20.90  
Lamb cooked with spinach & freshly ground spices

**Kadhai Lamb** \$20.90  
Stir fried meat tossed with capsicum, onion & spices

**Madras Beef** \$19.90  
Beef cooked with roasted coconut gravy

**Kolhapuri Ghost** \$22.90  
A very hot delicacy from Maharashtra using goat's meat



**Lamb Roganjosh** \$20.90  
A delicacy from Northern India

**Goat Dalcha** \$22.90  
Slow cooked Indian Goat stew with Lentils

**Goat Bhuna Masala** \$22.90  
Semi dry goat cooked with chef's special recipe

**Goat Lal Maas** \$22.90  
A Rajasthani fiery goat curry in a home made masala with a burst of birdseye chillies

**Beef Vindaloo** \$19.90

## Speciality of the house

**Royal Indian Feast ( For Two People) \$82.00**

An assortment of chicken tikka, lamb cutlets, palak papdi chat, onion bhaji and tali macchi with your choice of any two curries, naans, rice, raita and pappadams with dessert

# Vegetarian



## **Malai Kofta Kashmiri** \$18.90

Potatoes and cottage cheese dumplings in a cashew nut gravy

## **Palak Paneer** \$18.90

Homemade cottage cheese curry with spinach & spices

## **Mutter Paneer** \$18.90

Cottage Cheese with peas in gravy

## **Shabnam Curry** \$18.90

Mushroom & green peas cooked with cashew nut gravy

## **Bombay Aloo** \$18.90

Homestyle stirfried potato

## **Miloni Tarkaari** \$18.90

A melange of vegetables cooked in onion, tomato and cashew nut gravy, topped with fresh spinach leaves

## **Baingan Masala** \$18.90

Eggplant and potatoes cooked in onion-tomato gravy, flavoured with fresh herbs

## **Dal Masala (Yellow Lentils)** \$18.00

Yellow lentils tempered with cumin and garlic

## **Bagara Baingan** \$19.90

Roasted baby eggplant cooked in a coconut, sesame & peanut sauce

## **Dal Makhni (Black Lentils)** \$18.00

Whole black lentils cooked to perfection with tomatoes, garlic, butter and cream - a Signature Dish!

# RICE

## **Chicken / Goat Biryani** \$19.90 / \$23.90

Chicken / Goat cooked with spices & basmati rice in a low temperature oven

## **Basmati Rice** \$4.00

## **Vegetable Biryani** \$19.90

Mix vegetables cooked with spices & basmati rice in a low temperature oven

# tandoori bread

<b>Naan</b>	<b>\$3.00</b>
<b>Garlic Naan</b>	<b>\$4.00</b>
<b>Kashmiri Naan</b>	<b>\$4.90</b>
Stuffed bread with coconut, raisins and nuts	
<b>Tandoori Roti / Paratha</b>	<b>\$3.90 / \$4.90</b>

<b>Kulcha</b>	<b>\$4.90</b>
Stuffed bread with your choice of filling Onion / Potato / Cheese / Paneer	

<b>Aloo Paratha</b>	<b>\$4.90</b>
Whole meal bread stuffed with spicy potatoes	

<b>Mixed Bread Basket (Mix of Naan, Garlic Naan &amp; Roti)</b>	<b>\$10.00</b>
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# इंदे वींशेइइ

<b>Raita</b>	<b>\$5.00</b>
Seasoned yoghurt with cucumber	
<b>Banana &amp; Coconut</b>	<b>\$5.00</b>
With a dash of lime juice & flakes of almonds	
<b>Kachumber Salad</b>	<b>\$5.00</b>
Tossed salad Indian style	
<b>Condiment Tray</b>	<b>\$6.90</b>
Raita, Kachumber & Mango chutney	

<b>Fresh Garden Salad</b>	<b>\$6.90</b>
<b>Pappadams</b>	<b>\$3.00</b>
<b>Mixed Pickle</b>	<b>\$2.80</b>
<b>Mango Chutney</b>	<b>\$2.80</b>
<b>Tamarind Chutney</b>	<b>\$2.80</b>
<b>Mint Chutney</b>	<b>\$2.80</b>

# वेइइइइइइ

<b>Gulab Jamun</b>	<b>\$7.00</b>
Reduced milk dumplings soaked in cardamom flavoured sugar syrup	
<b>Gulab Jamun with Ice cream</b>	<b>\$9.00</b>

<b>Kulfi - Mango / Kesar Pista (Saffron &amp; Pistachio)</b>	<b>\$7.00</b>
Indian ice cream topped with rose syrup	
<b>Carrot Halwa</b>	<b>\$7.00</b>
Milk & Carrot pudding	



# banquet menu

(MINIMUM 4 GUESTS)

## Banquet 1

**\$42** Per Person

### Entree

Chicken Tikka  
Vegetable Samosa  
Tali Machchi

### Mains

Butter Chicken  
Beef Vindaloo  
Lamb Roganjosh  
Dal Makhni  
Rice  
Naan Breads ( Mix of Plain and Garlic Naan)  
Raita / Mango chutney

## Banquet 2

**\$48** Per Person

### Entree

Chicken Lollypop  
Seekh Kebab  
Lamb Cutlets

### Mains

Butter chicken  
Saag Beef  
Goanese Prawn Curry  
Miloni Tarkari  
Rice / Naan Breads  
( Mix of Plain and Garlic Naan)  
Raita / Mango chutney

With Kulfi and Gulab Jamun



**Indian Food  
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