

## VEGETABLES

<b>Paneer Makhani A</b>	<b>\$10.90</b>
Cubes of cottage cheese and peas cooked in a tomato based gravy finished with cream. A special delicacy.	
<b>Palak Paneer A</b>	<b>\$10.90</b>
Puree of fresh spinach cooked with homemade cottage cheese, fenugreek and milk spices.	
<b>Navrathan Korma A</b>	<b>\$10.90</b>
Fresh seasonal vegetables in a mildly spiced cashew nut sauce.	
<b>Dal Tadka AA</b>	<b>\$10.00</b>
A combination of lentils cooked in delicate spices, tempered with cumin, minced onions and ginger.	
<b>Najuk Kofta A</b>	<b>\$10.90</b>
Soft and creamy home made cottage cheese dumplings filled with dry fruits, finished in a creamy sauce.	
<b>Shabnam Curry AA</b>	<b>\$10.90</b>
Fresh mushrooms, zucchini and peas simmered with delicate herbs & spices in a home-style sauce.	
<b>Patiala Baingan A</b>	<b>\$10.90</b>
Eggplant with onions, cashews and dried fruit.	
<b>Mixed Vegetables A</b>	<b>\$10.90</b>
Medium to hot mixed vegetable curry.	
<b>Aloo Matar A</b>	<b>\$10.90</b>
A rich curry with peas, potatoes and tomatoes.	
<b>Aloo Gobi A</b>	<b>\$10.90</b>
Cooked with cauliflower, potatoes and Indian spices & herbs.	

## BREADS

<b>Butter Naan</b>	<b>\$3.50</b>
Multi layered naan with a light garnish of butter.	
<b>Plain Naan</b>	<b>\$2.75</b>
Bread cooked in the tandoor.	
<b>Garlic Naan</b>	<b>\$3.50</b>
Topped with garlic.	
<b>Cheese Naan</b>	<b>\$4.00</b>
Filled with spices, coriander and tasty cheese.	
<b>Kashmiri Naan</b>	<b>\$4.00</b>
Filled with mixed dried fruit and spices.	
<b>Stuffed Naan (Aloo Kulcha)</b>	<b>\$4.00</b>
Stuffed with a mixture of potatoes, spices and coriander.	
<b>Roti (Wholemeal bread)</b>	<b>\$3.00</b>

All dishes can be made mild, medium or hot to your taste  
B.Y.O. Corkage \$4.00 per 750ml bottle wine only.  
Public Holiday surcharge \$2.00 per person  
Room Service surcharge \$3.00

## RICE

<b>Rice Basmati (per person)</b>	<b>\$2.50</b>
<b>Vegetable Pulao</b>	<b>\$6.50</b>
Basmati rice cooked with seasonal vegetable and Indian herbs.	
<b>Bombay Pulao</b>	<b>\$7.00</b>
Served with nuts and dry fruit.	
<b>Biryani</b>	<b>\$11.90</b>
Original Mughalai dish. Rice cooked with a choice of chicken, lamb or beef garnished with spices and nuts.	

## ACCOMPANIMENTS

<b>Katchumbar</b>	<b>\$2.50</b>
Diced onion, cucumber and coriander salad.	
<b>Raita</b>	<b>\$2.50</b>
A refreshing blend of natural yoghurt, cucumber and spices.	
<b>Mango Chutney</b>	<b>\$2.50</b>
<b>Mixed Pickle</b>	<b>\$2.50</b>
<b>Papadums (4)</b>	<b>\$2.50</b>

## DESSERTS

<b>Gulaab Jamun</b>	<b>\$5.00</b>
Meltingly soft, these cottage cheese dumplings are deep fried and dipped in rose scented syrup. Served warm.	
<b>Pista Badam Kulfi</b>	<b>\$5.00</b>
Home made ice cream – a delicious blend of reduced milk, pistachio cardamom and blanched almonds.	
<b>Mango Kulfi</b>	<b>\$5.00</b>
Home made ice cream bursting with mango.	
<b>Vanilla Ice-cream &amp; Topping</b>	<b>\$5.00</b>
Your choice of Strawberry, Caramel, or Chocolate Topping.	
<b>Hot Cake</b>	<b>\$5.00</b>
Vanilla ice-cream with sweet dumplings.	
<b>Sticky Date Pudding</b>	<b>\$9.00</b>

## BEVERAGES

<b>Sweet Lassi (Yoghurt drink)</b>	<b>\$3.00</b>
<b>Mango Lassi</b>	<b>\$3.50</b>
Yoghurt drink with mango	
<b>Soft Drinks / Juices</b>	<b>\$3.00</b>
<b>Coffee / Tea</b>	<b>\$3.00</b>
<b>Masala Tea</b>	<b>\$3.50</b>

## KIDS MEALS

<b>Fish &amp; Chips</b>	<b>\$10.00</b>
<b>Chicken Nuggets &amp; Chips</b>	<b>\$10.00</b>

# Deepa's

INDIAN RESTAURANT & STEAK HOUSE

TAKEAWAY AVAILABLE

FULLY LICENSED  
OPEN 7 NIGHTS

Phone:  
**02 9487 6122**  
**02 9487 3355**

**18 Ingram Road, Wahroonga**  
**Located at Ascot Motor Inn**

**Open 7 days from 5-10pm**  
**Lunch available**  
minimum 15 persons (by booking)

**FOXTEL** entertainment **bollywood** entertainment

**Fully catered**  
**function room**  
**facilities available**

enquire about  
our outdoor  
catering services

## ENTREES

- Vegetable Samosa** \$4.90  
Crispy deep fried pastry filled with spicy potatoes and peas.
- Aloo Papri Chaat** \$6.90  
A combination of crisp home made wafers, chickpeas, potatoes and spices tossed with yoghurt and tamarind chutney.
- Chicken Tikka** \$12.50  
Mildly spiced chicken fillet marinated with yoghurt, and spices, cooked in the tandoor.
- Tandoori Chicken** Half \$9.90 Full \$18.00  
Classic tandoori chicken of northern India, marinated in yoghurt and fragrant spices, smoke roasted in the tandoor.
- Lamb Chops** \$12.90  
Lamb cutlets marinated in yoghurt, fresh ginger, garam masala, cooked in the tandoor.
- Seekh Kebab** \$9.90  
Lamb mince with onions and green spices pressed on a skewer and cooked over charcoal.
- Tandoori Fish** \$11.90  
Fish fillets, marinated and seasoned in yoghurt, ginger, garlic. Cooked in the tandoor
- Chilli Fish** \$11.90  
Fish marinated in Indian spices and cooked on slow fire.
- Tandoori Prawn** \$13.90  
King prawns marinated in special tandoori spices and cooked on skewers in the tandoor.
- Chilli Prawn** \$12.90  
Prawn cooked with sauce, marinated in Indian spices and cooked on slow fire.
- Mixed Entrée** \$12.90  
Combination of Samosa, Chicken Tikka, Seekh Kebab & Lamb Chop.
- Deepa's Sizzling Platter for two** \$19.90  
Chicken tikka (2), Adrak ki lamb kebab (2), Vegetable samosa (2), served on a sizzling platter. Filled with mixed dried fruit and spices.

## MAIN - BEEF

- Beef Vindaloo AAA** \$14.90  
A Goan special, vinegar marinated beef cubes in hot spicy gravy .
- Chilli Beef AAA** \$14.90  
Beef pieces cooked with capsicum and green chilli.
- Beef Madras AA** \$14.90  
Tender boneless pieces of beef cooked with a spicy combination of mustard seeds, curry leaves and coconut milk.
- Coconut Beef A** \$14.90  
A mild beef curry in coconut milk.
- Beef Masala AA** \$14.90  
A medium beef curry with spiced vegetables and fresh tomatoes.

- Beef Rangdang AA** \$14.90  
A traditional beef curry cooked with roasted coconut and fresh coriander with lemon grass.

## MAIN - LAMB

- Lamb Roganjosh AA** \$15.90  
Traditional Kashmir style lamb slow cooked with spices, garnished with coriander.
- Kadai Lamb AA** \$15.90  
Boneless pieces of lamb cooked with capsicum, tomato and onions in a traditional Peshawari style.
- Lamb Korma A** \$15.90  
Boneless lamb pieces cooked in a mildly spiced cashew nut and yoghurt sauce.
- Lamb Spinach AA** \$15.90  
Tender boneless pieces of lamb cooked in pureed fresh garden spinach flavoured with fragrant methi (fenugreek) leaves.
- Lamb Madras AA** \$15.90  
Tender boneless pieces of lamb cooked with a spicy combination of mustard seeds, curry leaves and coconut milk.
- Lamb Do Piazza AA** \$15.90  
Succulent chunks of lamb with onions and a touch of vinegar to produce a medium curry.
- Lamb Vindaloo AAA** \$15.90  
A traditional very hot Goan curry with tamarind and spice.
- Pepper Lamb AAA** \$15.90  
Cooked with tender lamb added with pepper, mushroom, sliced onion in a thick gravy.
- Goat Curry AA** \$15.90  
Traditional Indian goat curry slow cooked with spices, garnished with coriander.

## MAIN - CHICKEN

- Mango Chicken A** \$14.90  
Boneless chicken fillets cooked in mango sauce, with chopped onions and mustard seeds.
- Chicken Tikka Spinach AA** \$14.90  
Boneless chicken marinated and cooked in the tandoor. chopped onion, spinach, tomato sauce and Indian Herbs.
- Chicken Madras AAA** \$14.90  
A rich hot spicy chicken cooked with capsicum and coconut milk.

### DINE IN ONLY BANQUET MEALS (min. 2 people)

<b>Bombay Banquet</b> Includes mixed entrée, 2 meat curries, 1 vegetable, daal, rice, side dish, bread & dessert \$35.00 per person	<b>Deepa's Banquet</b> Includes mixed entrée, 2 meat curries, 1 seafood, 1 vegetable, daal, side dish, rice, bread and dessert. \$39.00 per person
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A=MILD AA=MED AAA=HOT \*All items subject to availability

## CHICKEN (Contd.)

- Chicken Masala AA** \$14.90  
Tender chicken fillets, cooked in a semi dry sauce with tomatoes, onions and green peas.
- Chicken Vindaloo AAA** \$14.90  
A traditional very hot Goan curry with tamarind.
- Chicken Shahi Korma A** \$14.90  
Boneless chicken pieces cooked in a mildly spiced cashew nut & yoghurt sauce.
- Butter Chicken A** \$14.90  
Tender, boneless pieces of smoke roasted chicken cooked in creamy tomato based gravy.
- Chicken Tikka Masala AA** \$14.90  
Boneless chicken pieces cooked in the tandoor, with onions, tomato, capsicum & spices.
- Chicken Chettinad A** \$14.90  
Deliciously spicy chicken pieces tempered with mustard seeds and curry leaves in a crushed pepper and coconut sauce. South Indian style.
- Chicken Jalfrezi AA** \$14.90  
A delicious combination of chicken cubes, onion capsicum garnished with fresh coriander.

## SEAFOOD

- Prawns Malabari AA** \$17.90  
King prawns cooked in rich coconut gravy flavoured with a special blend of spices.
- Prawn Masala AA** \$17.90  
King prawns cooked in a rich and spicy sauce, finished with a flavouring of ginger, garlic and herbs.
- Prawns Vindaloo AAA** \$17.90  
A Goan special, vinegar marinated king prawns in hot spicy gravy, with coconut milk.
- Prawn Molly AA** \$17.90  
Cooked with coconut cream, black pepper and curry leaves in Kerala style with green chilli. Speciality of Kerala.
- Goan Fish Curry AA** \$16.90  
Traditional Goan style fish curry, an all time favourite.
- Fish Sambal AA** \$16.90  
Cooked with capsicum, onion and tomato in sweet chilli sauce. East Indian style.
- Fish Jal Frazie A** \$16.90  
Fish fillet cooked with Indian spices, onion, capsicum, tomatoes & cabbage with dry gravy
- Fish Molly AA** \$16.90  
Cooked with coconut cream, black pepper and curry leaves in Kerala style with green chilli. Speciality of Kerala.