

THE STANDPIPE

EST. 1883

3-5 Daw Street (Cnr Hwy 1 & 87), Port Augusta West SA 5700

To order, phone: (08) 8642 4033 • www.standpipe.com.au

Indian take-away menu available from 5.30pm daily*

Please ask about our modern Australian menu

ENTRÉE

Samosa - DF Beef and Vegetable Samosa with mint chutney	10.00
Punjabi Prawns - DF Marinated prawns coated with spiced crumbs, lightly fried with mint chutney	18.50
Vegetable Pakoras - VG DF Vegetable fritters in mildly spiced chickpea batter served with mint chutney	9.00
Onion Bhaji - GF DF Onion fritters in mildly spiced chickpea batter served with mint chutney	9.00

ENTRÉES FROM THE TANDOOR

Meats skewered, baked over charcoal in our clay oven (tandoor) served with mint chutney

Tandoori Chicken - GF Chicken on the bone marinated in yoghurt and tandoori spices	E. 17.50	M. 23.00
Chicken Tikka - GF Boneless chicken pieces marinated in yoghurt, ginger and garlic	E. 16.50	M. 23.00

CURRIES

Butter Chicken (Chicken Makhani) - GF Boneless tandoori chicken cooked the authentic way with a rich sauce of cream, butter and ground almonds	19.50
Chicken Vindaloo - GF DF The traditional hot and spicy Goan curry with tender thigh fillets	18.50
Murgh Masala - GF DF Boneless chicken cooked in a traditional home-style thick gravy of tomatoes and a blend of spices	18.50
Chicken Tikka Masala - GF Marinated chicken tikka cooked in a rich sauce of ginger, tomato, onions, capsicum and coriander	18.50
Beef Korma - GF DF Tender beef pieces delicately spiced with cardamom, yoghurt, ground almonds and cream	18.50
Beef Vindaloo - GF Traditional spicy Goan curry with tender cubes of beef	18.50
Beef Madras - GF DF Tender beef cubes cooked with traditional Southern Indian spices, mustard seed and coconut	18.50
Saltbush Bhuna Gosht - GF DF Premium Spear Creek saltbush dorper lamb slow cooked with spices, ginger and garlic	22.50
Rogan Josh - GF DF Traditional North Indian style lamb curry infused with whole spices over a slow flame	18.50
Palak Gosht - (GF DF on request) Marinated lamb pieces cooked with pureed English spinach and spices	21.00
Goan Fish Curry - GF DF Local fresh fillets cooked with traditional Goan spices, red chilli and curry leaves	24.00
Standpipe Bakra Curry - GF DF Traditional North Indian goat curry with onions, coriander and blended spices	21.50
Prawn Mallabar - GF DF Pan-fried tiger prawns in spicy curry of sliced onions, capsicum, chilli and tomato	24.50
Malai Prawn Curry - GF Creamy style curry with tiger prawns, brown cardamom, fresh coriander, delicate spices and cream and ground onions	24.00



Treat yourself to the Standpipe Experience...



VEGETABLES

Saag Aloo - GF DF Lightly spiced spinach puree with potato, garlic and tomato	12.50
Malai Kofta Mixed vegetable dumplings with cashews, pan-fried in a rich almond and creamy sauce	12.50
Dal Makhani - GF Traditional North Indian lentil dish slow cooked with ginger, onions and spices	10.50
Sabji - GF DF In-season vegetables cooked in a delicate blend of spices	12.50
Channa Masala - GF VG Chickpeas slow cooked with tomato, fresh coriander and spices	11.50
Palak Paneer - GF Cottage cheese cooked in a mildly spiced puree of English spinach	13.50
Kadai Paneer Cottage cheese cooked in tomato and onion gravy with capsicum, cream and spices	12.50

ACCOMPANIMENTS

Naan - Traditional flat bread baked in a clay oven called a Tandoor	
- Plain, butter or garlic	4.00
- Potato, cheese	5.50
- Kashmiri naan - (cooked with dried fruits, sultanas and nuts)	6.50
- Chilli naan	5.00
- Cheese and garlic	6.00
Roti - (DF on request) Stone ground wholemeal bread, baked in the Tandoor	4.00
Steamed Jasmine rice	4.00
Steamed Basmati rice	5.00
Pappadams (three per serve)	2.00
Jeera Raita - GF Yoghurt, roasted cumin and diced cucumber	4.00
Kachumber Salad - GF DF Diced cucumber, onion, red capsicum, tomato and spices	4.50
Achar (pickles) - GF DF Mango, stuffed chilli, lime, or "tongue burner chillies"	3.50
Chutney Pudina (mint), sweet mango (DF), or imbli (tamarind) (DF)	3.50
Piaz Salad - GF DF Sliced Spanish onions lightly seasoned with spices and lemon	5.00

DESSERTS

Selection of home-made desserts and coffees available

**Subject to change*