

THE STANDPIPE

Northern Indian Menu

To Start

Samosa (DF*)	10.00
Beef and vegetable samosa served with mint chutney	
Punjabi Prawns (DF*)	18.50
Marinated prawns coated with spiced crumbs, lightly fried, served with mint chutney	
Warm Chicken Tikka Salad (GF)	19.50
Tandoori marinated boneless chicken pieces with a salad of tossed lettuce, fresh coriander, onion and tomato	
Onion Bhaji (GF, DF*)	9.00
Onion fritters in mildly spiced chickpea batter served with mint chutney	
Vegetable Pakoras (VG, DF*)	9.00
Vegetable fritters in mildly spiced chickpea batter served with mint chutney	

From the Tandoor

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

	Entrée	Main
Beef Sheekh Kebab (GF, DF*)	16.50	23.00
Premium beef mince on skewers marinated in ginger, garlic, coriander and spices		
Tandoori Chicken (GF)	17.50	24.00
Chicken on the bone, marinated in yoghurt and tandoori spices		
Chicken Tikka (GF)	16.50	23.00
Boneless chicken pieces marinated in yoghurt, ginger and garlic		

Thali (For One)

Small bowls giving an opportunity to sample a variety of dishes

Standpipe Thali	39.50
Butter chicken, rogan josh, channa masala, steamed jasmine rice, raita, butter naan and pappadam	
Vegetarian Thali (VG)	35.00
Sabji, dal makhani, channa masala, palak paneer, steamed jasmine rice, butter naan and pappadam	

V: Vegan, VG: Vegetarian, GF: Gluten-Free, DF; Dairy-Free, *upon request

Banquet per person 45.00

Minimum 4 people (all you can eat - no take home)

For additional dishes, please refer to the main menu for prices

Curries

Butter Chicken, Rogan Josh, Beef Vindaloo, Dal Makhani (VG), and Sabji (VG)

Served With

Kachumber, Jeera Raita, Steamed Jasmine Rice, Butter Naan, Garlic Naan, and Pappadam

Curries

Chicken Makhani (Butter Chicken) (GF) 19.50

Boneless tandoori chicken cooked the authentic way in a rich sauce of cream, butter and ground almonds

Murgh Masala (GF, DF) 18.50

Boneless chicken cooked in a traditional homestyle thick gravy of tomatoes and a blend of spices

Chicken Vindaloo (GF, DF) 18.50

Traditional spicy Goan curry with tender thigh fillets

Chicken Tikka Masala (GF) 19.50

Marinated chicken tikka cooked in a rich sauce of ginger, tomato, onions, capsicum and coriander

Beef Madras (GF, DF) 18.50

Tender beef cubes cooked with traditional southern Indian spices, mustard seed and coconut

Beef Korma (GF) 18.50

Tender beef pieces, spiced with cardamom, yoghurt, ground almonds and cream

Beef Vindaloo (GF, DF) 18.50

Traditional spicy Goan curry with tender cubes of beef

Saltbush Bhuna Gosht (GF, DF) 22.50

Premium Spear Creek saltbush Dorper Lamb slow cooked with spices, ginger and garlic

Rogan Josh (GF, DF) 19.50

Traditional North Indian style lamb curry infused with whole spices over a slow flame

Palak Gosht (GF, DF upon request) 21.00

Marinated lamb pieces cooked with pureed english spinach and spices

Standpipe Bakra Curry (GF, DF) 22.50

Traditional North Indian goat curry with onions, coriander and blended spices

V: Vegan, VG: Vegetarian, GF: Gluten-Free, DF; Dairy-Free

Curries

Goan Fish Curry (GF, DF) 24.00
Local fresh fillets cooked with traditional Goan spices, red chilli and curry leaves

Prawn Mallabar (GF, DF) 24.50
Pan fried tiger prawns in a spicy curry of sliced onions, capsicum, chilli and tomato

Malai Prawn Curry (GF) 24.00
Creamy style curry with tiger prawns, brown cardamom, fresh coriander, delicate spices, cream and ground onions

Vegetables

Palak Paneer (GF) 13.50
Homemade cottage cheese cooked in a mildly spiced purée of english spinach

Saag Aloo (GF, DF) 12.50
Lightly spiced spinach purée with potatoes, garlic and tomato

Malai Kofta 12.50
Mixed vegetable dumplings with cashews, pan-fried in a rich almond and cream sauce

Dal Makhani (GF) 10.50
Traditional North Indian lentil dish, slow cooked with ginger, onion and spices

Sabji (GF, DF) 12.50
In season vegetables cooked in a delicate blend of spices

Channa Masala (GF, VG) 11.50
Chickpeas slow cooked with tomato, fresh coriander and spices

Navratan Korma 12.50
Medley of seasonal vegetables cooked in a rich almond and cream sauce

Kadai Paneer 12.50
Homemade cottage cheese cooked in tomato and onion gravy with capsicum, cream and spices

Accompaniments

Naan (Cooked in the Tandoor)
Plain, butter, garlic 4.00

Chilli 5.00

Potato, cheese or Rajasthani (with nigella seeds) 5.50

Cheese and garlic 6.00

V: Vegan, VG: Vegetarian, GF: Gluten-Free, DF; Dairy-Free

Accompaniments

Naan (Cooked in the Tandoor)

Herb and garlic **6.50**
Kashmiri (cooked with dried fruits, sultanas and nuts) **6.50**

Roti (DF upon request)

Stone ground wholemeal bread, baked in the tandoor **4.00**

Tandoori Lachha Paratha (DF)

A flaky layered bread made from wholemeal flour, baked in the tandoor **5.00**

Aloo Paratha (DF)

Paratha filled with spiced potato **6.50**

Rice

Steamed jasmine rice (GF, DF) **4.00**
Steamed basmati rice (GF, DF) **5.00**

Pappadam (3 per serve) (GF, DF)

2.00

Jeera Raita (GF)

Yoghurt with roasted cumin and diced cucumber **4.00**

Kachumber Salad (GF, DF)

Diced cucumber, onion, red capsicum, tomato and spices **4.50**

Piaz Salad (GF, DF)

Sliced spanish onions lightly seasoned with spices and lemon **5.00**

Achars (pickles) (GF, DF)

Mango, stuffed chilli, lime, or "tongue burner chillies" **3.50**

Chutney

Pudina (mint) **3.50**
Sweet mango (DF)
Imbli (tamarind) (DF)

Drinks

Lassi (GF)

Traditional refreshing yoghurt drink (sweet or salted) **6.50**

Mango Lassi (GF)

Traditional refreshing sweet yoghurt drink with mango purée **9.00**