



Randhawa's

INDIAN CUISINE

MENU

**Welcome to Randhawa's Indian Cuisine
where Quality Matters**

You will be amazed to know that our kitchens are run by a team of qualified chefs with 35 years of experience led by Executive Chef, owner himself, Harry Randhawa. Harry and Nina Randhawa first opened their First Fine Dining Indian Cuisine Restaurant in Australia, Hope Island in 2007.

Followed by the second restaurant in Emerald Lakes, Carrara in 2009 which has been a hit with the locals, with its one of a kind million dollar decadent surroundings. The upstairs dining has an exquisite ambiance and a magnificent view of Surfers Paradise. This particular venue is synonymous for weddings, corporate functions and birthday parties. Due to popular demand, Randhawa's Indian Cuisine's third branch opened in Waterford, Logan in October 2012 for everyone to enjoy our tantalizing popular dishes which is very well known amongst the local community.

Our guarantee to you... every single dish that is plated up to serve you is cooked right from scratch. This is how we can offer you our curries from mild, medium, hot and extra hot, cooked to your preference. We use only the freshest ingredients replicating Royal dishes once enjoyed by Moghul Kings in India. You will find that many restaurants DO NOT offer this option as their meals are pre-made to suit their menu, not the customers.

So sit back, relax and enjoy our mouth watering dishes as today you will enjoy something different from the rest. Randhawas give their personal guarantee that all our guests will go home satisfied and get the best value for their money.

Your satisfaction is our Motivation.

10% Surcharge on Public Holidays
Fully Licensed - GST inclusive

www.indiancuisine.net.au

Please note that with all FOOD ALLERGIES, all care is taken when catering for special requirements. It must be also noted that within premises we handle nuts, seafood, shellfish, seeds, wheat, flour eggs and dairy products. Customer's requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner



...
Vegetarian Entree
...

Vegetarian Samosa

Triangular pastry filled with seasoned potatoes and peas and deep fried till golden brown. Local favourite!

2 pieces **VIP \$8.80** | **NON VIP \$9.80**
4 pieces **VIP \$16.75** | **NON VIP \$18.60**

Onion Bhaji 4 pcs

Tasty little onion balls bound together with lightly spiced and fragrant chickpea flour batter. Served with mint and tamarind sauce.

VIP \$8.95 | **NON VIP \$9.95**

Vegetarian Pizza Naan 4 slices

Indian Style Garlic bread with stuffing of capsicum, cheese, onion and coriander. Served with raita cucumber.

VIP \$7.65 | **NON VIP \$8.50**

Vegetarian Spring Rolls 4 pcs

Homemade crispy Vegetarian Spring Rolls served with sweet chilli sauce.

VIP \$10.75 | **NON VIP \$11.95**

Aloo Tikki 2pcs

Crispy bronzed potato patties, topped with spiced yogurt and special chutney

VIP \$8.80 | **NON VIP \$9.80**

Poppodums

Spicy thin wafers, made of lentil, chickpea or rice flour, deep fried until crunchy. Light and crispy, served with our homemade mint sauce.

VIP \$4.05 | **NON VIP \$4.50**

Please note all our Curries contain nuts and cream. Curries that are available Dairy Free are specified. Please let your friendly wait person know when ordering your meal.

Vegetarian Entree

Mixed Vege Pakora 4 pcs

Cauliflower, potato, onion, eggplant and spinach deep fried in flavoured chickpea batter. Served with mint and tamarind sauce.

VIP \$8.95 | NON VIP \$9.95

Paneer Tikka G/F

Cottage cheese (4) marinated in spiced yogurt with capsicums, onions and tomatoes and roasted in tandoor for a tasty smoky flavour.

VIP \$14.75 | NON VIP \$16.40

Paneer Malai Tikka 4 pcs

Cottage cheese marinated overnight in our spiced yogurt and cooked in a creamy cheese and sautéed onions base for mouth-watering flavours!

VIP \$14.75 | NON VIP \$16.40

Cheese Chilli

Cottage cheese cubes seasoned & pan-fried with onions, capsicum and hot chilli sauce. A vegetarian delight!

VIP \$17.75 | NON VIP \$19.70

Mixed Vegetarian Platter

Vege Samosa, Onion Bhaji, Aloo Tikki and Mixed Vegetable Pakora

4 pcs VIP \$15.25 | NON VIP \$16.95

8 pcs VIP \$26.95 | NON VIP \$29.95



VEGETARIAN ENTREE

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Non-Vegetarian Entree



Tandoori Chicken G/F

Yogurt and spice marinated Chicken on the bone cooked in our Tandoor clay oven to perfection. Served with our homemade mint sauce.

Half **VIP \$14.85** | **NON VIP \$16.50**
Full **VIP \$26.90** | **NON VIP \$29.90**

Chicken Tikka G/F 4 pcs

A popular national dish of India... Chunks of boneless chicken marinated in yogurt and spices and baked in our clay tandoor oven. Served with our homemade mint sauce.

VIP \$14.85 | **NON VIP \$16.50**

Chicken 65 8 pcs

A very popular street snack across India. Boneless chicken pieces marinated with yogurt, curry leaves, mustard seeds, fresh green chillies, garlic and chefs spices then deep fried to perfection.

VIP \$18.50 | **NON VIP \$20.55**

Garlic Chicken Tikka G/F 4 pcs

Chicken chunks (boneless) marinated in Chefs selected spices and garlic. And baked in our tandoor oven to perfection. Served with our homemade tamarind and mint sauce.

VIP \$14.85 | **NON VIP \$16.50**

Chilli Chicken

Lightly battered bite size chicken, deep fried and then sautéed with onions, capsicum and chilli sauce.

VIP \$18.50 | **NON VIP \$20.55**

Chicken Malai Tikka G/F 4 pcs

Pieces of chicken cooked in a creamy marinade of yogurt, ginger and garlic. A balance of flavours that burst in your palates.

VIP \$15.75 | **NON VIP \$17.50**

Non Veg Pizza Naan 4 slices

Stuffed with chicken, capsicum, onions, coriander and mild spices. Served with our fresh homemade mint sauce.

VIP \$8.05 | **NON VIP \$8.95**

Tandoori Platter

Chicken Tikka , Lamb Cutlets , Tandoori Prawns, Lamb Seekh Kebab, served with our homemade sauces.

4 pcs **VIP \$ 15.70** | **NON VIP \$17.45**
8pcs **VIP \$29.25** | **NON VIP \$32.50**

NON-VEGETARIAN ENTREE

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**Randhawa's**
INDIAN CUISINE

Non-Vegetarian Entree

Lamb Seekh Kebab G/F 4 pcs

Mince lamb mildly spiced and cooked on skewers in our tandoor oven to perfection. Served with our homemade mint sauce.

VIP \$15.20 | NON VIP \$16.90

Lamb Cutlets 4 pcs G/F

Lamb Cutlets lightly marinated with our selected spices and cooked to perfection in our Tandoor clay oven.

Served with our homemade mint sauce.

VIP \$20.25 | NON VIP \$22.50

Lamb Samosas

Triangular pastry filled with spiced lamb mince, deep-fried to a golden crunchy perfection and best served with our homemade mint and tamarind sauces.

2 pieces VIP \$10.60 | NON VIP \$11.80

4 pieces VIP \$19.80 | NON VIP \$22.00

Tandoori Prawns 6 pcs G/F

Tandoor baked marinated Prawns served with side salad and mint sauce. Best Seller!

VIP \$16.15 | NON VIP \$17.95

Coconut Prawn Pakora 4 pcs

Prawns marinated in our homemade mix of spices, dipped in batter of coconut and chickpea and fried golden brown.

Served with sweet chili sauce.

VIP \$14.85 | NON VIP \$16.50

Calamari Rings 6 pcs

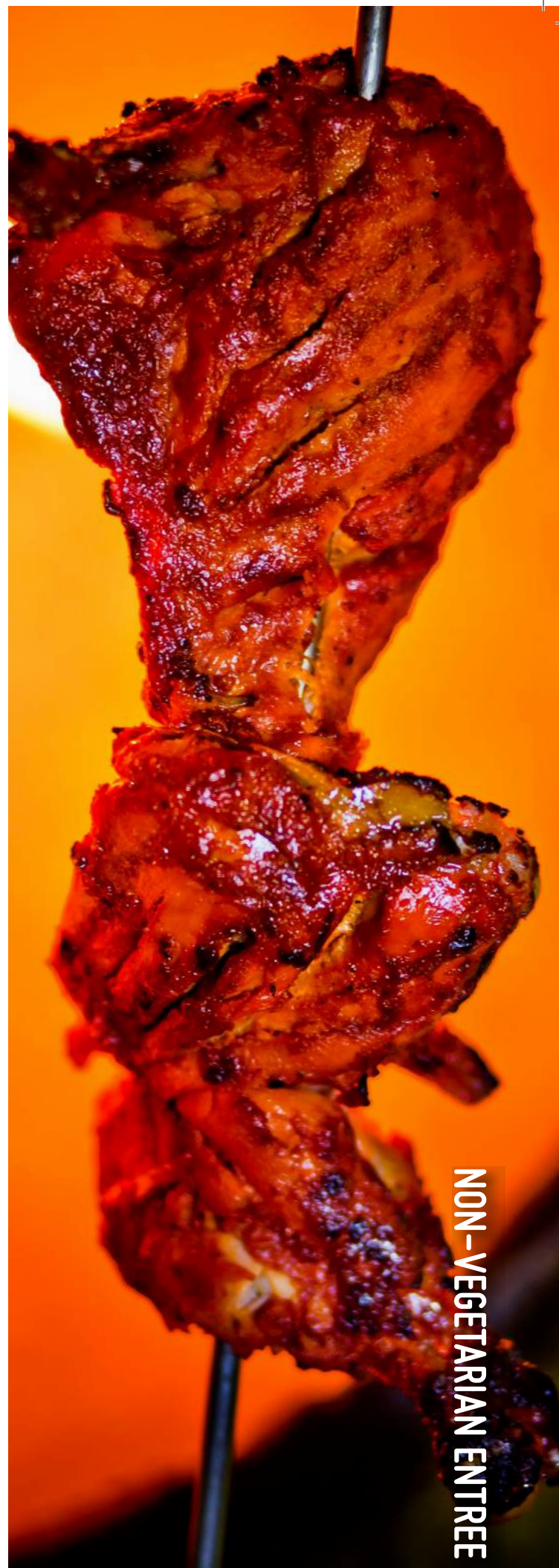
Lightly crumbed calamari with a hint of Indian spice, deep fried and served with sweet chilli sauce.

VIP \$13.40 | NON VIP \$14.90

Amritsari Fish

Mouth-watering golden fried barramundi, prepared with homemade spices. Served with mint and tamarind sauce.

VIP \$14.75 | NON VIP \$16.40



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Randhawa's
INDIAN CUISINE

Vegetarian Mains

Mushroom Matar Masala G/F

The combination of mushrooms and peas with the treasure cove of our exotic spices with a hint of cream. ... Simply delicious ...

VIP \$17.00 | NON VIP \$18.90

Aloo Matar G/F Available D/F

A Punjabi dish from the Indian subcontinent which is made from potatoes and peas. A very popular and delightful Vegetarian dish.

VIP \$17.00 | NON VIP \$18.90

Aloo Gobi G/F Available D/F

Cauliflower, potatoes and fresh tomatoes tossed with our selected spices ..cumin, coriander and turmeric.

VIP \$17.00 | NON VIP \$18.90

Palak Paneer G/F

Cottage cheese cubes cooked in our fresh spinach gravy, lightly spiced and finished with cream.

VIP \$17.55 | NON VIP \$19.50

Dal Makhani G/F

Simmered lentils in a creamy tomato base sauce. Its thick, warm and creamy texture is everything you will crave for anytime of the year.

VIP \$17.00 | NON VIP \$18.90

Methi Paneer G/F

One of the best recipes with fenugreek leaves. Nice and tasty gravy of nuts, garlic and onion combined with cottage cheese.

VIP \$17.75 | NON VIP \$19.70

Yellow Dal Tadka G/F Available D/F

Yellow lentils tempered with ghee, fried spices, garlic and herbs.

VIP \$17.00 | NON VIP \$18.90

Handi Paneer G/F

A mouth watering Vegetarian Dish. Cottage cheese, onions and capsicums seasoned with spices and cooked in our special onion gravy.

VIP \$17.55 | NON VIP \$19.50

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Vegetarian Mains

Vegetable Masala G/F

Fresh seasonal vegetables simmered in our traditional cashew and tomato gravy with freshly grinded masala spices. A delicious curry best served with basmati rice or tandoor roti.

VIP \$17.00 | NON VIP \$18.90

Aloo Baingan G/F Available D/F

Fresh Eggplant, potatoes and tomatoes tossed with our Chefs selected spices. Very flavourful & hearty.

VIP \$17.00 | NON VIP \$18.90

Malai Kofta

Dumplings of cottage cheese, potatoes & light spices (4) simmered in our onion & cashew nut gravy.

VIP \$17.95 | NON VIP \$19.95

Saag Kofta

Cottage Cheese and spiced potato dumplings (4). Cooked in our fresh spinach gravy.

VIP \$17.95 | NON VIP \$19.95

Bombay Potatoes G/F Available D/F

Sauteed potatoes delicately cooked with cumin seeds and fresh spices.

VIP \$17.00 | NON VIP \$18.90

Vegetable Korma G/F

Fresh seasonal vegetables cooked in our home made cashew gravy and lightly spiced and fragranced with rose water.

VIP \$17.95 | NON VIP \$19.95

Aloo Palak G/F Available D/F

A very delicious garlic tempered curry made with spinach gravy and potatoes with a very few spices.

VIP \$17.00 | NON VIP \$18.90

Paneer Butter Masala G/F

Cottage cheese chunks cooked in rich and creamy masala base with capsicums, onions and fresh herbs. Finished with cream.

VIP \$17.95 | NON VIP \$19.95



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INDIAN CUISINE



Vegetarian Mains

Kadai Paneer G/F

A great dish for any occasion. Cottage Cheese with capsicum and onions sautéed in spicy tomato gravy with a hint of yogurt.

VIP \$17.55 | NON VIP \$19.50

Seasonal Vegetables G/F Available D/F

Vegetarian Indian dry curry that is flavourful and healthy using seasonal vegetables and great spices to make up this wonderful dish.

VIP \$17.00 | NON VIP \$18.90

Butter Paneer G/F

Chunks of fresh pieces of cottage cheese, cooked in our rich creamy cashew and tomato gravy.

VIP \$17.55 | NON VIP \$19.50

Vegetable Saagwala G/F Available D/F

Fresh assorted vegetables cooked with light spices in our spinach gravy. A light curry dish common in northern India and eastern Pakistan.

VIP \$17.00 | NON VIP \$18.90

Subj Dhal G/F Available D/F

A healthy and nutritious thick yellow lentil soup with a variety of seasonal vegetables. Lightly spiced and cooked to perfection.

A vegetarian delight!

VIP \$17.00 | NON VIP \$18.90

Chickpea and Potato Curry G/F Available D/F

A heart warming dish cooked in our blend of fragrant spices.

VIP \$17.00 | NON VIP \$18.90

Coriander Paneer G/F

Cottage Cheese, onions and mild spices lightly simmered with our homemade coriander gravy.

VIP \$17.55 | NON VIP \$19.50

Vegetable Jalfrezi G/F

A north Indian Curry and one of the most popular Indian dishes in Britain. Seasonal Vegetables cooked with our Chefs selected spices in a rich cashew and onion gravy.

VIP \$17.55 | NON VIP \$19.50

VEGETARIAN MAINS

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**Randhawa's**
INDIAN CUISINE

Randhawa's Specialities

Desi Bakra G/F Available D/F

Punjaby homestyle curry with goat meat on the bone cooked with our Executive Chef's selected spices.

A curry bursting with flavours. A must try!

VIP \$22.95 | NON VIP \$25.50

Kadai Chicken G/F

A true dhaba style dish. Tender pieces of chicken with capsicum and onions drenched in a spicy tomato gravy with exotic spices and a hint of yogurt.

VIP \$20.25 | NON VIP \$22.50

Butter Chicken G/F

Our award winning dish made with fresh tomato & cashew gravy with mild spices. A mild curry that has won the hearts of many.

VIP \$20.25 | NON VIP \$22.50

Rara Chicken G/F

A famous Punjabi dish cooked with boneless chicken cubes and chicken mince in our homemade spiced onion gravy.

VIP \$20.25 | NON VIP \$22.50



RANDHAWA'S SPECIALITIES

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Randhawa's
INDIAN CUISINE



Randhawa's Specialities



Randhawa's Prawn and Pepper Curry G/F

Prawns sautéed with capsicums and onions in our Executive Head Chefs special sauce.

This dish will wow you!!

VIP \$23.85 | NON VIP \$26.50

Goan Fish Curry

Barramundi fish fillet cooked with fresh selected herbs, spices, onions and lightly tossed with coconut cream!

Best seller 2017.

VIP \$23.85 | NON VIP \$26.50

Mango Chicken G/F

Boneless pieces of chicken cooked with mild spices in our special mango gravy.

A local favourite!

VIP \$20.25 | NON VIP \$22.50

Randhawa's Seafood Curry

A South Indian flavoured Curry with prawn, calamari, fish & mussel tossed with fresh herbs & spices for bursting flavours.

VIP \$24.75 | NON VIP \$27.50



RANDHAWAS SPECIALITIES

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**Randhawa's**
INDIAN CUISINE

Randhawa's Favourites

CHOOSE YOUR MEAT

CHICKEN	VIP \$20.25	NON VIP \$22.55
BEEF	VIP \$21.15	NON VIP \$23.50
LAMB	VIP \$22.40	NON VIP \$24.90
GOAT	VIP \$22.95	NON VIP \$25.50
DUCK	VIP \$28.35	NON VIP \$31.30
SEAFOOD	VIP \$24.75	NON VIP \$27.50
PRAWNS	VIP \$23.85	NON VIP \$26.50
FISH	VIP \$23.85	NON VIP \$26.50

Randhawa's Curry Available D/F G/F except fish and seafood

Authentic Punjabi Curry made with selected home roasted spices, garlic, ginger and onions.

Masala G/F except fish and seafood

Rich creamy tomato and cashew gravy with freshly ground masala spices and sauteed capsicums and onions.

Korma G/F except fish and seafood

A best seller for those who fancy curry but in mild doses. A creamy cashew nut gravy in mild spices and a hint of rosewater. A local favourite.

Bombay G/F except fish and seafood

Your choice of meat or seafood stewed with potatoes, hand picked spices and coriander. A must try!

Dhansak G/F except fish and seafood

One of the most popular dishes of the ancient Persians of India. A flavourful spiced lentil dish, cooked with your choice of meat.

Vindaloo Available D/F G/F except fish and seafood

A tangy, spicy blend of Indian spices and chilli. A classic Goan Curry.

Coriander G/F except fish and seafood

Your choice of meat or veg sauteed with onions, mild spices and lightly simmered with our homemade coriander sauce.

Methi G/F except fish and seafood

A hearty curry made with a nice flavour of fresh fenugreek leaves coming through in every bite. Simply divine!



RANDHAWA'S FAVOURITES

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INDIAN CUISINE



RANDHAWA'S FAVOURITES

Randhawa's Favourites

CHOOSE YOUR MEAT

CHICKEN	VIP \$20.25	NON VIP \$22.55
BEEF	VIP \$21.15	NON VIP \$23.50
LAMB	VIP \$22.40	NON VIP \$24.90
GOAT	VIP \$22.95	NON VIP \$25.50
DUCK	VIP \$28.35	NON VIP \$31.30
SEAFOOD	VIP \$24.75	NON VIP \$27.50
PRAWNS	VIP \$23.85	NON VIP \$26.50
FISH	VIP \$23.85	NON VIP \$26.50

Butter G/F except fish and seafood

Your choice of meat or seafood cooked in our famous tasty fresh tomatoes and cashew gravy. A dish for those who love curry in mild doses. A must to try!

Do Pyaza G/F except fish and seafood

A creamy tomato based curry with subtle spices and diced onion.

Saagwala G/F except fish and seafood Available D/F

A delicious mildly spiced spinach curry dish with a hint of cream. Your choice of meat or veges simmered in fresh spinach gravy.

Jalfrezi G/F except fish and seafood

A North Indian Curry and one of the most popular Indian dishes in Britain. Your choice of meat in a rich cashew and onion gravy with Chef's selected spices

Handi G/F except fish and seafood Available D/F

A famous and delicious street food of India! Selected spices cooked with your choice of meat and tossed with capsicum and onion.

Roganjosh G/F except fish and seafood Available D/F

Roganjosh... One of the better known Indian classics, reigns from the Kashmir region of India and now popular all over the world. A perfect blend of spiced curry, best suited with lamb!

Madras G/F except fish and seafood Available D/F

A dish that is satisfying in every way! Your choice of meat cooked with onions and selected spices and tossed with coconut cream.

Eggplant Curry G/F except fish and seafood

A classic Punjabi style curry tossed with fresh eggplants and your choice of meat or seafood with selected spices.

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Randhawa's
INDIAN CUISINE

Indo Chinese Corner

Chilli Prawns

Lightly battered prawns (6) deep fried and then sautéed with onions, capsicum and our special chilli sauce

VIP \$18.80 | NON VIP \$20.90

Cheese Chilli

Cottage Cheese cubes seasoned & panfried with onions, capsicum and hot chili sauce. A vegetarian delight!

VIP \$17.90 | NON VIP \$19.90

Vegetarian Spring Rolls

Homemade vegetable spring rolls (4) with vegetable stuffing, served with sweet chili sauce.

VIP \$10.75 | NON VIP \$11.95

Lamb Spring Rolls

Homemade curried lamb spring rolls (4) packed with indo-chinese flavours. These spring rolls are delectably desirable. Served with mint sauce.

VIP \$14.35 | NON VIP \$15.95

Vegetable Fried Rice

Fried rice made with fresh seasonal vegetables.

VIP \$ 15.00 | NON VIP \$16.65

ADD EGG VIP \$16.50 | NON VIP \$18.30

ADD CHICKEN VIP \$18.00 | NON VIP \$20.00

ADD PRAWNS (4) VIP \$19.50 | NON VIP \$21.65



INDO CHINESE CORNER

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Randhawa's
INDIAN CUISINE



SALADS & SIDES

Salads

Punjabi Salad

Cucumbers, carrots, tomatoes and onions sliced and seasoned with lime juice and chat masala.

\$9.90

Kachumber Salad

Chopped tomatoes, onions and cucumber with fresh coriander and seasoned with our house lime dressing.

\$8.90

Chopped Red Onions & Tomatoes

Fresh tomatoes and onions chopped and served in separate bowls to compliment your dishes.

\$6.90

Chana Chaat *G/F*

Chick peas tossed with potatoes, tomatoes and fresh herbs. Seasoned with ground masala and lime juice.

\$9.35

Sides

Plain Yogurt\$4.90

Cucumber Raita\$5.95

Sliced Red Onions\$4.50

Poppadums\$4.50

Mango Chutney\$4.90

Mixed Pickles\$4.00

Mint Sauce\$3.90

Chopped Chillies\$2.90

Side Accompaniments

Raita cucumber, Mango Chutney & Mixed Pickles

\$14.00

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Biryani Lovers

The Indian Style Fried Rice with a twist

Your Choice of Meat, Seafood or Vegetable tossed with rice,
selected spices and fresh herbs.

Vegetable Biryani.....	\$17.90
Chickpea Biryani	\$17.90
Chicken Biryani	\$19.90
Lamb Biryani.	\$21.90
Prawn Biryani.....	\$23.90



Rice

Plain Rice

Small	\$4.50
Large	\$4.99

Saffron Rice

Small	\$5.50
Large	\$5.99

Coconut Rice

Small	\$5.99
Large	\$7.50

Lemon Rice

Small	\$5.99
Large	\$7.50

Jeera Rice

Small	\$5.99
Large	\$7.50

Peas Pulao

Small	\$6.99
Large	\$8.00

Vegetable Pulao

Small	\$7.99
Large	\$9.00



BIRYANI & RICE

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NAAN BREAD & KIDS



Naan Breads



Plain	\$5.50
Butter Naan	\$5.90
Garlic Naan	\$5.90
Chilli Naan	\$6.50
<small>(fresh green chillies)</small>	
Garlic, Cheese & Chilli Naan	\$6.90
Cheese Naan (tasty cheese)	\$5.90
Cheese & Garlic Naan	\$6.75
Cheese & Spinach Naan	\$6.75
Cheese, Onion & Spinach Naan	\$6.75
Mint Naan	\$6.75
Paneer Kulcha	\$6.75
<small>(cottage cheese, onion, potato & spices)</small>	
Aloo Paratha	\$6.95
<small>(wholemeal bread with spiced potato filling)</small>	
Keema Naan (lamb mince)	\$6.95
Peshwari Naan (fruit & nuts)	\$6.95
Randhawa's Paratha	\$6.50
Tandoori Roti	\$5.00
Coriander and Onion Naan	\$6.75
Bread Basket	\$16.90
<small>(Garlic, Butter and Cheese Naan)</small>	
Add fresh chopped chilli to your naan bread for only \$1.00	



Kids Meals



Chicken Nuggets (6) & Chips	\$13.50
Fish and Chips	\$13.50
Mild Butter Paneer and Rice	\$14.90
Mild Butter Chicken and Rice	\$14.90
Mild Chicken Korma and Rice	\$14.90
Mild Mango Chicken and Rice	\$14.90
Fried Rice (Veg or Chicken)	\$14.90
Large Chips	\$6.90

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Desserts

Gulab Jamun

Sticky like donut milk dumplings, flavoured with cardoman and garnished with almonds.
Served with ice cream.

\$9.50

Mango Kulfi

Homemade mango flavoured popular frozen Indian dessert with a creamy, dense texture. Served with Chefs choice of fruit and cream.

\$11.90

Pista Kulfi

Homemade milk flavoured with saffron, cardamom, pistachio and almonds.
Served with Chefs choice of fruit and cream.

\$11.90

Gajar ka Halwa

One of the most popular Indian Desserts!
A very tasty carrot based sweet dessert
Pudding from the Indian Subcontinent.

\$11.50

Vanilla Ice Cream

3 scoops of ice cream served with your choice of chocolate, caramel or strawberry topping.

\$5.99



DESSERTS

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TEAS



Tea Selection



Randhawa's Masala Tea	\$4.95
Green Tea	\$4.95
Orange and Cinnamon.....	\$4.95
Chamomile	\$4.95
Peppermint.....	\$4.95



Lassi Drinks



Lassi is a popular traditional yogurt-based drink that is originated in the Indian subcontinent. A blend of yogurt, water, spices and sometimes fruit.

Traditional lassi is a sweet savoury drink, where as Salty lassi is flavoured with ground roasted cumin, coriander and salt.
A must to try!

Mango Lassi	\$6.50
Sweet Lassi	\$5.50
Salty Lassi	\$5.50

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