

INDIAN MEHFIL ...get together



WELCOME TO INDIAN MEHFIL TARINGA

At Indian Mehfil we use the finest ingredients and the freshest produce. we utilise the services of expert chefs to ensure that only the best is served at your table. at this restaurant, we dedicate ourselves to serving authentic Indian food that will take your senses straight to the land where it is born. the authentic Indian food on our menu is made with the use of aromatic Indian spices that are the essence of our cuisine. Indian mehfil has carved out a niche for itself by not only its fine dining but also through its great service, catering, and takeaway service.



Sparkling Wine

Champagne Taittinger Cuvee Prestige Rose France		100
Champagne Taittinger Cuvee Prestige Brut NV France		90
42 Degrees South Sparkling Tasmania		48
Azahara Sparkling 200ml NV Victoria		8.75

White Wine

KT 5452 Riesling Clare Valley, SA		44
Tainui Sauvignon Blanc Marlborough, NZ	8.75	38
Shaw & Smith Sauvignon Blanc Adelaide Hills, SA		48
The Pawn El Desperado Pinot Grigio Adelaide Hills, SA	8.75	38
Catalina Sounds Pinot Gris Marlborough, NZ		44
First Creek Botanica Chardonnay Hunter Valley, NSW	8.75	38
Rockbare Chardonnay Marlborough, NZ		45

Sweet & Rose Wine

Rameau D'Or Petit Amour France		40
Dal Zotto Rosato King Valley, Vic	8.75	38
Deakin Estate Moscato Murray Darling, Vic	7.75	37

Red Wine

La La Land Pinot Noir Murray Darling, Vic	8.75	38
Craggy Range Pinot Noir Martinborough, NZ		48
Penny's Hill Malpas Road Merlot McLaren Vale, SA		44
Amelia Park Trellis Cabernet Merlot Margaret River, WA	8.75	38
'Dirty Boots' Cabernet Sauvignon Margaret River, WA		48
Mojo Shiraz Barossa Valley, SA	8.75	38
Two Hands Gnarly Dudes Shiraz Barossa, SA		48

Bottled Beers and Cider

Zero Percent Alcohol Beer

Heineken Pure Malt Lager, 0.0% (Alcohol Free Beer) 6.75

Light Beer

Hahn Premium Light, 2.2%, New South Wales 6.75

National & International Lager

XXXX Gold, 3.5%, Queensland 6.75

Great Northern Original Lager, 3.5%, Queensland 7.75

Burleigh Big Head no carb, 4.2%, Queensland 7.75

Peroni, 5.1%, Italy 8.50

Tiger, 5.0%, Singapore 8.75

Corona, 4.5%, Mexico 8.75

Kingfisher, 5.0%, India 9.00

Crafts Beer

Rogers Amber Ale, 3.8%, Little Creatures Brewery 8.75

Blue Moon Wheat Ale, 5.4%, Wheat Beer, NSW, Au 8.75

One Fifty Lashes Pale Ale, 4.2%, Australian Pale Ale 8.75

Stone & Wood Pacific Ale, 4.4%, Byron Bay, NSW 8.50

Monteith's Dark Beer, 5.2%, New Zealand 8.75

Holgate Brewhouse Temptress Porter, 6.0%, Australia 9.50

Shepherd Neame & Co, India Pale Ale (500ml, 6.1%), England 13.75

Haywards 5000 Lager (650ml, 8%), India 14.50

Cider & Alcoholic Ginger Beer

Bulmer Apple Cider, 4.7%, Australia 8.50

Stone's Alcoholic Ginger Beer 4.0%, England 9.00

Indian Spirits

Madira Select , Spiced Desi Daru 40%	9
Madira Platinum , Spiced Desi Daru 40%	10
100 Pipers , Whisky 40%	9
100 Pipers 12yrs , Whisky 40%	10
Black Dog Triple Gold , Whisky 42.8%	10
Old Monk , Rum 40%	9.5
Old Monk XXX , Rum 42.8%	11
Rampur , Single Malt 25%	12
Amrut , Single Malt 46%	14
Amrut Naarangi Single Malt 50%	18
Jin Jiji , Indian Dry Gin 43%	13
Jaisalmer , Indian Handcraft Gin 43%	14

Gin

Ink Gin , Australia	14
Hendrick , Scotland	12
Bombay Sapphire , UK	10
Gordon , UK	9

Cognac

Martell V.S.O.P , France	9.5
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Soft Drinks

Coke	4.75
No Sugar	4.75
Fanta	4.75
Sprite	4.75
Lift	4.75
Ginger Ale	4.5
Tonic Water	4.5
Soda Water	4.5
Pink Lemonade	4.5
Bundaberg Ginger Beer	5
Soda, Lime & Bitter	6
Lemon, Lime & Bitter	6
Indian Masala Soda	7

Vodka

Grey Goose , France	12
Belvedere , Poland	12
Absolut , Sweden	10

Rum

Bacardi Superior , Cuba	9
Captain Morgan, Spiced , Cuba	9.5
Kraken, Black Spiced , Indiana	10
Bundaberg , Queensland	8.5

Tequila

1800 Silver , Mexico	8
1910 Ponchos Caramel , Mexico	9
1800 Repsado , Mexico	10
1800 Anejo , Mexico	12

Blends & Bourbon

Johnnie Walker Red Label , Scotland	9
Johnnie Walker Black Label , Scotland	10
Chivas Regal , Scotland	10
Jameson , Ireland	9.5
Canadian Club , Canada	9.5
Jack Daniel , USA	9.5
Jim Beam Bourbon , USA	9.5
Wild Turkey , USA	9
Laphroaig (40%Abv) Islay, Scotland	14

Chilled Juice 4.75

Apple	
Orange	
Pineapple	
Cranberry	
Mango	

Lassi

Mango	6
Salty	6
Sweet	6

Water

Perrier Sparkling 750ml (France)	7.5
Perrier Sparkling 330ml (France)	4
Evian Still 750ml	6.5

Mehfil Banquets

Please Note: The banquets meal not valid for any other coupon or promotions

DAWAT

\$85 For 2 Guest

\$128 For 3 Guest

Entrée

Pappadums Platter Served with Raita, Mango Chutney & Mixed Pickle
An Assortment of Samosa, Chicken Tikka, and Lamb Chops Served with Mint & Tamarind Sauce

Mains

Select Any Two Classic Curries from The Menu
Served With
Steamed Basmati Rice and Assorted Naan Breads from Tandoor

Dessert

Chef Special Indian Dessert
(Vegetarian and Vegan Options Also Available)

BHOJ

(Number of Curries Vary with Number of People)

\$40 per guest (Minimum 4 Guest)

Entrée

Pappadums Platter Served with Raita, Mango Chutney & Mixed Pickle
An Assortment of Samosa, Chicken Tikka, and Lamb Chops Served with Mint & Tamarind Sauce

Mains

Butter Chicken
Chicken Cooked in Tomato, Cream and Spices in Thick Butter Gravy
Lamb Rogan Josh
Lamb Meat Cooked with Indian Spices and Flavoured with Fennel Powder
Fish Passanda
Fish Cooked in Thick Cashew Creamy Sauce
Palak Paneer
A Spinach Delicacy Blending Fresh Masala with Home Made Cheese
Served With
Steamed Basmati Rice and Assorted Naan Breads from Tandoor

Dessert

Chef Special Indian Dessert

Mehfil Platters

Mixed Platter \$19.5

An Assortment of Samosa, Chicken Tikka, and Lamb Chops Served with Mint & Tamarind Sauce (6 Pcs)

Tandoori Platter \$20.5

An Assortment of Tandoori Lamb Chops, Chicken Tikka, and Fish Pakora Served with Mint Sauce (6 Pcs)

Vegetarian Platter \$18.5

An Assortment of Samosa, Hara Bhara Kebab and Pakora Served with Tamarind Sauce (6 Pcs)

Mix Dip Pappadum Platter \$12.5

Pappadums Served with Raita, Mango Chutney, and Mixed Pickle

Vegetarian Entrée

Samosa \$8.5

Home Made Pastry Filled with Spicy Potatoes and Peas Served with Tamarind Sauce (2 Pcs)

Pakora \$8.5

Onion and Seasonal Shredded Vegetables Coated in Spicy Graham Flour Batter and Deep Fried Served with Tamarind Sauce (GF, DF) (4 Pcs)

Hara-Bhara Kebab \$12.5

Patties Made of Mashed Potatoes, Spinach, Green Peas and Seasonal Vegetables Seasoned With Indian Spices and Deep Fried Served with Tamarind Sauce (4Pcs)

Aloo Tikki Chat \$12

Pan Fried Potato Patties Topped with Chickpeas Curry, Yoghurt, Mint and Tamarind Sauces

Samosa Chat \$12

Samosa Topped with Chickpeas Curry, Yoghurt, Mint and Tamarind Sauces

Tandoori Paneer Tikka \$16

Indian Cheese Marinated in Yoghurt & Indian Spices Roasted in Tandoori Clay Oven Served with Mint Sauce (5 Pcs)

Non-Vegetarian Entrée

Fish Pakora \$16

Pieces of Fish Marinated in Graham Flour, Spices and Herbs, Deep Fried Served with Mint Sauce (5 Pcs)

Tandoori Fish Tikka \$17.5

Fish Marinated in Yoghurt and Indian Spices, Roasted in Clay Oven Served with Mint Sauce (5 Pcs)

Tandoori Prawn \$18.5

Prawns Marinated in Spices, Yoghurt and Roasted in Tandoor Served with Mint Sauce (GF) (8 Pcs)

Chicken Tikka \$14.5

Tender Chicken Bits Marinated in Spices and Yoghurt, Roasted in Tandoor Served with Mint Sauce (GF) (4 Pcs)

Reshmi Tikka Kebab \$14.5

Tender Chicken Pieces Marinated in Cream Cheese and Fragrant Spices Roasted in Tandoor Oven Served with Mint Sauce (4 Pcs)

Lamb Seekh Kebab \$15

Lightly Herbed Lamb Mince Sausage Roasted in Tandoor Oven Served with Mint Sauce (GF, DF) (4 Pcs)

Tandoori Lamb Chops \$21

Lamb Cutlets Marinated in Yoghurt, Garlic, and Indian Spices Roasted in Tandoor Served with Mint Sauce (GF) (4 Pcs)

Tandoori Chicken (Half) \$15

Chicken on Bones Marinated in Yoghurt and Spices, Roasted in Tandoor Served with Mint Sauce (GF) (4 Pcs)

Tandoori Chicken (Full) \$25

Chicken on Bones Marinated in Yoghurt and Spices, Roasted in Tandoor Served with Mint Sauce (GF) (8 Pcs)

Chicken 65 \$18

Chicken Deep Fried to A Golden Colour in Hyderabad Style (Not Available on Fri, Sat, and Sun Dinner)

Mehfil's Special Curries

Keema Chop Masala \$25

A Versatile Dish Made with Combination of Minced Lamb and Tandoori Lamb Chops with Flavourful Combination of Onion, Garlic, Ginger and Spices (GF)

Patiala Chicken \$25

Punjabi Style Chicken on Bone Roasted in The Clay Oven and Tossed into Thick Buttery Gravy With Nuts and Finished with Aromatic Spices (GF)

Bhuna Goat \$25

Pan Fried Goat with Spices Cooked in Its Own Extracted Juicy Flavour (GF, DF)

Traditional Goat Curry \$25

Goat Meat on The Bone Slowly Simmered in Onion Tomato Gravy with Fennel Powder And Finished with Coriander (GF)

Chicken Rara \$24

Chicken Marinated in Yoghurt and Whisked with Coriander, Turmeric, Bay Leaf, Cumin And Cooked Until Tender (GF)

Classic Curries

Karahi Chicken \$23

Chicken Cooked in Wok with Fresh Ginger, Garlic, Onions, Capsicum, Tomato & Fresh Ground Spices (GF, DF)

Chicken Tikka Masala \$23

Boneless Tandoori Chicken Cooked in Tomato Onion Gravy with Chunks of Onion and Capsicum (GF)

Butter Chicken \$23

Tandoori Chicken Tikka Simmered in Satin Smooth Tomato Gravy Rich in Cashew and Dried Fenugreek (GF)

Lamb Rogan Josh \$24

Tender Lamb Cubes Cooked in Onion Tomato Gravy & Indian Spices Which Is Then Flavoured with Fennel Powder (GF)

Jalfrezie Chicken \$23 OR Lamb \$24

Choice of Meat Cooked with Vegetables, Ginger, Onion, Capsicum and Tomato Gravy (GF, DF)

Korma Chicken \$23 OR Lamb \$24

Choice of Meat Cooked in Yoghurt, Cream, Dried Fruit, and Fragrant Spices (GF)

Madras Chicken \$23 OR Lamb \$24

Choice of Meat Cooked with Curry Leaves, Coconut, Tamarind, and Spices (GF)

Saag Chicken \$23 OR Lamb \$24

Your Choice Meat Cooked with Spinach and Whole Ground Spices (GF)

Methi Malai Chicken \$23 OR Lamb \$24

A Modern Curry Cooked in Creamy Cashew and Fenugreek Sauce, Mildly Spiced with Authentic Indian Spices (GF)

Vindaloo Chicken \$23 OR Lamb \$24

A Fiery Hot Dish from Goa... (not available in mild) (GF)

Seafood Curries

Vindaloo Fish \$24 OR Prawn \$25

A Fiery Hot Dish from Goa... (not available in mild) (GF)

Goan Fish \$24 OR Prawn \$25

A Coastal Indian Coconutty Flavoured Curry Made in Goan Curry Paste (GF, DF)

Passanda Fish \$24 OR Prawn \$25

Your Choice of Fish or Prawn Cooked in Thick Cashew Creamy Sauce (GF)

Vegetarian Curries

Shaam Savera Kofta \$22

Chopped Spinach Leaves Filled with Paneer and Cooked in Thick Buttery Gravy with Indian Spices (GF)

Malai Kofta \$20

Potato & Cheese Balls with Roasted Dry Fruits Cooked in Thick Butter Gravy (GF)

Methi Chaman Kashmiri \$20

Hailing from The Far North Region of Kashmir This Dish Is a Delicious Combo of Paneer, Green Peas And Fenugreek Leaves Cooked in Mustard Oil and Spices (GF)

Vegetable Korma \$20

Fresh Vegetables Cooked in Yoghurt, Cream, Dry Fruits, and Fragrant Spices (GF)

Diwani Handi \$20

Seasonal Vegetables Cooked in Butter Sauce with Indian Spices (GF)

Palak Paneer \$20

A Spinach Delicacy Blended in Fresh Masala with Home Made Cheese (GF)

Karahi Paneer \$20

Stir Fried Paneer with Ginger, Onion, Capsicum and Tomato Gravy (GF)

Paneer Butter Masala \$20

Indian Gourmet Cheese Cubes Cooked in Thick Butter Gravy with Fragrant Spices (GF)

Matar Paneer \$20

Fresh Green Peas and Cottage Cheese Cooked with Onions, Tomatoes, Ginger, and Indian Spices (GF)

Daal Makhani \$19

Black Lentils Simmered Overnight Over Slow Heat, Finished with Cream and Spices (GF)

Pumpkin Masala \$19

A Savoury, Spicy, Tangy All in One Pumpkin Curry Cooked in Onion Tomato Sauce (GF)
(Vegan Option Available)

Vegan Curries

Vegetable Madras \$20

Seasonal Vegetables Cooked with Curry Leaves, Coconut, Tamarind, and Spices (GF)

Baingan Bahar \$20

Eggplant and Potatoes, Stir Fried in A Variety of Spices with Tomato and Onion Gravy (GF)

Bhindi Masala \$20

Fried Fresh Okra Slow Cooked with Crushed Garlic, Dried Whole Chillies & Curry Leaves (GF)

Channa Masala \$19

Chickpeas Cooked with Spices and Onion Tomato Gravy (GF)

Daal Tadka \$19

Lentil Curry in A Variety of Spices Simmered Over a Slow Flame (GF)

Zira Aloo \$18

Potatoes Cooked with Cumin Seeds and Indian Spices (GF)

Rice

Plain Rice \$2

Steamed Basmati Rice Cooked with Cumin Seeds

Coconut Rice \$3

Steamed Basmati Rice with Coconut Twist, Mustard seeds and Curry Leaves

Lemon Rice \$3

Steamed Basmati Rice Flavoured with Lemon Juice, Mustard seeds and Curry Leaves

Saffron Rice \$4

Steamed Basmati Rice Infused with Saffron

Zira Mattar Pulao \$4

Basmati Rice Infused with Green Peas and Cumin Seeds (GF) (Vegan)

Biryani

Vegetables Biryani \$19

Vegetable Medley Cooked with Long Grain Basmati Rice Served with Raita (GF) (Vegan Option Available)

Chicken Biryani \$21

Tender Cuts of Chicken Cooked with Long Grain Basmati Rice Served with Raita (GF)

Chicken Tikka Biryani \$22

Long Grain Basmati Rice Cooked with Tandoor Roasted Chicken Tikka Served with Raita (GF)

Lamb Biryani \$22

Tender Lamb Pieces Cooked with Long Grain Basmati Rice Served with Raita (GF)

Goat Biryani \$23

Pieces of Goat Meat on The Bones Cooked with Long Grain Basmati Rice Served with Raita (GF)

Prawn Biryani \$23

Pieces of Prawns Cooked with Long Grain Basmati Rice Served with Raita (GF)

Indo-Chinese

Chilli Paneer \$19

Stir Fried Indian Gourmet Cheese and Capsicum Cooked in Tangy Spicy Sauce

Chilli Chicken \$20

Stir Fried Chicken Cooked in Chef Special Tangy Spicy Sauce

Chicken Fried Rice \$17

Basmati Rice Fried in a Wok and Mixed with Stir Fried Chicken and Fried Egg

Veg Fried Rice \$16

Rice Fried in a Wok and Mixed with Medley of Seasonal Vegetables

(Indo-Chinese Food Not Available on Friday, Saturday, and Sunday Dinner)

Tandoori Breads

Plain Naan \$4.5

Fine Flour Bread

Tandoori Roti \$5

Wholemeal Bread (Vegan)

Garlic Naan \$5

Tandoori Bread with Fresh Garlic (Vegan Option Available)

Butter Naan \$7

Fine Flour Layered Buttered Bread

Garlic & Cheese Naan \$6

Bread Stuffed with Cheddar Cheese and Garlic

Spinach & Cheese Naan \$6

Bread Stuffed with Cheddar Cheese and Spinach

Chilli & Cheese Naan \$6

Fine Flour Bread Stuffed with Fresh Green Chilli and Cheddar Cheese

Paneer & Cheese Naan \$6

Bread Stuffed with Indian Gourmet Cheese & Cheddar Cheese

Punjabi Naan \$6

Naan Stuffed with Cream Cheese, Spinach, Green Chilli and Spices

Keema Naan \$7

Bread Stuffed with Lamb Mince

Peshawari Naan \$6.5

Bread Stuffed with Dried Fruits

Masala Kulcha \$6

Bread Stuffed with Potatoes with Indian Spices

Mehfil Naan Basket \$15

An Assortment of Garlic Naan, Punjabi Naan, and Roti Bread

Accompaniments

Trio of Dips \$10

Raita, Mango Chutney, and Mixed Pickles

Raita \$4.5

Dip Made of Cucumber and Yoghurt

Mixed Pickles \$3.75

Pickled Green Mangoes, Limes, and Chillies

Mango Chutney \$3.75

Sweet Mango Preserve

Mint Sauce \$3.5

A Yoghurt Based Sauce with Mint Flavour

Tamarind Sauce \$3.5

A Sweet and Sour Sauce Made of Indian Tamarind

Pappadums \$4

Crispy Flat Gluten Free Crunchy Chips Based on Graham Flour

Garden Salad \$6.5

Combination of Sliced Fresh Tomato, Cucumber and Onion

Onion Salad \$5

Sliced Salad Onions

Desserts

KULFI

Traditional Indian Ice Cream

Perfect Homemade Treat

Mango \$5.5

Pistachio \$5.5

Almond \$5.5

Baileys \$6.5

Kahlua \$6.5

(Baileys and Kahlua contains 17-20% Alcohol)

Ras Malai \$6

Rich Cheesecake Without Crust Dipped in Cardamom Flavoured Milk Commonly Known as Seera

Gulab Jamun \$5.5

Homemade Deep-Fried Dumpling of Cottage Cheese Made in Condensed Milk and Sugar Syrup

Flambé Gulab Jamun \$8.5

Gulab Jamun Presented in Flambé Style (Contain Alcohol)

Chef Special Dessert Platter \$14

Chefs Choice 3 Dessert on A Platter

Digestives

Baileys 7

Frangelico 7

Kahlua 7

Grand Marnier 7

Malibu 7

Cointreau 7

Galliano 7

Galliano Vanilla 7

Galliano Amaretto 7

Chambord 7

Black Sambuca 7

Midori 7

Mozart Chocolate Cream 7

Rutherglen Muscat 7

Galway Pipe 7