



DINE IN MENU

SOFT DRINKS

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| Mango Lassi | 7.0 |
| Orange Juice, Apple Juice | 5.0 |
| Coke, Diet Coke, Sprite, Lift & Fanta | 5.0 |
| Tonic Water, Ginger Ale | 5.0 |
| Lemon Lime Bitters | 5.0 |
| Sparkling Mineral Water | 5.5 7.5 |

BEER

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| West End, Cascade light, Boags | 9.0 |
| Coopers Pale Ale, Hills Apple Cider | 9.0 |
| Corona, Kingfisher | 10.0 |

SPARKLING WINES

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|---------------------------------------|------|
| GLASS BOTTLE | |
| Varichon & Clerc 200ml | 10.0 |
| Bird in Hand 200ml | 12.0 |
| Paulett Trillions Sparkling Red 200ml | 12.0 |
| 2014 Lloyd Brothers Sparkling Cuvee | 45.0 |

WHITE WINES

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|--------------------------------------|--------|
| GLASS BOTTLE | |
| Chingari House White Blend | 8.0 38 |
| Pirramimma Watervale Riesling | 9.0 42 |
| Lloyd Brothers Presshouse Chardonnay | 9.0 40 |
| Willow Point Sauvignon Blanc | 9.5 45 |
| Willow Point Moscato | 9.0 40 |
| Lloyd Brothers Presshouse Rose | 9.0 40 |

RED WINE

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|---|--------|
| GLASS BOTTLE | |
| Chingari House Red Blend | 9.0 40 |
| Lloyd Brothers Grenache | 9.5 45 |
| Lloyd Brothers Presshouse GSM | 9.5 45 |
| Lloyd Brothers Presshouse Shiraz | 9.5 45 |
| Willow Point Cabernet | 9.5 45 |
| Mr Mick Tempranillo | 45 |
| Lloyd Brothers Premium White Chalk Shiraz | 85 |

SPIRITS with Mixers

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|----------------------------------|------|
| Scotch, Gin, Vodka, Jack Daniels | 11.5 |
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COFFEE AND TEA

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| Espresso, Long Black, Cappuccino, Flat | 4.0 |
| White Long Black, Chai Latte, Hot | 4.0 |
| Chocolate, Peppermint, Green or Black Tea | 4.0 |
| Masala Chai Tea | 6.5 |
| Muggachino | 5.5 |
| Extra shot | 0.5 |
| Decaffeinated | 1.0 |

SORRY NO SEPARATE ACCOUNTS
GF = Gluten Free | Packed Food \$2.00 | 10% Public Holiday Surcharge Prices are set by Chingari Restaurant and are correct at the time of printing and subject to change without notice

BANQUET

(min 2 ppl)

Banquet served with steamed rice, garlic naan, raita and pappadams.
Chingari Specials not included - \$5.50p.p extra

TWO COURSE \$45.00 P.P.

STARTER

Vegetable samosa and onion bhaji

MAIN

Choice 3 meat curries and 1 vegetarian curry

THREE COURSE \$49.00 P.P.

STARTER

Chicken tikka and vegetable samosa

MAIN

Choose 3 meat curries and 1 vegetarian curry

DESSERT

Mango Kulfi

STARTERS

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|---|-------------|
| Chicken Tikka (GF) ** (3 pcs) | E16.5 |
| Chicken in yoghurt, ginger, garlic & garam masala | |
| Fish Tikka (GF) *** (3&6Pcs) | E15.5 M24.5 |
| Marinated in yoghurt, ginger, garlic, lime, garam masala & chilli | |
| Tandoori Prawn (GF) ** (6 & 12 pcs) | E15.5 M25.5 |
| Prawns in garlic, yoghurt, lime juice & aniseed | |
| Tandoori Mixed Platter (GF) ** (2 Pcs ea) | M26.5 |
| Trio of tandoori prawns, paneer & chicken tikka | |
| Vegetarian Mixed Platter (GF) * | M22.0 |
| Vegetable pakoras (2), samosas (1) & onion Bhaji | |
| Vegetable Pakora (GF) * (6 pcs) | E12.5 M18.0 |
| Mixed vegetables in chickpea batter with chutney | |
| Vegetable Samosas * (2 pcs) | E12.5 |
| Pastry triangles stuffed with curried vegetables | |
| Onion Bhaji (GF) * | E12.5 |
| Lightly spiced chickpea battered onions | |

MAINS

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| Butter Chicken - Makhani (GF) * | 22.5 |
| Marinated chicken cooked in a creamy tomato sauce | |
| Korma (Lamb / Chicken / Beef) (GF) * | 22.5 |
| A mild creamy almond & cashew nut spiced sauce | |
| Madras (Lamb / Chicken / Beef) (GF) ** | 22.5 |
| Ginger, garlic, coconut milk & curry leave sauce | |
| Vindaloo (Lamb / Chicken / Beef) (GF) **** | 22.5 |
| Very Hot - cooked in Chef's special dynamite sauce | |
| Lamb Roganjosh (GF) ** | 22.5 |
| Lamb curry cooked with cardamom & cinnamon sauce | |
| Beef Pasenda (GF) ** | 22.5 |
| Coorong beef with vegetables in a mild curry sauce | |
| Chicken Tikka Masala (GF) *** | 22.5 |
| Chicken with ginger, garlic, tomato & coriander sauce | |
| Aloo Bukhara Gosht (GF) ** | 22.5 |
| Lamb & potato simmered in onion & tomato sauce | |

SPICE LEVEL INDICATOR

* = MILD ** = MEDIUM *** = MEDIUM/HOT **** = HOT

NOTE: DISHES CAN ALWAYS BE MADE HOTTER!

MAINS CONT.

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| Saag Gosht (Lamb / Chicken / Beef) (GF) * | 22.5 |
| Tender meat braised in curried spinach | |
| Prawns Jalfrezi (GF) ** | 25.5 |
| Prawns tossed with mixed vegetables & cumin seeds | |
| Meen Moely (GF) * | 25.5 |
| Fish curry in a coconut, mustard curry leaf sauce | |

CHINGARI SPECIALS

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| Tandoori Chicken (GF) ** | 26.5 |
| Pomegranate coated chicken cooked in tandoor | |
| Seafood Malabar (GF) ** | 29.5 |
| Prawns, barramundi, squid in coconut, chilli, curry leaf | |
| Tandoori Duck (GF) *** | 31.5 |
| Braised duck in spicy masala curry | |
| Chingari Beef Cheeks (GF) *** | 31.5 |
| Braised beef cheeks in masala, ginger, garlic & chilli | |
| Chapli Chicken | 26.5 |
| Schnitzel with Vindaloo, Korma or Makhani sauce | |

CHEF'S SPECIAL THALI

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| Traditional platter served with rice, garlic naan, raita & pappadums | |
| Vegetarian* | 34 |
| Malai kofta, dahl bukhara, vegetable korma | |
| Non-Vegetarian * | 38 |
| Lamb roganjosh, vegetable korma, butter chicken | |

BBQ GRILL

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|---|------|
| Served with salad or vegetable and potatoes | |
| Beef Tenderloin 300 gms | 42.0 |
| Grilled to your liking | |
| Applewood smoked chicken breast | 28.0 |
| Rubbed with smoky paprika, brown sugar and garlic | |
| Grilled Atlantic salmon 200 gms | 32.0 |
| Salmon cooked with a seared crust and crispy | |
| Wood smoked grilled 5 rib rack of lamb | 42.0 |
| Beautifully smoked to add flavours | |
| Black angus beef scotch fillet 400 gms | 45.0 |
| Grilled to your liking | |
| Red gum smoked pork loin chop 400 gms | 32.0 |
| Spice rub and smoked at low temperature | |
| Oak smoked pork ribslets (boneless) | 28.0 |
| Juicy, tender delicious smoked ribs | |
| CHOICE OF SAUCES | 3.5 |
| Gravy | |
| Three pepper gravy | |
| Red wine Gravy | |
| Creamy Mushroom Gravy | |
| Creamy seeded mustard | |

VEGETARIAN

| | |
|---|------|
| Palak Paneer (GF) ** | 18.5 |
| Cottage cheese cubes in curried spinach sauce | |
| Mutter Mushroom (GF) * | 18.5 |
| Mushroom & peas in rich creamy curry sauce | |
| Vegetable Korma (GF) * | 17.5 |
| Mixed vegetables cooked in a cashew nut sauce | |
| Dahl Bukhara (GF) * | 16.5 |
| Black lentil & kidney beans in tomato creamy sauce | |
| Aloo Gobhi (GF) * | 16.5 |
| Cauliflower & potatoes in turmeric, ginger, coriander | |
| Malai Kofta * | 18.5 |
| Potato & cottage cheese in an almond tomato sauce | |
| Mutter Panheer (GF) * | 18.5 |
| Cottage cheese & peas in a tomato creamy sauce | |
| Aloo Channa Masala (GF) * | 18.5 |
| Potatoes & chickpeas curry with garam masala | |

EXTRAS

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| Plain or Butter Naan | 4.0 |
| Garlic, Cheese or Cheesy-garlic Naan | 4.9 |
| Steamed Rice | Sml 5.0 Lg 6.0 |
| Saffron Rice | Sml 6.0 Lg 7.0 |
| Kashmiri Pilau (saffron rice with almonds & dried fruit) | Sml 7.0 Lg 8.0 |
| Raita (cucumber yoghurt) | 6.5 |
| Pickles - Mango, Lime or Chilli Pickle | 3.5 |
| Plain Pappadums | 3.0 |
| Rice Pappadums (GF) | 4.5 |

SALADS

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|---|------|
| Tandoori Chicken Salad * | 19.5 |
| Lettuce, cheese, chicken tikka in tamarind & mint sauce | |
| Chingari Salad * | 18.5 |
| Cucumber, tomatoes, paneer cheese, chickpeas & chat masala dressing | |

CHILDRENS MEAL

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|---|------|
| Butter chicken and rice | 18.5 |
| Chicken nuggets or Chicken Schnitzel with chips | 18.5 |

DESSERT

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| Mango Kulfi | 12.5 |
| Indian mango ice-cream | |
| Gulab Jamun | 12.5 |
| Indian milk dumplings simmered in rose syrup | |
| Nut Sundae | 12.5 |
| With Chocolate, Caramel or Strawberry topping | |
| Sticky Date Pudding | 12.5 |
| Served with vanilla ice-cream | |
| Affogato Ice-cream | 12.5 |
| Espresso coffee, vanilla ice-cream with Frangelico | |
| Extra Shot | 5.00 |