

FRIENDS
Cuisine Of India

*Dinning
Menu*

BYO AVAILABLE

Appetisers

1. **Veg Pakoda (6 Pieces)** \$16.⁰⁰
Chopped vegetables mixed with chickpeas flour, mild spices and deep fried.
2. **Gobhi Pakoda (6 Pieces)** \$14.⁰⁰
Cauliflower mixed with chickpeas flour, mild spices and deep fried.
3. **Samosa (2 Pieces)** \$12.⁰⁰
Triangular flour pastry stuffed with potatoes, peas, cashews mixed with spices and deep fried.
4. **Lamb Samosa (2 Pieces)** \$13.⁰⁰
Triangular flour pastry stuffed with Lamb mince, potatoes and spices and deep fried.
5. **Onion Rings** \$12.⁰⁰
Onion rings dipped in mild spiced gram flour batter and deep fried.
6. **Vegetarian Mixed Platter** \$19.⁰⁰
An assortment of veg samosas, onion rings, gobhi pakoda and veg pakoda and served with mint and tamarind sauce
7. **Tandoori Chicken** Half \$18.⁰⁰ Full \$30.⁰⁰
Whole chicken pieces marinated in yoghurt-based sauce, lemon, spices and roasted in tandoor.
8. **Paneer Tikka (6 Pieces)** \$20.⁰⁰
Diced cottage cheese marinated in yoghurt-based sauce, spices and roasted in tandoori oven. Served in hot sizzler with mint chutney.
9. **Chicken Tikka (6 Pieces)** \$20.⁰⁰
Boneless Chicken pieces marinated in yoghurt, lemon and spices and roasted in tandoori oven
10. **Malai Tikka (6 Pieces)** \$20.⁰⁰
Boneless Chicken marinated in yoghurt, crushed cashews, mild spices and roasted in tandoor.

11. **Chicken 65** \$20.⁰⁰
Boneless chicken marinated in ginger garlic paste, rice and corn flour and deep fried.
12. **Fish Punjabi** \$20.⁰⁰
Fish pieces marinated with garlic, gram flour, ajwain, spices and deep fried
13. **Lamb Seekh Kebab (4 Pieces)** \$20.⁰⁰
Lamb mince flavoured with exotic spices, pressed on skewer and roasted in Tandoori Oven
14. **Tandoori Mixed Platter** \$22.⁰⁰
Assortment of chicken tikka, fish pakoda, lamb seekh kebab and malai tikka
15. **Friends Mixed Platter (For two people)** \$22.⁰⁰
Assortment of 2*Samosas, 4*onion bhaji, 2*seekh kebab and 2*chicken tikka
16. **Tandoori Prawns** \$25.⁰⁰
Marinated prawns with yoghurt & spices and roasted in clay oven.

Punjabi Menu

1. **Chole Bhature/Chole Puri** \$13.⁰⁰
Combination of chana masala and fried naan called bhatoora/poori and served with pickle, salad and gulab jamun
2. **Samose Choley** \$12.⁰⁰
Made with scrambled samosas topped with chana masala, tamarind and mint chutneys
3. **Dahi Bhalla** \$12.⁰⁰
Deep-fried dumplings of lentils and topped with yoghurt and tamarind chutney
4. **Amritsari Thali** \$14.⁰⁰
Thali includes chana masala curry, raita, amritsari kulcha, pickle and onion salad and gulab jamun
5. **Paneer Tikka Achari** \$14.⁰⁰
Paneer cubes marinated in an achari spices with capsicum and onion.

**Must try dish. Simply the best.*



Friends Indo Chinese

1. **Hakka Noodle (Veg)** \$20.⁰⁰
2. **Hakka Noodle (chicken)** \$22.⁰⁰
3. **Veg Manchurian (dry)** \$20.⁰⁰
4. **Chicken Manchurian (dry)** \$22.⁰⁰
5. **Chilli Chicken (dry)** \$22.⁰⁰
6. **Paneer Chilli (dry)** \$20.⁰⁰
7. **Veg Fried Rice** \$18.⁰⁰
8. **Chicken Fried Rice** \$10.⁰⁰

Chicken

1. **Butter Chicken** \$24.⁰⁰
Chicken tikka cooked in creamy tomato and cashew gravy with mild spices
2. **Chicken Korma** \$24.⁰⁰
Boneless pieces of chicken cooked in ground cashew nuts and cream based gravy to create rich and nutty flavour.
3. **Chicken Tikka Masala** \$24.⁰⁰
Chicken tikka sautéed with chopped capsicum and onion and cooked in thick onion and creamy gravy with fresh tomatoes and oriental spices.
4. **Chicken Kadhai** \$24.⁰⁰
Chicken sautéed with julienne capsicum and onion and cooked in onion and tomato based gravy with whole ground spices.
5. **Chicken Vindaloo** \$24.⁰⁰
Chicken cooked with special spicy vindaloo paste, onion based gravy and carefully selected spices.
6. **Chilli Chicken** \$24.⁰⁰
Diced chicken marinated with corn flour, deep fried and then cooked with capsicums, onions and tantalizing Chinese sauces.
7. **Honey Chilli Chicken** \$24.⁰⁰
Chicken strips marinated with corn flour, deep fried and then cooked with capsicums, onions and tantalizing Chinese sauces and honey.
8. **Chicken Manchurian** \$24.⁰⁰
Chicken dumplings deep fried and cooked with Indian spices and flavoured with soya sauce and vinegar

1. **Chicken Jalfrezi** \$24.⁰⁰
Chicken tikka in a spicy tomato sauce studded with stir-fried peppers, tomatoes and onions.
2. **Chicken Madras** \$24.⁰⁰
A traditional south Indian dish, Boneless pieces of chicken cooked in coconut based gravy.
3. **Chicken Curry Punjabi** \$24.⁰⁰
Chicken cooked in simple onion and tomato based gravy with freshly ground spices.
4. **Chicken Saag** \$24.⁰⁰
Tender pieces of chicken cooked in subtly flavoured spinach, ginger, garlic and spices.
5. **Chicken Do Pyaaza** \$24.⁰⁰
Chicken pieces cooked in onion gravy with special spices and herbs and sautéed with cubes of onions to create a unique flavour.
6. **Chicken Chettinadu** \$24.⁰⁰
Chicken cooked with onion based gravy with black pepper, garlic, ginger, curry leaves and herbs.
7. **Chicken Nilgiri** \$24.⁰⁰
Chicken cooked with mint, spinach, coriander, curry leaves and other Indian spices.
8. **Mango Chicken** \$24.⁰⁰
Tender pieces of chicken cooked in mango puree and mild spices.
9. **Chicken Achaari** \$24.⁰⁰
Chicken cooked with ginger, garlic, mustard oil and pickle spices.
10. **Chicken Methi Malai** \$24.⁰⁰
Chicken cooked with fresh fenugreek (methi Leaves), thick onion and cashew gravy with fresh tomatoes and oriental spices
11. **Chicken Kolapuri** \$24.⁰⁰
Marinated Chicken cooked in onion and Tomato based gravy with Indian spices and finish with mustard seeds.
12. **Chicken Vilayati** \$24.⁰⁰
Bonless Chicken cooked with cheddar cheese and fenugreek leaves and drenched in white cashew nut gravy.





Lamb

- 1. Lamb Rogan Josh** \$26.⁰⁰
Boneless lamb cooked with crushed spices in onion and tomato-based gravy.
- 2. Lamb Korma** \$26.⁰⁰
Boneless lamb cooked with ground cashew nut and cream-based gravy to create unique nutty flavour.
- 3. Lamb Kadhai** \$26.⁰⁰
Lamb sautéed with thick cut pieces of onion and capsicum cooked in onion gravy and spices
- 4. Lamb Madras** \$26.⁰⁰
A traditional south Indian dish, Boneless pieces of lamb cooked in coconut-based gravy
- 5. Lamb Chettinadu** \$26.⁰⁰
Lamb cooked with onion based gravy with black pepper, garlic, ginger, curry leaves, herbs and spices.
- 6. Lamb Vindaloo** \$26.⁰⁰
A speciality from Goa. Boneless pieces of lamb prepared with special vindaloo paste and carefully selected spices
- 7. Lamb Saag** \$26.⁰⁰
Tender pieces of lamb cooked in subtly flavoured spinach and cream.
- 8. Lamb Do Pyaaza** \$26.⁰⁰
Lamb pieces cooked in onion gravy with special spices and herbs and sautéed with cubes of onions to create a unique flavour
- 9. Lamb Nilgiri** \$26.⁰⁰
Marinated lamb cooked with mint, spinach, coriander, curry leaves and other Indian spices and spices.



- 13. Lamb Nawabi** \$26.⁰⁰
Lamb cooked in fried onion with cashew gravy and exotic spices
- 14. Lamb Takatak** \$26.⁰⁰
Tender pieces of lamb and potato cooked in a thick chef special gravy.

Beef

- 1. Beef Vindaloo** \$25.⁰⁰
A speciality from Goa. Boneless pieces of beef prepared with special vindaloo paste and carefully selected spices.
- 2. Beef Madras** \$25.⁰⁰
A traditional south India dish. Boneless pieces of beef cooked in coconut based gravy.
- 3. Beef Korma** \$25.⁰⁰
Boneless beef cooked in ground cashew nut and cream based gravy to create unique nutty flavour
- 15. Beef Takatak** \$25.⁰⁰
Tender pieces of beef and potato cooked in a thick chef special gravy.

Goat Curry

- 1. Goat Curry** \$26.⁰⁰
Traditional Indian Style goat curry with bones.
- 2. Goat Masala** \$26.⁹⁹
Slow cooked Goat curry with bones in onion based gravy with tomatoes, garlic and selected spices



Seafood

1. **Prawn Malabari** \$27.⁰⁰
From the exotic locals of Malbar, South India, Prawns cooked with coconut cream, curry leaves and south Indian spices.
2. **Butter Prawns** \$27.⁰⁰
Prawns cooked in delicate butter and tomato based creamy gravy.
3. **Prawn Jalfrezi** \$27.⁰⁰
Prawns cooked in a spicy tomato gravy a spicy tomato sauce studded with stir-fried peppers, tomato and onions
4. **Prawn Masala** \$27.⁰⁰
Slow cooked prawns curry in onion based gravy with tomatoes, garlic and selected spices.
5. **Fish Curry** \$27.⁰⁰
Fish cooked in simple onion and tomato based gravy with freshly ground spices.
6. **Fish Malabari** \$27.⁰⁰
Fish cooked with coconut milk, curry leaves and south Indian spices.
7. **Fish Masala** \$27.⁰⁰
Fish cooked and simmered in tomato and onion sauce enriched with our chefs special sauce.
8. **Fish Jalfrezi** \$27.⁰⁰
Fish cooked in a spicy tomato gravy in a spicy tomato sauce studded with stir-fried peppers, tomato and onions.
9. **Goan Fish Curry** \$27.⁰⁰
Fishcooked in a fine thick tomato and coconut gravy.



Vegetarian

1. **Cumin Potatoes** \$22.⁰⁰
Potatoes tossed in oil, flavoured with cumin seeds and tomatoes. A dry vegetarian delicacy
2. **Aloo Matar** \$22.⁰⁰
Potatoes and peas cooked in onion and tomato based gravy with mild spices
3. **Aloo Gobhi** \$22.⁰⁰
Potatoes and cauliflower cooked in onion and tomato based gravy with mild spices
4. **Gobhi Matar Masala** \$22.⁰⁰
Cauliflower and peas cooked with cumin seeds, tomatoes, ginger and garlic with spices.
5. **Dal Makhani** \$22.⁰⁰
Creamed whole urad lentils tempered and seasoned with mild spices finished with butter in a true Punjabi style
6. **Dal Tadka** \$22.⁰⁰
Yellow lentil is cooked on slow heat, seasoned with sautéed onion, ginger and tomatoes and garnished with coriander.
7. **Palak Chana** \$22.⁰⁰
Chickpeas and spinach cooked on slow heat with onion gravy and mild spices.
8. **Vegetable Korma** \$22.⁰⁰
Mix vegetables cooked in mild special cashew and creamy gravy
9. **Veg Jalfrezi** \$22.⁰⁰
Mix vegetables in a spicy tomato sauce studded with stir-fried peppers, tomatoes and onions
10. **Chana Masala** \$22.⁰⁰
Chickpeas cooked with onion and tomato gravy with special spices and coriander
11. **Matar Paneer** \$22.⁰⁰
Peas and cottage cheese cooked in onion and tomato based gravy with Punjabi style
12. **Kadhai Paneer** \$22.⁰⁰
Cottage cheese cooked with julienne capsicum and onion and onion and tomato based creamy gravy



- 13. Paneer Makhani** \$22.00
Cubes of cottage cheese cooked in tomato and creamy gravy with mild sauce
- 14. Butter Paneer Masala** \$22.00
Cottage cheese cooked with tomato, chopped onion and capsicum with creamy sauce.
- 15. Palak Paneer** \$22.00
Cubes of cottage cheese cooked in spinach and exotic spices
- 16. Shahi Paneer** \$22.00
Fresh cottage cheese cooked in creamy cashew nut gravy with mild spices.
- 17. Chilli Paneer** \$22.00
Diced cottage cheese marinated with corn flour, deep fried and then stir fried with capsicums, onions and tantalizing Chinese sauces.
- 18. Malai Kofta** \$22.00
Dumplings of cottage cheese and potatoes, cooked in cashew gravy
- 19. Veg Manchurian** \$22.00
Mix vegetable dumplings deep fried and cooked with garlic, ginger, spices and flavoured with soya sauce and vinegar.
- 20. Gobhi Manchurian** \$22.00
Cauliflower marinated with corn flour, deep fried and cooked with garlic, ginger, spices and flavoured with soya sauce and vinegar.
- 21. Paneer Do Pyaaza** \$22.00
Cottage cheese pieces cooked in onion gravy with special spices and herbs and sauteed with cubes of onions to create a unique flavors.
- 22. Paneer Tikka Masala** \$25.00
Cottage cheese pieces cooked in onion gravy with special spices and herbs and sauteed with cubes of onions to create a unique flavour.

Biryani

- 1. Vegetarian Biryani** \$20.00
Fragrant colourful basmati rice with mix vegetables cooked in butter, Indian spices and dry fruits
- 2. Paneer Biryani** \$21.00
Fragrant colourful basmati rice with cottage cheese cooked in butter, Indian spices and dry fruits
- 3. Chicken or Lamb or Egg Biryani** \$22.00
Fragrant colourful basmati rice cooked

in butter, Indian spices and dry fruits

- 4. Prawn or Fish Biryani** \$24.00
Fragrant colourful basmati rice with prawns cooked in butter, Indian spices and dry fruits

Tandoori Breads

- 1. Plain Naan** \$5.00
Famous Indian fine flour soft bread
- 2. Tandoori Roti** \$5.00
Traditional Indian wheat flour flat bread.
- 3. Garlic Naan** \$6.00
Traditional Indian hot bread coated with garlic and butter
- 4. Butter Naan** \$6.00
Famous Indian hot bread with flaky layers and coated with butter
- 5. Cheese Naan** \$7.00
Naan stuffed with cheddar cheese
- 6. Cheese & Garlic Naan** \$7.00
Naan stuffed with cheddar cheese and garlic
- 7. Laccha Parantha** \$6.00
A flaky wheat-flour bread, enriched with butter
- 8. Amritsari Kulcha** \$7.00
Naan stuffed with potatoes and tangy spices
- 9. Paneer Kulcha or Gobhi Kulcha** \$7.00
Naan stuffed with cottage cheese/ Cauliflower, coriander, herbs and spices
- 10. Aloo or Onion Kulcha** \$7.00
Naan stuffed with potatoes/onion/ cauliflower, herbs and spices
- 11. Aloo Gobhi Kulcha** \$7.00
Naan stuffed with potatoes and cauliflower, herbs and spices
- 12. Peshawri Naan** \$7.00
Naan stuffed with coconut, dry fruits and cherries
- 13. Keema naan** \$7.50
Naan stuffed with cooked spiced lamb mince
- 14. Friends Chicken Naan** \$7.50
Naan stuffed with chicken mince and spices
- 15. Friends Chicken Chilli Naan** \$7.50
Naan stuffed with chicken tikka mince, cheese, onion, capsicum and coriander.



- 16. **Friends Cheese Chilli Naan** \$7.50
Naan stuffed with cheese, onion, capsicum and coriander.
- 17. **Spinach and cheese Naan** \$7.50
Naan Stuffed with cheese and Spinach.

For the Kids

- 1. **Meal Combo** \$18.00
Chicken Nuggets (6 pieces), Fries (10 pieces), Baby Cheese Naan, Tomato Sauce, Butter Sauce and Juice

Rice

- 1. **Steamed Plain Rice** \$5.00
- 2. **Jira Tadka Rice** \$10.00
- 3. **Lemon or Tomato Rice** \$12.00

Accompaniments

- 1. **Raita** \$7.00
- 2. **Mango Chutney** \$5.00
- 3. **Mix Pickle** \$5.00
- 4. **Pappadoms** \$6.00
- 5. **Indian green Salad** \$12.00
- 6. **Kachumber Salad** \$12.00
- 7. **Onion Salad** \$8.50



Desserts

- 1. **Mango Kulfi** \$8.00
- 2. **Ras malai** \$14.00
Saffron homemade milk custard served with homemade cheese balls soak in chilled sugar syrup
- 3. **Gulab Jamun with Rabdi** \$13.00
Soft balls made of reduced milk, deep fried and soaked in hot sugar syrup.



**Thank you for
your visit**

