

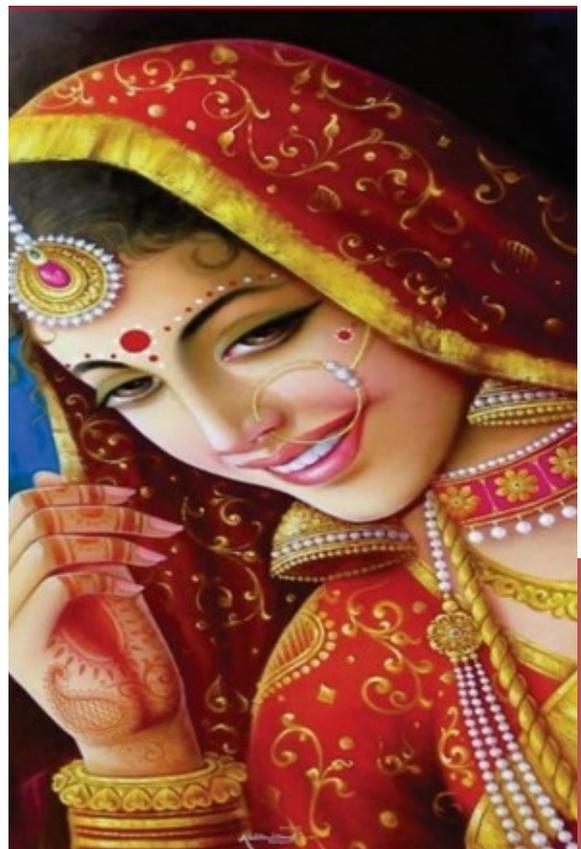
# Welcome to Indian Mehfil Taringa



...Get Together

## About Restaurant

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



<b>Taittinger Rose</b> France		<b>99</b>
<b>Taittinger Brut</b> France		<b>89</b>
<b>42<sup>o</sup> South Sparkling</b> Tasmania		<b>49</b>
<b>Azahara Sparkling NV</b> Victoria		<b>9</b>

## White Wine

Gls Btl

<b>KT 5452 Riesling</b> Clare Valley, SA		<b>45</b>
<b>Tai-Tira Sauvignon Blanc</b> Marlborough, NZ	<b>9</b>	<b>39</b>
<b>Shaw &amp; Smith Sauvignon Blanc</b> Adelaide Hills, SA		<b>48</b>
<b>El Desperado Pinot Grigio</b> Adelaide Hills, SA	<b>9</b>	<b>39</b>
<b>Catalina Sounds Pinot Gris</b> Marlborough, NZ		<b>45</b>
<b>First Creek Chardonnay</b> Hunter Valley, NSW	<b>9</b>	<b>39</b>
<b>RockBare Chardonnay</b> Adelaide Hills, SA		<b>45</b>

## Sweet & Rose Wine



<b>Rameau D'Or Petit Amour Rose</b> France		<b>40</b>
<b>Dal Zotto Rosato</b> King Valley, Vic	<b>9</b>	<b>39</b>
<b>Deakin Estate Moscato</b> Murray Darling, Vic	<b>9</b>	<b>39</b>

## Red Wine

Gls Btl

<b>La La Land Pinot Noir</b> Murray Darling, Vic	<b>9</b>	<b>39</b>
<b>Craggy Range Pinot Noir</b> Martinborough, NZ		<b>49</b>
<b>Penny's Hill Merlot</b> McLaren Vale, SA		<b>45</b>
<b>Amelia Park Cabernet Merlot</b> Margaret River, WA	<b>9</b>	<b>39</b>
<b>Dirty Boots Cabernet Sauvignon</b> Margaret River, WA		<b>49</b>
<b>Mojo Shiraz</b> Barossa Valley, SA	<b>9</b>	<b>39</b>
<b>Two Hands Gnarly Dudes Shiraz</b> Barossa, SA		<b>49</b>

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**Indian Spirits** 30ml

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Madira Select Desi Daru	9
Madira Platinum Desi Daru	10
100 Pipers 12yrs Whisky	10
Old Monk Rum	10
Old Monk XXX Rum	12
Jin Jiji Indian Dry Gin	13
Jaan Paan Liquor	14
Jaisalmer Indian Handcraft Gin	14
Amrut Single Malt	15

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**Gin** 30ml

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Ink Gin	14
Hendrick	12
Bombay Sapphire	10

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**Vodka** 30ml

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Grey Goose	12
Cîroc	12
Absolut	10

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**Rum** 30ml

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Kraken	10
Captain Morgan	8
Bacardi	8
Bundaberg	8

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**Tequila** 30ml

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Patron Repsado	14
Patron Silver	12

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**Single Malt** 30ml

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Chivas Regal 18yrs	16
Glenfiddich 15yrs	16
Laphroaig	13
Chivas Regal 12yrs	10
Glenfiddich 12yrs	10
Johnnie Walker Black Label	10

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**Whisky/Bourbon** 30ml

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Canadian Club	10
Jameson	10
Jack Daniel	9
Jim Beam	9
Wild Turkey	9

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**Cognac/Brandy** 30ml

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Hennessy Cognac	12
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## Beers & Cider

Bottle

### Lager

Heineken Zero (Alcohol Free)	7
Hahn Light	7
XXXX Gold	7
Great Northern	7
Burleigh Big Head	8
Peroni	9
Tiger	9
Corona	9
Kingfisher	9

### Crafts Beer

Rogers Amber Ale	9
One Fifty Lashes Pale Ale	9
Stone & Wood Pacific Ale	9
Monteith's Dark Beer	9
White Rabbit White Ale	10
Shepherd Neame IPA	15
Bulmer Apple Cider	9
Stone's Alcoholic Ginger Beer	9

### Sparkling Water

Perrier 750ml	8
Perrier 330ml	5

## Soft Drinks

Coke	4.75
Coke No Sugar	4.75
Fanta	4.75
Sprite	4.75
Ginger Ale	4.5
Tonic Water	4.5
Soda Water	4.5
Pink Lemonade	4.5
Ginger Beer	4.75
Soda, Lime & Bitter	7
Lemon, Lime & Bitter	7
Mehfil Masala Soda	7

### Lassi **6.5**

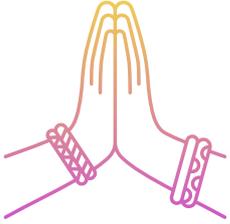
Mango
Sweet
Salty

### Chilled Juice **4.75**

Apple
Cranberry
Mango
Orange
Pineapple

## INDIAN MEHFIL BANQUETS

PLEASE NOTE: THE BANQUET MEAL NOT VALID  
FOR ANY OTHER COUPONS OR PROMOTIONS



# Bhaji



### STARTER

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

### MAIN

Butter Chicken (GF)  
Lamb Rogan Josh (GF)  
Fish Passanda (GF)  
Palak Paneer (VE)(GF)  
served with Basmati Rice & Assorted Naan Breads

### DESSERT

Gulab Jamun

**\$42 PER GUEST (MINIMUM 4 GUEST)**

**Number of curries vary with number of people**

VEGETARIAN OPTIONS AVAILABLE

## INDIAN MEHFIL BANQUETS

PLEASE NOTE: THE BANQUETS MEAL NOT  
VALID FOR ANY OTHER COUPON OR  
PROMOTIONS



# Dawat



### STARTER

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

### MAIN

Select any Two Curries from Classic,  
Vegetarian and Vegan Menu  
served with Basmati Rice & Assorted  
Naan Breads

### DESSERT

Gulab Jamun

**\$88 FOR 2 GUEST**

**\$132 FOR 3 GUEST**

VEGETARIAN AND VEGAN OPTIONS AVAILABLE

## Mehfil Platters

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### Mixed Platter \$20

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

### Tandoori Platter \$21

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

### Vegetarian Platter \$19

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

### Mix Dip Pappadum Platter \$12

Pappadums Served with Raita, Mango Chutney, and Mixed Pickle

## Vegetarian Entrée

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### Samosa \$10

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

### Pakora \$10

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 \$14

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 Chaat \$14

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

### Samosa Chaat \$14

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

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### 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

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

### Tandoori Prawn \$18

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

### Chicken Tikka \$16

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

### Lamb Seekh Kebab \$16

Lightly Herbed Lamb Mince Sausage Roasted in Tandoor Oven Served with Mint Sauce (GF, DF) (5 Pcs)

### Tandoori Lamb Chops \$22

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

### Tandoori Chicken (Half) \$16

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 \$19

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

## Mehfil's Special Curries \$26

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### Keema Chop Masala

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

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

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

### Traditional Goat Curry

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

### Chicken Rara

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



## Seafood Curries \$25

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### Vindaloo Fish or Prawn

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

### Goan Fish or Prawn

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

### Passanda Fish or Prawn

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

## Classic Curries \$24

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### Karahi Chicken

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

### Chicken Tikka Masala

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

### Butter Chicken

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

### Lamb Rogan Josh

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

### Jalfrezie Chicken or Lamb

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

### Korma Chicken or Lamb

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

### Madras Chicken or Lamb

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

### Saag Chicken or Lamb

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

### Methi Malai Chicken or Lamb

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

### Vindaloo Chicken or Lamb

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

## Vegetarian Curries \$21

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### Shaam Savera Kofta

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

### Malai Kofta

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

### Methi Chaman Kashmiri

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

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

### Diwani Handi

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

### Palak Paneer

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

### Karahi Paneer

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

### Paneer Butter Masala

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

### Matar Paneer

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

### Daal Makhani

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

### Pumpkin Masala

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

## Vegan Curries \$21

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### Vegetable Madras

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

### Baingan Bahar

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

### Bhindi Masala

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

### Channa Masala

Chickpeas Cooked with Spices and Onion Tomato Gravy (GF)

### Daal Tadka

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

### Zira Aloo

Potatoes Cooked with Cumin Seeds and Indian Spices (GF)

## Biryani

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### 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)

## Tandoori Breads

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### Plain Naan \$5

Fine Flour Bread

### Tandoori Roti \$5

Wholemeal Bread (Vegan)

### Garlic Naan \$6

Tandoori Bread with Fresh Garlic (Vegan Option Available)

### Garlic & Cheese Naan \$7

Bread Stuffed with Cheddar Cheese and Garlic

### Spinach & Cheese Naan \$7

Bread Stuffed with Cheddar Cheese and Spinach

### Chilli & Cheese Naan \$7

Fine Flour Bread Stuffed with Fresh Green Chilli and Cheddar Cheese

### Paneer & Cheese Naan \$7

Bread Stuffed with Indian Gourmet Cheese & Cheddar Cheese

### Punjabi Naan \$7

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

### Peshawari Naan \$7

Bread Stuffed with Dried Fruits

### Masala Kulcha \$7

Bread Stuffed with Potatoes with Indian Spices

### Butter Naan \$7

Fine Flour Layered Buttered Bread

### Keema Naan \$7

Bread Stuffed with Lamb Mince

### Mehfil Naan Basket \$16

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

## Rice

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### Plain Rice \$3

Steamed Basmati Rice

### Coconut Rice \$4

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

### Lemon Rice \$4

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)

## Indo-Chinese

(Subject to availability only)

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### Chilli Paneer \$20

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 \$18

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

## Accompaniments

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### Trio of Dips \$10

Raita, Mango Chutney, and Mixed Pickles

### Raita \$4.5

Dip Made of Cucumber, Carrot and Yoghurt

### Mixed Pickles \$4.5

Pickled Green Mangoes, Limes, and Chillies

### Mango Chutney \$4

Sweet Mango Preserve

### Mint Sauce \$3

A Yoghurt Based Sauce with Mint Flavour

### Tamarind Sauce \$3

A Sweet and Sour Sauce Made of Indian Tamarind

### Pappadums \$4

Crispy Flat Gluten Free Crunchy Chips Based on Graham Flour

### Garden Salad \$7

Combination of Sliced Fresh Tomato, Cucumber and Onion

### Onion Salad \$5

Sliced Salad Onions

## Desserts

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### KULFI

#### Traditional Indian Ice Cream

Perfect Homemade Treat

**Mango \$5.5**

**Pistachio \$5.5**

**Almond \$5.5**

**Baileys \$7**

**Kahlua \$7**

(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 \$6**

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

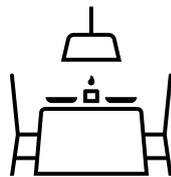
#### Jaan Paan with Vanilla Ice Cream

**\$14**

Premium Jaan Paan Liquor served with Vanilla Ice  
cream (Contain 25% Alcohol)

#### Chef Special Dessert Platter \$14

Chefs Choice 3 Dessert on A Platter



## Digestives

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**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**

**Jaan Paan 13**

