

The ColonialTM

British-Indian Cuisine



*Get ready to experience Sydney's most popular UK styled
Indian Restaurants, The Colonial British-Indian Cuisine*

www.thecolonialrestaurant.com.au



Non - Vegetarian Entree

TANDOORI CHICKEN TIKKA 🌿

\$16.90

Boneless chicken thigh fillet marinated in yoghurt and special spices, cooked in a tandoor oven and served with mint chutney

TANDOORI CHICKEN (HALF/FULL) 🌿 \$17.90/25.90

Chicken on the bone marinated in yoghurt and traditional special spices, cooked in the tandoor and served with mint chutney

TAWA GOAT 🌿

\$24.90

Spicy grilled goat pieces cooked with yoghurt, ginger, green chilli and special spices

SEEKH KEBAB 🌿

\$17.90

lamb mince, herbs and special spices cooked in a clay oven and served with mint chutney

CHICKEN PAKORA

\$15.50

Crispy bite-sized chicken pieces deep fried with authentic special spices and chickpea flour

AMRITSARI FISH

\$16.90

Fish fillets marinated in a special blend of special spices, coated with chickpea flour and served with mint chutney

GARLIC TANDOORI PRAWNS 🌿

\$23.90

King prawns marinated with whole spices, herbs, yoghurt then char grilled in the tandoor and served with mint chutney

ADRAKI LAMB CUTLETS (3 PCS) 🌿 \$23.90

Lamb Cutlet marinated overnight with kashmiri spices, ginger and garlic - skewered and grilled in tandoor served with mint chutney



Vegetarian



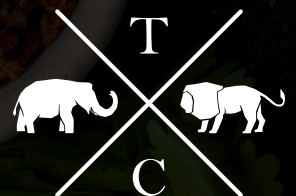
Gluten-Free



"It all starts with a selection of delicious Entrees & Starters"



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Vegetarian Entree

VEGETABLE SAMOSA

Lightly spiced potato and pea filling wrapped in a pastry and served with tamarind sauce

\$10.90

ONION BHAJI

Fritters of onion and shallots served with tamarind sauce

\$10.90

PANEER PAKORA

Cottage Cheese slices deep fried with authentic special spices and chickpea flour

\$15.90

OLIVE PANEER TIKKA

Overnight marinated cottage cheese pieces with Afghani spices and olives, grilled and served with mint chutney

\$17.90

TANDOORI MUSHROOMS

Marinated mushrooms in yoghurt and spices then cooked in a clay oven and served with mint chutney

\$16.50

ALOO TIKKI

Potatoes, onions and special spices combined into a croquette and deep fried, served with tamarind sauce

\$10.90

Entree Platters

VEGETARIAN PLATTER

Vegetable samosa, olive panner tikka, onion bhaji and aloo tikki

\$19.90

SEAFOOD PLATTER

A platter of amritsari fish and garlic tandoori prawns

\$24.90

NON -VEGETARIAN PLATTER

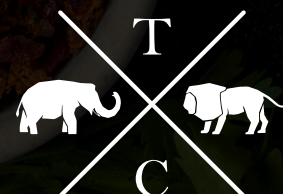
Adraki lamb cutlet, chicken tikka, seekh kebab and chicken pakora

\$24.90

 Vegetarian  Gluten-Free



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Custom Curry

CREATE YOUR OWN CUSTOM (AND DELICIOUS) CURRY IN THREE SIMPLE STEPS!

1 CHOOSE YOUR MEAT



\$25.90



\$25.90



\$24.90



\$27.90

2 CHOOSE YOUR CURRY

KORMA

cooked with tomato, onion, ground cashew nuts and fresh cream

BHUNA

a thick curry sauce prepared with fresh herbs and special spices, tomatoes and onions

ROGAN JOSH

prepared with garlic, herbs, and tomatoes and delicately flavoured with aromatic special spices

SAAGWALA

a spinach base curry sauce prepared and infused with special herbs and spices



MADRAS

a popular curry sauce created with coconut cream, lemon and chilli – perfect for medium spice lovers

VINDALOO

prepared with potatoes and infused with lots of hot spices and chilli peppers

COLONIAL BALTI

fresh coriander, garlic, green chilli, tomatoes and special herbs and spices

3 CHOOSE YOUR SPICE LEVEL



MILD



MEDIUM



SPICY



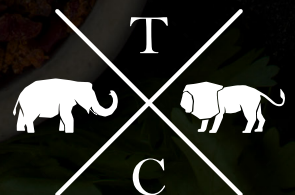
Vegetarian



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Chef's Speciality Mains

ROYAL CHICKEN DAL

\$25.90

The queen of England's most desired British-Indian curry, this royal robust fusion of yellow lentils and succulent tender chicken simmered with vegetables, onions, garlic, ginger, tomatoes, fresh coriander and special spices

BRITISH FISH CURRY

\$24.90

boneless fish pieces cooked in our famous and exclusive Goan coconut-flavoured sauce

HARA GOAT

\$25.90

tender goat on the bone cooked with baby spinach puree, mild spices and cream

BUTTER CHICKEN

\$24.90

mildly marinated chicken fillets cooked in a clay oven and then prepared with creamy tomato and cashew nut sauce

CHICKEN TIKKA MASALA

\$24.90

marinated chicken fillets cooked in a clay oven and then prepared with capsicum, onion, tomato and master gravy

RAILWAY GOAT CURRY

\$25.90

slow-cooked goat on the bone with browned onions, ginger, garlic, black cardamom and cassia bark

BOMBAY BEEF

\$24.50

tendered beef cooked with onion, tomato and special spices then mixed with potato and garnished with fresh coriander

ANGLO - INDIAN MANGO CHICKEN

\$24.90

boneless chicken cooked in very mild spices with cream and mango pulp

COLONIAL MUSHROOM CURRY

\$22.50

sautéed mushrooms with onions, ginger, tomatoes, wilted spinach and special spices



Vegetarian




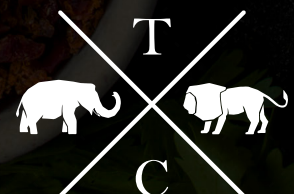
Gluten-Free



"Railway Goat Curry delivers a fusion of slow-cooked, tender goat on the bone, infused with unique spices, creating an aromatic delight with every bite"



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Vegetarian Mains

NAVRATTAN KORMA

mildly spiced vegetables cooked in a cashew nut sauce

\$18.90

ALOO GOBHI MASALA

the quintessential North-Indian curry that treats your taste buds with its rich, thick & spicy sauce peppered with decadent pieces of buttery cauliflower & potato

\$19.90

BOMBAY ALOO

steamed potatoes cooked with garlic and authentic special species, garnished with coriander

\$18.90

DAAL MAKHANI

whole black lentils cooked with kidney beans, ginger, garlic, tomatoes and fresh cream

\$16.90

PANEER TIKKA MASALA

cottage cheese pieces cooked in the clay oven, prepared with capsicum, tomato and our master sauce

\$20.90

AMRITSARI MALAI KOFTA

grated cottage cheese, potato, raisins, sultanas and cashew nut dumplings simmered in a cashew nut curry sauce

\$20.90

SAAG PANEER

cottage cheese cooked in baby spinach puree with mild spices, cream and garnished with fresh tomato

\$22.90

TADKA DAAL

yellow lentils accented with onion and authentic spices and garnished with coriander

\$15.90

BAIGAN PATIALA

eggplant fried and cooked with tomato gravy with traditional herbs and spices

\$18.90

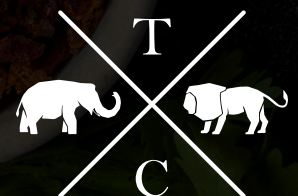
 Vegetarian  Gluten-Free



"Tadka Daal can be best described as a wholesome, nutritious and delicious choice for vegetarians and non-vegetarians alike. A must-try!"



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Vegan Specials

DAIRY FREE, PLANT - BASED BRITISH - INDIAN CURRIES

VEGAN PANEER BUTTER MASALA \$22.90

Delicious restaurant-style vegan paneer (tofu) is marinated and cooked in a traditional tandoor, served with a dairy-free, tomato, ginger, and cashew nut-based butter masala curry

VEGAN PALAK PANEER \$22.90

The power of Palak (spinach) comes together with vegan paneer (tofu) to create this tasty, dairy-free and gluten-free Indian vegan curry dish

VEGAN BOMBAY POTATOES & PEAS \$19.90

Potatoes and peas make this vegan Indian curry a delight for the taste buds and stomach. Feast on a delicious blend of Indian spices, sautéed potatoes and peas combined together in harmony

VEGAN PANEER LABABDAR \$19.90

A luscious Indian-style tomato, ginger, and cashew dry Lababdar sauce and seasonal vegetables served with fresh vegan paneer (tofu)

VEGAN GOBHI MUSALLAM \$19.90

Roasted cauliflower that is lightly blanched and then drenched with luscious Mughlai-inspired Makhani sauce - a vegan and vegetarian lover's choice

VEGAN BAINGAN BHARTA \$19.90

From the North of India in Punjab, this delectable Indian vegan dish consists of roasted eggplant that is marinated and mixed with a deliciously spiced curry sauce

VEGAN MANGO TOFU CURRY \$21.90

Refreshingly delicious and mildly sweet and spicy, Indian vegan mango and tofu curry is the perfect choice for the sweet and spicy palate

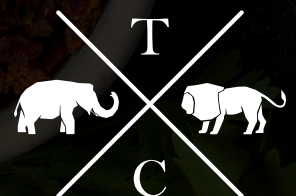
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"You don't have to be vegan to enjoy the delicious and nutritious experience of our plant-based, dairy-free vegan Indian curries. Don't miss out—try one today!"



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Biryani

BIRYANIS CAN BE MADE: MEDIUM OR HOT

VEGETABLE BIRYANI

vegetables cooked with special spices, chopped mint, and fresh coriander, mixed with steamed saffron basmati rice

\$23.90

CHICKEN BIRYANI

Chicken cooked with special spices, chopped mint, and fresh coriander, mixed with steamed saffron basmati rice

\$23.90

LAMB BIRYANI

lamb cooked with special spices, chopped mint, and fresh coriander, mixed with steamed saffron basmati rice

\$24.90

GOAT BIRYANI

tender goat on the bone cooked with special spices, chopped mint, and fresh coriander and mixed with steamed saffron basmati rice

\$26.90

Side Dishes

MANGO CHUTNEY

a chutney made of mango, onion, garlic, ginger root and special spices

\$4

CUCUMBER & YOGHURT RAITA

diced cucumber mixed into a yoghurt blend and lightly seasoned

\$5

PAPPADAM WITH MINT CHUTNEY

light and crispy seasoned cracker-style bread with dipping sauce

\$4

MASALA PAPPADAM 2 -PIECES

light and crispy seasoned cracker-style bread topped with tomato and onion masala

\$6

MIXED PICKLES

a side serving of spiced pickles

\$4

BASKET OF CHIPS

UK-styled basket of lightly seasoned potato chips

\$7

VINEGAR ONION

onion pieces soaked in vinegar with clove, chilli, peppercorns and beetroot

\$4



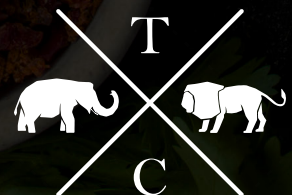
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Side Salads

ONION SALAD

freshly sliced onion salad

\$4

GARDEN SALAD

mixed green leaves tossed with seasonal garden veggies, lemon and herbs

\$8

KACHUMBER SALAD

diced onion, tomato and cucumber tossed with lemon, herbs and mild spices

\$5

STEAMED RICE

simply steamed basmati rice

\$4

KASHMIRI PULAO

Indian basmati rice infused with dried fruit and nuts

\$8

PULAO RICE

basmati rice infused with saffron and butter

\$6

ZIRA RICE

Indian basmati rice infused with cumin seeds and butter

\$7

PEAS PULAO

basmati rice infused with saffron and baby peas

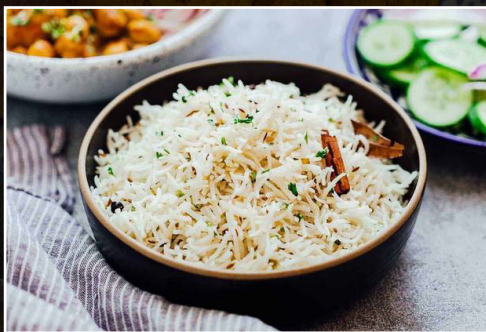
\$7



Vegetarian



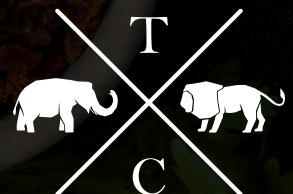
Gluten-Free



"Pulao rice is infused with saffron and butter, complimenting your curry and delivering a balance of flavours - a popular choice for diners."



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Naan Breads

Naan

PLAIN NAAN

\$4

enriched with milk and yoghurt

BUTTER NAAN

\$5

enriched with butter, milk and yoghurt

GARLIC NAAN

\$5

enriched with chopped garlic, milk and yoghurt

MASALA GARLIC NAAN

\$5

mixed ground spices and garlic

HERB NAAN

\$5

naan infused with mixed herbs

Roti

TANDOORI ROTI

\$4

unleavened flatbread cooked in a tandoor oven

BUTTER ROTI

\$5

unleavened flatbread cooked in a tandoor oven and brushed with butter

Stuffed Naan

CHEESE NAAN

\$5.90

naan stuffed with cheese

KASHMIRI NAAN

\$7.90

naan stuffed with nuts and fruit

CHEESE & GARLIC NAAN

\$6.90

naan stuffed with cheese and chopped garlic

CHICKEN TIKKA & CHEESE NAAN

\$8

naan stuffed with tandoori chicken tikka and cheese

CHEESE & OLIVE NAAN

\$6.90

naan stuffed with cheese and olives

OLIVE & CHILI FLAKES NAAN

\$8

naan stuffed with olives and chilli flakes

Paratha

ALOO PARATHA

\$5.90

unleavened dough stuffed with a spiced mixture of mashed potato

LACCHA PARATHA

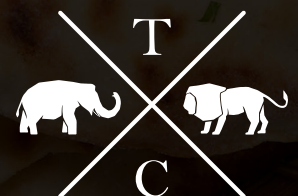
\$5

layered paratha cooked in a tandoor oven

"A freshly baked-to-order Naan, Roti or Paratha is the perfect side with any curry choice. Dip into your curry or enjoy it on its own-it's up to you!"



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Kids Menu

AVAILABLE FOR CHILDREN AGED 10 YEARS OR UNDER

BUTTER SAUCE WITH HOT CHIPS \$8

freshly cooked hot potato chips served with our famous butter chicken sauce

OLIVE & CHEESE NAAN WITH BUTTER SAUCE \$9

tandoor-baked olive and cheese stuffed naan bread with our famous butter chicken sauce

CHICKEN TIKKA & CHEESE NAAN \$7

tandoor-cooked chicken tikka stuffed in a freshly baked naan with melting cheese

CHICKEN TIKKA SALAD \$9

tandoor-cooked chicken tikka served on a bed of seasonal garden salad with mint sauce

CHICKEN TIKKA & SALAD WRAP \$9


freshly baked naan and tandoor-cooked chicken tikka wrapped with salad and mint sauce

 **Vegetarian**  **Gluten-Free**



*"Hot chips with butter chicken sauce is undoubtedly a winner for kids!
here's nothing to be picky about; simply dip your chips, crunch, munch, and enjoy!"*



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Naantastic Affairs

WRAP YOUR TASTE BUDS

COLONIAL CHICKEN TIKKA CRUNCH 🍷 \$16.90

Boneless chicken pieces, with onion, tomato, yoghurt and mint chutney, wrapped in Naan bread

ROYAL BUTTER CHICKEN ENVELOPE 🍷 \$16.90

Succulent shredded Masala butter chicken wrapped in a Naan bread

LAMB KEBAB NAANSATIONAL 🍷 \$16.90

Lamb Seekh with Mint Yoghurt sauce topped with fresh onions wrapped in Naan bread

PANEER TIKKA NAAN PARCEL 🌿 \$16.90

Paneer Masala with tomato and chilli jam wrapped in Naan bread

TANDOORI MUSHROOM TIKKA WRAP 🌿 \$16.90

Tandoor Mushroom with mint yoghurt sauce topped with fresh onions, wrapped in Naan bread

PICK ANY DIP! 🌿 \$8

Dal Makhani / Butter Sauce

ADD EXTRA CHEESY PUNCH TO YOUR NAAN PARCEL 🌿 \$2

Wrap will be prepared in Cheese Naan

🌿 Vegetarian



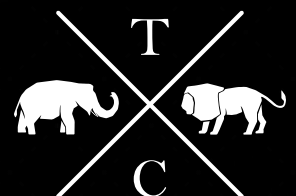
Gluten-Free



Non-Vegetarian



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Desserts

THE START OF ANY GREAT MEAL IS ONLY EVER COMPLETE WITH A SWEET ENDING

GULAB JAMUN \$8

sweet dumplings made from reduced milk and soaked in rose water, served with ice cream

BADAMI RAS MALAI \$8

creamy milk dessert cakes enriched with almonds and pistachios

KULFI (MANGO OR PISTACHIO) \$8

homemade Indian ice cream in your choice of flavour



*"Gulab jamun is the perfect way to finish your British-Indian dinner.
Served with ice cream, this dessert hits the spot every time."*



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