

INDIAN Indulgences

DINE IN OR TAKEAWAY RESTAURANT

INDULGE IN THE AUTHENTIC INDIAN CUISINE

Ph: (08) 8642 6660

www.indianindulgences.com.au

54 Victoria Parade (Augusta Highway), Port Augusta SA 5700

Opposite McDonalds • Fax: (08) 8642 6661

Open 4.30pm - 8.30pm • Dine in 5.30pm - 8.30pm
Public holidays & Christmas break - contact us.



Tandoori

Tandoori Lemon Chicken Tikka \$14.80
Boneless pieces of chicken marinated in a mixture of lemon, yoghurt, Indian spices and cooked in the tandoor.

Vegetarian Entrees

Veggie Samosa \$8.20
Fried pastry shell with a savory filling of spiced potatoes, green peas and sultanas.

Pakorras \$8.20
Finely chopped fresh garden vegetables soaked in the batter of chickpea flour and spices and deep fried until brown.

Aloo Tikki \$8.20
Deep fried potato cakes made from steamed potatoes with a variety of Indian spices.



Please note that unless specified 'HOT' all other main dishes are MILD or MEDIUM

Vegetarian Main Course

Palak Paneer \$10.80
Fresh cottage cheese cooked in a lovely spinach based curry with aromatic Indian spices and fenugreek.

Sabji \$8.80
Fresh garden vegetables cooked in delicate spices.

Veggie Korma \$10.80
A sweet and mild vegetable curry cooked in a creamy sauce of almonds and spices.

Dal \$8.80
Lentils and red kidney beans slowly cooked with wholesome spices and flavorful sauce.

Channa Masala \$8.80
Chickpeas cooked the north Indian way with a blend of light spices.



Main Course

Butter Chicken \$16.80
Boneless chicken fillets marinated in delicious spices, roasted in the tandoor then cooked in a fragrant tomato, cream and almond sauce.

Chicken Masala \$15.80
Chicken cooked in a ginger and garlic based gravy with onions, tomatoes and spices.

Chicken Vindaloo \$15.80
A hot chicken curry made in vindaloo sauce and aromatic spices.

Beef Curry \$15.80
Beef cubes cooked in north Indian spices and gravy of onions, tomatoes, ginger and garlic.

Beef Vindaloo \$15.80
A fiery hot Goan dish cooked in vindaloo and chilly based sauce.

Punjabi Pork \$16.80
Pork cooked in a variety of Punjabi spices in a gravy of onions, tomatoes ginger and garlic.

Pork Tindaloo \$16.80
Hot and spicy chilly based curry with a blend of wonderful spices and a lot of flavor.

Lamb Roganjosh \$19.80
Lamb cubes cooked in a rich curry of onion, tomatoes, ginger, garlic with a blend of yogurt and whole spices.

Saag Lamb \$19.80
Lamb cooked in a velvety and mild gravy of spinach and fenugreek.

Spiced Prawns \$21.80
Tailless king prawns finely prepared in a thick gravy of onions, tomatoes, garlic and aromatic native spices.

Mirchi Prawns \$21.80
Prawn meat cooked in a spicy onion tomato based curry with a dash of garlic and freshly chopped chillies.

Korma Beef \$16.80 / Lamb \$19.80
Meat of your choice cooked in a sweet and mild sauce of almonds and cream with delicate spices.

Selection of Rice

Steamed Basmati Rice \$3.40

Lemon Rice \$4.80
Fluffy basmati rice cooked with mustard seeds, curry leaves and a dash of fresh lemon.

Pom Pom Rice \$4.80
Indian Indulgences special rice with hand picked spices.



Naans and Roti

Plain or Butter Naan \$3.40

Garlic Naan \$3.60

Garlic Cheese Naan \$4.60
Naan with cheese stuffing, topped with garlic.

Potato Naan \$4.60
Naan stuffed with spiced potatoes.

Masala Cheese Naan \$4.60
Naan stuffed with shredded cheese and ground spices.

Tandoori Roti \$4.60
Wholemeal flour loaf cooked atop of tandoor (buttered).

Accompaniments

Raita \$3.60
Yogurt with grated cucumber and roasted cumin seeds.

Kachumba \$4.60
Salad of finely chopped cucumber, capsicum and red onions.

Chutneys \$2.00
Sweet mango / mint.

Mixed Pickle \$2.00

Pappadams \$1.40

Beverages and Desserts

Lassi (yogurt based Indian drink)

Mango Lassi \$4.80

Blueberry Lassi \$4.80

Sweet or Salted Lassi \$4.80

Chai (Indian Indulgences Tea) \$4.80

Gulab Jamun \$5.80
Milk based sponge balls deep fried and soaked in cardamom and rose syrup.

We are a fully licensed restaurant and we welcome BYO bottled wine only (corkage applies)

Credit Card & Eftpos facilities available
Please Note: All prices are inclusive of GST
All menus and prices are subject to change without prior notice.