



Gill's

INDIAN CUISINE

Takeaway only deals

Meal Deal for Two \$ 62.95

- Your choice of any 2 Curries (except seafood)
- 2x Naan (garlic or plain)
- 1x any Large rice
- 2 pcs onion Bhaji or Chicken Tikka

Family Meal Deal \$ 95.95

- your choice of any 3 Curries (except seafood)
- 1x Bread Basket
- 2x Large Rice
- 4 pcs Onion Bhaji or Chicken Tikka



Dine in | Takeaway | Delivery

Order Online

www.gillsindiancuisine.com.au

07 5681 1913 📞

HomeCo Coomera City Centre 📍
Shop 23 / 1 Commercial Street
Upper Coomera 4209 QLD

Like & Follow   /gillsindiancuisine

Scan for Order now



** All Prices Are inclusive of GST

Please note with all FOOD ALLERGIES all care is taken when catering for special requirement



Entree Vegetarian

Veg Samosa **2 pcs: \$6.95 | 4pcs: \$12.95**

Delicious mixed vegetables wrapped in light pastry, deep fried and served with mint and tamarind dip

Onion Bhaji **2 pcs: \$6.95 | 4pcs: \$12.95**

Sliced onion dipped in chickpea flour with mild spices and deep fried

Mixed Pakora **2 pcs: \$6.95 | 4pcs: \$12.95**

Mixed vegetables clipped in chicken flour with mild spices and deep fried

Paneer Pakora **4 pcs: \$17.95**

Cottage cheese filled with mint, garlic and ginger dipped in chickpea flour with mild spices and deep fried

Paneer Tikka **2 pcs: \$9.95 | 4 pcs: \$18.95**

Cubes of cottage cheese, capsicums, onions marinated in yogurt with mild spices and grilled in tandoor.

Chilli Paneer **\$21.95**

Cottage cheese with fresh capsicums, onion, garlic and ginger cooked with chilli sauce, soy sauce and mild sauce

Mixed Platter **3 pcs: \$9.95 | 6 pcs: \$18.95**

Selection of veg samosa, onion bhaji and mixed pakora

Veg Spring Roll **3 pcs: \$6.95 | 6 pcs: \$11.95**

Crispy rolls filled with savory mixed vegetable stuffing and deep-fried

Entree Non-Vegetarian

Tandoori Chicken **Half: \$12.95 | Whole: \$21.95**

Chicken with bone marinated with yogurt, garlic, ginger paste with mild spices and grilled in tandoor

Chicken Chilli **\$21.95**

Boneless chicken marinated in plain flour and cooked with capsicum, onion, soy and chilli sauce

Chicken Tikka **4pcs: \$14.95**

Boneless chicken marinated in yogurt, garlic paste with mild spice and grilled in tandoor

Chicken Malai Tikka **4pcs: \$15.95**

Boneless chicken pieces marinated in thick cream, cashew nut paste and grilled in tandoor

Lamb Samosa **4pcs: \$15.95**

Lamb mince mixed with mild spices and wrapped in light Pastry and deep fried

Seekh Kebab **6pcs: \$15.95**

Minced lamb marinated in garlic and ginger paste with mild spices and grilled in tandoor

Chilli Prawns **6pcs: \$22.95**

Prawns cooked fresh with capsicums, onions, garlic, ginger, chilli sauce, soya sauce and mild spices.

Fish Pakora **8pcs: \$21.95**

Barramundi fish dipped in chicken flour mixed with mild spices, garlic, ginger paste and deep-fried

Non Veg Mix Platter **\$18.95**

Selection of chicken tikka, tandoor prawns, lamb seekh kebab

Breads & Tandoor

Bread Basket **\$14.95**

A Combination of Garlic Cheese & plain naan

Plain Naan **\$5.50**

Butter Naan **\$5.50**

Garlic Naan **\$6.00**

Cheese Naan **\$6.50**

Cheese & Spinach Naan **\$6.50**

Cheese & Garlic Naan **\$6.50**

Cheese, Spinach & Garlic Naan **\$7.00**

Keema Naan **\$7.00** Lamb Mince

Peshawari Naan **\$7.00** Coconut & Nuts

Chilli Cheese Naan **\$6.50**

Tandoori Roti **\$5.00** Wheat flour

Aloo Paratha **\$7.00** Potato with Spices

Rice Delicacy

Plain Rice **Regular \$4.00 Large \$5.00**

Saffron Rice **Regular \$4.00 Large \$5.00**

Coconut Rice **Regular \$4.50 Large \$5.50**

Veg Biryani **\$18.95** | **Chicken Biryani \$21.95**

Lamb Biryani **\$23.95** | **Prawn Biryani \$23.95**

Side Dishes

Mixed Pickles **\$2.95** | **Chilli Pickles \$2.95**

Papadam **4pcs: \$2.99** | **Mint Sauce \$3.50**

Mango Chutney **\$2.99** | **Plain Raita \$3.00**

Punjabi Salad **\$9.00** | **Cucumber Raita \$3.95**

Chopped Onion & Tomato **\$5.95**

Drinks

Soft Drinks **\$3.95** | **Water \$3.50**

Coke, Coke Zero, Fanta, Sprite, Lemonade

Mango Lassi **\$7.00** | **Ginger Beer \$7.00**

**** All Prices Are Inclusive Of GST**

Please Note: All our curries contain nuts and cream. Some curries are available Dairy-Free and Gluten-Free. Customer requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner.





Main's Chicken

\$22.50

BUTTER CHICKEN

tandoori grilled chicken cooked with tomato and cashew nut sauce and topped with a touch of cream

MANGO CHICKEN

tandoori grilled chicken cooked with garlic , ginger, yogurt, chilli sauce, curry leaves and mustard seed

CHICKEN 65

chicken sauteed with mild spices and cooked with garlic , ginger , yogurt, chilli sauce , curry leaves and mustard seed

CHIEF SPECIAL CHICKEN

onion , garlic with natural mild spices, grounded cashew nut and topped with cream

MASALA CHICKEN

capsicum , onion ,fresh tomato and cashew nut and topped with cream

KADHAI CHICKEN

fresh capsicum and onion gravy with ground cashew nut (a popular dish from punjabi)

BOMBAY CHICKEN

potato cubes, onion gravy , fresh coriander and topped with a touch of cream

KORMA CHICKEN

cashew nut gravy cooked with mild spices and topped with the touch of cream

VINDALOO CHICKEN

onion gravy with vindaloo paste , mild spices, onion ,fresh ginger and coriander

SAAGWALA CHICKEN

fresh baby spinach cooked with mild spices , onion, fresh ginger , coriander and topped with a touch of cream

CORIANDER CHICKEN

fresh coriander with cashew and onion masala gravy

ROGAN JOSH CHICKEN

traditional indian style gravy with fresh tomato , onion masala, ginger and coriander

MADRAS CHICKEN

coconut gravy ,onion mustard seeds, cashew nut , curry leaves and fresh coriander

CHANNA CHICKEN

Chickpeas and Chicken cooked in onion sauce and Spice

Main's Beef

\$23.50

CHEF'S SPECIAL BEEF

Onion, garlic with natural mild spices, grounded cashew nut and topped with cream

MASALA BEEF

Capsicum, onion, fresh tomato, and cashew nut and topped with cream

KADHAI BEEF

Fresh capsicum and onion gravy with ground cashew nut (A popular dish from Punjab)

BOMBAY BEEF

Potato Cubes, onion gravy, fresh coriander and topped with a touch of cream

KORMA BEEF

Cashew nut gravy cooked with mild spices and topped with a touch of cream

VINDALOO BEEF

Onion gravy with Vindaloo paste, mild spices, fresh ginger, and coriander

SAAGWALA BEEF

Fresh baby spinach cooked with mild spices, onions, fresh ginger, coriander and topped with a touch of cream

CORIANDER BEEF

Fresh coriander with cashew and onion masala gravy

ROGAN JOSH BEEF

Traditional Indian style gravy with fresh tomato, onion masala, ginger, and coriander

MADRAS BEEF

Coconut gravy, onion gravy, mustard seeds, cashew nut, curry leaves and fresh coriander

Main's Goat (With bone)

\$25.50

CHEF'S SPECIAL GOAT

Onion, garlic with natural mild spices, grounded cashew nut and topped with cream

KADHAI GOAT

Fresh capsicum and onion gravy with ground cashew nut (A popular dish from Punjab)

VINDALOO GOAT

Onion gravy with Vindaloo paste, mild spices, fresh ginger, and coriander

ROGAN JOSH GOAT

Traditional Indian style gravy with fresh tomato, onion masala, ginger, and coriander

MADRAS GOAT

Coconut gravy, onion gravy, mustard seeds, cashew nut, curry leaves and fresh coriander

Main's Lamb

\$25.50

CHEF'S SPECIAL LAMB

Onion, garlic with natural mild spices, grounded cashew nut and topped with cream

MASALA LAMB

Capsicum, onion, fresh tomato, and cashew nut and topped with cream

KADHAI LAMB

Fresh capsicum and onion gravy with ground cashew nut (A popular dish from Punjab)

BOMBAY LAMB

Potato Cubes, onion gravy, fresh coriander and topped with a touch of cream

KORMA LAMB

Cashew nut gravy cooked with mild spices and topped with a touch of cream

VINDALOO LAMB

Onion gravy with Vindaloo paste, mild spices, fresh ginger, and coriander

SAAGWALA LAMB

Fresh baby spinach cooked with mild spices, onions, fresh ginger, coriander and topped with a touch of cream

JALFREZI LAMB

Fresh capsicums, onions, mustard seeds, cashew nut gravy and topped with a touch of cream

CORIANDER LAMB

Fresh coriander with cashew and onion masala gravy

ROGAN JOSH LAMB

Traditional Indian style gravy with fresh tomato, onion masala, ginger, and coriander

MADRAS LAMB

Coconut gravy, onion gravy, mustard seeds, cashew nut, curry leaves and fresh coriander

** All Prices Are Inclusive Of GST

Please Note: All our curries contain nuts and cream . Some curries are available Dairy-Free and Gluten-Free. Customer requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner.



Main's Fish (Barramundi) \$24.50

CHEF'S SPECIAL FISH

Onion, garlic with natural mild spices, grounded cashew nut and topped with cream

MASALA FISH

Capsicum, onion, fresh tomato, and cashew nut and topped with cream

KADHAI FISH

Fresh capsicum and onion gravy with ground cashew nut (A popular dish from Punjab)

BOMBAY FISH

Potato Cubes, onion gravy, fresh coriander and topped with a touch of cream

KORMA FISH

Cashew nut gravy cooked with mild spices and topped with a touch of cream

VINDALOO FISH

Onion gravy with Vindaloo paste, mild spices, fresh ginger, and coriander

SAAGWALA FISH

Fresh baby spinach cooked with mild spices, onions, fresh ginger, coriander and topped with a touch of cream

JALFREZI FISH

Fresh capsicums, onions, mustard seeds, cashew nut gravy and topped with a touch of cream

CORIANDER FISH

Fresh coriander with cashew and onion masala gravy

ROGAN JOSH FISH

Traditional Indian style gravy with fresh tomato, onion masala, ginger, and coriander

MADRAS FISH

Coconut gravy, onion gravy, mustard seeds, cashew nut, curry leaves and fresh coriander

Main's Prawn \$25.50

CHEF'S SPECIAL PRAWN

Onion, garlic with natural mild spices, grounded cashew nut and topped with cream

MASALA PRAWN

Capsicum, onion, fresh tomato, and cashew nut and topped with cream

KADHAI PRAWN

Fresh capsicum and onion gravy with ground cashew nut (A popular dish from Punjab)

BOMBAY PRAWN

Potato Cubes, onion gravy, fresh coriander and topped with a touch of cream

KORMA PRAWN

Cashew nut gravy cooked with mild spices and topped with a touch of cream

VINDALOO PRAWN

Onion gravy with Vindaloo paste, mild spices, fresh ginger, and coriander

SAAGWALA PRAWN

Fresh baby spinach cooked with mild spices, onions, fresh ginger, coriander and topped with a touch of cream

JALFREZI PRAWN

Fresh capsicums, onions, mustard seeds, cashew nut gravy and topped with a touch of cream

CORIANDER PRAWN

Fresh coriander with cashew and onion masala gravy

ROGAN JOSH PRAWN

Traditional Indian style gravy with fresh tomato, onion masala, ginger, and coriander

MADRAS PRAWN

Coconut gravy, onion gravy, mustard seeds, cashew nut, curry leaves and fresh coriander

Main's Vegetarian

VEGETABLE MASALA

Fresh capsicums, onions, broccoli, cauliflower, green beans, carrot, green pea cooked with mild spices and topped with cream and butter sauce

\$19.00

PANEER BUTTER MASALA

Fresh capsicum, onion, cottage cheese, coriander, fenugreek cooked in butter sauce

\$20.50

METHI PANEER

Cottage cheese cooked with cashew nut sauce, mild spices and fenugreek

\$20.50

VEG SAAG

Fresh cauliflower, broccoli, green beans, peas, carrot with cottage cheese and spinach

\$19.00

PALAK PANEER

Fresh spinach and cottage cheese cooked with mild spices and topped with a touch of cream

\$20.50

ALOO GOBI

Cauliflower and potatoes cooked with onions, turmeric, cumin seed, fresh coriander and ginger

\$19.00

VEGETABLE KORMA

Fresh vegetables cooked in cashew nut gravy with mild spices and topped with cream

\$19.00

ALOO JEERA

Potatoes, cumin seed, turmeric, fresh ginger and coriander cooked in onions masala

\$19.00

KADHI PANEER

Cottage cheese and fresh capsicum cooked with Indian spices with a tomato and onion gravy

\$20.50

DAHL MAKHANI

Boiled black lentils and kidney beans cooked with mild spices, butter & cream

\$19.00

MALAI KOFTA

Round balls of cottage cheese and potatoes cooked with mild spices in malai sauce

\$19.00

ALOO PALAK

Fresh spinach and potato cooked with mild spices and topped with a touch of cream

\$19.00

PANEER MAKHANI

Cottage cheese cubes cooked in butter gravy and cream with mild spices

\$20.50

YELLOW DAL TADKA

Yellow lentils tempered with ghee, fried spices, garlic and herbs

\$19.00

ALOO BAINGAN

Potatoes and eggplant cooked with onions, turmeric, cumin seed, fresh coriander and ginger

\$19.00

MIX VEGETABLES

Fresh Green Vegetables cooked with Indian Spices

\$19.00

Kids Menu

CHIPS (LARGE)

\$6.95

CHICKEN NUGGETS AND CHIPS

\$9.95

FRIED RICE (VEG OR NON VEG)

\$9.95

BUTTER CHICKEN WITH RICE (MILD)

\$14.95

CHICKEN KORMA WITH RICE (MILD)

\$14.95

MANGO CHICKEN WITH RICE (MILD)

\$14.95

PANEER BUTTER MASALA WITH RICE (MILD)

\$14.95

PALAK PANEER WITH RICE (MILD)

\$14.95