



## ENTREE

### VEGETABLE SAMOSAS

**\$9.90**

Fine filo pastry, pea and potato filling warmly spiced with cinnamon and cloves. (V)

### ONION BHAJI

**\$9.90**

Spanish sliced onion, potato and shallots and besan flour, crisp to perfection. Perfect to start with any meal. (V)

### CHILLI CHICKEN

**\$14.90**

An Indo-Chinese affair. A plate of crispy garlic-ginger-soy-chilli-chicken is now a street staple in Amdavad.

### HARA BHARA KEBAB

**\$10.90**

Crunchy pakora made with potato, vegetable panache, chilli and homemade spices.

### PAU BHAJI

**\$13.90**

A bowl of mashed vegetables with hot buttered, home-made bun, Chowpatty Beach style. No food is more Bombay. (V)

### CHILLI PANEER

**\$14.90**

Indo Chinese Inspired Dish make with cottage cheese with a little kick

## TANDOOR

### MURGH MALAI

**\$14.90**

Chicken thigh meat is steeped overnight in garlic, ginger, coriander stems and a little cream. Still slightly pink when fully cooked.

### PANEER TIKKA

**\$14.90**

Paneer is vegetarian first-class fare and a subtle cheese to make. Marinated then gently charred with red and green capsicums. (V)

### MASALA PRAWNS

**\$20.90**

Each one charred slightly at the edges, succulent and simple.

### TANDOORI CHICKEN

**\$15.90** (half)

Traditional North Indian recipe, with over 24 hours of marination. Yoghurt based with anti-aging spices.

**\$24.90** (full)

### TANDOORI POMFRIET

**\$32.90**

Whole Indian Pomfriet fish marinated in tandoori flavoured spices cooked whole in the clay pot oven served with mint sauce

### GC CHICKEN TIKKA

**\$14.90**

A family recipe, using a marinade of sweet vinegar, not yoghurt. Laced with ginger juice, turmeric, garlic and green chilli.

### SHEEKH KABAB

**\$16.90**

Minced lamb is marinated with lime, coriander and cumin, then grilled.

### MAHI TIKKA

**\$17.90**

In Bombay, mahi can be any fish, but this is sustainable barramundi fillet in a subtle yoghurt marinade. (M)

### TANDOORI SIZZLER

**\$30.90**

A tasting platter of all the tandoor items, served on an old school sizzler.

## BIRYANI

### BACKYARD BIRYANI (VEGETARIAN)

**\$17.90**

Delicious, savoury jackfruit and delicate saffron rice, potted and cooked with mint, coriander and sultanas. (V)

### AWADHI LAMB

**\$20.90**

The lamb (bone in) is prepared with stock and spices, then layered with rice and cooked in traditional 'dum' style.

### DUM CHICKEN

**\$19.90**

Chicken is marinated over 24 hours and then layered with basmati rice and cooked in traditional Dum style.



## TRIO CURRIES

3 curries to a serve with saffron rice and naan bread

Carnivorous (meat)

Butter chicken / lamb Rogan josh / fish madras

**\$54.90**

Herbivorous (veg)

Dal makhani / vegetable korma / spinach kofta

**\$49.90**

Any change or upgrade - **\$5.90**



## VEGETARIAN AND VEGAN PARADISE

### VEGETABLE KORMA

**\$18.90**

Vegetables simmered in traditional korma curry. (V)

### MUSHROOM KORMA

**\$17.90**

Pan fried field mushroom, served with traditional korma curry. (V)

### HOUSE BLACK DAAL

**\$16.90**

A GC signature dish — dark, rich, deeply flavoured. It is cooked over 24 hours for extra harmony. (V)

### SPINACH KOFTA

**\$17.90**

Spinach stuffed with cottage cheese, served with cashew flavoured curry. (V)

### PANEER MAKHNI

**\$19.90**

Fresh cottage cheese simmered in tomato gravy. (V)

### ALOO MASALA

**\$17.90**

Spicy potatoes, tossed in a wok with onion, tomato and capsicum

### CHOLE BATURE

**\$17.90**

Puffed bature lay next to hearty bowl of spiced chickpea curry. (V)

### PANEER METHI MALAI

**\$19.90**

Cottage cheese cooked in cashew nut based sauce, seasoned with lightly toasted kasoori methi and finished with cream.

### VEGETABLE MASALA (VEGAN)

**\$18.90**

Vegetables simmered in onion, tomato, and herb thick gravy

### MUSHROOM CORN MASALA(VEGAN)

**\$18.90**

Pan fried mushroom and sweet corn, served with traditional tomato and onion curry

### PALAK PANEER

**\$19.90**

Fresh cottage cheese tempered with cumin and coriander, simmered in spinach sauce, finished with a dash of cream

### KADHAI PANEER

**\$19.90**

Stir fry cottage cheese with onion, capsicum, tomato and home ground spices (V)

### SAAG ALOO

**\$18.90**

Pan-fried spinach and potatoes tempered with chilli and cumin. (V)

### MATTAR PANEER

**\$17.90**

A steadfast and humble vegetarian curry, the sort that can be found in any good Indian roadside restaurant. (V)

### VEGETABLE JALFREZI

**\$18.90**

Mix seasonal vegetables cooked in onion and tomato based kadai sauce, finished with dry red chilly and fresh coriander.

## ALL-TIME FAVOURITE CURRIES

### CHICKEN TIKKA MASALA

**\$20.90**

Thick tomato curry sautéed with onion and capsicum

### BUTTER CHICKEN

**\$20.90**

The classic and all-time favourite.

### PRAWN PEPPER FRY

**\$24.90**

Locally sourced prawns, sautéed with ginger, garlic, black pepper & chilli tossed in onion and tomato based kadai sauce

### MURG MALAI TIKKA

**\$20.90**

Tender pieces of chicken marinated in rich creamy garlic marination, cooked in rich tomato based sauce, sautéed with onion and capsicum.

### MYSORE CHILLI BEEF

**\$20.90**

Diced spiced beef flash cooked with crushed ginger, garlic, green chillies and mildly flavoured with curry leaves.

### ROGAN JOSH

**\$21.90**

Lamb speciality laced with Kashmiri spices.

### LAMB KOFTA

**\$21.90**

Marinated mince lamb kofta cooked in cashew nut base sauce, finished with cream

## TRADITIONAL CURRIES

CHICKEN / BEEF	\$20.90
LAMB	\$21.90
PRAWNS	\$24.90

<b>KORMA</b> Cashew and almond flavoured curry.	<b>VINDALOO</b> The classic 'Goan.	<b>MADRAS</b> Lamb curry infused with coconut and south Indian spices.	<b>KADAI</b> Tomato, coriander and green chillies-based curry finished with fenugreek leaves.	<b>SAAGWALA</b> Spinach curry sautéed with ginger.	<b>BHUNA</b> Chef's mysterious spice blend.
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## SALAD AND SIDES

<b>FRIED GREEN CHILLIES</b> Do not confuse with lady's fingers. These are fiery, not fine! (S) Corn-on-the-cob, brushed with butter and grilled over charcoal fire.	<b>\$5.00</b>	<b>SPICED CAULIFLOWER SALAD</b> Pan fried cauliflower, tossed with cashews, garlic and ginger. Garnished with pomegranate and fresh coriander. (V) (M)	<b>\$8.90</b>
<b>BUTTER-BHUTTA</b> Finished with chilli, salt and lime, Chowpatty beach style. (V)	<b>\$6.90</b>	<b>A BOWL OF GREENS</b> Grilled broccoli, snow peas and spinach tumbled with chilli and lime. (V)	<b>\$8.90</b>
<b>RAITA</b> Delicate minty yoghurt, cool as the cucumber. (V)	<b>\$4.90</b>	<b>KACHUMBER</b> The name refers to beating someone up nicely — a messy to-do of cucumber, onion and tomato. (V)	<b>\$6.90</b>
<b>POPPADUMS (V)</b>	<b>\$4.90</b>	<b>ONION SALAD</b> Fresh thinly sliced onion rings, tossed with spices, lemon juice and coriander (V)	<b>\$6.90</b>
<b>PICKLES (V)</b>	<b>\$4.90</b>	<b>PUNJABI SALAD</b> Sliced tomato, onion, cucumber, chilli and lemon dusted with chat masala	<b>\$8.90</b>
<b>MINT SAUCE</b> Yoghurt based dipping sauce flavoured with mint	<b>\$4.90</b>		
<b>TAMARIND SAUCE</b> Date and tamarind flavoured dipping sauce	<b>\$4.90</b>		

## BREAD AND RICE

All breads are made by hand and baked to order

<b>Plain naan</b> Freshly baked in the tandoor. (V)	\$4.50	<b>Roti</b> Wholemeal bread. (V)	\$4.50
<b>Garlic naan</b> With minced garlic and coriander sprinkle. (V)	\$5.00	<b>Cheese naan</b> Cheddar is melted inside. (V)	\$7.00
<b>Spinach and cheese naan</b> Stuffed with mozzarella and spinach (V)	\$7.50	<b>Chilli and Cheese naan</b> The most delicious favourite chilli and cheese together	\$7.50
<b>Chilli and herb naan</b> Naan topped with spice blend and coriander (V)	\$5.00	<b>Garlic and cheese naan</b> Naan with melted cheddar and garlic	\$7.50
<b>Peshwari naan</b> Stuffed with cherries and dry fruits (V)	\$7.00	<b>Keema naan</b> Stuffed with spiced mince lamb	\$7.50
<b>Paratha</b> Laccha whole meal multi-layered bread (V)	\$5.90	<b>Steamed basmati rice</b>	\$4.50

## SPECIALITY NAAN BREADS

<b>Paneer Naan</b> Bread stuffed with chef's special cheese mix (V)	\$8.00	<b>Coconut and Onion Roti</b> Coconut, onion, curry leaves and coriander (V)	\$7.50
<b>Onion Naan</b> Chefs spicy surprise (V)	\$7.50	<b>Potato Naan</b> Bread stuffed with spicy potato	\$7.50
<b>Butter Naan</b> Traditional Indian bread full of butter (V)	\$6.50	<b>Spinach Naan</b> Bread stuffed with spicy spinach	\$7.00

## COLD DRINKS

### SOFTDRINKS

Coke, Coke Zero, Sprite, Fanta and many more. Ask for your favourite!

\$5.50

### SPARKLING WATER - 330ML

\$4.50

### STILL WATER - BOTTLED

\$4.50

### JUICE

Orange, Apple, Cranberry

\$4.90

### LEMON, LIME & BITTERS

\$6.90

### SODA WATER

\$4.00

## HOT DRINKS

### TEA

English Breakfast, Earl Grey, Black, Chamomile, Gree, Peppermint

\$3.50

### INDIAN MASALA CHAI TEA

\$6.00

## LASSI



### MANGO, SWEET, SAVOURY

Indian yoghurt drink

\$6.90



## PUDDINGS

### GULAB JAMUN

Served warm (V)

\$7.90

### BOWL OF ICECREAM

Served chilled with nuts and saffron (V)

\$3.70

### RAS MALAI

Served chilled with nuts and saffron (V)

\$7.90

## GC KULFI

### MANGO

Satin-smooth, sweet real mango. (V)

\$5.70

### PISTACHIO

Creamy, proper pistachio. (V)(N)

\$5.70

### MALAI KULFI

The original with a hint of caramel. (V)

\$5.70

# WINE LIST

## CHAMPAGNE & SPARKLING

Dal Zotto Pucino Prosecco NV	Prosecco	King Valley, VIC	\$35.00	\$6.00 (glass)
Mojo	Moscato	South Australia	\$30.00	\$5.50 (glass)
Veuve Albal Vin Mousseux	Rosé NV	Beaune, Burgundy	\$45.00	
Louis Roederer	Brut NV	Reims, France	\$99.00	

## ROSÉ

Nick Spencer	Rosé	Gundagai, NSW	\$35.00	\$5.00 (glass)
Rameau D'Or	Rosé	Côtes de France	\$60.00	

## WHITE

Tai Nui	Sauvignon Blanc	Marlborough, NZ	\$38.00	\$5.50 (glass)
Trout Valley	Sauvignon Blanc	Nelson NZ	\$38.00	\$5.50 (glass)
Te Mata 'Cape Crest'	Sauvignon Blanc	Marlborough, NZ	\$47.00	
Leeuwin Estate 'Art Series'	Riesling	Margaret River, WA	\$42.00	\$7.50 (glass)
Frankland Estate	Riesling	Great Southern, WA	\$55.00	
'Azahara'	Pinot Grigio	Murray Darling, VIC	\$26.00	\$5.50 (glass)
Red Claw	Pinot Gris	Mornington Pen., VIC	\$48.00	\$7.50 (glass)
First Creek 'Harvest'	Chardonnay	Hunter Valley, NSW	\$25.00	\$5.00 (glass)
Amelia Park	Chardonnay	Margaret River, WA	\$50.00	
Nick O'Leary	Chardonnay	Tumbarumba, NSW	\$52.00	

## RED

Storm Bay	Pinot Noir	Coal River, TAS	\$35.00	\$6.50 (glass)
Giant Steps	Pinot Noir	Yarra Valley, VIC	\$68.00	
Red Claw	Pinot Noir	Mornington Pen. VIC	\$50.00	
Norfolk Rise	Merlot	Mount Benson SA	\$25.00	\$5.50 (glass)
First Creek 'Harvest'	Shiraz	Hunter Valley NSW	\$25.00	\$5.50 (glass)
D'Arenberg 'Love Grass'	Shiraz	Barossa SA	\$40.00	\$6.50 (glass)
Oliver's Taranga	Shiraz	McLaren Vale SA	\$50.00	
Mitchell 'McNicol'	Shiraz	Clare Valley SA	\$70.00	
First Creek 'Botanica'	Cabernet Sauvignon	Central Ranges NSW	\$25.00	\$5.50 (glass)
Cake Wines	Cabernet Sauvignon	McLaren Vale SA	\$38.00	
Snake + Herring 'Dirty Boots'	Cabernet Sauvignon	Margaret River WA	\$48.00	
Two Hands 'Sexy Beast'	Cabernet Sauvignon	McLaren Vale SA	\$48.00	
La La Land	Tempranillo	North West Victoria	\$35.00	\$5.50 (glass)
Te Mata Estate Vineyard	Gamay Noir	Hawkes Bay NZ	\$42.00	

## TO FINISH

Mitchell Noble	Semillon	Clare Valley SA	\$38.00	\$6.00 (glass)
Dows	10yr Tawny	Duoro Valley, Portugal	\$120.00	\$15.00 (glass)

# SPIRIT LIST

## WHISKEY

Jack Daniels	Old Number 7	USA	\$9.00
Jack Daniels	Gentleman Jack	USA	\$11.00
Jack Daniels	Gold No.27	USA	\$15.50
Jack Daniels	Single Barrel Rye	USA	\$14.00
Macallan Fine Oak	12yrs Single Malt	USA	\$15.50
Macallan Fine Oak	15yrs Single Malt	USA	\$18.50
Canadian Club	Original Blend	Canada	\$7.00
Rampur	12yrs Single Malt	India	\$13.50
Glendronach	12yrs Single Malt	Scotland	\$10.00
Glendronach	18yrs Single Malt	Scotland	\$16.50
Glendronach	Special Edition Peated	Scotland	\$13.00
Glenlivet	Founders Reserve	Scotland	\$9.00
Glenfiddich	12yrs Single Malt	Scotland	\$11.50
Glenfiddich	18yrs Single Malt	Scotland	\$15.50
Johnnie Red	Original Blend	Scotland	\$7.00
Johnnie Black	12yrs Single Malt	Scotland	\$9.00
Aberlour	12yrs Single Malt	Scotland	\$10.00
Aberlour	A'bundah Special Edition	Scotland	\$13.50
Benriach	Heart of Speyside Single Malt	Scotland	\$10.00
Chivas Regal	12yrs Single Malt	Scotland	\$7.00
Nikka From The Barrel	Single Malt	Japan	\$7.00
Makers Mark	Bourbon	American	\$8.00
Jim Beam	Bourbon	American	\$7.00

## VODKA

Absolut	Distilled	Sweden	\$7.00
Cîroc	Distilled	France	\$10.00

## TEQUILA

Hecho En 1800	Silver	Mexico	\$10.00
Hecho En 1800	Resposado	Mexico	\$10.00
Casamigos	Silver	Mexico	\$7.00

## GIN

Beefeater	Pink	England	\$7.00
Ink Gin	Dry	Australia	\$11.00
Bombay Sapphire	Dry	England	\$12.50

## RUM

Havana Club	Anejo Especial	Cuba	\$9.00
Bacardi	White Rum	Puerto Rico	\$8.00
Bundaberg	Original	Australia	\$7.00

## BEER

Kingfisher	Lager	India	\$7.50
Peroni	Nastro Azzurro	Italy	\$7.50
Corona	Extra	Mexico	\$7.50
Steersmen's Blond	Low Carb	Australia	\$5.50

## COCKTAILS

All cocktails \$11.50

### SINGAPORE SLING

Beefeater Gin, Triple Sec, Cherry Heering, DOM Benedictine, Lemon, Pineapple, Bitters, Grenadine

### CLASSIC CHAMPAGNE COCKTAIL

Brandy, Sugar, Bitters and Sparkling Wine

### MAI TAI

Havana Club Especial, Triple Sec, Orgeat, Lime, Pineapple

### ESPRESSO MARTINI

Havana Club Especial Rum, Syrup, Kahlua, Espresso Shot

## BOTTOM LESS THALI DEAL

Just starting from **\$29.90** you can have as much as you want! This ultimate king feast is unlimited and gets served on the table while you eat

### FAQ's and house policy's

- Bookings are a must! We have limited seats for it, so we need you to book with us and mentioned the deal.
- Time limit is 2 hours. Eat as much as you want for 2 hours.
- One Thali per person, NO sharing please.
- This is for dine-in only. We don't do take away for thali or for leftovers.
- Standard spice level for all the curries. No variations (happy to serve hot chilli sauce on side )
- Available everyday lunch and dinner
- YES, VEGAN/ GLUTEN FREE Thali can be arranged.
- \$29.90 for vegetarian option and \$39.90 for meat option.**

**Please speak with our staff for more info.**

## BUSINESS AND HOME CATERING OR EVENT AT THE RESTAURANT

Want to get some personal catering done for your business or at your home for your next party?  
We are best in the business. Catering from over 6 years in Gold Coast and Brisbane!

**Starting from just \$25 per person.**

- No equipment Hire
- No Cleaning Charges
- Free delivery within 5kms

We come to you and take care of set up, cleaning and everything in between! We tailor the menu according to your budget and requirements.

**Speak with our Manager to get more info**

## EARLY BIRD SPECIAL

### \$15 Curries

Every week from Monday to Thursday between 5pm and 6pm Every curry .. yes EVERY curry, be it chicken, lamb, beef or vegetarian will be just for \$15

Special available only via phone order or in person at the restaurant. Special available just for TAKEAWAY not for dine in or for delivery. Between 5pm and 6pm Monday to Thursday only. Seafood not included! Not available on public holidays or with any delivery partners.

## INDIAN HIGH TEA

### Have you ever had Indian high tea ??

Yes, at Garlic Clove we do amazing Indian High Tea.. with all the chats, street food, finger food and sweets that you crave for and no Indian high tea is complete without world's best Masala CHAI.

Options include Vegetarian High Tea or Non-Vegetarian High Tea. Italian Prosecco option available as well.

Please speak with our Manager or Chef to find out more about our amazing HIGH TEA.