

## STARTERS

All starters served with mint chutney

**Tandoori Prawn** \$22  
Prawns infused with Indian spices and grilled to perfection in the tandoor.

**Chicken Tikka** \$19  
Boneless chicken pieces infused with a selection of spices and yoghurt, grilled in the tandoor for a smokey flavour.

**Malai Kebab** \$19  
A creamy kebab made with pieces of boneless chicken breast, marinated in a juicy mixture of cream, cashew nuts and spices grilled in the tandoor.

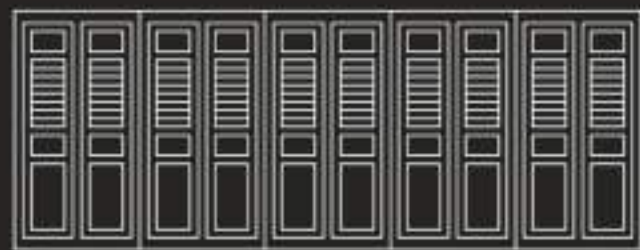


**Paneer Tikka** \$18  
Homemade cottage cheese skewered with a trio of onions, tomatoes and bell peppers.

**Chilli Paneer** \$18  
Shallow fried cottage cheese cooked with capsicum, onion, garlic and a tangy chilli sauce.

**Vegetable Samosa (2ps)** \$8  
Indian style deep fried pyramids filled with spicy potato, peas and dried fruits.

**Vegetable Pakora** \$11  
Crispy fried assorted vegetable dumplings served with mint chutney.



**CAMDEN HILL  
RESTAURANT & BAR**

www.camdenhillrestaurantandbar.com

## NORTH INDIAN MENU

AVAILABLE DAILY  
FROM 11:00 AM TO 9:00 PM

### NON-VEG MAINS

**Goan Fish Curry** \$22  
Fish cubes cooked in a rich coconut gravy.

**Prawn Masala** \$22  
Prawns prepared in a spicy masala gravy with a delightful blend of herbs & spices.

**Mutton Rogan Josh** \$22  
Lamb cubes cooked with tomatoes, ground Kashmiri chillies, and aromatic spices.

**Butter Chicken** \$19  
A crowd-pleaser. Tandoor roasted chicken simmered with butter, tomatoes, and cream, with a fenugreek finish.

**Chicken Masala** \$19  
Strips of tandoor roasted chicken cooked in a feisty tomato-based curry.

### VEG MAINS

**Palak Paneer** \$18  
A mouth-watering vegetarian dish. Indian cottage cheese cubes prepared in a blend of spinach puree and tomatoes, flavoured with aromatic ground spices.

**Aloo Gobi** \$15  
This delectable vegetarian dish is a combination of potato cubes, cauliflower, cooked with tomatoes and onions.

**Dal Makhani** \$17  
Black lentils cooked overnight and finished with cream and butter, and selected ground spices.

**Dal Tadka** \$15  
Yellow lentils tempered with cumin seeds.

## NAAN (BREAD)

**Plain Naan** \$4.50  
Traditional soft and fluffy Indian bread baked in the tandoor.

**Garlic Naan** \$5.50  
Classic naan topped with garlic and fresh coriander.

**Butter Naan** \$5.50  
Classic naan baked in the tandoor and generously glazed with butter.

**Cheese Naan** \$6.50  
Classic naan with a cheese stuffing.

**Kashmiri Kulcha** \$6.50  
Indian bread stuffed with ground nuts and cooked to perfection in the tandoor.

**Tandoori Roti** \$4.50  
Unleavened wholemeal bread baked in the tandoor, a Punjabi favourite.

## BIRYANI & RICE

**Lamb Biryani** \$24  
Lamb cubes flavoured with ground spices, cooked with long grain rice and fresh herbs.

**Chicken Biryani** \$22  
Aromatic and flavourful chicken pieces cooked with long grain rice and spices, 'Dum Style'. (Chicken and rice slow-cooked together)

**Vegetable Biryani** \$19  
A mix of carrots, french beans and cauliflower, cooked with long grain rice and aromatic spices.

**Saffron Rice** \$12  
Fluffy saffron basmati rice slow cooked in a style called 'Dum Pukht'. Whole spices are added to enhance the flavour. A traditional technique associated with North Indian dishes.

**Plain Basmati Rice** \$7  
Steamed long grain rice.

**Raita** \$7  
A homemade creamy yoghurt condiment infused with roasted cumin and mint.

## DESSERT

**Ras Malai** \$9  
A delicious traditional Indian dessert made with cottage cheese, milk and sugar. Garnished with pistachios and saffron.

