Surety for Purity

Punjabi Palace

BRISBANE

NORTH INDIAN RESTAURANT

MENU



www.punjabipalace.com.au

Welcome to
PUNJABI PALACE

We hope you enjoy our authentic Indian food and relax in the friendly environment we have created for your dining pleasure. We offer a comprehensiaa
all over India for you to enjoy.

We suggest you sample a combination of meals off our vast menu to truly appreciate the unique flavours offered with each dish. We guarantee the meals for quality & quantity.

Every dish is individually prepared to suit your taste of mild, medium, hot or very hot. Punjabi Palace is run by a traditional Indian family and is an independently operated business. We are the one & only Punjabi Palace & do not have any other branches.

The combinations of spices and quality ingredients used in all of our dishes will ensure your experience here with us is truly unique and enjoyable.

- **We are open 7 days a week.**
  (Weekdays 11am – 2:30pm, 4:30pm – 10pm) & (Weekends 4:30pm – 10pm)
- **We are fully licensed.**
- **We can also host your private functions upstairs in our restaurant. Our function room can hold up to 100 people & can be booked for any event of your choice. We have a plasma screen and full sound system to ensure your entertainment pleasure.**
- **Catering for external functions is a service we also offer, please enquire at the counter.**

- **All meals are prepared mild, medium or hot.**
- **May contain traces of meat, gluten & dairy.**
- **All prices include GST & subject to change without notice.**
- **Ask our friendly staff about the dairy free and gluten free meals.**

For Any Suggestions Or Feedback Please Contact:
(07) 3846 3884 Or
bookings@punjabipalace.com.au

We hope you enjoy your dining experience with us here at Punjabi Palace today.

MENU

Punjabi Palace
BRISBANE
NORTH INDIAN RESTAURANT

INDIAN STREET FOOD

1. **CHOLE BHATURE** — $16.95
   Bhature Naan served with chickpeas curry, sliced onion, pickles & raita.
2. **SOYA CHAAP TIKKA** — $17.95
   Soybean dough cuflets marinsted with creamy and mild spicy gravy. cooked in tandoor. served with mint sauce.
3. **VEG MANCHURIAN** — $17.95
   Deep-fried grated balls of veggies in combination with sweet-sour tangy say mild chilli sauce.
4. **CHICKEN MANCHURIAN** — $18.95
   Deep-fried grated balls of chicken in combination with sweet.sour tangy soy mild chilli sauce.
5. **CHILLI CHICKEN** — $19.95
   Chicken pieces tossed with onian, capsicum, gorlic, herbs and fresh chilli.
6. **CHILLI PANEER** — $19.95
   Lightly battered pieces of paneer, deep fried and then sauteed with onions & capsicum in a sweet sauce.
7. **CHILLI FISH** — $18.95
   Fish tossed with onion, capsicum, garlic, herbs and fresh chilli.
8. **ALU TIKKI CHAAT** — $16.95
   Round patties of potatoes with chat spices mint & tamarind chutney.
9. **SAMOSA CHAAT** — $16.95
   Samosa with chickpeas mixed with chat spices, mint & tamarind chutney.
10. **PANI PURI (8 PCS)** — $12.95
    Round hollow puris
11. **VEG FRIED RICE** — $14.95
    Hot wok stir.fried rice infused with spices and vegetables.
12. **CHICKEN FRIED RICE** — $16.95
    Hot wok stir-fried rice infused with spices and chicken.

SMALL PLATES

13. **VEGETABLE SAMOSA (3 per serve) (DF)** — $10.95
    Spiced potatoes with peas, onion & fresh coriander stuffed into our homemade pastry & fried.
14. **ONION BHAJI PAKORA (4 per serve) (DF) (GF)** — $10.95
    Sliced onion fritter dipped in chickpea batter with spices & gently fried.
15. **ALU BONDA (3 per serve)** — $10.95
16. **PANEER PAKORA (4 per serve) (GF)** — $13.95
    Homemade cheese coated in chickpea batter & fried with spices.
17. **PAPADUM PLATTER** — $12.95
    6 papadums served with 3 dips of choice (mint sauce, sweet chutney, raita, hot mix pickle or lime pickle).
18. **KEEMA SAMOSA (3 per serve) (DF)** — $12.95
    Spiced mince meat seasoned with fresh herbs & spices stuffed into our homemade pastry & fried.
19. **MACHI PAKORA (6 per serve) (DF)** — $14.95
    Pieces of fish coated in chickpea batter flavoured with mint, lemon, lightly spiced & fried.
20. **CHICKEN PAKORA (6 per serve) (GF) (DF)...** — $12.95
    Boneless chicken pieces marinated in chick pea batter, spices & herbs and fried till they are crispy.
21. **PRAWN PAKORA (6 per serve)** — $16.95
    Prawn coated in chickpea batter flavoured with spices, crumbed & fried.
22. **LAMB SEEKH KEBAB (4 per serve) (GF)** — $17.95
    Skewers of lamb mince cooked in traditional aromatic spices.



* GF= Gluten-free * DF= Dairy-free
Vegetarian Non-Vegetarian

MENU

Punjabi Palace BRISBANE NORTH INDIAN RESTAURANT

SMALL PLATES

23. CHILLI GARLIC PRAWNS (8 per serve) (GF) — $19.95
Prawns cooked with capsicum, onion, ginger, garlic & spices in a sweet and sour sauce.

24. LAMB CUTLETS (4 per serve) (DF) (GF) — $21.95
Tender lamb cutlets marinated in basic spices & served with mint sauce.

MIXED ENTREE (FOR TWO)

Vegetarian — $19.95
Onion Bhaji Pakora, Samosa, Paneer Pakora, Alu Bonda.

Non-Vegetarian — $21.95
Onion Bhaji Pakora, Samosa, Machi Pakora, Drumsticks.

TANDOORI SMALL PLATES

25. PANEER /TOFU TIKKA (6 per serve) (GF) — $18.95
Home made cheese cubes, capsicum and onion marinated in tandoori spices, skewered & grilled.

26. TANDOORI CHICKEN WINGS (6 per serve) (GF) — $11.95
Chicken wings marinated in yoghurt, fresh herbs, spices and grilled.

27. TANDOORI DRUMSTICKS (2 per serve) (GF) — $11.95
Chicken drumsticks marinated in yoghurt, fresh herbs & spices & grilled.

28. CHICKEN TIKKA (4 per serve) (GF) — $16.95
Boneless chicken pieces marinated with yoghurt, fresh herbs & spices, skewered & grilled.







BANQUET (MINIMUM 2 PERSON)

ENTREE
Onion Bhaji Pakora, Samosa & Chicken Tikka.

SIGNATURE CURRIES
Your choice of one Signature Curries per person & your choice of naan.

ACCOMPANIMENTS
Rice, Raita and Salad.

BANQUET $38.95 per person



SIGNATURE CURRIES

DRY

29. MIXED VEGETABLE CURRY (GF) — $22.95
An assortment of fresh vegetables blended with fresh coriander & various spices.

30. ALU GOBI (DF) (GF) — $22.95
Traditional North Indian curry cooked with cauliflower & potatoes with fresh coriander.

31. BOMBAY POTATOES (DF) (GF) — $22.95
Pan fried with garlic & onion & lightly spiced with fresh coriander.

GRAVY

32. CHANNA MASALA (GF) (DF) — $22.95
A chickpea curry cooked with basic spices & herbs.

33. MALAI KOFTA — $23.95
Mashed potato & homemade cheese donut deep fried and served with a creamy sauce.

34. ALU MATAR (GF) — $22.95
A popular dish from Kashmir, cubed potatoes cooked with peas & roasted spices.

35. ALU or PANEER PALAK (GF) — $23.95
A spinach delicacy blended with fresh masala & served with cubes of potatoes or homemade cheese.

36. DHAL MAKHINI (GF) — $23.95
Lentil curry mixed in a variety of spices & simmered.

* GF= Gluten-free * DF= Dairy-free
Vegetarian Non-Vegetarian

MENU

Punjabi Palace BRISBANE NORTH INDIAN RESTAURANT

37. **DHAL PALAK (GF)** — $23.95
Spinach curry with lentils & traditional spices & herbs.

38. **VEG DHAL (GF) (DF)** — $23.95
Lentil curry cooked with vegetables & fresh coriander.

39. **DHAL MASALA (GF) (DF)** — $23.95
Lentil curry mixed in a variety of spices & simmered.

40. **KADAHI PANEER / TOFU (GF)** — $24.95
Cubes of homemade cheese with pan fried fresh ginger, garlic, tomato, onion and capsicum. Finished with hot spices in a creamy tomato based sauce.

41. **BUTTER MATAR PANEER / TOFU (GF)** — $24.95
Cubes of homemade cheese & peas cooked in tomatoes ground cashews & spices giving a smooth rich gravy.

42. **VEGETABLE PANEER / TOFU TIKKA MASALA (GF)** — $24.95
Mixed vegetables & cubes of homemade cheese cooked in a gentle & sweet tomato creamy sauce.

43. **ALU MATAR MADRAS (GF) (DF)** — $22.95
Cooked in fresh tomatoes, onions, herbs & spices South Indian curry with cubes of potatoes & peas.

44. **BUTTER PANEER / TOFU (GF)** — $24.95
Cubes of cottage cheese cooked with a special butter sauce.

45. **SHAHI PANEER / TOFU (GF)** — $24.95
Cubes of cottage cheese cooked in a gentle creamy sauce.

46. **PANEER TIKKA / TOFU MASALA (GF)** — $24.95
Cubes of homemade cheese cooked in a gentle tomato sauce with chunks of onion & capsicum.

47. **MUSHROOM MALAI (GF)** — $22.95
Mushrooms cooked in a rich exotic sauce with coconut milk and spices.

48. **DHANSAK (GF)** — $24.95
Chef's special creation simmered with lentils and flavoured with fresh lemon juice and garlic.

49. **KORMA (GF)** — $24.95
The Korma was created for the Moghul emperors. Yoghurt & selected spices are used to create this rich & exotic curry.

50. **MADRAS (GF) (DF)** — $24.95
A delicious curry from the south of India prepared with tomatoes onions & fresh herbs & spices.

51. **VINDALOO (GF) (DF)** — $24.95
This is a seasoned curry lovers dream - uniquely blended spices make it tangy & HOT.

52. **CEYLON (GF) (DF)** — $24.95
Goan style curry, prepared with coconut & traditional Ceylonese spices creating a unique flavour.

53. **BHUNA (GF) (DF)** — $24.95
An English favourite curry cooked with fresh garlic, capsicum, onion, tomato & fresh herbs & spices.

54. **PUNJABI DELIGHT (GF)** — $24.95
Meat cooked in basic spices, cashews & sultanas. A curry which is commonly used in the every day life of Indian Families.

55. **ROGAN JOSH (GF)** — $24.95
Traditional style curry cooked with a north Indian spice blend in our signature rogan josh sauce.

56. **MASALA (GF) (DF)** — $24.95
Your choice of meat cooked with basic spices, herbs & flavoured with fresh coriander.

PANJABI PALACE SPECIAL

57. **BUTTER CHICKEN (GF)** — $26.95
Boneless curried chicken pieces cooked in tomato, ground cashew nuts & spices in a thick smooth gravy.

58. **CHICKEN TIKKA MASALA (GF)** — $26.95
Boneless chicken pieces baked in the oven then blended in a sweet & gentle creamy tomato sauce with ground cashew nuts.

59. **KADAHI CHICKEN (GF)** — $26.95
Chicken pieces with pan fried fresh ginger, garlic, tomato, onion & capsicum. Finished with hot spices in a creamy tomato based sauce.



* GF= Gluten-free * DF= Dairy-free
Vegetarian Non-Vegetarian



MENU

Punjabi Palace BRISBANE NORTH INDIAN RESTAURANT

60. CHICKEN OR LAMB PALAK (GF) — $26.95
Tender & flavoursome Punjabi curry with spinach & herbs.

61. CHICKEN MAKHINI (GF) — $26.95
Tandoori baked chicken cooked in ground cashews and spices with hints of onion and capsicum.

62. MANGO CHICKEN (GF) — $26.95
Chicken pieces blended in a smooth thick mango gravy.

63. CHICKEN TIKKA BIRYANI — $26.95
Tandoori chicken tikka pieces cooked in basic spices & flavoured rice served with yogurt.

64. CHICKEN TIKKA JALFREZI (GF) — $26.95
This is a wonderfully aromatic dish cooked in royal spices with onions, tomato & capsicum.

65. GOAT CURRY(GF) — $26.95
Goat curry made in the traditional way – slow cooked goat on-the-bone, full of flavour & perfectly tender & juicy.

66. MUTTON KEEMA CURRY — $26.95
Traditional slow cooked dish with mince and your choice of meat (available with lamb, goat or beef).

TANDOORI SPECIAL

67. HALF TANDOORI CHICKEN (GF) — $17.95

68. FULL TANDOORI CHICKEN (GF) — $26.95

69. TANDOORI PLATTER FOR 2 — $27.95
Consists of 6 pieces of tandoori prawns and 2 pieces each of chicken tikka, lamb cutlets and lamb sheekh kebabs.

RICE

(1 PLATE OF RICE = 2 SERVES)

70. PLAIN RICE — $5.95 per plate

71. JEERA RICE — $7.95 per plate

72. COCONUT RICE — $7.95 per plate

73. PULAO RICE — $7.95 per plate

BIRYANI

74. VEGETABLE BIRYANI — $24.95

75. CHICKEN BIRYANI — $25.95

76. CHICKEN TIKKA BIRYANI — $25.95

77. LAMB BIRYANI — $25.95

78. BEEF BIRYANI — $25.95

79. PRAWN BIRYANI — $26.95
Your choice of meat cooked in basic spices & flavoured rice served with raita (yoghurt sauce).



PRAWNS OR FISH

80. MALAI (GF) — $26.95
Prawns/Fish cooked in a rich sauce with coconut milk & spices.

81. VINDALOO (GF) (DF) — $26.95
A seafood curry prepared with a wide array of spices, garlic & ginger simmered in a special onion sauce.

82. MASALA (GF)(DF) — $26.95
Prawns/Fish marinated with ginger & garlic then pan fried with spices, fresh tomatoes & coriander.

83. PALAK (GF) — $26.95
Cooked with spinach & traditional spices.

84. TIKKA MASALA (GF) — $26.95
Prawns/Fish cooked in a sweet tomato creamy sauce & spices.

85. PRAWN BIRYANI (GF) — $26.95
Prawns sautéed & simmered in fresh garlic & cooked with flavoured rice served.

ACCOMPANIMENTS

86. PAPADUMS (4 per serve) (DF) (GF) — $3.95

87. YOGHURT & CUCUMBER RAITA — $4.95

88. YOGHURT & MINT SAUCE — $4.95

89. HOT MIX PICKLE — $3.95

90. CHILLI PICKLE — $3.95

91. LIME PICKLE — $3.95

92. SWEET CHUTNEY — $3.95

93. SLICED ONIONS — $4.95

94. INDIAN SALAD — $8.95

* GF= Gluten-free * DF= Dairy-free
Vegetarian Non-Vegetarian



MENU

Punjabi Palace BRISBANE NORTH INDIAN RESTAURANT



BREAD

95.	**NAAN** A traditional Indian bread made with plain flour.	🟢	$5.95
96.	**ROTI** Round Indian bread simply made with wholemeal flour.	🟢	$5.95
97.	**GARLIC NAAN**	🟢	$6.95
98.	**ONION KULCHA** Naan bread filled with chopped onion.	🟢	$8.95
99.	**CHEESE NAAN** Naan bread filled with cheese.	🟢	$6.95
100.	**MASALA KULCHA** Naan bread filled with lightly spiced potatoes.	🟢	$8.95
101.	**CHILLI NAAN**	🟢	$6.95
102.	**CHILLI & CHEESE NAAN**	🟢	$8.95
103.	**GARLIC & CHEESE NAAN**	🟢	$8.95
104.	**ONION & CHEESE NAAN**	🟢	$8.95
105.	**PUNJABI NAAN** Chef's special Naan bread stuffed with cheese, spinach & herbs.	🟢	$8.95
106.	**AMRITSARI KULCHA** A fiery bread flavoured with herbs & a potato filling seasoned with ground spices.	🟢	$8.95
107.	**PESHWARI NAAN** Sweet Naan bread stuffed with nuts & dried fruit.	🟢	$8.95
108.	**KEEMA NAAN** Naan bread stuffed with lightly spiced mince.	🟢	$8.95
109.	**PANEER KULCHA** Naan bread stuffed with cottage cheese.	🟢	$8.95
110.	**CHICKEN PANEER NAAN** Naan bread stuffed with chicken,cheese, onion & herbs	🔴	$8.95

KIDS MEALS



111.	**CHIPS**	🟢	$9.95
112.	**CHICKEN NUGGETS (5 pieces)**	🔴	$13.95
113.	**FISH FINGERS (4 pieces)**	🔴	$13.95



SWEET TREATS



114	**Ras Malai**	$9.95
115	**Mango Kulfi**	$8.95
116	**Kesar Badam Kulfi**	$9.95
117	**Rose Pista Kulfi**	$9.95
118	**Gulab Jamun (2 per serve)**	$6.95
119	**Gulab Jamun (2 per serve) with Ice Cream**	$8.95
120	**Ice Cream Vanilla**	$6.95

BEVERAGES

NON ALCOHOLIC DRINKS



121.	**Still Mineral Water**	$5.95
122.	**Sparkling Mineral Water**	$5.95
123.	**Soda Water**	$5.95
124.	**Tonic Water**	$5.95
125.	**Non Alcoholic Ginger Beer**	$5.95
126.	**Pineapple Juice**	$5.95
127.	**Orange Juice**	$5.95
128.	**Apple Juice**	$5.95
129.	**Sweet Lassi**	$8.95
130.	**Salty Lassi**	$8.95
131.	**Rose Lassi**	$8.95
132.	**Mango Lassi**	$8.95

SOFT DRINK

		Can/Glass	Jug
133.	**Coke Classic**	$5.95	$11.95
134.	**Coke Zero**	$5.95	$11.95
135.	**Coke Diet**	$5.95	$11.95
136.	**Sprite**	$5.95	$11.95
137.	**Fanta**	$5.95	$11.95
138.	**Lemon Lime Bitter**	$5.95	$11.95
139.	**Ginger Beer**	$5.95	$11.95

HOT DRINKS

140.	**COFFEE** (White or black)	$4.50
141.	**INDIAN TEA**	$4.50

* GF= Gluten-free * DF= Dairy-free

🟢 Vegetarian 🔴 Non-Vegetarian

MENU

Punjabi Palace BRISBANE NORTH INDIAN RESTAURANT

WINE

SPARKLING WINES	GLASS
Yves Premium Cuvee Piccolo 200ml (Yarra Valley - VIC)	$14.00
Fiore White Moscato Piccolo 200ml (South East AUS)	$12.00
Mio Cappello Prosecco (King Valley)	$35.00
Castelli Estate Sparkeling Cuvée (Great Southern - WA)	$59.00

WHITE WINES	GLASS	BOTTLE
Folklore Sauvignon Blanc Semillon (WA)	$8.00	$35.00
Pike Pinot Grigio Luccio (Clare Valley - SA)	$10.00	$49.00
Hentley Farm Riesling (Eden Valley - SA)	$12.00	$55.00
Wicks Estate Sauvignon Blanc (Adelaide Hills - SA)	$11.00	$59.00
Cape Mentelle Marmaduke Chardonnay (Margaret River - WA)	$10.00	$45.00

ROSE WINES	GLASS	BOTTLE
Gris De Garille Rosé Carcassonne IGP (Languedoc - France)	$10.00	$45.00



RED WINES	GLASS	BOTTLE
Crimson Peak Pinot Noir (Central Otago - NZ)	$13.00	$59.00
Quilty & Gransden Merlot (Central Ranges - NSW)	$8.00	$35.00
Hintons Hundred Cabernet Sauvignon (Coonawarra - SA)	$8.00	$35.00
Folklore Shiraz (South West - WA)	$8.00	$35.00
Hentley Farm Villain & Vixen Shiraz (Barossa Valley - SA)	$12.00	$55.00

BEERS

INTERNATIONAL	GLASS
Kingfisher (Indian Lager)	$10.00
Asahi Super Dry (Japnese Lager)	$10.00

LOCAL	GLASS
Great Northern Original (Lager)	$10.00
Crown (Lager)	$10.00
Little Creatures (Pale Ale)	$10.00

CIDERS	GLASS
Matso Ginger Beer	$12.00
5 Seeds Apple Cider	$10.00

MENU

Punjabi Palace BRISBANE NORTH INDIAN RESTAURANT

SPIRITS

RUM

	GLASS
Bacardi Spiced Rum (Puerto Rico)	$10.00
Bundaberg Original (Austalia)	$10.00

BRANDY & COGNAC

	GLASS
Hennessy VS (Cognac)	$12.00
St Remy VSOP (French Brandy)	$10.00

GIN

	GLASS
Roku (Japanese Craft Gin)	$12.00
Tanqueray London Dry (England)	$12.00
Jaisalmer (Indian Craft Gin)	$14.00

WHISKY

	GLASS
Amrut Fusion (Indian Single Malt Whisky)	$15.00
Indri Trini (Indian Single Malt Whisky)	$15.00
Jameson Black Barrel (Blended Irish Whisky)	$12.00
JW Black Label (Blended Scotch Whisky)	$10.00
JW Double Black (Blended Scotch Whisky)	$12.00
Glenmorangie The Original 12Y (Single Malt Scotch Whisky)	$14.00



WHISKY

	GLASS
Laphroaig 10Y (Islay Single Malt Scotch Whisky)	$14.00
The Macallan 12Y (Single Malt Scotch Whisky)	$16.00
The Balvenie 14Y (Single Malt Scotch Whisky)	$16.00
Maker's Mark 46 (Kentucky Straight Bourbon Whisky)	$12.00
Suntory Toki (Japanese Blended Whisky)	$12.00
Nikka Coffee Malt (Japanese Malt Whisky)	$16.00
Special Selection (A rare pour — ask your server what's available)	$22.00

TEQUILA

	GLASS
Casamigos Blanco	$10.00
Casamigos Reposado	$12.00

VODKA

	GLASS
Cîroc (French Grape Vodka)	$12.00
Haku (Japanese Craft Vodka)	$10.00

LIQUOR

	GLASS
Baileys (Irish Cream Liqueur)	$10.00
Fireball (Cinnamon Flavoured Whisky Liqueur)	$10.00
Jägermeister (German Herbal Liqueur)	$12.00

Punjabi Palace BRISBANE NORTH INDIAN RESTAURANT

Punjabi Palace

BRISBANE

NORTH INDIAN RESTAURANT

G REVIEW



(07) 3846 3884

bookings@punjabipalace.com.au | www.punjabipalace.com.au

135 Melbourne St, South Brisbane QLD 4101, Australia