

The logo consists of the letters 'S' and 'R' written in a large, elegant, black cursive script. The 'S' is tall and loops around the 'R', which is also tall and has a long, sweeping tail that extends to the right.

Secret Recipe

**INTRODUCING BRISBANE
TO
INDIAN CUISINE**

**At Secret Recipe, food is the focus.
We've rediscovered Indian Cuisine
and explore the depth and variety
of flavours in our restaurant. The
cuisine is CHEF-INSPIRED and
uses hand picked ingredients,
that choicest herbs and spices.**

STARTERS / ENTREES

Papadums (4 Pieces)	\$3.99
With mint sauce	
Vegetarian Samosas (2 Pieces)	\$5.99
Homemade pastry filled with potatoes and peas	
Vege Pakoras (4 Pieces)	\$5.99
Vegetables and onions in a chickpea batter	
Paneer Pakoras (4 Pieces)	\$6.99
Cottage cheese in chickpea batter	
Chicken Pakoras (8 Pieces)	\$9.99
Chicken pieces in a chickpea batter	
Chilli Paneer	\$11.99
Sweet and sour chillies and cottage cheese	
Chilli Chicken	\$16.99
Crispy chicken with stir fried onion, capsicum and cabbage in sweet and sour sauce	

TANDOORI ENTREES

Paneer Tikka (6 Pieces)	\$12.99
Cottage cheese marinated with a combination of fresh herbs and spices and broiled in our clay oven	
Tandoori Chicken	Half \$11.99 / Full \$ 18.99
Chicken marinated with a combination of fresh herbs and spices and broiled in our clay oven	
Chicken Tikka (8 Pieces)	\$12.99
Chicken pieces marinated and grilled in tandoor	
Fish Tikka (6 Pieces)	\$13.99
Fish marinated with a combination of fresh herbs and spices and broiled in our clay oven & served with mint sauce	
Seekh Kebabs (6 Pieces)	\$9.99
Minced lamb grilled in clay oven	
Malai Tikka (8 Pieces)	\$13.99
Chicken marinated with cardamom powder, cream and spices grilled in clay oven	
Veg Sizzler	\$15.99
A combination of samosas, paneer pakora and paneer tikka with fries	
Non Veg Sizzler	\$17.99
A combination of chicken tikka, tandoori chicken, seekh kebab with fries	

KIDS MENU

Chips	4.99
Chicken Nuggets with Chips	\$6.99
Fish & Chips	\$11.99
Butter Chicken, Rice & Naan	\$14.99
Creamy Chicken, Rice & Naan	\$14.99

NON-VEGETARIAN CURRIES

\$17.99

Traditional curries (Chicken, Beef or Lamb)

Madras

South Indian dish with ginger, garlic, onion, tomatoes, herbs & spices with fresh coconut.

Vindaloo

South Indian dish with a slight tangy tastes (spicy)

Rogan Josh

A popular North Indian dish cooked with yogurt & spices

Nariyal

Coconut & Ceylonese spices – a unique flavor

Saag Gost

Pan fried spinach with fresh herbs & spices with the meat of your choice.

SECRET RECIPE SPECIALS

\$18.99

Creamy Chicken

Marinated chicken pieces cooked in tandoor, in a sweet creamy sauce.

Butter Chicken

Royal favorites curry with buttery sauce laced with herbs & spices .

Mango Chicken

A refreshing sweet & sour dish.

Jal Frezie (Chicken, Beef, Lamb)

Pan fried onion, tomato gravy & capsicum with fresh herbs and spices cooked with the meat of your choice.

Keema Matar

Minced lamb with green peas

Korma (Chicken, Lamb, Beef)

Combination of cream, yoghurt, fruit, nuts & spices producing a sweet creamy taste.

Chicken Tikka Masala

Tandoor cooked chicken pieces with onion, capsicum in red gravy and spices

Kadhai Chicken

Fried chicken with tomatoes, coriander, ginger and capsicum

Punjabi Chicken

Chicken cooked with fresh ginger, onion, coriander, tomato and authentic spices in traditional Indian Kadhai style

SEAFOOD

\$20.99

Fish Vindaloo

A popular Goan dish cooked with tamarind and special spices (spicy)

Fish Moilley

Lightly fried in onions, tomatoes and spices then cooked in coconut cream

Fish Madras

Prepared with a combination of ginger, onions, garlic, tomatoes, coconut with fresh herbs and spices

Prawn Palak

Pan fried prawns with spinach, onions, tomatoes, fresh herbs and spices

Prawn Madras

Prawns with ginger, garlic, onions, tomatoes, coconut, fresh herbs and spices

Prawn Vindaloo

South Indian dish with a tangy taste (spicy)

Prawn Malai

Prawns lightly fried in onion, tomatoes and spices then cooked in coconut cream

Prawn Jal Frezie

Sauteed on aromatic blend of onions and capsicum

SECRET RECIPE SPECIALS (VEG)

\$16.99

Gobi Manchurian

Lightly battered cauliflower simmered in chilli sauce

Vege Korma

Assortment of ingredients create this smooth creamy dish of vegetables and cottage cheese

Kadhai Paneer

Stir fried cottage cheese with tomatoes, coriander, ginger and capsicum

Paneer Butter Masala

Cottage cheese cooked in creamy sauce and fenugreek leaves

Palak Paneer

Spinach with cottage cheese

Khumb Matar

Mushrooms and peas in red gravy

VEGETARIAN CURRIES

Side \$11.99

Main \$15.99

Mixed Vegetable Curry

A delicious combination of seasonal vegetables

Aloo Gobi

Potatoes, cauliflower, onions, garlic and spices

Saag Bhajee

Pan fried spinach with onions, tomatoes and spices

Aloo Mattar Paneer

Peas, potatoes and cottage cheese

Aloo Palak

Spinach with ginger, garlic, onion, tomatoes, herbs and spices

Channa Masala

Chickpeas with ginger, garlic, onion, tomatoes, herbs and spices

Bombay Aloo

Potatoes cooked with cumin seeds and tangy spices

Pumpkin & Spinach Curry

A delicious Sri Lankan recipe with traditional spices

Potato & Eggplant

Potatoes, fried eggplant in red gravy

DALS

Dal

Soup made from a variety of lentils

\$10.99

Vege Dal

Combination of lentils and vegetables

\$11.99

Chicken Dal

Combination of lentils and chicken pieces

\$14.99

Dal Makhni

A delicious lentil curry cooked in garlic and herbs and pan fried in butter

\$14.99

Dal Palak

Combination of lentils & spinach

\$13.99

BIRYANI

A favourite South Indian rice dish, cooked with herbs and spices served with mint sauce

Biryani (Chicken, Lamb, Beef)	\$18.99
Veg Biryani	\$17.99

BREADS

Roti	\$2.99
A wholemeal Indian bread	
Lachedar Paratha	\$4.99
A layered wholemeal bread	
Plain Naan	\$2.99
Bread, baked in tandoor	
Butter Naan	\$3.99
Layered bread with butter	
Garlic Naan	\$3.99
The aromatic garlic bread	
Spinach Naan	\$3.99
Stuffed with savoury spinach	
Aloo Naan	\$3.99
Stuffed with mash potatoes and herbs	
Chilli Naan	\$3.99
For the spicy lovers	
Peshwari Naan	\$4.99
The royal bread stuffed with dates, sultanas and cashews	
Cheese & Garlic Naan	\$4.99
Stuffed with cheese and garlic	
Chilly & Cheese Naan	\$4.99
Cheese & Spinach Naan	\$4.99
Stuffed with cheese and spinach	
Chilli Paneer Naan	\$4.99
Stuffed with homemade cottage cheese and chilli	

ACCOMPANIMENTS

Raita	\$4.99
Yoghurt and cucumber	
Banana Raita	\$5.99
Yoghurt, banana and sultanas	
Sweet Mango Chutney	\$3.99
Mango Pickle	\$3.99
Extra Rice	\$3.99
Mint Sauce	\$3.99
Tamarind Sauce	\$3.99

DRINKS

Lassi (Sweet / Salt)	\$3.99
A cool milk and yoghurt drink	
Mango Lassi	\$4.99
Soft Drinks (375ml)	\$3.99
Coke, Lemonade, Diet Coke, Coke Zero, Fanta	
Apple Juice	\$3.99
Orange Juice	\$3.99
Masala Chai (Indian Tea)	\$3.99

MOCKTAILS

Lemon Lime Bitters	\$6.99
Strawberry Lemonade	\$6.99

DESSERTS

Rasmalai (2 Pieces)	\$5.99
Delicious dumplings in creamy milk, flavoured with cardamoms	
Gulab Jamuns (2 Pieces)	\$5.99
Juicy deep fried dumplings	
Kulfi	\$5.99
Homemade kulfi blended with pistachios and cardamom	

DELUXE BANQUET

\$34.99 Per head (Minimum 2 people)

Course 1

Entree platter (Veg Pakora and Samosa)

Course 2

Tandoori Chicken

Course 3

Your selection from any dish on the menu

Bread

Naan / Garlic Bread

Accompaniments

Raita & Sweet Mango Chutney

& Complimentary Rice

SR

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