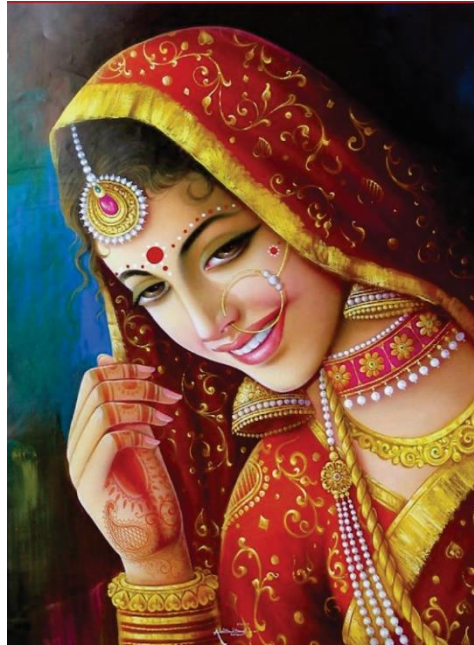


# INDIAN MEHFIL *...get together*



## WELCOME TO INDIAN MEHFIL TARINGA

*At Indian Mehfil we use the finest ingredients and the freshest produce. we utilise the services of expert chefs to ensure that only the best is served at your table. at this restaurant, we dedicate ourselves to serving authentic Indian food that will take your senses straight to the land where it is born. the authentic Indian food on our menu is made with the use of aromatic Indian spices that are the essence of our cuisine. Indian mehfil has carved out a niche for itself by not only its fine dining but also through its great service, catering and takeaway service.*



## Sparkling & Sweet Wine

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<b>Azahara Sparkling 200ml NV</b> Victoria		<b>8.00</b>
<b>Deakin Estate Moscato</b> Murray Darling, Vic	<b>7.00</b>	<b>36.00</b>
<b>42 Degrees South Sparkling</b> Tasmania		<b>48.00</b>

## White Wine

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<b>Mitchell Riesling</b> Clare Valley, SA		<b>42.00</b>
<b>Tainui Sauvignon Blanc</b> Marlborough, NZ	<b>8.50</b>	<b>35.00</b>
<b>Shaw &amp; Smith Sauvignon Blanc</b> Adelaide Hills, SA		<b>48.00</b>
<b>Endless Pinot Grigio</b> King Valley, Vic	<b>8.50</b>	<b>35.00</b>
<b>Catalina Sounds Pinot Gris</b> Marlborough, NZ		<b>44.00</b>
<b>First Creek Botanica Chardonnay</b> Hunter Valley, NSW	<b>8.50</b>	<b>35.00</b>
<b>Rockbare Chardonnay</b> Marlborough, NZ		<b>45.00</b>

## Rose Wine

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<b>Dal Zotto Rosato</b> King Valley, Vic	<b>8.00</b>	<b>38.00</b>
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## Red Wine

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<b>La La Land Pinot Noir</b> Murray Darling, Vic	<b>8.50</b>	<b>35.00</b>
<b>Craggy Range Pinot Noir</b> Martinborough, NZ		<b>48.00</b>
<b>Penny's Hill Malpas Road Merlot</b> McLaren Vale, SA		<b>42.00</b>
<b>Three Lions Cabernet Merlot</b> Great Southern, WA	<b>8.50</b>	<b>35.00</b>
<b>'Dirty Boots' Cabernet Sauvignon</b> Margaret River, WA		<b>48.00</b>
<b>Mojo Shiraz</b> Barossa Valley, SA	<b>8.50</b>	<b>35.00</b>
<b>Two Hands Gnarly Dudes Shiraz</b> Barossa, SA		<b>48.00</b>

## Bottled Beers and Ciders

### Zero Percent Alcohol Beer

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<b>Heinkein Pure Malt Lager 0.0%</b> (Alcohol Free Beer)	<b>6.00</b>
<b>Holestein Pilsner 0.0%</b> (Alcohol Free Beer)	<b>6.00</b>

### Light Beer

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<b>Hahn Premium Light</b> , New South Wales	<b>6.50</b>
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### Lager

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<b>XXXX Gold</b> , Queensland	<b>6.00</b>
<b>Pure Blonde "Low Carb"</b> , Victoria	<b>7.00</b>
<b>Great Northern Crisp Lager</b> , Queensland	<b>7.00</b>

### International

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<b>Tiger</b> , Singapore	<b>8.00</b>
<b>Kingfisher</b> , India	<b>8.50</b>
<b>Corona</b> , Mexico	<b>8.00</b>
<b>Asahi Super Dry</b> , Japan	<b>8.00</b>

### Crafts Beer

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<b>Feral Hop Hog Pale Ale</b> , Australian Pale Ale	<b>8.50</b>
<b>Rogers Amber Ale</b> , Little Creatures Brewery	<b>7.50</b>
<b>Mountain Goat Organic Steam Ale</b> Mountain Goat Brewery, Vic	<b>8.00</b>
<b>4 Pines "Stout"</b> , Four Pines Brewing	<b>8.00</b>
<b>Stone &amp; Wood Pacific Ale</b> , Northern Rivers, NSW	<b>8.50</b>
<b>Furphy Refreshing Ale</b> , Victoria, AU	<b>9.50</b>
<b>White Rabbit White Ale</b> , Wheat Beer, Victoria, Au	<b>9.50</b>
<b>Shepherd Neame &amp; Co, India Pale Ale</b> 500ml, UK	<b>13.00</b>

### Ciders

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<b>Bulmer Apple Cider</b> , AU	<b>8.00</b>
<b>Hills Pear Cider</b> Adelaide, AU	<b>7.50</b>
<b>Royal Jamaica Alcoholic Ginger Beer</b> , Jamaica	<b>8.50</b>
<b>Sunshak Pear &amp; Mango Cider</b> 500ml,	<b>12.50</b>

## Liquors

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Campari, Italy	7.00
Aperol, Italy	7.00
Chambord, France	7.00
PIMM's, UK	7.00
Cointreau, France	7.00
Licor 43, Spain	7.00
Rutherglen Muscat, Australia	7.00

## Single Malts

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Amrut Fusion (50%Abv), India	16.00
Laphroaig (40%Abv) Islay, Scotland	14.00

## Gin

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Bombay Sapphire, UK	10.00
Tanqueray, UK	10.00
Gordon, UK	8.00

## Vodka

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Ketel One, Holland	12.00
Belvedere, Poland	12.00
Absolut, Sweden	10.00
Smirnoff, Australia	8.00

## Mixers

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Ginger Ale  
Tonic Water  
Soda Water

## Soft Drinks

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Coke  
No Sugar  
Fanta  
Sprite  
Solo  
Ginger Beer  
Soda Lime & Bitter  
Lemon, Lime & Bitter  
Soda, Lime & Bitter

## Rum

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Bacardi Superior, Cuba	8.50
Captain Morgan, Spiced, Cuba	9.00
Bundaberg, Queensland	8.00
Old Monk, India	9.50

## Tequila

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Jose Cueruo, Mexico	8.00
1800 Anejo, Mexico	12.00

## Blends & Bourbon

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Johnnie Walker Red Label, Scotland	8.00
Johnnie Walker Black Label, Scotland	10.00
Chivas Regal, Scotland	10.00
Jameson, Ireland	9.00
Canadian Club, Canada	9.00
Jack Daniel, USA	8.50
Jim Beam Bourbon, USA	8.50
Wild Turkey, USA	9.00

## Cognac

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Martell V.S.O.P, France	10.00
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## Chilled Juice

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Apple  
Orange  
Pineapple  
Cranberry  
Mango

## Lassi

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Mango  
Salty  
Sweet

## Water

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Badoit Sparkling 750ml	7.50
Badoit Sparkling 330ml	4.50
Evian Still 750ml	6.50

# Mehfil Banquets

## DAWAT

**\$37.00 per guest (For 2 Guest only)**

### Entrée

Pappadums Platter Served with Raita, Mango Chutney & Mixed Pickle  
An Assortment of Chef's Choice Vegetarian and Non-Vegetarian Appetizers

### Mains

Select Any Two Classic Curry from The Menu  
Served With  
Steamed Basmati Rice and Assorted Naan Breads from Tandoor

### Dessert

Chef Special Indian Dessert  
**(Vegetarian and Vegan Options Also Available)**

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## BHOJ

**(Number of Curries Varies with Number of People)**

**\$35.00 per guest (Minimum 4 Guest)**

### Entrée

Pappadum Platter Served with Raita, Mango Chutney & Mixed Pickle  
An Assortment of Items from Vegetarian and Non-Vegetarian Appetizers

### Mains

#### Butter Chicken

Chicken Cooked in Tomato, Cream and Spices in Thick Butter Gravy

#### Lamb Rogan Josh

Lamb Meat Cooked with Indian Spices and Flavoured with Fennel Powder

#### Fish Methi Malai

Fish Cooked in Cream, Dried Fruit and Fragrant Spices

#### Palak Paneer

A Spinach Delicacy Blending Fresh Masala with Home Made Cheese  
Served With  
Steamed Basmati Rice and Assorted Naan Breads from Tandoor

### Dessert

Chef Special Indian Dessert

**Please Note: The Banquets Food Not Valid for Any Other Coupon or Promotions**

## Mehfil Platters

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### Mixed Platter \$17.00

An Assortment from The Vegetarian and Non-Vegetarian Items Served with Mint & Tamarind Sauce (6 Pcs)

### Non-Veg Platter \$19.00

An Assortment of Tandoori Lamb Chops, Chicken Tikka and Fish Pakora Served with Mint Sauce (6 Pcs)

### Vegetarian Platter \$15.00

An Assortment of Chef Choice Vegetarian Appetisers Served with Tamarind Sauce (6 Pcs)

### Sizzling Seafood Platter \$22.00

An Assortment of Fish, Prawn and Calamari in A Sizzling Platter with Mint Sauce (6 Pcs)

## Vegetarian Entrée

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### Samosa \$7.50

Home Made Pastry Filled with Spicy Potatoes and Peas Served with Tamarind Sauce (2 Pcs)

### Pakora \$7.50

Onion and Seasonal Shredded Vegetables Coated in Spicy Graham Flour Batter and Deep Fried Served with Tamarind Sauce (GF, DF) (4 Pcs)

### Aloo Tikki Chat \$12.00

Pan Fried Potato Patties Topped with Chickpeas Curry, Yoghurt, Mint and Tamarind Sauces

### Hara-Bhara Kebab \$12.50

Patties Made of Mashed Potatoes, Spinach, Green Peas and Seasonal Vegetables Seasoned With Indian Spices and Deep Fried Served with Tamarind Sauce (DF) (4Pcs)

### Tandoori Paneer Tikka \$15.00

Indian Cheese Marinated in Yoghurt & Indian Spices Roasted in Tandoori Clay Oven with Mint Sauce (5 Pcs)

## Non-Vegetarian Entrée

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### Fish Pakora \$15.50

Pieces of Fish Marinated in Graham Flour, Spices and Herbs, Deep Fried Served with Mint Sauce (5 Pcs)

### Tandoori Fish Tikka \$17.00

Fish Marinated in Yoghurt and Indian Spices, Roasted in Clay Oven Served with Mint Sauce (5 Pcs)

### Jhinga Nissa \$17.50

Prawns Marinated in Spices, Yoghurt and Roasted in Tandoor Served with Mint Sauce (GF) (8 Pcs)

### Chicken Tikka \$13.00

Tender Chicken Bits Marinated in Spices and Yoghurt, Roasted in Tandoor Served with Mint Sauce (GF) (4 Pcs)

### Reshmi Tikka Kebab \$12.50

Tender Chicken Pieces Marinated in Cream Cheese and Fragrant Spices Roasted in Tandoor Oven Served with Mint Sauce (4 Pcs)

### Lamb Sheek Kebab \$13.50

Lightly Herbed Lamb Mince Sausage Roasted in Tandoor Oven & Served with Mint Sauce (GF, DF) (4 Pcs)

### Tandoori Lamb Chops \$19.00

Lamb Cutlets Marinated in Yoghurt, Garlic and Indian Spices Roasted in Tandoor Served with Mint Sauce (GF) (4 Pcs)

### Tandoori Chicken \$14.00

Chicken on Bones Marinated in Yoghurt and Spices, Roasted in Tandoor & Served with Mint Sauce (GF) (4 Pcs)

### Chicken 65 \$17.00

Chicken Deep Fried to A Golden Colour in Hyderabad Style

## Chef Special Curries

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### **Goat Curry \$21.50**

Goat Meat on The Bone Slowly Simmered in Onion Tomato Gravy with Fennel Powder  
And Finished with Coriander (GF)

### **Keema Chop Masala \$21.50**

A Versatile Dish Made with Combination of Minced Lamb and Tandoori Lamb Chop with Flavourful  
Combination of Onion Garlic Ginger and Spices (GF)

### **Bhuna Ghosht \$21.00**

Pan Fried Lamb with Spices Cooked in Its Own Extracted Juicy Flavour (GF, DF)

### **Lamb Rogan Josh \$21.00**

Tender Lamb Cubes Cooked in Onion Tomato Gravy & Indian Spices Which Is Then  
Flavoured with Fennel Powder (GF)

### **Patiala Chicken \$23.00**

Punjabi Style Chicken on Bone Roasted in The Clay Oven and Tossed into Thick Buttery Gravy  
With Nuts and Finished with Aromatic Spices (GF)

### **Chicken Rara \$20.50**

Chicken Marinated in Yoghurt and Whisked with Coriander, Turmeric, Bay Leaf, Cumin  
And Cooked Until Tender (GF)

### **Karahi Chicken \$20.50**

Chicken Cooked in Wok with Fresh Ginger, Garlic, Onions, Capsicum, Tomato & Fresh Ground Spices (GF, DF)

### **Chicken Tikka Masala \$21.00**

Boneless Tandoori Chicken Cooked in Tomato Onion Gravy with Chunks of Onion and Capsicum (GF)

### **Butter Chicken \$20.50**

Tandoori Cooked Boneless Chicken Pieces in a Rich Creamy Tomato Gravy Flavoured with Fenugreek Leaves  
(GF)

## Classic Curries

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**Chicken \$20.50, Lamb \$21.00, Fish \$21.50, Prawn \$22.00**

### **Jalfrezie Chicken OR Lamb**

Choice of Meat Cooked with Vegetables, Ginger, Onion, Capsicum and Tomato Gravy (GF, DF)

### **Korma Chicken OR Lamb**

Choice of Meat Cooked in Yoghurt, Cream, Dried Fruit and Fragrant Spices (GF)

### **Madras Chicken OR Lamb**

Choice of Meat Cooked with Curry Leaves, Coconut, Tamarind and Spices (GF)

### **Saag Chicken OR Lamb**

Your Choice Meat Cooked with Spinach and Whole Ground Spices (GF)

### **Vindaloo Chicken OR Lamb OR Fish OR Prawn**

A Fiery Hot Dish from Goa... (Can't Be Mild) (GF)

### **Goan Curry Fish OR Prawn**

A Coastal Indian Coconutty Flavoured Curry Made in Goan Curry Paste (GF, DF)

### **Methi Malai Chicken OR Lamb**

A Modern Curry Cooked in Creamy Cashew and Fenugreek Sauce,  
Mildly Spiced with Authentic Indian Spices (GF)

### **Passanda Fish OR Prawn**

Basa Fillets Cooked in Thick Cashew Creamy Sauce (GF)

## Vegetarian Curries

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### **Methi Chaman Kashmiri \$19.00**

Hailing from The Far North Region of Kashmir This Dish Is A Delicious Combo of Paneer And Fenugreek Leaves Cooked in Mustard Oil and Spices (GF)

### **Malai Kofta \$18.50**

Potato & Cheese Balls with Roasted Dry Fruits Cooked in Thick Butter Gravy

### **Shaam Savera Kofta \$18.50**

Chopped Spinach Leaves Filled with Paneer and Cooked in Thick Buttery Gravy with Indian Spices (GF)

### **Vegetable Korma \$18.50**

Fresh Vegetables Cooked in Yoghurt, Cream, Dry Fruits and Fragrant Spices (GF)

### **Diwani Handi \$18.00**

Seasonal Vegetables Cooked in Butter Sauce with Indian Spices (GF)

### **Shabnam Methi Malai \$18.50**

Button Mushrooms and Green Peas Cooked in A Mild Spiced Thick Butter Gravy And Finished with Fenugreek (GF)

### **Palak Paneer \$18.50**

A Spinach Delicacy Blended in Fresh Masala with Home Made Cheese (GF)

### **Karahi Paneer \$18.50**

Stir Fried Paneer with Ginger, Onion, Capsicum and Tomato Gravy (GF)

### **Paneer Butter Masala \$18.50**

Indian Gourmet Cheese Cubes Cooked in Thick Butter Gravy with Fragrant Spices (GF)

### **Daal Makhani \$18.00**

Black Lentils Simmered Overnight Over Slow Heat, Finished with Cream and Spices

### **Pumpkin Masala \$18.00**

A Savoury, Spicy, Tangy All in One Pumpkin Curry Cooked in Onion Tomato Sauce (GF)  
(Vegan Option Available)

## Vegan Curries

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### **Vegetable Madras \$18.00**

Seasonal Vegetables Cooked with Curry Leaves, Coconut, Tamarind and Spices (GF)

### **Baingan Bahar \$18.50**

Eggplant and Potatoes, Stir Fried in A Variety of Spices with Tomato and Onion Gravy (GF)

### **Bhindi Masala \$18.50**

Fried Fresh Okra Slow Cooked with Crushed Garlic, Dried Whole Chillies & Curry Leaves (GF)

### **Channa Masala \$18.50**

Chickpeas Cooked with Spices and Onion Tomato Gravy (GF)

### **Daal Tadka \$18.00**

Lentil Curry in A Variety of Spices Simmered Over A Slow Flame (GF)

### **Zira Aloo \$16.00**

Potatoes Cooked with Cumin Seeds and Indian Spices (GF)



## Rice

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### Plain Rice \$1.50

Steamed Basmati Rice Cooked with Cumin Seeds

### Saffron Rice \$3.00

Steamed Basmati Rice Infused with Saffron

### Coconut Rice \$3.00

Steamed Basmati Rice with Coconut Twist

### Lemon Rice \$3.00

Steamed Basmati Rice with Deep Fried Cashews and Flavoured with Lemon Juice and Curry Leaves

### Zira Mattar Pulao \$4.00

Basmati Rice Infused with Green Peas and Cumin Seeds (GF) (Vegan)

## Biryani

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### Vegetables Biryani \$18.50

Vegetable Medley Cooked with Long Grain Basmati Rice Served with Raita (GF) (Vegan Option Available)

### Chicken Biryani \$19.00

Tender Cuts of Chicken Cooked with Long Grain Basmati Rice Served with Raita (GF)

### Chicken Tikka Biryani \$19.50

Long Grain Basmati Rice Cooked with Tandoor Roasted Chicken Tikka Served with Raita (GF)

### Lamb Biryani \$19.00

Tender Lamb Pieces Cooked with Long Grain Basmati Rice Served with Raita (GF)

### Goat Biryani \$19.50

Pieces of Goat Meat on The Bones Cooked with Long Grain Basmati Rice Served with Raita (GF)

### Prawn Biryani \$20.50

Pieces of Prawns Cooked with Long Grain Basmati Rice Served with Raita (GF)

## Indo-Chinese

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### Chilli Paneer \$17.00

Stir Fried Indian Gourmet Cheese and Capsicum Cooked in Tangy Spicy Sauce (Dry or Gravy)

### Chilli Chicken \$17.00

Stir Fried Chicken Cooked in Chef Special Tangy Spicy Sauce (Dry or Gravy)

### Chicken Fried Rice \$16.00

Basmati Rice Fried in a Wok and Mixed with Stir Fried Chicken and Fried Egg

### Veg Fried Rice \$14.00

Rice Fried in a Wok and Mixed with Medley of Seasonal Vegetables

## Tandoori Breads

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### Plain Naan \$4.00

Fine Flour Bread

### Tandoori Roti \$4.00

Wholemeal Bread (Vegan)

### Garlic Naan \$4.50

Tandoori Bread with Fresh Garlic

### Butter Naan \$4.50

Fine Flour Layered Buttered Bread

### Garlic & Cheese Naan \$5.50

Bread Stuffed with Cheddar Cheese and Garlic

### Spinach & Cheese Naan \$5.50

Bread Stuffed with Cheddar Cheese and Spinach

### Chilli & Cheese Naan \$5.50

Fine Flour Bread Stuffed with Fresh Green Chilli and Cheddar Cheese

### Paneer & Cheese Naan \$5.50

Bread Stuffed with Indian Gourmet Cheese & Cheddar Cheese

### Punjabi Naan \$5.50

Naan Stuffed with Cream Cheese, Spinach, Green Chilli and Spices

### Keema Naan \$5.50

Bread Stuffed with Lamb Mince

### Peshawari Naan \$5.50

Bread Stuffed with Dried Fruits

### Masala Kulcha \$5.50

Bread Stuffed with Potatoes with Indian Spices

### Lacha Pratha \$5.50

Wholemeal Layered Buttered Bread

## Accompaniments

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### Trio of Dips \$7.00

Raita Mango Chutney and Mixed Pickles

### Pappadum Platter \$9.00

Pappadums Served with, Mango Chutney and Raita

### Raita \$4.00

Dip Made of Cucumber and Yoghurt

### Mixed Pickles \$3.50

Pickled Green Mangoes, Limes and Chillies

### Mango Chutney \$3.50

Sweet Mango Preserve

### Mint Sauce \$3.50

A Yoghurt Based Sauce with Mint Flavour

### Tamarind Sauce \$3.50

A Sweet and Sour Sauce Made of Indian Tamarind

### Pappadums \$4.00

Crispy Flat Gluten Free Crunchy Chips Based on Graham Flour

### Garden Salad \$5.00

Combination of Sliced Tomato, Cucumber and Carrot or Onion

### Onion Salad \$4.00

Sliced Salad Onion Garnished with Coriander and Lime Juice

## Desserts

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### KULFI

#### Traditional Indian Ice Cream

Perfect Homemade Treat

**Mango \$5.50**

**Pistachio \$5.50**

**Almond \$5.50**

**Baileys \$6.50**

**Kahlua \$6.50**

(Baileys and Kahlua contains 17-20% Alcohol)

**Rasmalai \$5.50**

Rich Cheesecake Without Crust Dipped in Cardamom Flavoured Milk Commonly Known as Seera

**Gulab Jamun \$5.00**

Homemade Deep-Fried Dumpling of Cottage Cheese Made in Condensed Milk and Sugar Syrup

**Flambé Gulab Jamun \$8.50**

Gulab Jamun Presented in Flambé Style (Contain Alcohol)

**Chef Special Dessert Platter \$12.00**

Chefs Choice Dessert on A Platter

## Digestives

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**Baileys 7**

**Frangelico 7**

**Kahlua 7**

**Grand Marnier 7**

**Malibu 7**

**Cointreau 7**

**Galliano 7**

**Galliano Vanilla 7**

**Amaretto 7**

**Chambord 7**

**Black Sambuca 7**

**Midori 7**

**Mozart Chocolate Cream 7**