

Welcome To The Great Pavilion

We have a passion for pure flavor, quality ingredients, and for creating an atmosphere that is convivial, approachable, and a heaven for people who simply love food.



THE GREAT PAVILLION

Thali Special

LUNCH

| | |
|---------------|---------|
| Veg Thali | \$16.90 |
| Non Veg Thali | \$17.90 |

DINNER

| | |
|---------------|---------|
| Veg Thali | \$18.90 |
| Non Veg Thali | \$20.90 |

✓ ATTENTION TO ALL THE GUESTS PLEASE INFORM THE MANAGER ABOUT ANY FOOD ALLERGIES.

✓ CORKAGE \$2.50

✓ BYO WINE ONLY

✓ 10% SURCHARGE ON PUBLIC HOLIDAYS

Entree Veg

Samosa (2 pcs) \$8.50

Flaky, pyramid-shaped pastries stuffed with Veg

Onion Bhaji (3 pcs) \$8.50

A combination of fresh spring onions and sliced onions binded with chickpea flour and deep fried till golden and crispy, served with mint sauce

Spring Roll (4 pcs) \$8.50

Mixture of vegetables wrapped in a delicate pastry and fried

Curry puffs (8pcs) \$9.00

A savoury mixture of curry wrapped in a delicate puffs

Tandoori Paneer Tikka (3pcs) \$14.90

Cottage Cheese, assorted peppers and onions marinated with tandoori spices and cooked in a traditional tandoori clay oven

Papdi Chaat \$9.90

Papdi chaat is a no cook snack where small crisp fried dices known as papdis are topped with boiled potatoes, thick yogurt, boiled chickpeas, or sprouts

Panipuri \$8.00

Gol gappa (also known as pani puri) is a popular bite-size chaat consisting of a hollow, crispy-fried puffed ball, filled with potato, chickpeas, onions, spices, & flavoured water, usually tamarind with mint.

Samosa Chaat \$9.90

Tangy, spicy Samosa Chaat! Spicy chole (chickpeas) are served with samosa and dollops of yogurt and chutney.

Entree Non Veg

Chicken Tikka (4pcs) \$15.90

Succulent and tender chicken pieces marinated in yoghurt, herbs & spices, cooked in a traditional tandoori clay oven

Lamb chops (3pcs) \$19.90

Lamb Cutlets marinated with fresh ginger garlic, yoghurt & flavoured with fenugreek leaves and cooked in a traditional tandoori clay oven

Seekh Kabab (4pcs) \$14.90

Minced lamb with fresh ginger, garlic, coriander, mint & spices, skewered and cooked in a traditional tandoori clay oven

Tandoori chicken half/full \$16.00/\$24.00

Chicken on the bone marinated with tandoori spices and cooked in the traditional tandoori clay oven

Fish Tikka (4pcs) \$16.90

Juicy ling fish fillet marinated in yoghurt, herbs & spices cooked in tandoor

Chef Special Entree

Cauliflower Bezule \$14.90

Cauliflower in south indian style deep fried

Stuffed Crispy Mushroom (4pcs) \$14.90

Mushroom stuffed with potatoes & cottage cheese & spices & then deep fried

Chicken 65(Hot) \$15.90

Chicken fillets cooked with ginger, garlic, tomato sauce with curry leaves & splash of lemon juice. A dish prepared with 65 different spices yet the taste is soft & refreshing for the palate.

Murg malai tikka (4pcs) \$16.90

Marinated chicken chunks succulent and fragrant pieces of chicken that melts in your mouth marinated in thick yogurt, cream, cheese, saffron, herbs & spices and grilled to perfection.

Hariyali Chicken Tikka (4pcs) \$16.90

Chicken Fillets marinated in fresh green herbs & spinach with spices & then gently cooked in the tandoor.

Amritsari Fish \$16.90

Marinated fish with crushed spices cooked deep fried

Tandoori prawns \$18.50

Tandoori Prawns are the grilled shrimp skewers loaded with the bold Indian flavors.

Tandoori Grilled Platter

Veg grilled Platter for 2 - \$18.90

onion bhaji, crispy mushroom, paneer tikka

Veg grilled Platter for 3 - \$28.00

onion bhaji, crispy mushroom, paneer tikka

Non Veg grilled Platter for 2 - \$26.90

Lamb chops, Chicken tikka, Sheekh kabab

Non Veg grilled Platter for 3 - \$39.00

Lamb chops, Chicken Tikka, Seekh Kebab

Veg Mains

Daal tadka \$16.90

Assorted lentils tempered with cumin and spices, flavoured with fresh coriander, ginger and green chilli

Daal Makhni \$17.00

Whole Black lentils soaked and cooked overnight & tempered with tomatoes, ginger, garlic & touch of fresh cream

Bombay Potato \$15.00

Boiled cubes of potato tempered with cumin & spices, flavoured with fresh coriander, green chilli, lemon & fenugreek leaves.

Veg Korma \$17.50

Fresh vegetables cooked in a cashew nut/onion/tomato base curry with a touch fresh cream

Aloo Cauliflower \$17.00

Fresh Cauliflower and potato tempered with fresh onion, tomato, green chilli and spices

Eggplant Potato \$17.00

Fresh eggplant and potato tempered with fresh onion, tomato, green chilli and spices

Eggplant Chickpeas \$17.00

Fresh eggplant and chickpeas tempered with fresh onion, tomato, green chilli and spices

Veg Jalfrezi \$17.00

Vegetable cooked in a med. tomato based sauce with veges

Veg Vindaloo \$17.00 (((

Traditional Goan style spicy vegetable curry

Saag Aloo / Mushroom \$17.00

Potato / Mushroom cooked with fresh baby spinach & spices

Malai Kofta \$18.90

Potato balls cooked in a cashew nut/onion/tomato base creamy sauce

Palak Paneer \$18.90

Cottage cheese cooked fresh baby spinach tempered with onion, tomato, cumin, fresh ginger, green chilli & fenugreek leaves

Matar Mushroom Paneer \$18.90

Fresh garden peas, mushroom and cottage cheese cooked in an onion/tomato base curry with a touch of cream

Paneer Butter Masala \$18.90

Cottage cheese cooked in a tomato butter rich, spicy gravy

Kadai Paneer \$18.90

Cottage cheese cooked in chopped tomato gravy with pounded red chilli and coriander seeds

Kadi pakoda \$17.50

The crispy onion fritters are dunked in a spiced, savory, tangy yogurt sauce.

Chicken

Butter chicken \$19.90

A mild curry in which marinated chicken tikkas are cooked in butter with a rich cashew nuts base creamy sauce

Chicken Tikka masala \$19.90

Roasted chicken tikkas served in a cashew nuts base creamy, lightly spiced & rich tasting red coloured sauce with capsicums and onions

Spicy Pavilion chicken \$19.90 (((

Traditional spicy Indian curry with rich authentic flavours

Mango Chicken \$19.90

Boneless Chicken pieces cooked in a mild sauce made with mango pulp, spices & cashew nuts

Chicken Jalfrezi \$19.90

Boneless chicken pieces cooked in a med. tomato based sauce with fresh vegetables

Chicken Korma \$19.90

Chicken cooked in cashew and onion based sauce with flavour of cardamom and touch of fresh cream

Saag Chicken \$19.90

Tender pieces of chicken cooked with fresh baby spinach and spices

Shabnam chicken \$19.90

Boneless chicken pieces cooked with fresh mushrooms and a touch of fresh cream

Chicken Dhansak \$19.90

Tender Chicken pieces cooked with lentils & spices

Methi Chicken \$19.90

Tender Chicken pieces flavoured with fenugreek leaves

Chicken Vindaloo \$19.90 (((

Traditional Goan style spicy chicken curry

Pepper chicken curry \$19.90

Chicken cooked in an onion/tomato base flavoured with a crushed pepper & a touch of coconut milk

Chicken Madras \$19.90

Boneless chicken pieces cooked with coconut milk, mustard seeds, and curry leaves with selected spices

Chicken Do-piazza \$19.90

Chicken cooked with 2 kinds of diced onions, spices & herbs

Lamb / Beef

Lamb Rogan Josh \$20.90

Traditional Kashmiri Lamb curry cooked in an onion/tomato base sauce

Lamb/Beef Korma \$20.90

Lamb/Beef cooked in a creamy cashew nut based sauce flavoured with cardamom and spices

Lamb/Beef Jalfrezi \$20.90

Boneless Lamb/Beef pieces cooked in a med. tomato based sauce with fresh vegetables

Lamb/Beef Dhansak \$20.90

Lamb/Beef cooked on a slow flame with assorted lentils & flavoured with fresh green chilli, coriander

Lamb/Beef Madras \$20.90

South Indian Special, served medium hot with roasted mustard seeds, coconut milk and fresh coriander

Saag Lamb/Beef \$20.90

Tender pieces of Lamb/Beef cooked with fresh baby spinach & spices

Lamb/Beef vindaloo \$20.90 (((

Traditional Goan style spicy Lamb/Beef curry

Lamb Pepper Masala \$20.90

Lamb cooked in an onion/tomato base flavoured with a crushed pepper and a touch of coconut milk

Almond Pumpkin Lamb \$20.90

Lamb cooked with fresh pumpkin & almond tempered with mustard cumin and spices.

Bombay Beef \$20.90

Beef cooked in an onion/tomato/coconut base curry with potatoes & flavoured with fenugreek leaves

Seafood

Andhra Fish Curry \$21.90 (((

Spicy Fish Curry with an onion/tomato/tamarind base with a touch of coconut cream

Kerala Fish Curry \$21.90

Fish cooked with special additions of tamarind extract & curry leaves with paste of onion, tomatoes, garlic & green chillies

Kadai Fish \$21.90

Fish cooked in chopped tomato gravy with pounded red chilli and coriander seeds

Goan Fish Curry \$21.90

Fish Fillets cooked in mild coconut based curry sauce

Prawn Malabar \$21.90

Prawns cooked with assorted peppers, tempered with mustard flavoured with coconut cream

Garlic Fish \$21.90

Fish cooked with assorted peppers & flavoured with garlic

Fish Jalfrezi \$21.90

Fish cooked in a mild tomato based sauce with fresh vegetables

Mango Prawn \$21.90

Prawn cooked with mango pulp & flavoured with spices

Saag Fish \$21.90

Fish cooked with fresh baby spinach and spices

Prawn Vindaloo \$21.90 (((

Traditional Goan style spicy prawn curry

Garlic Prawn \$21.90

Prawn cooked with garlic & flavoured with spices

Prawn Jalfrezi \$21.90

Prawn cooked in a mild tomato based sauce with fresh vegetables

Prawn Tikka Masala \$21.90

Prawn served in a creamy, lightly spiced, red coloured sauce with capsicums and onion

Chef's Special Mains

Mughlai Chicken \$22.90

Traditional cashew nut, almond based sauce flavoured with cardamom, cloves and bay leaf with touch of fresh cream

Nilgiri Lamb Korma \$22.90

Lamb Curry dish of southern part of India cooked with fresh green herbs

Nilgiri Chicken korma \$22.90

Chicken Curry dish of southern part of India cooked with fresh green herbs

Handi Goat Masala \$22.90

Goat sautéed with onion, tomatoes with touch of ginger & ground chilly

Chicken Chettinadu \$22.90

Cooked with paste of red chillies, coconut, coriander seeds, cumin seeds, fennel seeds, black pepper, onions, garlic & served in Curry style

Indo Chinese

Veg Fried Rice \$14.00

Special Fried rice with fresh assorted vegetables

Chicken Fried Rice \$15.00

Special Fried rice with chicken & fresh assorted vegetables

Cauliflower Manchurian \$15.90

Fresh Cauliflower battered, fried, cooked with Manchurian sauce in an Indo-chinese style

Chicken Manchurian \$16.90

Chicken cooked with Manchurian sauce in an Indo-chinese style

Chilli Chicken Dry \$16.90

Marinated chicken tossed with assorted peppers with homemade chilli sauce in an Indo Chinese Style

Chilli Paneer Dry \$15.90

Fresh marinated Cottage Cheese with assorted peppers tossed in homemade chilli sauce in an Indo-Chinese Style

Chilli Fish \$17.90

Fish with assorted peppers tossed in homemade chilli sauce in an Indo-Chinese Style

Breads

Roti \$3.50

Plain Naan \$4.00

Garlic Naan \$4.50

Cheese Naan \$5.00

Lacha Paratha \$5.00

Butter Naan \$4.50

Cheese & Garlic \$5.50

Cheese & Spinach \$6.00

Peshwari Naan \$6.00

Naan bread stuffed with assorted nuts raisin & cherry

Chicken Chilly Cheese \$6.50

Chilly Onion Cheese \$6.00

Keema Naan \$6.50

Biryani/Rice

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|---------------------------------------|--------|---|--------------------------------------|---------|
| Saffron Rice (PerPerson) | \$4.00 | : | Veg Biryani | \$15.90 |
| Lemon Rice | \$6.00 | : | Chicken Biryani | \$16.90 |
| Peas & Mushroom Pulao | \$6.00 | : | Lamb Biryani | \$17.90 |
| Kashmiri Pulao | \$6.00 | : | Goat Biryani | \$18.90 |
| Cooked with Asorted Dry Fruits & nuts | | : | <i>All Biryani served with Raita</i> | |

Kids Menu

Nuggets & Chips \$7.90
Calamari Rings & Chips \$8.50
Bowl Of Chips \$6.00

Side Dishes

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|-----------------|--------|---|--------------------|--------|
| Papadums (4pcs) | \$2.50 | : | Fresh Garden Salad | \$5.99 |
| Raita | \$2.50 | : | Side dish Platter | \$8.50 |
| Mix Pickle | \$2.50 | : | Onion Salad | \$3.99 |
| Mango Chutney | \$2.50 | : | Salsa | \$3.99 |

Desserts / Drinks

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|--------------------|--------|---|------------------------------|--------|
| Gulab Jamun (2pcs) | \$5.90 | : | Pistachio Kulfi | \$5.90 |
| Mango Kulfi | \$5.90 | : | Chocolate Naan with Icecream | \$9.90 |

— Chef's Special Banquet \$40.00 —

Per Person / For Table (Min 2 ppl) Dine In Only

Lamb chops, Chicken Tikka, spring Roll, Paneer Tikka & 3 curry of choice

Choice of any four curries

& all the main will be top up as much as you want and served with

Plain Naan, Garlic Naan, Roti, Rice, Side Dish Platter & Dessert Platter

(Pls No Left over food for Take away in Banquet)

— Kids Banquet \$21.00 —

› Please inform any allergies towards any food contents before you place the order as some of our dishes includes cashew nuts, almonds and other nuts, so please inform us if you are allergic to any nuts.

› Spice modification is available on request (mild, medium, hot)

› Vegan dishes available on request