

Mehfil Menu

Starters

Veg Mix Tapas Tower **\$28.99**

(Onion Bhaji, Chickpeas kebab, Paneer Pakoda served with mix dips)

Non Vegetarian Tapas Tower **\$29.99**

(Lamb Seek Kebab, Chicken Lasoni Tikka, Lamb Chops served with mixed dips)

Vegetarian

Samosas (2 Pieces) **\$9.99**

Indian puff pastry filled with potatoes, peas, raisin, infused with spices & herbs.

Palak Patta Chaat **\$13.99**

Chaat of spinach leaf in a crispy lentil batter, on bed of potatoes & chickpeas, topped with yoghurt, date & tamarind, chilli & mint sauces.

Samosa Chat **\$ 13.99**

Very famous Indian street food Samosa topped with yoghurt, date & tamarind, Chilli & mint sauces.

Paneer Pakoda **\$13.99**

Cottage cheese strip with mildly spice dipped in gram flour.

Onion Bhaji (4 Pieces) **\$13.99**

Chopped onion dumpling's dipped In Bengal-Gram flour & crisp fried.

Paneer Tikka (4 Pieces) **\$14.99**

Cottage cheese cube marinated in Indian spice and cooked in clay oven.

Chickpeas Kebab (4Pieces) **\$13.99**

Delicious Kebabs made with Chickpeas and ground spices.

Mix Dips Platter **\$13.50**

Pappadums serve along with mango chutney, raita & mint dips.

Naan Platter **\$9.99**

Your choice of naan served with mint dip and mango chutney.

Chicken

Chicken Tikka (4 Pieces) **\$16.99**

Birds-eye chilly marinated chicken roasted in the exotic tandoor oven.

Murg Malai Tikka (4 Pieces) **\$16.99**

Chicken marinated with tangy spices and, flavoured with aromatic spice.

Whisky Chicken (Not for Kids) **\$ 17.50**

Overnight marinated Chicken with whisky and Indian spice finish in tandoor.

Tandoori Chicken (Half Chicken) **\$17.50**

Roasted chicken in tandoor (earthen clay oven).

Crispy Chicken (8 Pieces) **\$16.50**

A tangy street speciality from India flavoured with garam masala.

Lamb

Lamb Cutlets (4 Pieces) **\$ 21.99**

Royal tandoori marinated lamb cutlets with predominant flavour of cumin & pepper.

Malai Sheek Kebab (4 Pieces) **\$17.99**

Skewered lamb mince flavoured with cashew nut paste & Indian herbs.

Seafood

Salmon Fish Tikka **\$19.99**

Salmon Fish marinated with classical tandoori masala & roasted in tandoor oven.

Fish Amritsari (8 Pieces) **\$16.99**

Ling fish marinated in Indian Spice dipped in gram flour batter & deep-fried.

Calamari Masala **\$17.99**

Salt & pepper squid lightly battered, fried served with tamarind & ginger sauce.

Prawn Pakora (8 Pieces) **\$18.50**

Prawn dipped in chickpea flour batter & spices.

Tandoori Mirchi Prawn **\$19.99**

Succulent prawns marinated with garlic & red chillies.

Mains

Seafood

Mix Seafood Curry	\$24.99
Combination of prawn, fish & calamari cooked in rich coconut milk gravy along with spices.	
Butter Prawns	\$24.99
Prawn cooked in rich tomato gravy.	
Prawn Malabar	\$24.99
Prawn cooked in rich coconut milk gravy along with spices.	
Prawn Vindaloo	\$24.99
Prawn cooked with potato hot chilli, vinegar, cumin & tomato gravy.	
Fish Malabar	\$24.99
Ling fish cooked in coconut milk tempered with mustard seeds.	
Fish Vindaloo	\$24.99
Fish cooked with potato hot chilli, vinegar, and cumin in tomato gravy.	
Fish Bengali	\$24.99
Ling fish cooked in diced onions, capsicum & tomato.	

Chicken

Butter Chicken	\$22.99
Tandoori cooked boneless chicken pieces in a rich creamy tomato gravy flavoured with fenugreek leaves.	
Mango Chicken	\$22.99
Boneless chicken pieces cooked in mango gravy, south Indian style.	
Chicken Korma	\$22.99
Mild chicken dish cooked in brown onions & cashew nuts.	
Chicken Madras	\$22.99
South Indian preparation of chicken cooked in coconut milk.	
Chicken Vindaloo	\$22.99
Chicken cooked with potato hot chilli, vinegar, cumin & tomato gravy.	
Chicken Spinach	\$22.99
Boneless chicken cooked with spinach & grounded spices.	
Chicken Tikka Masala	\$22.99
Boneless chicken cooked in assorted capsicum & onion.	
Chicken Lababdar Masala	\$22.99
Tender pieces of chicken cooked in chunky Masala gravy.	
Chicken Methi Malai	\$22.99
Boneless chicken cooked in cashew & almond flavoured curry.	

Mehfil Speciality

Goat Curry	\$24.49
Slow cooked goat with tomato, green chillies black cardamom fenugreek leaves.	
Saag Goat Curry	\$24.49
Slow cooked goat with spinach & grounded spices.	

Lamb

Chilli Lamb Mysore	\$ 22.99
Spiced lamb cooked with ginger, garlic, green chilli & flavoured with curry leaves.	
Rajasthani Lal Mass	\$ 22.99
Traditionally Rajasthani dish Spicy lamb cooked with whole ground spice.	
Lamb Rogan Josh	\$ 22.99
Dice of boneless lamb cooked in true Kashmiri style.	
Lamb Spinach	\$ 22.99
Boneless lamb cooked with spinach & grounded spices.	
Lamb Vindaloo	\$ 22.99
Lamb cooked with potato hot chilli, vinegar, cumin & tomato gravy.	
Lamb Korma	\$ 22.99
Mild lamb dish cooked in brown onions & cashew nuts.	
Lamb Madras	\$ 22.99
South Indian preparation of lamb cooked in coconut milk.	
Lamb Do Pyaza	\$ 22.99
Lamb meat cooked in Onion gravy and flavoured with Aromatic Spice.	
Lamb Methi Malai	\$ 22.99
Lamb meat cooked in cashew & almond flavoured curry.	

Vegetarian

Mixed Vegetable Curry	\$21.99
Mélange of vegetables cooked with aromatic spices.	
Aloo Palak-Potato Spinach	\$21.99
Diced potatoes cooked with spinach & spices.	
Channa Masala	\$21.99
Chickpea Curry Cooked in Masala sauce.	
Daal Makhni	\$21.99
Black lentils simmered overnight on a slow fire tempered with onion, ginger & garlic.	
Palak Paneer	\$21.99
Spinach & cubed cottage cheese cooked in mild spices.	
Paneer Makhni	\$21.99
Cottage Cheese cooked in rich creamy tomato & cashew nut gravy.	
Kadhai Paneer	\$21.99
Cottage cheese quick tossed with capsicums, ginger, green chillies cooked in tomato sauce.	
Malai Kofta	\$21.99
Mashed potatoes & cottage cheese dumpling cooked in cashew nut & tomato,gravy	
Palak Kofta Curry	\$21.99
Potatoes & cottage cheese dumpling cooked in spinach curry.	
Navratan Korma-Vegetable Korma	\$21.99
Mild vegetable curry cooked in cashew nut gravy.	
Bhindi Masala	\$21.99
Fried fresh okra slow cooked with garlic crushed dried whole chillies & curry leaves.	

Rice

Coconut Rice	\$3.99
Coconut flavoured Basmati rice.	
Saffron Rice	\$3.99
Steamed rice cooked with a touch of saffron.	
Steamed Rice	\$3.99
Steamed cooked long grain rice.	
Lemon Rice	\$3.99
Basmati Rice tempered with curry leaves, Mustard seeds & lemon juice.	
Peas Pulao	\$5.99
Basmati rice cooked with green peas.	

Biryanis

Vegetable Biryani	\$19.99
Basmati rice cooked with exotic combination of mixed vegetables.	
Prawn Biryani	\$ 23.99
A nice combination of Basmati rice & prawn flavoured with mint.	
Chicken Biryani	\$ 21.99
Aromatic mixture of Basmati rice simmered with diced chicken flavoured with cardamom	
Goat Biryani	\$22.99
Aromatic mixture of Basmati rice simmered with Goat flavoured with cardamom	
Lamb Biryani	\$ 22.99
Aroma Basmati rice & lamb flavoured with mint saffron & cardamom.	

Breads

Plain Naan	\$5.50
Fine flour bread.	
Garlic Naan	\$6.00
Bread with fresh garlic.	
Butter Naan	\$6.00
Fine flour layered buttered bread.	
Tandoori Roti	\$5.00
Wholemeal bread	
Paratha	\$6.00
Wholemeal layered buttered bread.	
Cheese Naan	\$6.50
Naan stuffed with Creamy cheese.	
Spinach & Cheese Naan	\$5.99
Naan stuffed with cheese & spinach.	
Cheese & Garlic Naan	\$6.99
Naan stuffed with creamy cheese & garlic.	
Mix Kulcha/Paneer Kulcha	\$6.99
Bread stuffed with onion, potato & cottage cheese or just cottage cheese.	
Keema Naan	\$6.99
Bread stuffed with mincemeat.	
Peshawari Naan	\$6.99
Naan stuffed with dry nuts.	

Sides & Salads

Chicken Tikka Salad	\$12.99
Spiced chicken tossed with onion, tomatoes & Greens drizzled with lemon juice & vinegar dressing.	
Garden Salad	\$ 10.99
Garden fresh vegetables toss with lemon dressing.	
Raita	\$3.50
Diced cucumber mixed with seasoned yogurt.	
Laccha Onion	\$4.50
Mango Chutney	\$4.50
Pickles	\$4.50
Pappadums	\$3.50
Mix Dips Platter	\$13.50
Pappadums serve along with mango chutney, raita & mint dips	

Vegetable Banquet \$45.00 Per Guest (Minimum 4 Guest)

Starters

Onion Bhaji

Chopped onion dumpling's dipped In Bengal-Gram flour & crisp fried.

Paneer Pakora

Cottage cheese strips dipped in chickpea flour batter & deep-fried.

Hara Kebab

Delicious Kebabs made with spinach & cottage cheese.

Mains

Palak Paneer

Spinach & cubed cottage cheese cooked in mild spices.

Malai Kofta

Mashed potatoes & cottage cheese dumpling cooked in cashew nut & tomato gravy

Daal Makhni

Black lentils simmered overnight on a slow fire tampered with onion, ginger & garlic.

Mixed Vegetable Curry

Mélange of vegetables cooked with aromatic spices.

Served along with Rice and assorted Naan Breads.

Dessert

Choice of Kulfi or Gulab Jammun.

Mehfil Banquet \$50.00 Per Guest (Minimum 4 Guest)

Starters

Lasoni Murgh Tikka-Cheese Chicken

Chicken marinated with yoghurt & cheese, flavoured with garlic.

Barah Akbari Chaap-Lamb Cutlets

Royal tandoori marinated lamb cutlets with predominant flavour of cumin & pepper.

Malai Sheek Kebab

Skewered lamb mince flavoured with cashew nut paste & Indian herbs.'

Mains

Butter Chicken

Tandoori cooked boneless chicken pieces in a rich creamy tomato gravy flavoured with fenugreek leaves.

Lamb Lal Mass / Lamb Methi Malai.

Lamb cooked with Indian spice and finished in smooth tomato sauce.

Lamb Rogan Josh

Dice of boneless lamb cooked in true Kashmiri style.

Daal Makhni

Black lentils simmered overnight on a slow fire tampered with onion, ginger & garlic.

Served along with Rice and assorted Naan Breads.

Dessert

Choice of Kulfi or Gulab Jammun.

Mehfil means “get-together”

At Indian Mehfil we use only the finest ingredients, the freshest product and utilize the services of Expert Chefs to ensure that only the best is served at your Table and to tell their esteemed patrons that what the richness behind our culture and flavours is. This Indian restaurant is dedicated to serving authentic Indian food that will take you 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 Indian 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.

