

The Colonial

British-Indian Cuisine



There's something vibrant and colourful in the world of Indian food.

Immerse your taste-buds with flavours of long-forgotten cuisines inspired by undivided India's north-west frontier province and the British colonial rule. A period that gave rise to British Indian gastronomy; best defined as a rustic and robust fusion of eastern spices and western cuisine.

Get ready to experience Sydney's most popular UK styled Indian Restaurant, The Colonial British-Indian Cuisine.



After years of searching I can happily say we have found it . A truly British style Indian restaurant, one of which blends the traditional with the new and serves it all up in a charming manner.

Ben T. - TripAdvisor Review

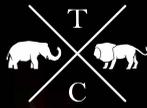


**TAWA
GOAT**

**ADRAKI LAMB
CUTLETS**



**MASALA
SQUID**



NON VEGETARIAN ENTREE

TANDOORI CHICKEN TIKKA (G.F) 13

boneless chicken thigh fillet marinated in yogurt and special spices, cooked in the clay oven and served with mint chutney

TANDOORI CHICKEN (HALF/FULL) (G.F) 14/20

chicken on the bone marinated in yoghurt and traditional special spices, cooked in the tandoor and served with mint sauce

TAWA GOAT (G.F) 20

spicy grilled goat pieces cooked with yoghurt, ginger, green chilli and special spices

MASALA SQUID 14

deep ocean squid marinated in our unique homemade special spices served with mint chutney (deep fried)

KEEMA SAMOSA 9

pastry stuffed with lamb mince, baby peas and potato served with tamarin sauce (deep fried)

CHICKEN MALAI TIKKA (G.F) 13

chicken cooked in a marinade with yoghurt, cheese, coriander and colonial special spices

SALMON TIKKA 15

marinated salmon with yogurt and curry paste, served with mint sauce

SEEKH KOFTA (G.F) 13

lamb mince, herbs and special spices cooked in a clay oven and served with mint chutney

CHICKEN PAKORA 13

crispy bite-sized chicken pieces deep fried with authentic special spices and chickpea flour

AMRITSARI FISH 14

fish fillets marinated in a special blend of special spices, coated with chickpea flour and served with mint sauce

GARLIC TANDOORI PRAWNS (G.F) 14

king prawns marinated with whole spices, herbs, yoghurt then char grilled in the tandoor and served with mint chutney

ADRAKI LAMB CUTLETS [3 PIECES] (G.F) 16

lamb cutlet marinated overnight with Kashmiri spices, garlic and ginger - skewered and grilled in tandoor served with mint sauce

CHILLI CHICKEN 14

stir fry chicken pieces tossed with onion, capsicum and infused with a chili sauce



the Tawa Goat is one of the best infused Indian dishes I have tried. It has just the right amount of spice making it easy to eat and delicious.



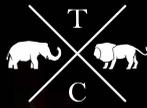
**ONION
BHAJI**



**PANEER
PAKORA**



**VEGETABLE
SAMOSA**



VEGETARIAN ENTREE

PANI PURI SHOTS 6

fresh mint, rock salt, lemon, lime, green chillies and masala blended together and served in a shot glass

VEGETABLE SAMOSA 7

lightly spiced potato and pea filling wrapped in homemade pastry and served with tamarind sauce

ONION BHAJI 8

fritter of onion and shallots served with tamarind sauce

PANEER PAKORA 13

cottage cheese slices deep fried with authentic special spices and chickpea flour

OLIVE PANEER TIKKA 13

overnight marinated cottage cheese pieces with Afghani spices and olives, grilled and served with mint chutney

TANDOORI MUSHROOMS 10

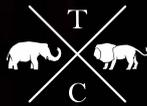
marinated mushrooms in yoghurt and spices then cooked in a clay oven and served with mint chutney

SPRING ROLL 6

freshly chopped mixed special spices and spring onion wrapped with vermicelli and deep fried

ALOO TIKKI 8

potatoes, onions and special spices combined into a croquette and deep fried, served with mint chutney



COLONIAL PLATTERS

VEGETARIAN PLATTER 14

vegetable samosa, onion bhaji, aloo tikki and paneer pakora

NON-VEGETARIAN PLATTER 16

adraki lamb cutlet, chicken tikka, seekh kebab and keema samosa

SEAFOOD PLATTER 18

masala squid, fish amritsari, garlic tandoori prawn



**NON-VEGETARIAN
PLATTER**

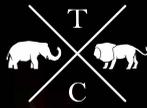


BRITISH FISH CURRY

BUTTER CHICKEN



RAILWAY GOAT CURRY



COLONIAL SPECIALTY DISHES

ANGLO-INDIAN DUCK MASALA (G.F) 26

pot roasted duck pieces with onion, ginger and black peppers, cooked in its own fat
A recipe influenced by the "British Raj" in India

BRITISH FISH CURRY (G.F) 24

boneless fish pieces cooked in our famous and exclusive Goa coconut flavoured sauce

PRAWN MALABAR (G.F) 24

prawns cooked with special spices, coconut cream, mustard seeds, tomatoes and chili

BUTTER CHICKEN (G.F) 22

mild marinated chicken fillets cooked in a clay oven then prepared with creamy tomato and cashew nut sauce

CHICKEN TIKKA MASALA (G.F) 22

marinated chicken fillets cooked in a clay oven then prepared with capsicum, onion, tomato and master gravy

RAILWAY GOAT CURRY (G.F) 24

slow-cooked goat with browned onions, ginger, garlic, black cardamom and cassia bark

BOMBAY BEEF (G.F) 21

tendered beef cooked with onion, tomato and special spices then mixed with potato and garnished with fresh coriander

ANGLO-INDIAN MANGO CHICKEN (G.F) 22

boneless chicken cooked in very mild spices with coconut cream and mango pulp

COLONIAL MUSHROOM CURRY (G.F) 20

sautéed mushrooms with onions, ginger, tomatoes, wilted spinach and special spices



Railway Goat Curry has been a popular choice amongst curry fans. It delivers a fusion of slow cooked tender goat and speciality spices; an aromatic delight with every bite.





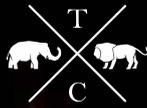
**WATERMELON
FETTA**



**BALSAMIC PEAR
SALAD**



**KACHUMBER
SALAD**



COLONIAL SPECIALTY SALADS

WATERMELON & FETA SALAD (G.F) 10

watermelon mixed with fresh rocket, honey, lemon and mint dressing, garnished with feta

ROCKET WITH BALSAMIC PEAR & TOASTED WALNUT (G.F) 10

fresh rocket tossed with toasted walnuts, freshly shaved parmesan, served with olive oil and balsamic dressing

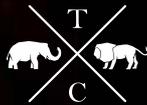
TIP: ADD ANY OF THESE OPTIONAL EXTRAS:

Chicken Tikka 4

Garlic Prawn 6

KACHUMBER SALAD (G.F) 6

onion, tomato, cucumber salad tossed with Indian spices and herbs



SIDE DISHES

MANGO CHUTNEY 3

a chutney made of mango, onion, garlic, ginger root and special spices

CUCUMBER & YOGHURT RAITA 5

diced cucumber mixed into a yoghurt blend and lightly seasoned

PAPPADAM WITH MINT CHUTNEY 4

light and crispy seasoned cracker-style bread with dipping sauce

KACHUMBER SALAD 5

diced tomatoe, onion, cucumber and coriander served with lemon

BASKET OF CHIPS 7

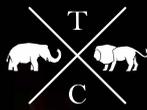
UK style! a basket of lightly seasoned potato chips





CREATE YOUR
OWN CURRY
FLAVOUR
WITH JUST
THE RIGHT
AMOUNT OF
SPICE





CUSTOM CURRY

Create your own custom (and delicious) curry in three simple steps!

1 CHOOSE YOUR MEAT



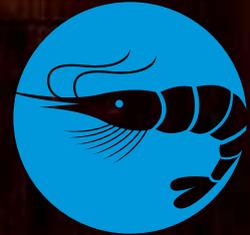
BEEF
22



LAMB
23



CHICKEN
22



PRAWN
24

2 CHOOSE YOUR CURRY

KORMA (G.F)

sweet dish cooked with creamed coconut, ground cashew nuts and fresh cream

BHUNA (G.F)

a dry curry sauce prepared with fresh herbs and special spices, tomatoes and onions

ROGAN JOSH (G.F)

prepared with garlic, herbs, tomatoes and delicately flavoured with aromatic special spices

SAAGWALA (G.F)

a spinach base curry sauce prepared and infused with special herbs and spices

DOPIAZA (G.F)

onions are infused with a hint of herbal aromatics to create this delicious curry sauce

MADRAS (G.F)

a popular curry sauce created with tomato, lemon and chilli - perfect for medium spice lovers

VINDALOO (G.F)

prepared with potatoes and infused with lots of hot spices and chilli peppers

COLONIAL BALTI (G.F)

fresh coriander, garlic, green chilli, tomatoes and special herbs and spices

DHANSAK (G.F)

sweet and sour curry sauce prepared with wholesome lentils and lightly spiced

3 CHOOSE YOUR SPICE LEVEL



MILD



MEDIUM



SPICY

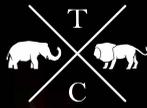


**SAAG
PANEER**

**NAVRATTAN
KORMA**



**DAAL
MAKHANI**



VEGETARIAN MAINS

NAVRATTAN KORMA (G.F) 16

mildly spiced vegetables cooked in a cashew nut sauce

ALOO GOBHI MASALA (G.F) 14

the quintessential North-Indian curry, treat your taste buds to this rich, thick & spicy sauce peppered with decadent pieces of buttery cauliflower & potato

BOMBAY ALOO (G.F) 14

steamed potatoes cooked with garlic and authentic special species, garnished with coriander

BHINDI DO PYAZA (G.F) 14

fresh okra tossed with tomatoes and onion, cooked in an authentic spicy sauce

DAAL MAKHANI (G.F) 14

whole black lentils cooked with kidney beans, ginger, garlic, tomatoes and fresh cream

PANEER TIKKA MASALA (G.F) 18

cottage cheese pieces cooked in the clay oven, prepared with capsicum, tomato and our master sauce

AMRITSARI MALAI KOFTA 16

grated cottage cheese, potato, raisins, sultanas and cashew nut dumplings simmered in an almond curry sauce

SAAG PANEER (G.F) 18

cottage cheese cooked in baby spinach puree with mild spices, cream and garnished with fresh tomato

PANEER MAKHANI (G.F) 18

cottage cheese cooked with homemade ground spices in a tomato and cashew nut gravy

ALOO MATTAR (G.F) 18

cottage cheese and green peas cooked with homemade ground spices in a tomato and master gravy

TADKA DAAL (G.F) 12

yellow lentils accented with onion and authentic spices and garnished with coriander

BAIGAN PATIALA (G.F) 12

eggplant fried and cooked with tomato gravy with traditional herbs and spices



Tadka Daal can be best described as a wholesome, nutritious and a delicious choice for vegetarians and non-vegetarians alike. A must try!



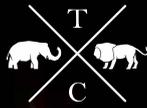


VEGETABLE
BIRYANI

LAMB
BIRYANI



PULAO
RICE



BIRYANI DISHES

Biryani is an aromatic dish infused with mixed special spices and stir-fried with basmati rice. **All Biryani dishes are served with raita on the side.**

Biryani dishes can be made: **Medium or Hot**

VEGETABLE BIRYANI 17

vegetables cooked with special spices, chopped mint, fresh coriander and mixed with steamed saffron basmati rice

CHICKEN BIRYANI 20

chicken cooked with special spices, chopped mint, fresh coriander and mixed with steamed saffron basmati rice

LAMB BIRYANI 22

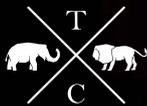
lamb cooked with special spices, chopped mint, fresh coriander and mixed with steamed saffron basmati rice

PRAWN BIRYANI 24

prawn cooked with special spices, chopped mint, fresh coriander and mixed with steamed saffron basmati rice

GOAT BIRYANI 24

goat cooked with special spices, chopped mint, fresh coriander and mixed with steamed saffron basmati rice



RICE DISHES

STEAMED RICE (G.F) 4

simply steamed basmati rice

PULAO RICE (G.F) 5

basmati rice infused with cumin seeds and butter

PEAS PULAO (G.F) 6

basmati rice infused with cumin seeds and baby peas

KASHMIRI PULAO (G.F) 7

Indian basmati rice infused with dried fruit and nuts

ZIRA RICE (G.F) 7

Indian basmati rice infused with cumin seeds and butter



Lamb Biryani makes a perfect choice for sharing or on your own. The flavours bring out the best of tender cooked lamb infused with a collection of speciality spices and mixed with delicious Indian basmati rice.

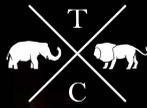




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**OUR NAAN
BREAD IS MADE
FRESH
TO ORDER.**

**IT'S BAKED IN A
TRADITIONAL
TANDOOR OVEN**



NAAN BREADS

TRADITIONAL NAAN BREAD

PLAIN NAAN 4

enriched with milk and yoghurt

BUTTER NAAN 4

enriched with butter, milk and yoghurt

GARLIC NAAN 4

enriched with chopped garlic, milk and yoghurt

LACHHA PARATHA 5

like roti, a layered-style bread

MASALA GARLIC NAAN 4

mixed ground spices and garlic

SPECIALTY NAAN BREAD

HERB NAAN 4

naan infused with mixed herbs

WILD MUSHROOM NAAN 5

naan stuffed with wild mushrooms

CHEESE & OLIVE NAAN 5

naan stuffed with cheese and olives

CHEESE & SHALLOT NAAN 5

naan stuffed with cheese and shallots

SUNDRIED TOMATOES & PEAS NAAN 5

naan stuffed with sundried tomatoes and peas

OLIVE & CHILI FLAKES NAAN 4

naan stuffed with olives and chili flakes

STUFFED NAAN BREAD

CHEESE NAAN 5

naan stuffed with cheese

KASHMIRI NAAN 5

naan stuffed with nuts and fruit

CHEESE & GARLIC NAAN 5

naan stuffed with cheese and chopped garlic

KEEMA NAAN 5

naan stuffed with mixed ground spices and garlic

PARATHA LAYERED BREAD

ALOO PARATHA 4

unleavened dough stuffed with a spiced mixture of mashed potato

GOBI PARATHA 5

unleavened dough stuffed with a spiced mixture of mashed cauliflower

CHICKEN PARATHA 5

unleavened dough stuffed with a spiced mixture of minced chicken

PANEER PARATHA 5

unleavened dough stuffed with a spiced mixture of cottage cheese

METHI PARATHA 5

unleavened dough stuffed with a spiced mixture of herb leaves

BASIL PARATHA 5

flat bread stuffed with fresh basil

MIXED VEGETABLE PARATHA 6

flat bread stuffed with mixed vegetables

PANEER KULCHA 6

refined leaves and flour bread stuffed with cottage cheese and blended special spices



Have you tried our Paratha?
They are made fresh to order
and can be matched with
curries and platters