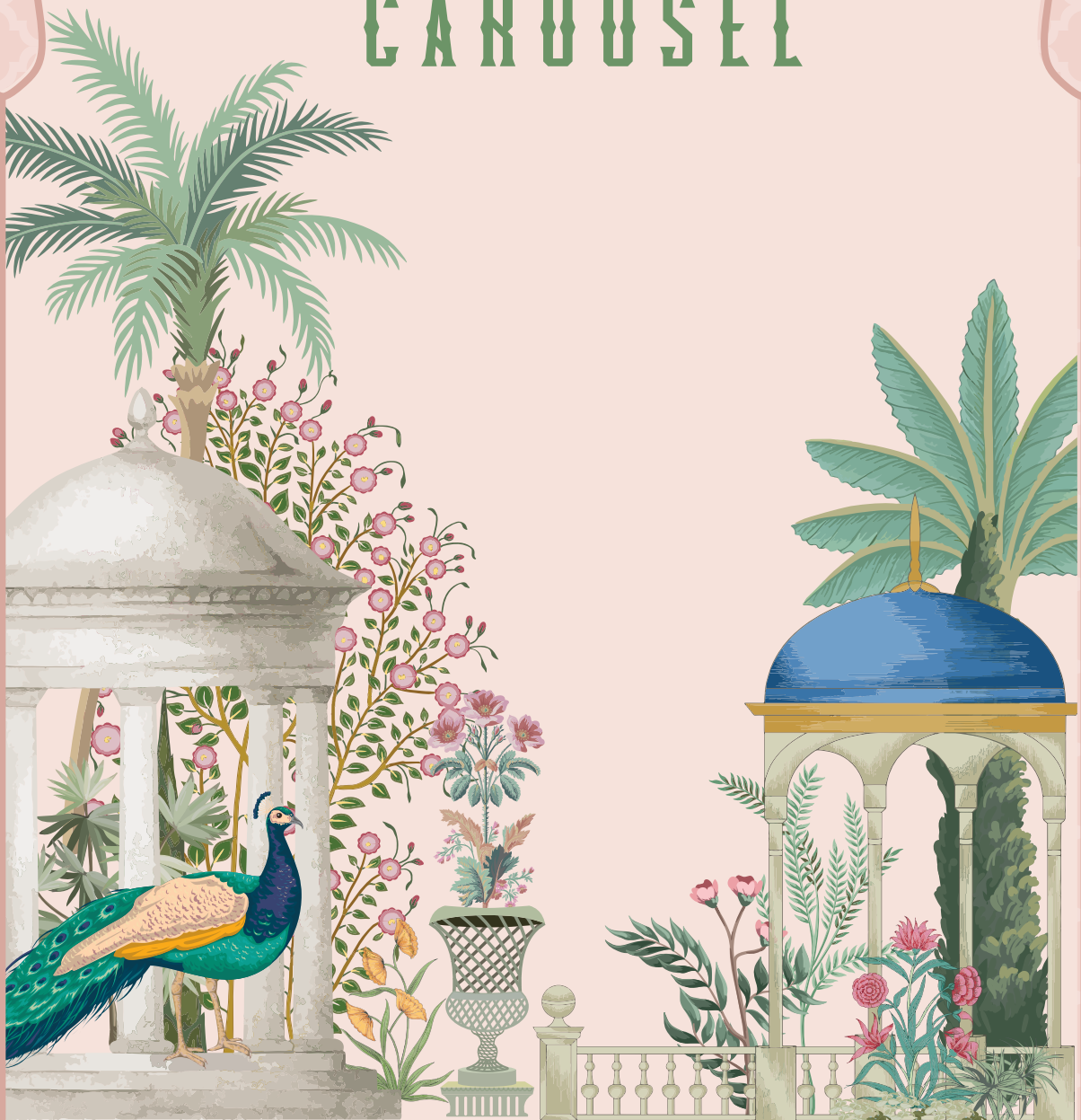


2. FAI INDIANS

CAROUSEL



Public Holiday Surcharge 15%

DRINKS

White Wines

PINOT GRIS G B

Innocent Bystander 11.95 45
(Yarra Valley, VIC)

MOSCATO G B

Brown Brothers 11.95 45
(Victoria, AU)

SAUVIGNON BLANC G B

Matua Valley 11.95 45
(Marlborough NZ)

Squealing Pig 45
(Marlborough NZ)

Stella Bella 45
(Margaret River, WA)

WHITE WINE BLENDS G B

Annies Lane Semillon Sav 11.95 45
(Clare Valley, SA)

Cape Mentelle Sauvignon Blanc Semillon 13.95 55
(Margaret River, WA)

CHARDONNAY G B

Wirra Wirra Scrubby Rise Unwooden Chardonnay 13.95 55
(Adelaide Hills, AU)

Red Wines

PINOT NOIR G B

Juliet Pinot Noir 11.95 45
(Mornington Peninsula, AU)

Squealing Pig 12.95 55
(Central Otago, New Zealand)

CABERNET MERLOT G B

Annies Lane Cab Merlot 11.95 45
(Clare Valley, SA)

SHIRAZ G B

Mr Mick Shiraz 11.95 45
(Clare Valley, SA)

Mitolo Jesters Shiraz 14.95 55
(McLaren, SA)

Sparkling & Champagne G B

House Sparkling 14.95 60
(Adelaide Plains, SA)

Rose G B

Mr. Mick 14.95 45
(Clare Valley, SA)

Beers

TAP BEERS 11.95

Please ask our staff for availability of the day

BOTTLED BEERS

Cascade Premium Light 11.95

Pure Blonde 11.95

Little Creatures Pale Ale 11.95

Asahi 11.95

Corona 11.95

Heineken 11.95

Peroni 11.95

Cider

Strawberry & Lime Cider 12.95



Spirits & Liqueurs

GIN

Bombay Sapphire	12.95
Roku Gin	16.95

RUM

Bacardi	11.95
Captain Morgan Original Spiced Gold	14.95
Kraken Black Spiced	15.95

VODKA

Absolut	12.95
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SPIRITS & LIQUERS

Baileys	13.95
Midori	13.95
Cointreau	13.95
Frangelico	13.95
Kahlua	13.95
Malibu	13.95
Peach Schnapps	13.95

WHISKY AND BOURBON

Canadian Club	14.95
Chivas Regal	14.95
Glenfiddich	17.95
Jack Daniels	14.95
Jim Beam	14.95
Makers Mark	14.95
Johnnie Walker Black Label	16.95
Johnnie Walker Blue Label	32.95
Southern Comfort	14.95
Wild Turkey	14.95
Jamesons Irish Whiskey	14.95

Reposado

Jose Cuerva Especial Silber	14.95
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Cocktails

Bollywood Baby	22.90
Havana Club Rum, Blue Curacao, Malibu, Peach Schnapps, Pineapple Juice	

Lychitini	22.90
Vodka, Lychee Liquor, Fresh Lime	

Cosmopolitan	22.90
Vodka, Cointreau, Cranberry Juice, Fresh Lime	

Mojito	22.90
Rum, Fresh Lime, Fresh Mint, Sugar	

Margarita	22.90
Tequila, Cointreau, Fresh Lime	

Toblerone	22.90
Frangelico, Kahlua, Baileys, Tia Maria & Milk	

Belini	22.90
Peach Schnapps, Champagne	

Mocktails

Beach Breeze	18.90
Pineapple Juice, Cranberry Juice, Fresh Lime	

Virgin Mojito	18.90
Fresh Mint, Lime Juice, Lemonade	

Fruit Punch	18.90
Grenadine, Pineapple Juice, Orange Juice	

Cranberry Punch	18.90
Cranberry Juice, Ginger Ale	

Soft Drinks

Lemonade/Pepsi/ Pepsi Max/ Sunkist Solo/ Tonic water Dry Ginger Ale	7.50
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Heineken Zero	11.95
Lemon Lime bitters	9.95

LASSI

Mango Lassi	8.90
Salted/Sweet Lassi	8.90

FRUIT JUICE

Selection of Apple/ Cranberry/Orange/ Pineapple	8.95
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Still Water	8.95
Sparkling Water	8.95

JUGS

Soft Drink	24.90
Lassi	30.95
Lemon Lime Bitters	32.90
Virgin Mojito	39.90



STARTERS

- PAPPADUM BASKET** 7.95
Traditional pappadums accompanied with mint and tamarind chutney dips
- MASALA PAPPAD** 13.95
Crispy papadums topped with spiced onion-tomato mixture.

INDIAN STREET BITES

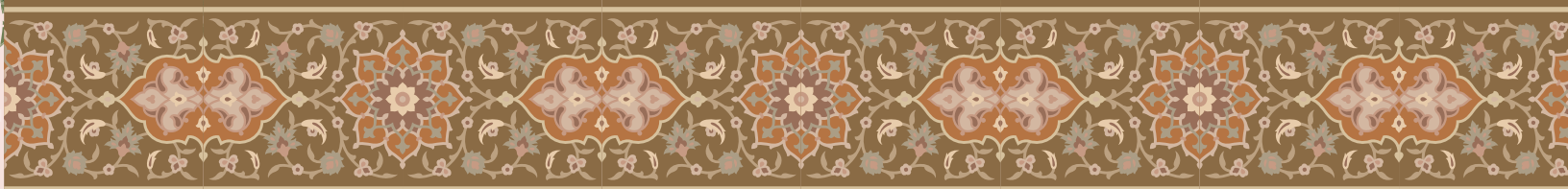
- ONION BHAJI** 17.95
Sliced spiced onion marinated in authentic masala chick pea blend fried crispy
- SAMOSA** 17.95
Crispy pastry filled with potato and peas cooked in a mixture of secret spices, fresh onion, cilantro & fried to perfection
- MUMBAI BATATA VADA** 17.95
Spiced mashed potatoes engulfed in a coating of chickpea batter

PLATTERS

- BIG FAT MEAT PLATTER** 42.95
Angara Tangdi, Lamb seekh kebab, Tandoori Lamb Chop, Chicken Tikka
- MIXED PLATTER** 39.95
Batata vada, Onion bhaji, Lamb seekh, Chicken tikka
- VEG PLATTER** 36.95
Samosa, Onion bhaji, Hariyali Kebab, Bharwaan Gucchi

TRADITIONAL ENTREES

- CHILLI MILLI POTATO** 22.95
Crispy potatoes tossed in a sweet and sour sauce.
- CHILLI MILLI CAULIFLOWER** 22.95
Crispy cauliflower florets tossed in a sweet and sour sauce.
- HARIYALI KEBAB** 23.95
Mixed vegetables and cottage cheese cakes prepared with spinach and spices
- PANEER CHILLI MILLI** 23.95
Stir fried cottage cheese tossed with bell peppers and onions
- GF ANGARA PANEER TIKKA** 23.95
Spicy grilled paneer cubes, bursting with flavor. Perfect for those craving a fiery appetiser
- GF PANEER TIKKA** 23.95
Indian cottage cheese marinated in yogurt, cream, tandoori spices and mustard oil
- GF BHARWAAN GUCCHI** 23.95
White button mushrooms filled with cheese & spices cooked in tandoori spices
- VEG MALAI SOYA CHAAP** 23.95
Tender Soya chunks marinated in a rich and creamy malai sauce, cooked to perfection.
- GF CHICKEN TIKKA** 23.95
Succulent chicken thigh pieces marinated in yogurt, cream, tandoori spices & mustard oil



GF TANDOORI CHICKEN 24.95

Half chicken marinated in chef's special tandoori blend of spices and yogurt

SPICED POPCORN CHICKEN 24.95

Bite size chicken pieces marinated and fried in chef's special spice mix

GF ANGARA TANGDI 23.95

Tender chicken drumsticks marinated in a fiery blend of spices, charred to perfection in the tandoor

KERALA SPICY WINGS 24.95

Chicken wings tossed in a fiery Kerala style pepper sauce

GF LAMB SEEKH KEBAB 24.95

Pounded lamb mince sausages flavoured with Hyderbadi spice blend

TANDOOR LAMB CHOPS 29.95

Succulent lamb chops, marinated in chilli, masala, yogurt and fenugreek

TANDOORI JHINGA 25.95

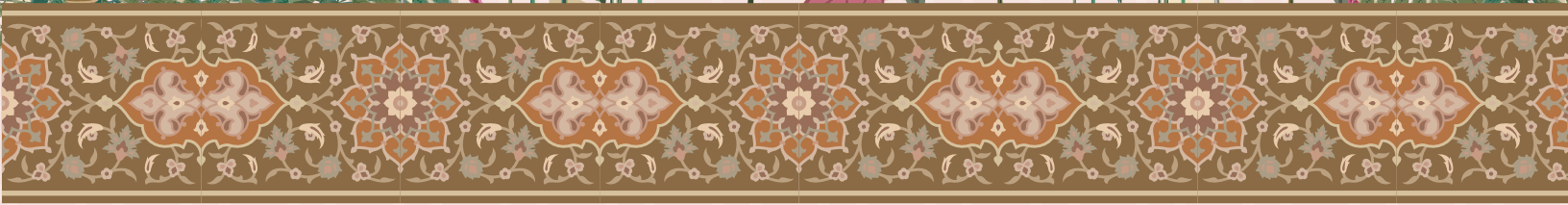
Prawns marinated in saffron, raw chillies and garlic

AMRITSARI MACCHI PAKORA 25.95

Fish of the day coated with chef's special blend of spices, gram flour, lemon juice and kashmiri chilli

DRAGON CHICKEN 28.95

Crispy fried chicken tossed in a fiery Indo-Chinese garlic chilli sauce with capsicum and spring onions.



GROUP BANQUETS

FOR 4 OR MORE

All banquets are served with a selection of rice, naans, assorted sides and condiments.

VEGETARIAN BANQUET

49.95 PER PERSON

Entrée:

Samosa, Onion Bhaji, Hariyali Kebab

Main Course:

Nizami Handi, Aloo Gobi,
Paneer Lababdar, Dal Makhani

CAROUSEL MIXED BANQUET

55.95 PER PERSON

Entrée:

Mumbai Batata Vada, Angara Tangdi,
Lamb Seekh Kebab

Main Course:

Butter Chicken, Lamb Rogan Josh,
Aloo Gobi, Dal Tadka

MEAT LOVERS BANQUET

65.95 PER PERSON

Entrée:

Chicken Tikka, Lamb Seekh Kebab,
Angara Tangdi, Popcorn Chicken

Main Course:

Butter Chicken, Saagwala Gosht,
Murg Lazeez, Goat Curry

*All prices are per person

*No Take-Away

*For a minimum of four people

BANQUETS FOR 2

FEAST FOR 2

All feast for 2 meals are served with a selection of rice, naans, assorted sides & condiments

VEGETARIAN BANQUET

99.95

Entrée:

Samosa, Onion Bhaji, Hariyali Kebab

Main Course:

Nizami Handi, Paneer Lababdar, Dal Makhani

MIXED BANQUET

109.95

Entrée:

Mumbai Batata Vada, Angara Tangdi,
Lamb Seekh Kebab

Main Course:

Butter Chicken, Lamb Rogan Josh, Dal Tadka

MEATOLICIOUS

129.95

Entrée:

Chicken Tikka, Lamb Seekh Kebab,
Tandoori Wali Chaap

Main Course:

Chicken Lababdar, Goat Curry, Lamb Rogan Josh

*No Take-Away

*Dine in only

*Only for table of 2 people

*Single Serve Only - No Refills



Mains

VEGETARIAN CURRIES



Jf **DAL TADKA** 23.95

Yellow lentils tempered with fresh garlic, onion and coriander, finished with lemon juice

Jf **DAL MAKHANI** 24.95

Famous from Sindh region, black lentils cooked and tempered with fenugreek powder & cream

Jf **NIZAMI HANDI** 25.95

Mix vegetable preparation from Andhra region of India.

Jf **CHANA MASALA** 25.95

Chickpeas soaked overnight finished in the kadhai masala with coriander

Jf **ALOO GOBI** 24.95

A traditional favourite potato & cauliflower prepared in north Indian flavours

Jf **MASALENDAR ALOO** 24.95

Tangy medium hot preparation of roasted potatoes cooked with spices

Jf **KADHAI PANEER** 27.95

Cottage cheese with ground spices, sliced capsicum in a thick tomato and onion based sauce

MALAI KOFTA 26.95

Cottage cheese dumplings in a mild cashew and tomato gravy

Jf **PANEER MAKHANI** 26.95

Fenugreek flavoured cottage cheese in a creamy tomato gravy

Jf **PANEER TIKKA MASALA** 26.95

Indian Favourite paneer tikka with bell peppers in a medium hot onion tomato masala gravy

Jf **PALAK PANEER** 26.95

A blend of spinach and herbs with cottage cheese

Jf **SHAHI PANEER** 26.95

A rich mix of cottage cheese in a mild cashew and tomato gravy

Jf **PANEER LABABDAR** 27.95

Specialty of Punjab, cottage cheese in a tomato and onion gravy finished with fenugreek leaves

Jf **SOYA CHAP TIKKA MASALA** 27.95

Tender soya chap with diced capsicums and onions in a rich tomato gravy

PUNJABI KOFTA 28.99

Soft vegetable dumplings served in a rich, creamy Punjabi gravy with aromatic spices.

SEAFOOD

Jf **GOAN FISH** 32.95

A goan classic fish in coconut milk flavoured sauce with curry leaves and tamarind

Jf **GOAN PRAWNS** 32.95

A goan classic prawn in coconut milk flavoured sauce with curry leaves and tamarind

Jf Gluten Free Vegetarian

Please speak to our manager or Chef of any dietary requirements. While we do our best to avoid cross-contamination, traces may remain. For full details, visit our website twofatindians.com.au



CHICKEN CURRIES

- JF BUTTER CHICKEN** 28.95
Fenugreek flavoured tandoori chicken in a creamy tomato gravy
- JF CHICKEN KORMA** 28.95
Chicken breast cooked in a rich mild cashew gravy flavoured with fenugreek
- JF CHICKEN TIKKA MASALA** 28.95
Chicken cooked in an onion & tomato gravy with bell peppers
- JF CHICKEN MADRAS** 28.95
Our Chef's re-creation of a famous southern Indian country style hot curry
- JF CHICKEN KADHAI** 28.95
Succulent chicken cooked with ground spices, bell peppers, and onions, bursting with flavor
- JF CHICKEN VINDALOO** 28.95
Goan influenced spicy tangy, chicken curry cooked in special chef's masala
- JF DUM PUKTH CHICKEN CURRY** 29.95
A classic dish from Hyderabad, slow cooked pieces of chicken with secret aromatic spices
- JF CHICKEN LABABDAR** 29.95
Specialty of Punjab, chicken cooked in rich tomato and onion gravy finished with fenugreek leaves
- JF MURG LAZEEZ** 29.95
Mughlai recipe of chicken cooked in a brown onion gravy with coriander and red chillies
- JF PUNJABI MURGH HANDI** 29.99
Tender chicken slow-cooked in a creamy tomato and cashew based Punjabi gravy.

LAMB & GOAT CURRIES

- JF LAMB ROGAN JOSH** 28.95
Authentic lamb preparation from Kashmir region of India
- JF LAMB KORMA** 28.95
Lamb cooked in Awadhi style with mild flavoured gravy with a hint of sweetness
- JF LAMB VINDALOO** 28.95
Goan influenced spicy tangy lamb curry cooked in special chef's masala's
- JF LAMB MADRAS** 28.95
Southern Country style preparation of Indian lamb curry.
- JF LAAL MAAS (SPICY LAMB)** 29.95
Authentic Rajasthani recipe of smoked spicy lamb flavoured with clove and fresh garlic
- JF MASALA CHOPS** 32.95
Tandoori lamb chops cooked in a chef's secret semi dry masala gravy
- JF GOAT CURRY** 29.95
Goat preparation with a blend of garam masala & exotic indian herbs
- JF KANDHARI GOAT MASALA** 31.95
Tender goat mildly coated with a thick sauce with fried onions, tomatoes and fresh coriander



JF Gluten Free  Vegetarian

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SIZZLERS

-  **PANEER SHOLAY** 38.95
Blend of vegetables and cottage cheese in chef's special tangy sauce served on a sizzling platter with a side of hot chips and fried rice
- MURG KE SHOLAY** 39.95
Chicken tossed in chef's special tangy sauce served on a sizzling platter with a side of hot chips and fried rice
-  **VEG MANCHURIAN SIZZLER WITH FRIED RICE** 38.95
A fusion of vegetable Manchurian balls served on a sizzling platter alongside flavourful fried rice, drizzled with tangy sauces and chips. A mouthwatering vegetarian delight that tantalises the taste buds with every sizzle and bite
- CHICKEN MANCHURIAN SIZZLER WITH FRIED RICE** 39.95
Juicy chicken Manchurian served on a sizzling platter alongside fried rice and chips, creating a mouthwatering fusion of flavours and textures

RICE

-  **STEAM RICE** 7.90
-  **SAFFRON RICE** 8.95
-  **JEERA RICE** 10.95

SIDES

-  **KACHUMBER** 7.95  **GREEN SALAD** 10.95
Diced onion, tomatoes, cucumber, chilli, & coriander salad tossed with lemon juice and spices *Sliced onion, tomatoes, cucumber tossed with lemon juice and spices*
-  **ONION SALAD** 9.95  **RAITA** 7.95
Sliced onions tossed with lemon juice and spices *Vegetarian / boondi / potato*
-  **MIXED PICKLE / MANGO CHUTNEY** 3.50

BREADS

-  **PLAIN NAAN** 6.50
-  **BUTTER NAAN** 7.50
-  **GARLIC NAAN** 7.95
-  **KASHMIRI NAAN** 9.95
-  **TANDOORI ROTI** 6.95
-  **JALAPENO AND CHEESE NAAN** 10.95
- STUFFED NAAN** 10.95
cheese/chilli/onion/potato/kheema
-  **PARATHA** 9.95
plain/mint/ajwain/chilli
-  **ALOO PARATHA** 9.95
-  **2 FAT SPECIAL NAAN** 11.95
Our very exclusive naan filled with spinach, cheese, onion and potato spice mix.

BIRYANIS *Served with raita*



-  **VEGETARIAN BIRYANI** 25.90
-  **PANEER BIRYANI** 26.95
-  **SOYA CHAAP BIRYANI** 26.95
-  **CHICKEN BIRYANI** 28.95
-  **LAMB BIRYANI** 29.95
-  **GOAT BIRYANI** 29.95
-  **PRAWN BIRYANI** 30.95







VEGAN VIBES



SMALL STARTS

-  PAPPADUM BASKET 7.95
-  MASALA PAPAD 13.95





ENTREES

-  **BATATA VADA** 17.95
3 Bite sized golden fried spiced mashed potatoes engulfed in a coating of chickpea batter.
-  **ONION BHAJI** 17.95
Sliced onions coated in a chickpea flour mixed with various herbs and spices, served hot and crunchy.
-  **CHILLI MILLI CAULIFLOWER** 22.95
Sliced onions coated in a chickpea flour mixed with various herbs and spices, served hot and crunchy.
-  **CHILLI MILLI POTATO** 22.95
Crispy potatoes tossed in a sweet and sour sauce.

CURRIES

-  **DAL TADKA** 23.95
Yellow lentils tempered with fresh garlic, onion and coriander, finished with lemon juice.
-  **SABZ CALDIN** 25.95
Goan style mix vegetable curry infused with coconut milk, tempered with curry leaves.
-  **BHINDI DO PYAZA** 25.95
Okra sautéed with onions, tomatoes and traditional Indian spices.
-  **JEERA ALOO** 23.95
A traditional favourite potato preparation in north Indian flavours with cumin seeds.

ACCOMPANIMENTS

-  SAFFRON RICE 8.95
-  STEAMED RICE 7.90
-  JEERA RICE 10.95
-  PLAIN TANDOORI ROTI 6.95

SIDES

- ONION SALAD** 9.95
Sliced onions tossed with lemon juice and spices.
- GREEN SALAD** 10.95
Sliced onion, tomatoes, cucumber tossed with lemon juice and spices.
- KACHUMBER** 7.95
- MIXED PICKLE / MANGO CHUTNEY** 3.50

DESSERTS

GULAB JAMUN 9

A North Indian delicacy made with special dough, golden fried served in a mildly spiced sugar syrup

RAS MALAI 8

Steamed Indian cottage cheese patties served in a richly flavoured cold cream sauce with nuts.

SIZZLING BROWNIE WITH ICE CREAM 17

Hot chocolate brownie on a sizzling plate topped with vanilla ice cream and chocolate sauce.

KULFI OF THE DAY

Single 8

Double 15

TEA

MASALA CHAI 6

2 FAT INDIANS

CAROUSEL

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twofatindians.com.au

