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 / 2FatIndiansCarousel
twofatindians.com.au

 Vegetarian  Gluten Free  / 2FatIndiansCarousel | twofatindians.com.au

MURG LAZEEZ

Mughlai recipe of chicken cooked in a brown onion gravy with coriander and red chillies

CHICKEN MADRAS

Our Chef's re-creation of a famous southern Indian country style hot curry

CHICKEN VINDALOO

Goan influenced spicy tangy, chicken curry cooked in special chef's masala

MAINS - Lamb curries

LAMB ROGAN JOSH

Authentic lamb preparation from Kashmir region of India

LAMB KORMA

Lamb cooked in Awadhi style with mild flavoured gravy with a hint of sweetness

LAMB VINDALOO

Goan influenced spicy tangy lamb curry cooked in special chef's masalas

SAAGWALA GOSHT

Lamb cooked with spinach and Indian herbs

LAAL MAAS (Spicy Lamb)

Traditional preparation of lamb from the rajasthan region of India, smoked and spicy flavoured with cloves and fresh garlic

RARRAH GOSHT

Spicy lamb in traditional mince meat sauce

MASALA CHOP

Tandoori lamb chops cooked in a chef's secret semi dry masala gravy

LAMB MADRAS

Southern Country style preparation of Indian lamb curry

MAINS - Goat curries

GOAT CURRY

Goat preparation with a blend of garam masala and exotic Indian herbs

23.95

23.95

23.95

23.95

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23.95

24.95

25.95

25.95

24.95

KANDHARI GOAT MASALA

Baby goat mildly coated with a thick sauce with fried onions, tomatoes and fresh coriander

MAINS - Seafood


GOAN FISH

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

GOAN PRAWNS


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


BREADS

PLAIN NAAN  4.50

BUTTER NAAN  5.00

GARLIC NAAN  5.50

PARATDAAR NAAN  6.00

KASHMIRI NAAN  6.50

TANDOORI ROTI  4.99

STUFFED KULCHA 6.99

cheese/chilli/onion/potato/kheema

2 FAT SPECIAL NAAN 7.00

PARATHA  5.20

plain/mint/ajwain/chilli

ALOO PARATHA  6.50

RICE

STEAM RICE   6.50

SAFFRON RICE   6.99

JEERA RICE   7.99

VEGETARIAN BIRYANI   20.95

Served with raita

PANEER BIRYANI   21.95

Served with raita

CHICKEN BIRYANI  23.95

Served with raita

LAMB BIRYANI  23.95

Served with raita

GOAT BIRYANI  23.95

Served with raita

PRAWN BIRYANI  24.95

Served with raita

SIDES

KACHUMBER   5.00

Diced onion, tomatoes, cucumber, chilli and coriander salad tossed with lemon juice and spices

ONION SALAD   5.00



Sliced onions tossed with lemon juice and spices

PAPPADUM 5.00

MANGO CHUTNEY 2.00

GREEN SALAD   7.00

Sliced onion, tomatoes, cucumber tossed with lemon juice and spices

RAITA   5.00

Vegetarian/boondi/potato

VINEGAR ONIONS 5.00

MIXED PICKLE 2.00

DRINKS

SOFT DRINK CANS 3.6

pepsi, pepsi max, lemonade, solo and sunkist

MANGO LASSI 6.00

DESSERTS

RAS MALAI 6.00

GULAB JAMUN 6.00



CAROUSEL

INDIAN
CUISINE
REDEFINED





YOUR FAVOURITE
INDIAN FOOD
TAKE AWAY

*10% Surcharge
applies on all
public holidays























Please visit our website
www.twofatindians.com.au
for allergy disclaimers

Indian Street Bites	
ONION BHAJI  	14.95
Sliced spiced onion marinated in authentic masala chick pea blend fried crispy	
SAMOSA  	14.95
Crispy pastry filled with Potatoes and peas cooked in a mixture of secret spices, fresh onions, peppers, cilantro fried to perfection	
MUMBAI BATATA VADA 	14.95
Spiced mashed potatoes engulfed in a coating of chick peas batter	








Traditional Entrees	
HARIYALI KEBAB 	16.95
Mixed vegetables and cottage cheese cakes prepared with spinach and spices	
CHILLI MILLI POTATO 	16.95
Crispy potatoes tossed in a sweet and sour sauce.	
CHILLI MILLI CAULIFLOWER 	16.95
Crispy cauliflower florets tossed in a sweet and sour sauce.	
PANEER CHILLI MILLI 	18.95
Stir Fried Cottage Cheese tossed with bell peppers and onions	
PANEER TIKKA  	18.95
Indian cottage cheese marinated in sour yogurt, cream, tandoori spices and mustard oil	
BHARWAAN GUCCHI  	19.95
White Button mushroom filled with a cheese and spices cooked in the tandoor	
CHICKEN TIKKA 	19.95
Succulent chicken thigh pieces marinated in sour yogurt, cream, tandoori spices and mustard oil	

HARE MASALA KI TANGDI	19.95
Chicken drumstick roasted in a tandoor with chef's special blend of green masala mix	
LAMB SEEKH KEBAB 	18.95
Pounded lamb mince sausages flavoured with Hyderabad spice blend	
TANDOOR WALI CHAAP 	25.95
Succulent lamb chops, marinated in chilli, masala yogurt and fenugreek	
SPICED POPCORN CHICKEN	19.95
Bite size chicken pieces marinated and fried in chef's special mix	
TANDOORI CHICKEN	20.95
Half chicken marinated in chef's special tandoori blend of spices and yogurt	
TANDOORI JHINGA 	20.95
Prawns marinated in saffron, raw chillies and garlic, tandoor char-grilled	
AMRITSARI MACHI PAKORA	22.95
Fish of the week coated with special blend of spices, gram flour, lemon juice and kashmiri chilli	
SOFT SHELL CRAB 	25.95
Tangy and crispy fried soft-shell crab tossed with cilantro spiced sauce	

Platter	
BIG FAT MEAT PLATTER 	36.00
Hare masala ki tangdi, Lamb Seekh kebab, Tandoor wali chaap, chicken tikka	
MIXED PLATTER	34.00
Batata vada, Onion bhaji, Lamb Seekh, Chicken Tikka	
VEG PLATTER 	31.00
Samosa, onion bhaji, hara bhara kebab, bharwaan mushroom	

MAINS - Vegetarian	
DAL TADKA  	19.95
Yellow lentils tempered with fresh garlic, onion and coriander, finished with lemon juice	
DAL MAKHANI  	20.95
Famous from Sindh region, black lentils cooked and tempered with fenugreek powder and cream	
NIZAMI HANDI  	21.95
Mixed vegetable preparation from Andhra region of India, cooked with onion and tomato	
CHANA MASALA  	21.95
Chickpeas soaked overnight finished in the kadhai masala with coriander	
BAINGAN KA SALAN  	21.95
Aubergine tempered with fresh ginger and Indian spices	
ALOO GOBI  	21.95
A traditional favourite potato and cauliflower preparation in north Indian flavors	
MASALENDAR ALOO  	21.95
Tangy medium hot preparation of roasted potatoes cooked with onion and spices	
MATAR MUSHROOM  	21.95
A kingly rich preparation of button mushroom and green peas in a creamy cashew gravy.	
KADHAI PANEER  	22.95
Cottage cheese with ground spices, sliced capsicum in a thick tomato and onion based sauce	
MALAI KOFTA	22.95
Cottage cheese dumplings in a mild cashew and tomato gravy	
ALOO PANEER AKURI  	22.95
Cottage cheese crumbs married with mashed potatoes, onions , tomatoes chefs masala mix laden with butter	
PANEER MAKHANI  	22.95
Fenugreek flavoured cottage cheese in a creamy tomato gravy	

PANEER BHURJI  	22.95
Scrambled Indian cottage cheese with a combination of onions, tomatoes and a blend of Indian spices	
PANEER TIKKA MASALA  	22.95
Indian Favourite paneer tikka with bell peppers in a medium hot onion tomato masala gravy	
PALAK PANEER  	22.95
A blend of spinach and herbs with cottage cheese	
SHAHI PANEER  	22.95
A rich mix of cottage cheese in a mild cashew and tomato gravy	
PANEER LABABDAR  	22.95
Speciality of Punjab, cottage cheese in a tomato and onion gravy finished with fenugreek leaves	

MAINS - Chicken Curries	
BUTTER CHICKEN 	23.95
Fenugreek flavoured tandoori chicken in a creamy tomato gravy	
CHICKEN KORMA 	23.95
Chicken breast cooked in rich and mild cashew gravy flavoured with fenugreek	
CHICKEN TIKKA MASALA 	23.95
Chicken cooked in an onion and tomato gravy with bell peppers	
CHICKEN TIKKA SAAGWALA 	23.95
Chicken tikka cooked in spinach and indian herbs	
CHICKEN JALFREZI 	23.95
Semi dry chicken pieces with medium spiced tomatoes, ginger, peppers and onions	
DUM PUKHT CHICKEN 	23.95
A classical dish from Lahore, slow cooked pieces of chicken in a sealed pot container with special picked aromatic spices	
CHICKEN LABABDAR 	23.95
Speciality of Punjab, chicken cooked in rich tomato and onion gravy finished with fenugreek leaves	