



INDIAN CUISINE
REDEFINED

BANQUETS

Veg Banquet \$39

Samosa, Onion Bhaji and Hara Bhara Kebab

Main Course

Nizami Handi, Udaigiri Aloo, Paneer Tikka
Masala, Dal Tadka

Non-Veg Banquet \$45

E trée

Samosa, Chicken Tikka, Lamb Seekh Kebab

Main Course

Butter Chicken, Lamb Saagwala, Nizami Handi,
Dal Makhni

Two Fat Indians Banquet \$55

Samosa, Chicken Tikka, Lamb Chops, Macchi
Amritsari

Main Course

Butter Chicken, Lamb Rogan Josh, Nizami, Handi, Dal Makhni

Meat Lovers Banquet \$58

Entrée

Chicken Tikka, Lamb Chops, Tangdi Kebab,
Murg Malai Kebab

Main Course

Butter Chicken, Lamb Rogan Josh, Goat Curry,
Chicken Tikka Masala, Dum-Pukht Chicken Curry

*All banquets come with a selection
of rice, naan, assorted sides and
condiments.*

**All prices are per person.*

**No take-away*

**For a minimum of 4 people.*

PLATTERS

Veg Platter \$27

Samosa, Onion Bhaji, Hara Bhara Kebab,
Bharwaan Gucchi

Mixed Platter \$30

Samosa, Lamb Seekh Kebab, Bhatti Da Murgh,
Macchi Amritsari

Non Veg Platter \$33

Samosa, Chicken Tikka, Lamb Chops, Macchi
Amritsari

Big Fat Meat Platter \$36

Tangdi Kebab, Chicken Tikka ,
Lamb Seekh Kebab, Lamb Chops,
Bhatti Da Murg



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Veg



Chef's Special

*For any special requirements / allergies to any ingredient or a special request
off the menu, please speak to our manager or chef.*

GRILL/TANDOOR

from the clay oven

Paneer Tikka (V) \$19.50

Cottage cheese marinated in sour yogurt, cream, mustard oil and a blend of special spices

Bharwaan Gucchi (V) 🍄 \$19.95

Dingri Mushrooms filled with cheese and spices, cooked in the tandoor

Chicken Tikka \$19.95

A classical dish from the Punjab region of India, marinated in sour yogurt, cream and mustard oil

Bhatti Da Murg \$19.95

Dry barbecued chicken breast with spices of the Mughal kitchen, cooked in the Tandoor

Tandoori Chicken \$19.95

A North Indian favourite of marinated chicken on the bone, cooked in the Tandoor

Murg Malai Kebab \$19.95

Marinated barbecued chicken mildly flavoured with cream and spices, cooked in the tandoor

Tangdi Kebab \$19.95

Chicken drumsticks roasted in a tandoor with hot spices and laced with butter

Chicken Angara Kebab \$19.95

A classical Hyderabadi delicacy marinated in hung yogurt, kashmiri chilli, ginger, garlic and Chef's special spice blend

Lamb Seekh Kebab \$18.95

Speciality of Hyderabad, fine pounded lamb mince, flavoured with royal cardamom and mace powder

Lamb Chops 🍖 \$25.95

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

Tandoori Jhinga \$20.50

Prawns marinated in saffron, raw chillies and garlic, char-grilled in the clay oven

SMALL PLATES

Samosa (V) \$11.95

Short crust pastry filled with potatoes, peas & dry fruits

Onion Bhaji (V) \$12.95

Peripherals of onion mixed with gram flour and flavoured with carom seeds

Hara Bhara Kebab (V) \$16.50

Fried patties of minced vegetables, spinach and spices

Dal Shikampuri Kebab (V) 🍄 \$16.50

Mixed lentil spiced patties stuffed with cheese

Paneer Chilli Milli (V) \$18.95

Stir fried cottage cheese tossed with bell peppers and onions

Chicken 65 🍖 \$19.95

A tangy street speciality from South India flavored with mustard seed, curry leaf & dry chilli

Spiced Chicken Popcorn \$19.95

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

Calamari Chilli Milli \$19.95

Fried Calamari tossed with bell peppers and onions in a tangy sauce

Dakshin Prawns \$19.95

A Malabar spiced prawns tempered with Chettiyar Masala

Machi Amritsari \$22.95

A speciality of Northern India, nk snapper coated with light batter of gram flour with lemon and chillies

Soft Shell Crab \$24.95

Tangy and crispy fried soft shell crab tossed with cilantro spiced sauce

Chilli Garlic Scallops \$24.95

Scallops stir fried with crushed red chilli and garlic

VEG Mains

Dal Tadka

Yellow lentil tempered with fresh garlic, onion and coriander. Finished with lemon juice

\$17.95

Dal Makhani

Famous from Sindh region of India, black lentil cooked and tempered with fenugreek powder and cream

\$17.95

Nizami Handi

Mix vegetable preparation from Andhra region of India, cooked with onion and tomato

\$20.95

Udaigiri Aloo

South Indian dry preparation of roasted potatoes with onion and mint

\$20.95

Bhune Masala Ka Baingan

Dry oven roasted aubergine, tempered with fresh ginger and Indian spices

\$20.95

Bhindi Do Pyaza

Okra with onions, dry mango powder and authentic spices

\$20.95

Chana Masala

Chickpeas soaked overnight and cooked with kadhai masala

\$20.95

Malai Kofta

Cottage cheese dumplings dipped in mild gravy of cashew and tomatoes

\$21.50

Methi Mutter Malai

A north Indian blend of fenugreek leaves, green peas in a mildly spiced rich creamy sauce

\$21.50

PANEER Mains Cottage Cheese

Paneer Makhani

Fenugreek flavoured, cottage cheese in a creamy tomato gravy

\$21.50

Paneer Lababdar 🍽️

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

\$21.50

Paneer Tikka Masala

Marinated spiced cottage cheese with capsicum and onions in a medium hot sauce

\$21.50

Kadhai Paneer

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

\$21.50

Shahi Paneer

A rich mix of cottage cheese in a mild gravy of cashews and tomatoes

\$21.50

Palak Paneer

A blend of spinach and herbs with cottage cheese

\$21.50

Mutter Paneer

An Indian household favourite cottage cheese and green peas in an onion and tomato based gravy

\$21.50



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(V) Veg



Chef's Special

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CHICKEN Mains

Butter Chicken \$24.95
Fenugreek flavoured, tandoori chicken in a creamy tomato gravy

Chicken Tikka Masala \$24.95
Chicken cooked in an onion and tomato gravy with bell peppers

Chicken Korma \$24.95
Chicken breast cooked in rich and mild cashew gravy flavoured with fenugreek

Chicken Kolhapuri 🍲 \$24.95
From the region of Maharashtra, chicken in a chilli gravy with coconut

Chicken Madras \$24.95
Chicken in a rich sour medium hot gravy with a delicate blend of aromatic spices & hint of coconut

Chicken Lababdar 🍲 \$26.00
Speciality of Punjab, chicken in rich tomato and onion gravy finished with fenugreek leaves

Dum Pukht Chicken Curry 🍲 \$26.00
A Classical dish from Lahore, slow cooked pieces of chicken in a sealed pot container with lots of aromatic spices

Nawabi Murg 🍲 \$26.00
An ancient Mughal recipe of chicken from India cooked in a brown onion gravy with coriander and red chillies

GOAT Mains

Goat Curry 🍲 \$26.95
Goat preparation with a blend of garam masala and exotic Indian herbs

Amritsari Bhuna Goat 🍲 \$26.95
Baby goat in a thick spicy sauce with fried onions, tomatoes and fresh coriander

LAMB Mains

Lamb Rogan Josh \$24.95
Authentic lamb preparation from Kashmir region of India

Lamb Korma \$24.95
Lamb cooked in Awadhi style with mild flavoured gravy with a hint of sweetness

Lamb Saagwala \$24.95
Lamb cooked in spinach and Indian herbs

Lamb Madras \$24.95
Lamb in a rich sour medium hot gravy with a delicate blend of aromatic spices & hint of coconut

Dal Gosht \$24.95
An ancient recipe of lamb with lentils and spices

Lamb Seekh Masala \$24.95
Lamb seekh kebab in an onion and tomato gravy

Laal Maas 🍲 \$26.00
Traditional preparation of lamb from Rajasthan region of India, smoked and spicy flavoured with cloves and fresh garlic. A classical replacement to the Lamb Vindaloo

SEAFOOD Mains

Goan Fish \$28.50
Classical dish of Goan cuisine, fish cooked in coconut milk flavoured with curry leaf and tamarind

Steamed Fish 🍲 \$28.50
Healthy option of local fish cooked in steam and served with sweet, tangy and chilli sauce on top. An oriental twist

Prawn Curry \$29.50
Classical dish of Goan cuisine, prawns cooked in coconut milk flavoured with curry leaf and tamarind

Adraki Prawn Masala \$29.50
Stir fried prawns cooked in light onion masala with fresh ginger and cilantro

Squid Masala \$29.50
Squid Stir fried and cooked in a light masala with fresh ginger and cilantro



SIZZLERS

Tandoori chop sholay \$35.00

Succulent Lamb chops marinated with yogurt and Indian spices, served on a sizzling plate

Sizzling Seafood \$34.00

A mix of fresh seafood with onion , ginger, garlic and freshly ground spices served on a sizzling plate

Sizzling Chicken \$32.00

Chicken marinated with yogurt and indian spices served on a sizzling plate

Paneer Shashlik \$30.00

Cottage cheese cubes marinated in Chef's special spice blend served on a sizzling plate

SIDES

Kachumber (V) \$5.00

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

Raita (V) \$6.50

Pomegranate/Vegetarian /Potato/ Bundi/Tomato & Mint

Onion salad (V) \$5.00

Sliced onions tossed with lemon and spices

Green salad (V) \$5.00

Sliced onion, tomatoes, cucumber tossed with lemon and spices



RICE

Steamed Rice \$3.95

Saffron Rice \$5.50

Jeera Rice \$6.00

Rice sautéed with cumin seeds

Veg Biryani \$17.95

served with raita

Murgh Pulao \$20.95

served with raita

Chicken Biryani \$20.95

served with raita

Lamb Biryani \$21.95

served with raita

Goat Biryani \$22.95

served with raita

Prawn Biryani \$22.95

served with raita

BREADS

Plain Naan \$3.50

Tandoori Roti \$4.50

Butter Naan \$4.50

Garlic Naan \$4.50

Paratha \$4.50

Choose from ajwain (carom seeds), fenugreek, mint or chilli

Stuffed kulcha \$6.50

Choose from cauliflower, cheese, onion or cottage cheese

Kashmiri naan \$6.50

Naan stuffed with banana and dry fruits

Aloo Paratha \$6.50

Paratha stuffed with a uniform potato filling

Kheema Naan \$6.50

Naan stuffed with minced lamb

Seafood Naan 🍲 \$6.90

Naan stuffed with seafood and cheese mix