



Munchies

- V Pappadum Basket** 6.00
Traditional papadums accompanied with mint and tamarind chutney dips
- V Masala Papad** 12.99
Crispy papadums topped with spiced onion-tomato mixture
- V GF Masala Peanuts** 9.99
Roasted peanuts tossed in a tangy, spiced masala blend for a perfect crunch

Nibbles - Small Plates

- NO VE Masala Chips** 10.99
An Indian take on traditional potato chips, tossed in a secret masala mix
- Popcorn Chicken** 20.99
Bite-size chicken pieces marinated and fried in the chef's special mix
- Amritsari Calamari** 17.99
Deep-fried calamari coated with the chef's special blend of spices, gram flour, lemon, and Kashmiri chilli
- VE GF Onion Bhaji** 16.00
Sliced and spiced onion marinated in an authentic masala chickpea blend and fried crispy
- VE Samosa** 16.00
Crispy pastry filled with spiced potato and peas, served with chutney

Platters

- Big Fat Meat Platter** 39.99
Tandoori Chicken, Lamb Seekh Kebab, Tandoor Wali Chaap, Chicken Tikka
- Mixed Platter** 36.00
Hariyali Kebab, Onion Bhaji, Lamb Seekh, Chicken Tikka
- V Veg Platter** 31.00
Samosa, Onion Bhaji, Hariyali Kebab, Bharwaan Gucchi

Traditional Entrees

- V GF Hariyali Kebab** 20.99
Mixed vegetables and cottage cheese cakes prepared with spinach and spices
- V GF Paneer Chilli Milli** 20.99
Stir-fried cottage cheese tossed with bell peppers and onions
- NO V GF Paneer Tikka** 20.99
Indian cottage cheese marinated in sour yogurt, cream, tandoori spices, and mustard oil
- CS NO GF Bharwaan Gucchi** 21.99
White button mushrooms filled with cheese and spices, cooked in the tandoor.
- VE GF Chilli Milli Cauliflower** 20.99
Crispy cauliflower florets tossed in a sweet and spicy sauce
- GF Chicken Tikka** 20.99
Succulent chicken thigh pieces marinated in sour yogurt, cream, tandoori spices, and mustard oil
- GF Lamb Seekh Kebab** 20.99
Pounded lamb mince sausages flavoured with a Hyderabad spice blend
- GF Tandoor Wali Chaap** 26.99
Succulent lamb chops marinated in chilli, masala yogurt, and fenugreek
- GF Tandoori Chicken** 20.99
Half chicken marinated in the chef's special tandoori blend of spices and yogurt
- Bhatti Da Murg** 20.99
Juicy chicken breast marinated in aromatic spices and grilled to perfection
- CS Malai Tikka** 20.99
Tender chicken marinated in cream and mild spices, grilled to a golden finish

Banquets

All banquets are served with a selection of rice, naans, assorted sides, and condiments. Includes all-you-can-eat mains, rice, naans, papadums, and sides

All prices are per person, no take-away, for a minimum of 2 people

V Vegetarian Banquet 42 pp

Entree Samosa, Onion Bhaji, Hariyali Kebab
Main Course Vegetable Jodhpuri, Adraki Aloo, Kadhai Paneer, Dal Makhani

Rockingham Mixed Banquet 49 pp

Entree Samosa, Tandoori Chicken, Lamb Seekh Kebab
Main Course Butter Chicken, Lamb Rogan Josh, Adraki Aloo, Dal Tadka

Meat Lovers Banquet 58 pp

Entree Chicken Tikka, Lamb Seekh Kebab, Tandoori Chicken, Popcorn Chicken
Main Course Butter Chicken, Lamb Rogan Josh, Balti Chicken, Goat Curry

Vegetarian Curries

- VE GF Dal Tadka** 21.99
Yellow lentils tempered with fresh garlic, onion, and coriander, finished with lemon juice
- CS V GF Dal Bukhara** 24.99
Slow-cooked black lentils simmered in a rich, creamy tomato sauce with a blend of aromatic spices.
- V GF Adraki Gobi Masala** 23.99
Tender cauliflower cooked in a rich ginger-based gravy with aromatic spices
- VE GF Bombay Potato** 23.99
A classic Mumbai-style preparation of potatoes sautéed with mustard seeds, curry leaves, and spices
- CS V Punjabi Kofta Curry** 24.99
Vegetarian dumplings made from mashed vegetables and paneer, simmered in a rich tomato based gravy
- V GF Chana Masala** 23.99
Chickpeas soaked overnight and finished in the kadhai masala with coriander
- CS V Hara Kebab Masala** 23.99
Crispy spinach medallion cakes topped with mildly spicy saag masala.

- V GF Paneer Makhani** 24.99
Fenugreek flavoured cottage cheese in a creamy tomato gravy
- V GF Paneer Tikka Masala** 24.99
An Indian favourite, paneer tikka with bell peppers in a medium-hot onion tomato masala gravy
- V GF Palak Paneer** 24.99
A blend of spinach and herbs with cottage cheese
- V GF Shahi Paneer** 24.99
A rich mix of cottage cheese in a mild cashew and tomato gravy
- V GF Paneer Lababdar** 24.99
A Punjabi specialty, cottage cheese in a tomato and onion gravy finished with leaves
- V CS Paneer Khurchan** 24.99
Paneer tossed with bell peppers and onions in a semi-dry, medium-spiced masala
- V GF Veg Jodhpuri** 23.99
A medley of vegetables slow-cooked in a spiced onion-tomato sauce with Rajasthani flavours
- CS V GF Bhindi Masala** 24.99
Fresh okra lightly tossed with onions and tomatoes in a spiced masala blend

[f](#) [t](#) [i](#) /2FatIndians | twofatindians.com.au **V** Veg **VE** Vegan **GF** Gluten Free **CS** Chef's Special **NO** No onion no garlic option available

15% surcharge applies to all food and drinks on public holidays For any special requirements/allergies to any ingredient or a special requirement off the menu, please speak to our manager or chef. Visit our website for disclaimers.

Chicken Curries

- GF Butter Chicken** 26.99
Fenugreek flavoured tandoori chicken in a creamy tomato gravy
- GF Chicken Korma** 26.99
Chicken breast cooked in a rich and mild cashew gravy flavoured with fenugreek
- GF Chicken Tikka Masala** 26.99
An all-time favourite, chicken tikka cooked in the tandoor and tossed in a spicy onion and tomato based gravy
- GF Chicken Jalirezi** 26.99
Semi-dry chicken pieces with medium spiced tomatoes, ginger, peppers, and onions
- GF Chicken Vindaloo** 26.99
Goan-influenced spicy, tangy chicken curry cooked in the chef's special masalas
- GF Chicken Madras** 26.99
Our chef's recreation of a famous Southern Indian country-style hot curry
- GF Chicken Lababdar** 27.99
A specialty of Punjab, chicken cooked in rich tomato and onion gravy, finished with fenugreek leaves

- CS GF Chicken Saag** 26.99
Tender chicken cooked in a robust spinach sauce, infused with aromatic spices.
- CS GF Koyla Chicken** 27.99
A smoky chicken curry with a coal-infused flavour, slow-cooked in traditional Indian spices
- CS GF Mango Chicken Curry** 27.99
Sweet and savory chicken curry with fresh mango pulp, providing a delightful balance of flavours
- CS GF Murg ka Khurchan** 27.99
Shredded chicken tossed with bell peppers and onions in a semi-dry, medium-spiced masala
- CS GF Balti Chicken** 26.99
A rustic chicken curry cooked in a Balti-style gravy, with tomatoes, onions, and fresh coriander
- CS GF Bhuna Chicken** 26.99
Slow-cooked chicken in a thick, aromatic sauce with a medley of roasted spices
- CS GF Murg Kali Mirch** 27.99
Chicken cooked with crushed black pepper in a rich, creamy gravy
- GF Kadhai Chicken** 26.99
Chicken stir-fried with bell peppers, tomatoes, coriander seeds, and black pepper for bold flavours

Lamb Curries

- GF Lamb Rogan Josh** 26.99
An authentic lamb preparation from the Kashmir region of India
- GF Lamb Korma** 26.99
Lamb cooked Awadhi-style in a mildly flavoured gravy with a hint of sweetness
- GF Lamb Vindaloo** 26.99
Goan-influenced spicy, tangy lamb curry cooked in the chef's special masalas
- GF Lamb Madras** 26.99
A Madras-style country preparation of Indian lamb curry
- GF Masala Chops** 29.99
Tandoori lamb chops cooked in the chef's secret semi-dry masala gravy
- CS GF Balti Lamb** 26.99
Tender lamb chunks cooked in a tomato-based Balti-style gravy with aromatic spices
- CS GF Kadhai Lamb** 26.99
Tender Lamb cooked with bell peppers, tomatoes and spiced with coriander and black pepper
- CS GF Laal Maas** 27.99
Authentic Rajasthani recipe of smoked spicy lamb flavoured with clove and fresh garlic

- CS GF Lamb Saag** 26.99
Succulent lamb simmered in a flavourful, spiced spinach sauce.

Goat Curries

- GF Goat Curry** 27.99
A traditional goat preparation with a blend of garam masala and exotic Indian herbs
- CS GF Adraki Bhuna Gosht** 27.99
Semi-dry preparation of Indian goat marinated with ginger and green chili paste, cooked to tender perfection

Seafood

- GF Goan Fish** 29.99
A Goan classic fish in coconut milk-flavoured sauce with curry leaves and tamarind
- GF Goan Prawns** 29.99
A Goan classic prawn dish in coconut milk-flavoured sauce with curry leaves and tamarind

Kids Menu

- Dal Makhani with Steamed Rice or Butter Naan 14.90
- Dal Tadka with Steamed Rice or Butter Naan 14.90
- Butter Chicken with Steamed Rice or Butter Naan 14.90
- Chicken Korma with Steamed Rice or Butter Naan 14.90

Loaded Fries

- GF Butter Chicken with Fries** 14.99
- GF Chicken Korma with Fries** 14.99

GF Rice

- Steamed Rice 6.50
- Saffron Rice 7.50
- Jeera Rice 7.99
Rice tossed with cumin seeds and coriander

GF Biryanis

All biryanis are served with a side of raita

- Vegetarian Biryani 22.99
- Paneer Biryani 23.99
- Chicken Biryani 25.99
- Lamb Biryani 26.99
- Goat Biryani 26.99
- Prawn Biryani 27.99

Breads

- Plain Naan 5.00
- Butter Naan 6.00
- Garlic Naan 6.50
- Kashmiri Naan 7.99
- Cheese Garlic Naan 8.99
- Tandoori Roti 6.00
- Stuffed Naans 8.99
cheese, chili, onion, potato, kheema
- Paratha 7.25
Plain, Mint, Ajwain, Chili
- Aloo Paratha 7.99
- CS 2 Fat Special Naan** 8.99
Our very exclusive naan filled with spinach, cheese, onion, and potato spice mix

Sides

- Kachumber** 6.00
Diced onion, tomatoes, cucumber, chili, and coriander salad tossed with lemon and spices
- Onion Salad** 7.00
Sliced onions with lemon and spices
- Green Salad** 9.00
Sliced onion, tomatoes, cucumber with lemon and spices
- Raita** 6.00
Vegetarian, boondi, potato
- Chopped Chili** 2.50
- Mixed Pickle** 2.50
- Mango chutney** 2.50
- Vinegar Onions** 3.00