

FOOD MENU



RESTAURANT & CATERING | SWEETS | CAKES

Indian Fine Dine



2/43 Siding Avenue, Officer Victoria - 3809

Venue Rules & Requirements

 We maintain a strict Zero-Tolerance Policy. Any form of nuisance, verbal or physical abuse will not be accepted.

 Bills cannot be split by individual items.

 Card payments include a surcharge.

 BYO drinks attract a corkage fee.

 Children must remain seated at all times. Running inside the restaurant is not permitted.

 If you have any food allergies, please inform our staff so we can discuss available options.

 Any breakages will be charged.

Catering Available

Spl. In:- Veg & Non Veg | Indo Chinese | Continental Salads

0424 199 639 | 0424 250 248

Beverages

Water Bottle

\$5.99 (600 ML)

Bundaberg Ginger Beer

\$5.99 (Glass)



Lemon Lime Bitters

\$6.99 (Glass)

\$18.99 (Jug)

Lassi

(Mango / Sweet / Salted / Masala Chaas)

\$5.99 (Glass)

\$16.99 (Jug)



Fresh Lime Soda

(Sweet / Salted / Mixed)

\$5.99 (Glass)

\$16.99 (Jug)

Aam Panna

Cool, Tangy Raw-Mango Drink

\$6.99 (Glass)

\$18.99 (Jug)

Fizzi Spider

(Coke / Raspberry / Blue Haven / Orange / Lemon)

\$9.99 (Glass)

Soft Drink

(Pepsi / Pepsi Max / Sunkist / Lemonade / Solo)

\$4.99 (Glass)

\$14.99 (Jug)

Juice

(Apple / Orange / Pineapple)

\$5.99 (Glass)



Milkshake

(Mango / Chocolate / Caramel / ChocoMocha / Cold Coffee / Strawberry / Oreo)

\$11.99 (Glass)

Tea / Chai

(Masala Chai / English Breakfast Tea / Green Tea)

\$5.99 (Cup)



Chaat Corner

Masala Peanut

Crispy peanuts tossed with Indian spices, onions and a touch of chilli.

Masala Papad (3pcs)

Crispy papad topped with fresh tomatoes, onions, and spices.

Gol-Gappe

Crisp puris filled with tangy tamarind water, chickpeas, and fresh herbs.

Papadi Chaat

Crisp papdis topped with spiced potatoes, chickpeas, yogurt, and tangy chutneys.

Aloo Tikki Chaat

Golden, crispy potato patties served with tangy tamarind and mint chutneys, yogurt, and fresh herbs for a flavorful and indulgent street-style treat.

Samosa Chaat

Golden samosas topped with spiced potatoes, yogurt, and zesty chutneys.

Dahi Bhalla Chaat

Soft lentil dumplings soaked in creamy yogurt, drizzled with tangy tamarind & mint chutneys & garnished with fresh herbs and spices for a luscious, melt-in-the-mouth delight.

Dahi Batata Puri

Crisp puris filled with spiced potatoes, topped with creamy yogurt, tangy chutneys & fresh herbs for a burst of flavors in every bite.

Sev Puri

Crisp bites topped with spiced potatoes, fresh herbs, chutneys, and sev.

Bheeja Kulcha

Soft, fluffy kulchas with spiced mashed potatoes & herbs, served hot for comforting & flavorful bite.

Pav Bhaji

A rich and buttery medley of spiced vegetables, slow-cooked to perfection, served with toasted pav and a dollop of fresh butter for a classic Mumbai street-food experience.

Vada Pav

Crispy potato fritter sandwiched in a soft bun, served with tangy and spicy chutneys
Mumbai's iconic street snack, bold and satisfying.

Noddle Burger

Crispy spiced potato patty with noddle served in a soft bun with chutney and fresh toppings.

Veg Momos

Steamed dumplings filled with seasoned vegetables, served with spicy chutney-soft, flavourful, and comforting.

Paneer Momos

Soft dumplings stuffed with spiced crumbled paneer.

Chicken Momos

Juicy minced chicken wrapped in soft dumplings, steamed to perfection & served with spicy chutney.



\$6.99

\$9.99

\$14.99

\$14.99

\$14.99

\$14.99

\$14.99

\$14.99

\$14.99

\$13.99

\$16.99

\$13.99

\$15.99

\$17.99

\$18.99

\$19.99



Veg Entree

Samosa (Fresh) 2Pc

Crispy golden pastry filled with spiced potatoes, peas, and aromatic herbs served with chutney.

\$8.99

Bread Pakora (Fresh) 2Pc

Soft bread slices dipped in spiced chickpea batter, stuffed with potato filling & deep-fried to a crispy golden finish.

\$8.99

Mix Pakora (Fresh)

A crispy assortment of vegetables coated in spiced chickpea batter and deep-fried to golden perfection.

\$9.99 (3pc)

\$18.99 (1/2kg)

\$29.99 (1kg)

Paneer Pakora (Fresh)

Soft cottage cheese cubes coated in spiced chickpea batter and fried until crispy and golden.



\$11.99 (3pc)

\$19.99 (1/2kg)

\$34.99 (1kg)

Onion Bhajiya

Crispy, spiced onion fritters, golden-fried and served with chutney.

\$12.99

ROYAL Mix Veg Platter

Harabhara Kebab, Aloo Tikki, Samosa, Mix Pakora.



\$24.99

Tandoori Veg Platter

Soya Chaap, Paneer Tikka, Mushroom Tikka.

\$34.99

Soya Chaap

Tender marinated soy protein skewers grilled or cooked with aromatic spices for a rich, smoky flavour.

\$19.99

Achaari Chaap

Soya chaap marinated in tangy pickled spices and grilled for a bold, zesty flavour.

\$19.99

Malai Chaap

Creamy, mild & tender soya chaap marinated in rich malai, herbs & gentle spices, grilled to soft, velvety finish.

\$19.99

Tandoori Chaap

Soya chaap marinated in classic tandoori spices and roasted for a smoky, charred flavour.

\$19.99

Malai Paneer Tikka

Soft paneer cubes marinated in creamy yoghurt, malai, and mild spices, grilled to a rich & smooth flavour.

\$20.99

Tandoori Paneer Tikka

Paneer cubes marinated in tandoori spices & cooked in tandoor for a smoky, aromatic taste.

\$20.99

Tandoori Mushroom Tikka

Juicy mushrooms marinated in tandoori spices and cooked in a tandoor for a smoky, rich flavor.

\$20.99

Hara Bhara Kebab

Delicate potato and spinach patties, perfectly spiced & served with refreshing mint & tangy tamarind chutneys.

\$14.99

Non-Veg Entree

Mix Non-veg Platter

Chicken Tikka (2), Tandoori Chicken (¼), Seekh Kebab(2), Fish (4).



\$49.99

ROYAL Mix Non-veg Platter

Chicken Tikka, Seekh kebab, Lamb Chop, Tangri Chicken

\$79.99

Tandoori Chicken

Tender chicken marinated in a blend of spices and yogurt, cooked in a traditional clay oven (tandoor), a classic North Indian delicacy known for its smoky, rich flavor.

\$29.99 (Full)

\$19.99 (Half)

Chicken Tikka

Tender chicken pieces marinated in a blend of spices and yogurt, grilled in a clay oven (tandoor) for a smoky, mouthwatering delight.



\$20.99

Aghani Malai Chicken Tikka

Tender chicken pieces marinated in velvety malai, yogurt & delicate spices, grilled in clay oven (tandoor) for an exquisitely smooth & flavourful experience.

\$20.99

Angarra Chicken Tikka

Flame-seared chicken bursting with bold, fiery flavours and a smoky finish.

\$20.99

Reshmi Chicken

Exquisite chicken, luxuriously marinated and grilled for a smooth, melt-in-the-mouth experience.

\$20.99

Chicken Pakora

Royal Golden Spoon's special spiced chicken fritters, fried to perfection and served with a dipping sauce.

\$19.99

Chicken Seekh Kebab

Gourmet skewers of tender minced meat, elevated with aromatic spices & slow-grilled to deliver a rich, smoky indulgence.



\$20.99

Lamb Seekh Kebab

Minced lamb blended with aromatic spices, skewered & grilled to perfection.

\$22.99

Burrah Lamb Chop

Succulent burrah lamb chops in a special marinade our chef's secret recipe.

\$29.99

Amritsari Fish Fry

From the streets of Amritsar, this delicacy presents tender fish fillets enveloped in zesty, spiced chickpea crust, fried to perfection for smoky, golden crunch. A true taste of Punjab in every bite.

\$21.99

Tandoori Fish Tikka (Baramundi)

Premium fish cubes, delicately spiced and luxuriously marinated, grilled to smoky perfection. A gourmet delight that's golden, aromatic and utterly irresistible.

\$25.99

Chilli Prawn (Gravy | Dry)

Premium prawns cooked in a luscious, chili-spiced tomato sauce, creating a fragrant, luxurious dish with every bite.



\$24.99

Tandoori Prawns

Golden, spiced prawns, marinated in exotic spices & char-grilled to smoky perfection, delivering a tangy, succulent, and mouthwatering experience with every flavorful morsel.

\$24.99

Reshmi Prawns

Silky, tender prawns marinated in creamy yogurt and aromatic spices, grilled to perfection for a subtly luxurious and indulgent flavor.

\$24.99



Indo-Chinese

Hakka Noodles Veg

Stir-fried noodles tossed with fresh vegetables, delicate sauces, and aromatic spices, delivering a perfect balance of flavors and a satisfying, wok-tossed texture.

\$18.99

Hakka Noodle Egg

Wok-tossed noodles with farm-fresh eggs, crisp vegetables, and savory sauces, creating a flavorful, satisfying, and slightly spiced stir-fry.

\$19.99

Hakka Noodles Chicken

Wok-tossed noodles with tender chicken, crisp vegetables & savory sauces, bursting with flavor.

\$20.99

Schezwan Noodles Veg

Crisp garden vegetables and noodles wok-tossed in a vibrant, fiery Schezwan sauce, creating a bold, aromatic & indulgent stir-fry that awakens the senses with every mouthful.

\$19.99

Schezwan Noodles Egg

Wok-tossed noodles with fluffy eggs and crisp vegetables, enveloped in a bold, spicy Schezwan sauce.

\$20.99

Schezwan Noodles Chicken

Juicy chicken and crisp vegetables stir-fried with noodles in a vibrant Schezwan sauce, offering a smoky, spicy, and unforgettable flavor.

\$21.99

Veg Munchurian (Dry|Gravy)

Vegetable dumplings simmered in a rich, tangy, and subtly spiced Indo-Chinese sauce.

\$19.99

Gobhi Munchurian (Dry|Gravy)

Crispy cauliflower florets in a tangy, savory Indo-Chinese sauce, bursting with flavor.

\$19.99

Chilli Paneer (Dry|Gravy)

Crispy paneer tossed with colorful vegetables in a zesty, aromatic sauce, creating a bold Indo-Chinese treat.

\$19.99

Paneer 65

Crispy, golden paneer cubes marinated in aromatic spices and deep-fried to perfection, served as a bold and indulgent Indo-Chinese appetizer.

\$19.99

Chilli Baby Corn Dry

Lightly fried baby corn florets stir-fried with bell peppers and onions in a zesty, aromatic sauce, delivering a refined, spicy kick.

\$18.99

Chicken Manchurian (Dry|Gravy)

Golden, crispy chicken pieces wok-tossed in a tangy, aromatic Indo-Chinese sauce, creating a bold and irresistible appetizer.

\$20.99

Chilli Chicken (Dry | Gravy)

Crispy chicken tossed with bell peppers and onions in a zesty Indo-Chinese sauce.

\$20.99

Chichen 65

Crispy, spiced chicken bites, deep-fried to golden perfection.

\$20.99

Lollipop Chicken

Crispy, spiced chicken drumsticks, deep-fried to golden perfection.

\$20.99

Fried Rice Veg

Fluffy rice stir-fried with fresh vegetables and delicate seasonings.

\$18.99

Fried Rice Egg

Wok-tossed rice with scrambled eggs and fresh vegetables, lightly seasoned.

\$19.99

Fried Rice Chicken

Aromatic rice wok-tossed with chicken and fresh garden veggies.

\$20.99

Soup - Royal Golden Spoon's Special (Veg/Chicken)

Flavorful broth with fresh vegetables or tender chicken, served warm.

\$11.99

Soup- Hot & Sour (Veg/Chicken)

Tangy, spicy soup with fresh vegetables or tender chicken.

\$11.99



Veg Curries



Mix Veg Jalfreji

A vibrant North Indian stir-fried dish made with mixed vegetables cooked in a tangy tomato and capsicum sauce. Lightly spiced, slightly smoky, and full of fresh flavours.

\$21.99

Veg Karahi

Fresh seasonal vegetables cooked in a rich, spiced tomato-onion gravy.

\$21.99

Vegetable Korma

Mixed vegetables cooked in a rich, creamy cashew-based sauce with mild aromatic spices.

\$21.99

Veg Chettinad

Spicy South Indian vegetable curry cooked with roasted coconut and Chettinad spices for bold, aromatic flavour.

\$21.99

Methi Matar Malai

Tender green peas and aromatic fenugreek simmered in a luxurious cashew-cream sauce, delicately spiced for a silky, elegant finish.

\$21.99

Bhindi Masala

Okra cooked with onions, tomatoes & mild spices for a tasty, homestyle dish.

\$21.99

Aloo Gobhi

Tender potatoes and cauliflower cooked with mild spices for a classic, flavorful vegetarian dish.

\$21.99

Eggplant Masala

Soft, spiced eggplant simmered in a fragrant tomato-onion gravy, bursting with bold flavors-hearty & delicious.

\$21.99



Channa Masala

Tender chickpeas cooked in a spiced tomato-onion sauce for a rich, wholesome dish.

\$19.99

Soya Tikka Masala

Grilled soya chunks cooked in a creamy spiced tomato sauce.

\$21.99

Mushroom Tikka Masala

Char-grilled mushrooms simmered in a velvety tomato & cream sauce, infused with aromatic spices for a gourmet delight.

\$21.99

Dal Makhni

Creamy black lentils slow-cooked with butter and spices for a rich, comforting classic.

\$21.99

Dal Tadka

Yellow lentils cooked and tempered with aromatic spices and garlic.

\$21.99

Mix Vegetable

Seasonal vegetables sautéed with mild spices for a colorful dish.

\$21.99



Paneer Delights

Paneer Bhurji

Scrambled cottage cheese cooked with onions, tomatoes, and mild spices.

\$22.99

Malai Kofta

Soft Potato and paneer dumplings cooked in a rich, creamy, mildly spiced tomato-based gravy.

\$22.99

Paneer Methi Malai

Soft paneer cubes cooked with fresh fenugreek leaves in a rich, creamy, mildly spiced sauce.

\$22.99

Shahi Paneer

Soft cottage cheese cubes simmered in a rich, creamy, and mildly spiced royal gravy.

\$22.99

Paneer Kaju

Cottage cheese and cashews cooked in a creamy, spiced tomato-onion gravy for a rich, indulgent dish.

\$22.99

Paneer Matar Masala

Paneer and peas simmered in a rich, mildly spiced tomato gravy for a comforting dish.

\$22.99

Kadhai Paneer

Paneer cubes cooked with bell peppers, onions, and aromatic spices in a bold, tangy gravy.

\$22.99

Paneer Tikka Masala

Marinated paneer grilled to perfection and cooked in a rich, creamy tomato gravy.

\$22.99

Paneer-Do-Pyaza

Tender paneer sautéed with onions and spices in a mildly tangy, aromatic gravy.

\$22.99



Palak Paneer

Soft paneer cubes cooked in a creamy, spiced spinach sauce for a healthy and flavorful dish.

\$22.99

Paneer Makhni

Soft paneer cubes simmered in a creamy, buttery tomato gravy, enriched with mild spices-rich & smooth.

\$22.99

Chicken Delights



ROYAL GOLDEN SPOON Chicken (Chef's Special)

Tender chicken pieces cooked in a rich, creamy, and aromatic gravy for a luxurious, flavorful dish

\$24.99

Egg Curry

Boiled eggs simmered in a spiced onion and tomato gravy.



\$22.99

Butter Chicken

Succulent chicken simmered in a creamy tomato-butter sauce with aromatic spices for a flavorful, classic delight.

\$23.99

Punjabi Butter Chicken

Tender chicken pieces cooked in a rich, buttery tomato gravy with authentic Punjabi spices.

\$23.99

Pakistani Kadahi Chicken with bone

Chicken on the bone cooked in a rich tomato, ginger, garlic, and fresh spice masala.



\$26.99

Tandoori Chicken Tikka Masala

Spiced tandoori chicken pieces cooked in a fragrant onion-tomato gravy for a hearty, savory dish.

\$23.99

Kadhai Chicken

Tender chicken cooked with bell peppers, onions, and bold spices in a flavorful, wok-style gravy.

\$23.99

Murg-Do-Pyaza

Chicken cooked with sautéed onions and spices in a rich, mildly tangy gravy.

\$23.99

Mughlai Chicken Korma

Tender chicken simmered in rich, creamy & mildly spiced Mughlai-style gravy with nuts & aromatic spices.

\$23.99

Saag Chicken

Succulent chicken cooked with spinach and mustard leaves in a fragrant, spiced gravy.

\$23.99

Malabar Chicken Madras

Aromatic chicken curry with roasted spices, tamarind, and coconut cream.



\$23.99

Kali Mirch Tikka Masala

Succulent chicken cooked in creamy, black-pepper-forward gravy, delivering a bold, peppery warmth with every bite.

\$23.99

Chicken Pepper Fry

Succulent chicken tossed with black pepper, spices, and curry leaves for a fiery, flavorful South Indian stir-fry.

\$23.99

Chicken Vindaloo

Rich, tangy, and spicy chicken curry with authentic Goan flavors.

\$23.99

Lamb Delights

Lamb Shank (Mutton Nihari)

Slow-cooked lamb shank in a rich, aromatic nihari-style gravy.



\$27.99

Lamb Roganjosh

Slow-cooked tender lamb in a fragrant Kashmiri curry, infused with traditional spices and mild heat.

\$24.99

Lamb Korma

Rich and velvety lamb curry with subtle flavors of cardamom, cinnamon, and cream.

\$24.99

Malabar Lamb Madras

Succulent lamb cooked in a spicy, tangy South Indian-style curry with roasted spices and coconut.

\$24.99

Lamb Vindaloo

Fiery Goan-style lamb curry with tender meat, tangy vinegar, and a blend of spices.

\$24.99

Lamb Pepper Fry

Fiery lamb stir-fry with black pepper and a fragrant spice blend.



\$24.99

Saag Lamb

Rich lamb curry with fresh mustard leaves and a perfect spice balance.

\$24.99

Bhuna Lamb

Tender lamb slow-cooked with onions, tomatoes, and spices and simmered to a dry-style curry.

\$24.99

Beef Delights

Beef Nihari

Slow-cooked beef in a rich, traditional nihari gravy with aromatic spices.

\$28.99

Beef Roganjosh

Juicy beef simmered in fragrant Kashmiri curry, infused with warming spices & finished with a creamy yogurt sauce.

\$25.99

Malabar Beef Madras

Beef cooked in a zesty, spiced curry with a perfect balance of heat and tang, inspired by South Indian cuisine.

\$25.99

Beef Vindaloo

Succulent beef simmered in a fiery Goan-style sauce, layered with spices and a subtle tang for depth.

\$25.99

Goat Delights

Goat Curry

Tender goat in a homestyle curry that's hearty and satisfying.

\$24.99

Kashmiri Goat Korma

Goat pieces enveloped in a creamy, nutty korma, inspired by Kashmir.

\$24.99

Bhuna Goat

Slow-cooked goat in a dry, flavorful masala (Spice Blend) for bold taste.

\$24.99

Goat Kadhai

Juicy and tender goat with peppers and onions, tossed in a spicy kadhai masala.

\$24.99

Malabar Goat Madras

Goat pieces simmered in a coconut-rich Malabar curry with traditional spices.

\$24.99

Goat Prepper Fry

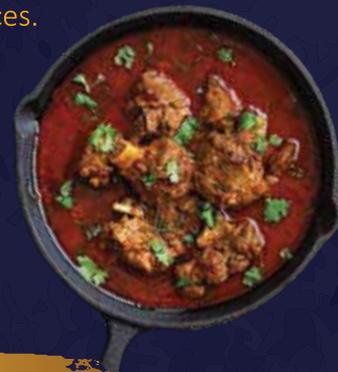
Goat cooked with pepper and curry leaves for a robust, flavorful dish.

\$24.99

Goat Vindaloo

Tender goat cooked in a spicy, tangy vindaloo gravy with aromatic spices.

\$24.99



Seafood Delights

Fish Curry

Fish simmered in a delicate, fragrant sauce with subtle aromatic spices for a homely experience.

\$25.99

Fish Madras

Tender fish in a rich, tangy curry, inspired by South Indian coastal flavors.

\$25.99

Fish Korma

Fish cooked in a creamy, nutty sauce, delicately balanced with aromatic spices.

\$25.99

Prawn Curry

Juicy prawns slow-cooked in a lightly spiced, flavorful, aromatic curry base.

\$26.99

Prawn Korma

Succulent prawns in a smooth, velvety sauce enriched with nuts and gentle spices.

\$26.99

Goan Prawns

Prawns in a tangy, coconut-infused Goan sauce with bold yet balanced spice.

\$26.99

Prawn Pepper Fry

Prawns sautéed with black pepper, curry leaves, and a touch of aromatic heat.

\$26.99



Kids

Bowl of Chips

\$7.99

Nuggets and Chips

\$14.99

Ice-Cream Scoop (Choose Flavours from Display)

\$7.99



Rice & Biryani

Plain Rice

\$6.99

Jeera Rice

\$8.99

Saffron Rice

\$8.99

Coconut Rice

\$9.99

Peas Pulao

\$9.99

Biryani Rice

\$12.99

Hydrabadi Veg Biryani

\$19.99

(with cucumber raita)

Egg Biryani

\$20.99

(with cucumber raita)

Chicken Dum Biryani With Bone

\$21.99

(with cucumber raita)

Chichen 65 Biryani

\$21.99

(with cucumber raita)

Lamb Biryani

\$22.99

(with cucumber raita)

Goat Dum Biryani

\$22.99

(with cucumber raita)



Breads

Tawa Roti

\$4.99

Butter Roti

\$4.99

Butter Naan

\$4.99

Chilli Naan/Roti

\$5.99

Garlic Naan

\$5.99

Cheese Naan

\$6.99

Missi Roti

\$6.99

Kashmiri Naan (Dried Fruits)

\$5.99

Laccha Parantha

\$7.99

(Butter/Pudina/Ajwain)

Keema Naan

\$8.99

(Lamb Mince Stuffing)



Sides

Garden Salad

\$9.99

Onion / Cucumber Salad

\$6.99

Sirkewale (Vinegar) Pyaaz (Pickled Onions)

\$7.99

Plain Yoghurt

\$4.99

Raita- Boondi/Mix

\$5.99

Pickle

\$2.99



Sweet Treats

Kulfi

\$8.99

Rasmalai

\$9.99

Fresh Jalebi with Rabdi

\$9.99

Gulab Jamun 2Pcs

\$7.99

Gulab Jamun (With Rabdi / Ice-Cream)

\$9.99

Gajar Ka Halwa (Carrot Pudding)

\$8.99

Fresh Paan (Meetha / Saada)

\$5.99

Choc Lovers' Indulgence

\$16.99

Three generous scoops of your choice of Chocolate, Salted Caramel, or Cookies & Cream ice cream, adorned with Belgian chocolate sauce, chocolate-coated marshmallows, wafer biscuits, and crunchy chocolate almonds.

Berry Haven Delight

\$16.99

A harmonious blend of strawberry and macadamia ice cream paired with a refreshing raspberry sorbet, elegantly garnished with French macarons, pretzel, chocolate stick, and a candied cherry.

Ice-Cream Sundae

\$11.99

Classic Belgian chocolate & vanilla ice cream topped with luscious chocolate sauce & medley of delightful toppings.

Ice Cream Scoop

\$7.99

(Choose Flavours from Display)



Thali Meals

(Thali meal available: 11:30am-4pm)



Paratha 2Pcs (Aloo / Gobhi / Paneer / Mix)

(Note: Paratha is served with yoghurt, pickle and butter)

\$16.99

Amritsari Kulcha (Aloo / Paneer / Mix)

Fluffy, golden-baked kulchas stuffed with spiced potatoes, paneer, or a mix—crispy outside, soft inside, and perfect with chickpea curry.

\$17.99

Plain Chole Bhature 2Pcs

Fluffy, deep-fried bhature served with spicy, flavorful chickpea curry.



\$16.99

Paneer Chole Bhature 2Pcs

Soft, deep-fried bhature stuffed with paneer served with a rich chickpea curry.

\$18.99

Poori with Chole 2Pcs

Soft, golden-puffed pooris served with a spicy, flavorful chickpea curry.

\$16.99

Sarson Da Saag with Makki Di Roti 2Pcs

Traditional Punjabi mustard green leaves slow-cooked with spices, served with golden cornmeal flatbread

\$19.99

Veg Thali

2 Veg Curries with rice, naan, salad raita and pickle.

\$19.99



Non-Veg Thali

2 Non-veg Curries with rice, naan, salad, raita and pickle.

\$20.99