



**Sardaar ji**

*Indian Cuisine*

*Sardaar Ji's*  
**INDIAN CUISINE**  
**DINE IN MENU**



**07 3059 1266**

Address : Shop 9/3732 mount lindsay  
hwypark ridge 4125 QLD





## VEGETARIAN ENTREE



### VEGETARIAN SAMOSA

**2pcs \$11.80 / 4pcs \$20.60**

A golden-brown, deep-fried triangular pastry stuffed with seasoned potatoes and peas.



### ALOO TIKKI

**2pcs \$11.80**

Crispy, bronzed potato patties, topped with spiced yogurt and special chutney.



### ONION BHAJI

**4pcs \$11.95**

Crispy, deep-fried fritters made from thinly sliced onions mixed in a flour batter.



### PANEER PAKORA

**4pcs \$15.95**

### VEGETARIAN SPRING ROLLS

**4pcs \$13.95**

Home-made crispy Vegetarian Spring Rolls served with sweet chilli sauce.



### PANEER TIKKA

**4pcs \$17.95**

Cottage cheese marinated in spiced yogurt with capsicums, onions and tomatoes, they are roasted in tandoor for a tasty, smoky flavour



### MIXED VEGETARIAN PAKORA

**4pcs \$11.95**

Cauliflower, potato, onion and spinach coated with chickpea batter, and deep fried. Served with mint and tamarind sauce.



### CHEESE CHILLI

**\$19.60**

Cottage cheese cubes seasoned & pan fried with onion, capsicum & chilli sauce.



### PANNER MALAI TIKKA

**4pcs \$16.40**

Cottage cheese, marinated overnight in spiced yogurt, cooked in a rich, creamy cheese sauce with sautéed onions for irresistible, mouth-watering flavours.

### MIXED VEGETARIAN PLATTER


**\$16.95 / \$29.95**

Vegetarian Samosa, Onion Bhaji, Mixed Vegetable Pakora and Aloo Tikki is served in this dish.

### VEGETARIAN MANCHURIAN

**8pcs \$18.90**

Crispy, bite-sized vegetable balls tossed in a flavorful, savory Manchurian sauce, blending a perfect mix of spicy, tangy, and sweet notes for a deliciously satisfying dish.





# NON-VEGETARIAN ENTREE

## CHICKEN TIKKA G/F

4pcs \$16.50

A beloved national dish of India, featuring chunks of boneless chicken marinated in yogurt and spices, baked to perfection in our tandoori oven, and served with a refreshing homemade mint sauce.

## CHICKEN 65

\$20.56

A very popular street snack across India. Boneless chicken pieces marinated with yogurt, curry leaves, mustard seeds, fresh green chillies, garlic and chef's spices then deep fried to perfection.

## CHILLI CHICKEN

\$20.55

Lightly battered bite sized chicken, deep friend and then sautéed with onion, capsicum and chilli sauce

## TANDOORI CHICKEN G/F

half \$16.50 full \$29.90

Yogurt and spice marinated chicken on the bone cooked in our Tandoor oven to perfection. Served with our homemade mint sauce.

## CHICKEN PAKORA

4pcs \$12.90

Pieces of chicken coated in a spiced chickpea flour batter, then deep-fried until crispy and golden brown.

## CHICKEN MALAI TIKKA G/F

4pcs \$17.50

Pieces of chicken cooked in a creamy marinade of yogurt, ginger and garlic. A balance of flavours that burst into your palates.

## TANDOORI PLATTER

\$17.45 / \$32.50

Chicken tikka, lamb cutlets, tandoori prawns, lamb seekh kebab served with our homemade sauces.

## LAMB SHEIKH KEBAB G/F

4 pcs \$16.90

Mince lamb mildly spiced and cooked on skewers in our tandoor oven to perfection. served with our homemade mint sauce.







## NON-VEGETARIAN ENTREE



### LAMB SAMOSA

**2pcs \$11.80 4 pcs \$21.50**

A triangular pastry stuffed with lamb mince , potatoes and peas served with our homemade mint sauce and tamarind sauce.



### CHILLI PRAWNS

**6pcs \$20.90**

Lightly battered prawns deep fried and sauteed with onions , capsicums and our special chilli sauce.



### LAMB SPRING ROLLS

**4pcs \$15.95**

Homemade curried lamb spring rolls packed with indo-chinese flavours served with mint sauce.



### DESI PRAWN PAKORA

**4 pcs \$ 17.95**

Prawns marinated with our special spices , dipped in chickpea batter, fried until golden brown. Served with mint sauce.



### CALAMARI RINGS

**6pcs \$14.90**

Lightly crumbed calamari with our mix of spices , deep fried and served with sweet chilli sauce.



### PUNJABI FISH PAKORA

**6pcs \$16.40**

Fish pieces coated with mild spices and dipped in chickpea flour batter and deep fried served with mint sauce and tamarind sauce.







## STREET FOOD



### SAMOSA CHAAT

**\$13.90**

A vibrant and flavourful dish featuring crispy samosas topped with chickpeas, tangy tamarind chutney, cooling yogurt, fresh onions and a sprinkle of spices, creating a delightful blend of textures and tastes.



### SOYA CHAAP

**\$14.90**

Marinated soya chaap cooked to perfection, featuring succulent, skewered chunks of soy protein grilled or sautéed in a blend of aromatic spices.



### ALOO TIKKI CHAAT

**\$13.90**

Potato cakes topped with chickpeas, tamarind chutney, yoghurt and fresh onions.



### CHOLE BHATURE

**\$17.90**

A classic Indian dish consisting of spicy, tangy chickpea curry (chole) served with fluffy, deep-fried bread (bhature), offering a perfect combination of bold flavours and satisfying textures.



### GOL GAPPA

**8pcs \$11.99**

Crispy, hollow puris filled with a zesty mixture of tangy tamarind and mint water, chickpeas, and diced potatoes, creating a burst of vibrant flavors and textures in every bite.



### PAPADI CHAAT

**\$12.90**




A popular Indian snack featuring crisp, round papadi's topped with a medley of spicy chickpeas, tangy tamarind chutney, cooling yogurt, fresh onions, and mint sauce, creating a delightful mix of crunch, creaminess, and bold flavours.



### MAKKI KI ROTI AND SARSON KA SAAG (GF)

**\$19.90**

A maize flour chapati served with saag and pickle and small yoghurt dip.





## STREET FOOD

### ALOO PRANTHA

1 pc \$10.90

A prantha with potaoes and spices served with yoghurt , butter and pickle,

### GOBI PRANTHA

1 pc \$11.90

A cauliflower prantha served with yoghurt, butter and pickle.

### PANEER PRANTA

1 pc \$12.90

A cottage cheese prantha with Indian spices served with yoghurt, butter and pickle.

### PUNJABI SPECIAL PRANTHA

1pc \$13.90

A mixture of aloo, paneer, gobi and onions and spices prantha served with yoghurt , butter and pickle .

### EXTRA PRANTHA

\$7.95

A mixture of aloo, paneer, gobi and onions and spices prantha served with yoghurt , butter and pickle .

### EGG BHURJI WITH 2 ROTIS

\$15.95

## CHAI/TEA

### MASALA TEA

\$5.50

### GINGER TEA

\$5.50

## JUICE'S

### APPLE JUICE

\$5.95

### ORANGE JUICE

\$5.95

### PINEAPPLE JUICE

\$5.95





# VEGETARIAN MAINS

## MUSHROOM MATTER MASALA (GF)

\$18.90

The combination of mushrooms and peas with treasure cove of our exotic spices with a hint of cream .... Simply delicious

## ALOO GOBI (GF) (DF)

\$18.90

Cauliflower, potatoes and fresh tomatoes tossed with our selected spices, Cumin , coriander and turmeric.

## PALAK PANEER (GF)

\$18.90

Cottage cheese cubes cooked in our fresh spinach gravy , lightly spiced and finished with cream.

## DAHL MAKHANI (GF)

\$18.90

Simmered lentils in a creamy tomato base sauce . Its thick, warm and creamy textures.

## PUNJABI SAAG (GF)

\$19.50

A curry cooked in our mustard green and spinach gravy with ginger , garlic and fresh tomatoes and herbs

## SHAHI PANEER GF (GF)

\$19.95

Shahi Paneer is a rich and creamy North Indian dish made with soft paneer cubes simmered in a luscious gravy of cashews, cream, and aromatic spices, offering a royal and indulgent taste experience.

## PANEER TIKKA MASALA (GF)

\$19.95

Paneer Tikka Masala is a flavourful dish featuring grilled paneer cubes marinated in spices, then simmered in a rich, tangy tomato-based gravy infused with aromatic spices, offering a perfect balance of smoky and creamy flavours.

## YELLOW DAHL TADKA (GF) (DF)

\$18.90

Yellow lentils tempered with ghee fried spices , garlic and herbs.

## METHI PANEER (GF)

\$19.50

One of the best recipes with fenugreek leaves , tasty gravy of nuts, garlic and onion combined with cottage cheese.







## VEGETARIAN MAINS



### HANDI PANEER (GF)

**\$19.50**

Cottage cheese , onions and capsicums seasoned with spices and cooked in our special onion gravy.



### MALAI KOFTA

**\$19.95**

Dumplings of cottage cheese , potatoes and light spices simmered in our onion and cashew nut gravy.



### SAAG KOFTA

**\$19.95**

Cottage cheese and spiced potato dumplings cooked in our fresh spinach gravy.



### BOMBAY POTATOES (GF) (DF)

**\$18.90**

Sauteed potatoes delicately cooked with cumin seeds and fresh spices.



### VEGETABLE KORMA (GF)

**\$18.90**

Fresh seasonal vegetables cooked in our home made cashew gravy and lightly spices.



### ALOO PALAK (GF)

**\$18.90**

A very delicious garlic tempered curry made with spinach gravy and potatoes with a very few spices.



### PANEER BUTTER MASALA (GF)

**\$19.95**

Cottage cheese chunks cooked in a rich and creamy masala base with capsicum , onion and fresh herbs , finished with cream.





## VEGETARIAN MAINS

### CHICKPEA AND POTATO (GF) (DF)

\$18.90

A heart warming dish cooked in our blend of fragrant spices.

### VEGETABLE JALFREZI (GF)

\$19.50

Seasonal vegetables cooked in our chef's selected spices in a rich cashew and onion gravy.

### PANEER BHURJI (GF)

\$19.50

Paneer Bhurji is a popular Indian dish which has scrambled paneer (Indian cottage cheese) cooked with onion, tomatoes and spices.

## BIRYANI LOVERS

Your choice of meat, seafood or vegetables tossed with rice, selected spices and fresh herbs. The Indian style Rice with a twist.

### VEGETABLE BIRYANI

\$17.90

### CHICKEN BIRYANI

\$19.90

### LAMB BIRYANI

\$21.90

### PRAWN BIRYANI

\$23.90

### BEEF BIRYANI

\$20.90







## NON VEGETARIAN MAINS

### CHOOSE YOUR MEAT

**CHICKEN**

**\$22.50**

**GOAT**

**\$25.50**

**LAMB**

**\$24.90**

**BEEF**

**\$23.50**

**PRAWNS**

**\$26.50**

**FISH**

**\$26.50**

**\*ALL CURRIES ARE GLUTEN FREE EXCEPT FISH.**

### **SARDAAR JI'S CURRY (Chicken with Bone)**

Authentic Punjabi Curry made with home roasted spices , garlic, ginger , tomatoes and onions.

### **KORMA**

A best seller for those who love fancy curry with Mild flavour. A creamy cashew nut gravy in Mild spices and a hint of rose water.

### **TIKKA MASALA**

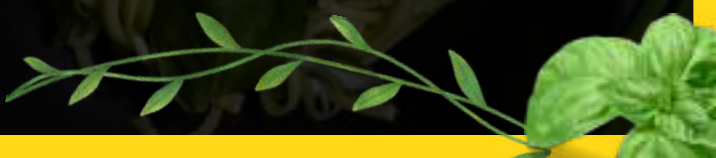
Rich creamy tomato and cashew gravy with freshly grinded masala spices and sauteed capsicums and onions.

### **MADRAS (DF)**

A dish with your chice of meag cooked with onions and selected spices tossed with coconut cream.

### **HANDI**

A famous and delicious street food of India! Selected spices cooked with your choice of meat and tossed with capsicums and onions.





# NON VEGETARIAN MAINS

## ROGANJOSH (DF)

One of better known Indian classic , region from the Kashmir of India & now popular all over the world. A perfect blend of spiced curry, best suited with Lamb!

## BOMBAY

Your choice of meat with potatoes, hand picked spices & coriander. Must try curry!

## DHANSAK

One of the most popular dish of the ancient Persian's of India. A flavourful spiced lentil dish, cooked with your choice of meat.

## VINDALOO (DF)

A tangy, spicy blend of Indian spices and chilli.

## METHI

A heartily curry made with a nice flavour of fresh fenugreek leaves coming through in every bite. Simply divine!

## BUTTER

Your choice of meat cooked in our famous tasty fresh tomatoes & cashew curry. A dish for those who love curry in Mild doses. Must try curry!

## DO PYAZA

A creamy tomato based curry with subtle spices and diced onions.

## SAAGWALA (DF)

A delicious mildly spiced spinach curry with a hint of cream. Your choice of meat simmered in fresh spinach gravy.

## JALFREZI

A North Indian Curry and one of the most popular Indian dish in Britain. Your choice of meat cooked in a rich cashew and onions gravy with Chef's selected spices.





# SARDAAR JI'S SPECIALITIES

## DESI BAKRA (GF)

\$25.50

Punjabi homestyle curry with goat meat on the bone cooked with our Chef's selected spices. A must try curry with mouth watering flavours!

## KADAI CHICKEN (GF)

\$22.50

A dhaba style dish with tender pieces of chicken , capsicums and onions drenched in spicy tomato gravy with a hint of yoghurt.

## BUTTER CHICKEN (GF)

\$22.50

Our most popular dish made with fresh tomato and cashew gravy with mild spices. A mild curry that has captured the hearts of many with its soothing, flavorful essence.

## RARA CHICKEN (GF)

\$22.50

A famous Punjabi dish cooked with boneless chicken cubes and chicken mince in our homemade spiced onion gravy.

## GOAN FISH CURRY

\$26.50

Barramundi fish fillet cooked with fresh selected herbs , spices , onions and lightly tossed with coconut cream!

## MANGO CHICKEN (GF)

\$22.50

Boneless pieces of chicken cooked with mild spices in our special mango gravy.

## SARDAAR JI'S PRAWN AND PEPPER CURRY (GF)

\$26.50

Prawns sauteed with capsicums and onions in our chefs special sauce.



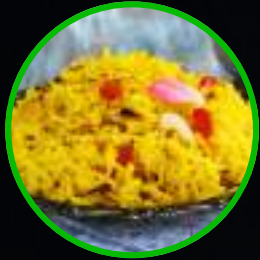




## RICE

**PLAIN RICE**

**\$4.99**



**SAFFRON RICE**

**\$5.99**

**COCONUT RICE**

**\$4.99**



**JEERA RICE**

**\$7.50**

**LEMON RICE**

**\$4.99**

**PEAS PULAO**

**\$8.00**

**VEGETABLE PULA**

**\$9.00**



## NAAN BREADS

**PLAIN NAAN**

**\$ 5.00**



**BUTTER NAAN**

**\$5.50**

**GARLIC NAAN**

**\$5.90**



**CHILLI NAAN**

**\$6.90**

**GARLIC CHILLI CHEESE**

**\$6.90**

**CHEESE NAAN**

**\$5.50**

**CHEESE AND GARLIC NAAN**

**\$5.90**



**CHILLI NAAN**

**\$6.95**

**SPINACH AND CHEESE**

**\$6.95**



# NAAN BREADS

**ONION AND CHEESE NAAN** \$6.95

**PANEER KULCHA** \$6.95

**PANEER KULCHA** (cottage cheese, onion , potato & spice) \$6.95

**PESHWARI NAAN** (Fruit and nuts ) \$6.95

**TANDOORI ROTI** \$5.00

**TAWA ROTI** \$5.30

**MAKKI KI ROTI (Glutan Free)** \$5.00

**SARDAAR JI'S SPECIAL NAAN** \$9.00

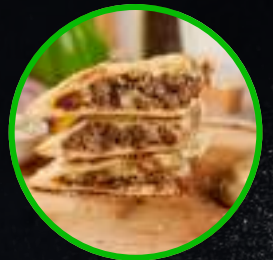
potatoes, onions, cheese, herb and spices.

**NAAN NORI** (olives and cheese with sweet chilli sauce) \$6.95

**CHICKEN AND CHEESE NAAN** \$7.50

**HERB AND CHEESE NAAN** \$6.95

**HERB AND GARLIC NAAN** \$6.95







## KIDS MEALS



**CHICKEN NUGGETS AND CHIPS**

**\$13.50**



**FISH AND CHIPS**

**\$13.50**

**MILD BUTTER CHICKEN AND RICE**

**\$14.90**

**MILD BUTTER PANEER AND RICE**

**\$14.90**

**MILD MANGO CHICKEN AND RICE**

**\$14.90**

**LARGE CHIPS**

**\$6.90**







## SALADS

### PUNJABI SALAD

**\$9.90**

Cucumber, carrots, tomatoes and onions sliced and seasoned with lime juice and chaat masala.



### KACHUMBER SALAD

**\$9.90**

Chopped tomatoes, onions, cucumber with fresh coriander and seasoned with lemon dressing.



### ONION SALAD

**\$7.50**

Sliced onions seasoned with lemon juice and chaat masala.

### VINEGAR ONIONS

**4pcs \$4.95**

Onions dipped with vinegar.



## SIDES

### PALIN YOGHURT

**\$4.90**

### CUCUMBER RAITA

**\$5.95**

### PAPPADUMS (GF)

**4pcs \$4.50**

### MANGO CHUTNEY

**\$4.90**

### MIX PICKLE

**\$4**





## DESSERTS

GULAB JAMUN	\$4.95
RASMALAI	\$5.95
RICE PUDDING	\$5.50
MANGO KULFI	\$7.50
PISTA KULFI	\$7.95
GAJRELLA	\$8.50



## LASSI/YOGHURT SMOOTHIES

PLAIN LASSI	\$5.90
SALTY LASSI	\$5.95
SWEET LASI	\$5.95
MASALA LASSI	\$6.50
MANGO LASSI	\$6.95
STRAWBERRY LASSI	\$6.95
CHOCOLATE LASSI	\$6.95



## DRINKS

CLASSIC COKE, NO SUGAR COKE, FANTA, DIET COKE, MOUNTAIN DEW, SPRITE, LEMONADE	\$4.95
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THANK YOU