



Zinc

Indian Restaurant

Dine-In Menu

ENTREES/STRATERS

Onion Bhaji	\$7.00
<i>Deep fried julienne cut onion with chick pea flour, batter and spices.</i>	
Vegetable Pakoras	\$7.00
<i>Fresh vegetables dipped in gram flour and deep fried.</i>	
Vegetable Samosa	\$7.00
<i>Deep fried triangular pastry filled with potatoes, green peas and spices.</i>	
Spring Roll (8 Piece)	\$12.00
Tandoori Chicken Half \$12 / Full \$24.00	
<i>Chicken especially marinated and cooked in a clay oven (Tandoori)</i>	
Garlic Tikka	\$14.00
<i>Flavoured chicken delicately marinated and roasted in tandoori oven</i>	
Lamb Barha Kabab	\$18.00
<i>Lamb rack marinated with Indian spices and roasted in tandoori oven.</i>	
Seekh Kabab (6 Piece)	\$14.00
<i>Tender lamb mince roll, marinated with spices and cooked in tandoori oven</i>	
Veg. Mix Platter	\$18.00
<i>Onion Bhaji, Vegetables pakoras & 1 samosa, 4piece spring roll with sweet chili sauce and tamarind sauce</i>	
Mixed Platter	\$18.00
<i>Onion Bhaji, chicken Tikka, Seekh Kabab, Vegetable Pakoras & Chutney.</i>	
Tandoori Platter	\$22.00
<i>Garlic tikka, seek kabab and fish white & prawn cutlet roasted in oven</i>	
Prawn Cutlet (6 Piece)	\$14.00
<i>Crumbed fried prawn.</i>	
Zinc Fried Chicken	\$15.00
<i>Finger secret Indian spices and roasted in tandoori oven.</i>	
Chicken Liver	\$16.00
Chicken Drum Sticks (4 piece)	\$14.00
<i>Used secret Indian spices and roasted in tandoori oven,</i>	

MAIN MEALS

All Main served with Rice

(All dishes are made mild, medium or hot please request choice)

Butter Chicken	\$20.00
<i>Boneless pieces of chicken tenderly cooked in tomato based creamy gravy</i>	
Mango Chicken	\$20.00
<i>Bonless pieces of fried chicken cooked in tomato sauce, mango pulp cream and spices</i>	

Chicken Korma	\$20.00
<i>Boneless pieces of chicken cooked in mild, rich cashew nut sauce & cream</i>	

Chicken Tikka Masala	\$20.00
<i>Boneless pieces of chicken cooked in delightfully delicate onion and special tasty capsicum sauce</i>	

Chicken Saag (Saag Wala)	\$20.00
<i>Boneless pieces of chicken cooked with green herbs and spinach</i>	

Chicken Madras	\$20.00
<i>South Indian curry cooked in coconut cream. Can be prepared to suit your palate</i>	

Chicken Vindaloo	\$20.00
<i>A South Indian specialty for those who are brave at heart</i>	

Chicken Jalfrezi	\$20.00
<i>Used slice capsicum and slice onion saute in pan and finalized with sweet and sour taste.</i>	

Chicken Rogan Josh	\$20.00
<i>Boneless pieces chicken cooked with onions, touch of garlic and ginger gently simmered in selected spices</i>	

LAMB/GOAT MAINS

Lamb Korma	\$21.00
<i>Lamb pieces cooked in cream and cashew nut sauce</i>	

Lamb Rogen Josh	\$21.00
<i>Tend lamb pieces cooked with onions, touch of garlic and ginger gently simmered in selected spices and yoghurt</i>	

Lamb Tikka Masala	\$21.00
<i>Lamb piece cooked in delightfully delicate onion ans special tasty capsicum sauce.</i>	

Saag Gosht	\$21.00
<i>Tender lamb pieces cooked with green herbs and spinach with chef's specialty sauce</i>	

Lamb Madras	\$21.00
<i>Boneless lamb pieces cooked in spicy coconut sauce</i>	

Lamb Vindaloo	\$21.00
<i>South Indian curry made with boneless lamb pieces & hot ground spices</i>	

Lamb Jalfrezi	\$21.00
<i>Original lamb curry with vegetables and chef's special gravy</i>	

Lamb Nawabi	\$21.00
<i>Lamb sautéed with onions and tomatoes, cooked in cream and garnished with coconut</i>	

Lamb Bhuna	\$21.00
<i>Tender lamb pieces cooked with yellow lentils chopped spinach and onion tomato gravy</i>	

Butter Lamb	\$21.00
<i>Lamb pieces cooked with tomato based creamy gravy and chef's specialty sauce</i>	

Please inform our staff of any dietary needs or allergies. Vegan | Gluten Free - Options are Available.

BEEF MAINS

Beef Curry	\$21.00
<i>Piquant beef robust curry</i>	
Beef Vindaloo	\$21.00
<i>This is made for fire proof mouth</i>	
Beef Korma	\$21.00
<i>Boneless pieces of beef cooked with cashew nut gravy</i>	
Beef Madras	\$21.00
<i>Delicious beef curry prepared with coconut, South Indian style. Usually hot but can be prepared to suit your palate</i>	
Beef Saag	\$21.00
<i>Boneless pieces of beef cooked with green herb spinach</i>	

SEAFOOD MAINS

Fish Masala	\$22.00
<i>Fish pieces prepared in traditional Indian curry sauce</i>	
Fish Madras	\$22.00
<i>curry cooked in coconut cream. Can be prepared to suit your palate</i>	
Butter Fish	\$22.00
<i>Fillets of fish cooked in creamy tomato and butter sauce</i>	
Fish Curry	\$22.00
<i>Dish composed with a sauce or gravy seasoned with mixture of ground spices</i>	
Prawn Masala	\$22.00
<i>Prawns cooked in spicy hot sauce.</i>	
Butter Prawn	\$22.00
<i>Prawn piece cooked with tomato based creamy gravy.</i>	
Prawn Jalfrezi	\$22.00
<i>Used slice capsicum and slice onion saute in pan and finalized with sweet and sour taste.</i>	
Prawn Saag	\$22.00
<i>Prawn cooked with green herbs and spinach.</i>	
Prawn Madras	\$22.00
<i>Prawn pieces cooked in spicy coconut sauce.</i>	

VEGETARIAN MAINS

Yellow Daal	\$18.00
<i>Lentils cooked in chopped onion, garlic and tomato</i>	
Aloo Gobi	\$18.00
<i>Potato and cauliflower in an onion gravy sauce</i>	
Navartan Korma	\$18.00
<i>Mixed vegetables cooked in spices and creamy cashew nut sauce</i>	
Daal Makhani	\$18.00
<i>Lentils cooked in spices and creamy sauce</i>	
Saag Aloo	\$18.00
<i>Potato in spinach sauce</i>	

Palak Paneer	\$18.00
<i>Paneer cheese in spinach sauce</i>	
Malai Kofta	\$18.00
<i>Potato homemade cottage cheese, nuts and spices deep fried and served with cashew creamy gravy</i>	
Channa Masala	\$18.00
<i>Whole chick peas cooked in onion and tomato gravy with a combination</i>	
Aloo Mattar	\$18.00
<i>Potatoes and peas cooked in special onion and tomato gravy</i>	
Matter Paneer	\$18.00
<i>Peas cooked with paneer cheese on special onion and tomato gravy</i>	
Sahi Paneer	\$18.00
<i>Cooked paneer in a creamy gravy made of onion, nut and seed.</i>	
Kadhi Paneer	\$18.00
<i>Cooked paneer & bell pepper in a fragrant.</i>	
Butter Paneer	\$18.00
<i>Indian cottage cheese cubes are smothered in a creamy, lightly spiced tomatoes, spices and curry leaves.</i>	
Bombay Aloo	\$18.00
<i>Boiled potatoes tossed with a spicy mix of onion, tomatoes, spices and curry leaves.</i>	
Veg Madras	\$18.00
<i>Mixed vegetables cooked with coconut cream.</i>	
Butter Vegetable	\$18.00
<i>Mixed vegetables, creamy tomato sauce with Indian gravy.</i>	

RICE & BIRYANI

Steamed Rice	\$5.00
<i>Plain steamed rice</i>	
Jeera Rice	\$8.00
<i>Cumin flavored rice</i>	
Vegetable Biryani	\$18.00
<i>Mixed vegetables cooked with rice</i>	
Veg. Pulao Rice	\$14.00
Chicken Biryani	\$20.00
<i>Chicken marinated in spices then cooked with rice</i>	
Lamb Biryani	\$20.00
<i>Lamb marinated in Hyderabadi style and cooked with rice</i>	
Prawn Biryani	\$21.00
<i>Prawn cooked with rice.</i>	

ACCOMPANIMENTS

Pappadom two piece	\$1.00
<i>Thin wafer, spiced and crispy</i>	
Pickle and chutney	\$3.50
<i>A selection of pickles from India with mango chutney</i>	

Raita	\$4.00
<i>Yoghurt mixed with cucumber and ground spices</i>	
Mango kulfi	\$5.00
Mix Salad	\$8.00
<i>Carrot, cabbage, cucumber and tomato cubes finished with mustard vinegar</i>	
Chicken Salad	\$16.00
Onion Salad	\$6.00

NAAN BREADS

Plain Naan	\$4.00
<i>Plain flour traditional Indian bread cooked in Tandoor</i>	
Garlic Naan	\$5.00
<i>Naan bread baked with garlic</i>	
Roti	\$5.00
<i>Whole meal flour bread baked in the tandoori oven</i>	
Onion Kulcha	\$6.00
<i>Naan baked with minced onion and spices</i>	
Potato Kulcha	\$6.00
<i>Naan baked with potato and spices inside</i>	
Kheema naan	\$6.00
<i>Naan stuffed with lamb mince</i>	
Peshawari Naan	\$6.00
<i>Naan stuffed with dried fruits and nuts</i>	
Cheese Naan	\$6.00
<i>Naan stuffed with cheddar cheese</i>	
Chicken and Cheese Naan	\$6.00
<i>Naan stuffed with chicken and cheese</i>	
Chocolate Naan	\$6.00
<i>Naan stuffed with chocolate</i>	

KIDS MEALS

Butter Chicken & Rice	\$12.00
Chocolate Naan	\$6.00
Fish & Chips	\$10.00
Nuggets & Chips	\$10.00
Spring Roll (4 Piece) & Chips	\$10.00
Hot Chips	\$6.00
Wedges	\$10.00

DESSERTS

Mango Kulfi	\$7.00
Gulab Jamun (2pcs)	\$7.00
Ice Cream (Vanilla / Chocolate)	\$7.00
Chocolate Cake	\$7.00
Lime Cheese Cake	\$8.00
Mango Lassi	\$7.00
<i>(Zinc Special Mango Lassi)</i>	

we specialize in catering for all type of events, enquire us for hall bookings

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