

STARTERS

1. **Salmon Cheese Naan (tasty & new)** Bread stuffed with salmon cheese and coriander served with raita dip **\$7.50**
2. **Samosa (2 pcs)** Home made savoury pastry filled with spice potato and peas **\$7.50**
3. **Vegetable Pakora (2 Pcs)** Spinach and potato mixed in a batter of chick pea flour and deep fried **\$7.00**
4. **Onion Bhaji (2 Pcs)** Spicy onion fritters, deep-fried and served with spicy mint sauce **\$7.00**
5. **Coconut Crab** Crab salad blended with ginger, chilli, onion, served in skinned potato **\$13.95**
6. **Bombay Mushroom** Mushroom stuffed with lamb mince, cheese and deep-fried **\$10.50**
7. **Chicken Kadhi Roll (2 Pcs)** Home made pastry filled with chicken tikka & onion deep fried **\$9.95**

GRILLED ITEMS (TANDOOR)

served in sizzler with fresh salad.

8. **Garlic Chicken Drumlets** Chicken drumlets cooked in garlic and tandoori spices and char grilled **\$10.95**
9. **Grilled Mushroom (4 Pcs)** Mushroom marinated in exotic Indian spices and chargrilled **\$11.95**
10. **Malai Tikka (4Pcs) (Mild & Tasty)** Breast chicken pieces marinated in cashew sauce and yoghurt served with mild Malai sauce **\$14.95**
11. **Chicken Tikka (4Pcs)** Free range chicken fillet marinated in spices and cooked in tandoor. **\$13.95**
12. **Lamb Seekh Kebab (4Pcs)** Lamb mince mixed with ginger, garlic and aromatic herbs, rolled on skewer and cooked in clay oven. **\$11.95**
13. **Tandoori Chicken (Half) (4Pcs)** Chicken marinated in Indian spices, yoghurt, garlic and ginger, cooked in clay oven. **\$12.95**
14. **Lamb Cutlets (4 Pcs)** Juicy lamb cutlets marinated in rum and spices cooked in tandoor. **\$18.50**
15. **Tandoori Prawn** King prawns marinated with ginger & spices **\$19.95**
16. **Tandoori Salmon (Must Try!!!)** Delicious Atlantic Salmon marinated with spices, cooked in tandoor and served with home made cottage cheese **\$19.95**
17. **Kasturi Mix Platter** It's an assortment of sizzling tandoori specialities. **\$24.95**

CHICKEN

18. **Pepper Chicken** Chicken cooked in curry sauce, coconut milk, mustard seed, curry leaves with hot!!! flavours **\$17.95**

19. **Tandoori Chicken (Full)** Chicken marinated in Indian spices, yoghurt, garlic and ginger, cooked in clay oven. **\$21.95**
20. **Butter Chicken** Old time favourite & popular dish char grilled fillet chicken harmonious blend of tomatoes, enriched with cream. **\$17.50**
21. **Chicken Tikka Masala** Chargrilled boneless chicken cooked with fresh tomato and spring onion. **\$17.50**
22. **Chicken Korma** For mild taste buds, chicken cooked with cream and cashew nut sauce garnished with almonds. **\$17.50**
23. **Chicken Curry** Authentic chicken curry cooked with potato and garnished with coriander. **\$17.50**
24. **Haryali Chicken** Chicken cooked with fresh spinach and herbs and finished with fresh cream. **\$17.95**
25. **Kasturi Special Chicken** Chicken tikka cooked with chef's special recipe and finished with boiled egg and cashew nuts and cream **\$18.95**
26. **Chicken Vindaloo** Chicken cooked with potatoes and hot chilli sauce finished with fresh coriander. For the chilli lovers **\$17.50**
27. **Chicken Jalfrazi** Chicken cooked with fresh capsicum, onion and tomato, lightly spiced **\$17.50**
28. **Chicken Chick Pea Masala** Chicken curry mixed with chick pea & garnished with coriander and ginger **\$17.50**
29. **Tawa Chicken** Chicken tikka cooked in chopped tomato and onion and finished with spicy sauce **\$17.50**

LAMB

30. **Lamb Rara** Lamb cooked with onion sauce mixed with mince and chef's spices **\$17.95**
31. **Lamb Muglai** Lamb cooked with raw egg, onion sauce and cream finished with almond flakes **\$17.95**
32. **Rogan Josh** Authentic lamb curry, all time favourite **\$17.95**
33. **Lamb Lazziz Korma** Delicious mild lamb cooked in yoghurt based gravy, garnished with almonds & cream **\$17.95**
34. **Chennai Lamb Curry** Authentic South Indian lamb curry made with hot sauce to spice you up **\$17.95**
35. **Hadi Gost** Lamb cooked with onion and tomato and ground coriander seeds, cummin seeds and finished with mint **\$17.95**
36. **Lamb Vindaloo** Lamb cooked with potato and hot chilli sauce finished with fresh coriander and ginger **\$17.95**
37. **Lamb Saag** Lamb cooked with spinach and herbs and finished with cream. **\$17.95**

BEEF

38. **Beef Rogani** Authentic beef curry cooked with spices and herbs **\$16.95**

39. **Beef Babilhadi** Tender beef cooked with vegetables and spices **\$16.95**
40. **Beef Do Piazza** Beef cooked with onion rings and finished with coriander **\$16.95**
41. **Kashmiri Beef** Mild beef cooked with cashew and onion gravy, garnished with mixed fruits and cream **\$16.95**
42. **Beef Vindaloo** Beef cooked with chilli sauce and garnished with coriander and ginger. **\$16.00**
43. **Hyderabadi Beef Curry** Beef cooked with lightly spiced and finished in mint flavour **\$16.95**
44. **Chilli Beef** Beef cooked with spices and chilli **\$16.95**
45. **Beef Korma** Beef cooked with mild yoghurt based gravy and garnished with almonds **\$16.95**

SEAFOOD

46. **Fish Dil Wala** Rockling fish cooked with tomato and butter creamy sauce **\$19.95**
47. **Fish Masala** Rockling fillets cooked with capsicum and onion and tomato then garnished with coriander **\$19.95**
48. **Goan Fish Curry** Fish prepared with coconut cream and South Indian spices, cream and cooked in slow fire **\$19.95**
49. **Fish Malabar (Must Try !)** Atlantic salmon cooked with typical South Indian Kerala spices with a touch of tamarind **\$22.00**
50. **Prawn Shai Korma** Prawns cooked with onion, korma sauce, and a touch of creamy butter sauce **\$23.00**
51. **Chilli Prawn** Prawns cooked in capsicum, onion sauce and finished with fresh coriander and ginger **\$23.00**
52. **Prawn Masala** Prawn tossed with ginger and garlic and cooked with five spices **\$23.00**
53. **Garlic Prawn** Prawn cooked with garlic, onion and capsicum and finished with coriander and ginger **\$23.00**

VEGETABLE GARDEN

54. **Mutteer Paneer** Cooked with onion and creamy tomato sauce with green peas and cottage cheese **\$13.95**
55. **Mushroom Matter Paneer** Greenpeas, cottage cheese and mushroom cooked in onion sauce touched with cashew sauce **\$13.95**
56. **Shai Paneer** Cottage cheese cooked with creamy butter sauce finished with coriander **\$13.95**
57. **Dhal Muglai** Black lentils cooked with fresh eggs & cream. **\$12.95**
58. **Eggplant Masala** Eggplant cooked with potato and tomato rich sauce and garnished with spring onion **\$13.95**

59. **Malai Kofta** Potato & cheese balls, mixed with dry fruits & nuts simmered in almond flavoured sauce **\$13.95**
60. **Palak Paneer** Cottage cheese cooked in fresh spinach, cream and herbs. **\$13.95**
61. **Stir Fry Vegetable** Fresh mixed vegetable cooked with spices and spring onion **\$13.95**
62. **Mushroom Jalfrazi** Fresh mushroom cooked with spring onion, capsicum, tomato and finished with coriander. **\$13.95**
63. **Pumpkin Masala** Butter nut pumpkin cooked with mustard seed, curry leaves in rich tomato gravy garnished with almonds and cream **\$13.95**
64. **Dhal Maharani** Whole black lentils and Urud dhal cooked with rich tomato sauce and cream **\$11.95**
65. **Aloo Palak** Potatoes cooked with fresh spinach and garnished with cream. **\$13.95**
66. **Aloo Gobi** Cauliflower and potatoe stirfry with spices finished with fresh tomatoes. **\$13.95**
67. **Chick Pea Masala** Chickpea cooked with onion and capsicum and spices garnished with spring onion. **\$13.95**
68. **Paneer Butter Masala** Home made cottage cheese cooked with butter sauce and finished with cream **\$13.95**

RICE AND BURIYANI

69. **Basmati Rice** Med.....\$4.00 Lge..... \$4.50
Indian basmati rice
70. **Kashmiri Pulao** Basmati rice cooked with dry fruits and nuts. **\$7.50**
71. **Vegetable Pulao** Rice cooked with mixed vegetables. **\$8.50**
72. **Lamb Buriyani** Rice cooked with lamb garnished with crispy onion **\$12.95**
73. **Hyderabadi Chicken Buriyani** Rice cooked with chicken and garnished with crispy onion. **\$12.95**
74. **Lemon Rice** Rice cooked with mustard seed and curry leaves and finished with lemon juice. **\$7.50**
75. **Coconut Rice** Rice cooked with grated cocount **\$7.50**

FROM THE TANDOOR

76. **Naan** Plain flour bread **\$3.00**
77. **Salmon Cheese Naan** Bread stuffed with salmon cheese and coriander served with raita dip **\$7.00**
78. **Cheese Naan** Plain flour bread stuffed with shredded cheese and coriander. **\$6.00**
79. **Keema Cheese Naan** Bread stuffed with lamb mince and cheese **\$6.50**

80. **Garlic Naan** Plain flour bread garnished with garlic **\$3.50**
81. **Paratha** Flaky wholemeal bread **\$4.00**
82. **Aloo Paratha** Wholemeal bread stuffed with potato and herbs. **\$5.50**
83. **Masala Kulcha** Bread stuffed with potato and herbs. **\$5.50**
84. **Keema Naan** Bread stuffed with lamb mince and herbs. **\$6.00**
85. **Roti** Wholemeal bread **\$3.00**
86. **Kashmiri Naan** Bread stuffed with fruits and nuts. **\$6.00**
87. **Onion Kulcha** Flakey bread stuff with onion and cooked in tandoori oven **\$4.50**

BYPASS ORDER

88. **Raita** Dice cucumber in home made yoghurt **\$3.50**
89. **Cachumber Salad** Spicy Indian salad **\$6.00**
90. **Fresh Garden Salad** Fresh vegetable salad garnished with lemon juice **\$6.00**
91. **Chicken Chat Salad** Chicken mixed with fresh salad and onion and spices **\$10.95**
92. **Tandoori Salad** Tandoori chicken mixed with fresh garden salad and yoghurt **\$10.95**
93. **Mango Chutney** **\$2.50**
94. **Mix Pickle** **\$2.50**
95. **Pappdam** **\$2.50**

FOR THE SWEET TOOTHED

96. **Kulfi** Home made Indian ice-cream with pistachio nuts. **\$6.00**
97. **Gulab Jamun** Home-made cottage cheese dumpling in sweet syrup. **\$6.00**
98. **Wattalappan** Authentic Sri Lankan Coconut Pudding **\$6.00**
99. **Assorted Ice-Cream** **\$6.00**
100. **Mixed Fruit Ice-Cream** **\$6.00**
101. **Banana Split** **\$6.00**
102. **Lassi (Plain / Mango)** **\$4.50**
A soothing yoghurt drink

Home Delivery Available

Minimum order \$30

(Discounts not applicable)

We always use fresh vegetables, lean lamb & beef and cholesterol free oil in our cooking

Traces of nuts may be present in the dishes

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Get Addicted To Delicious Indian Food At Kasturi

Winner Certificate of Excellence 2015- Tripadvisor
Best Indian in Mornington Peninsula - Winner 2016
Menulog Restaurant Awards

Licensed and B.Y.O. (Wine only)

▶ **10% OFF ON ALL TAKE AWAYS**
offer valid for limited time only, cash only

FAMILY PACK \$36⁰⁰

Discount not applicable

Any change in items will incur \$2.00 extra

2 Samosa, 2 Seekh Kebab

Rogan Josh, Butter Chicken

Rice, Naan or Garlic Naan, Raita

Take Away only Delivery \$4.00 Extra

LUNCH SPECIAL \$9⁰⁰

take away

Any curry with rice & raita

(seafood not included)

Lunch: Thu & Fri 12 Noon To 2.30Pm

Dinner: 7 Nights A Week 5.30Pm Till Late

Home Delivery Available

Minimum order \$30 (Discounts not applicable)

SHOP 5, 20A BEACH ST., FRANKSTON

9770 5505 / 9770 5338

Visit www.kasturi.com.au

All prices are inclusive of GST subject to change without notice