

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. **\$10.95**
- 7. Chicken Kadhi Roll (2 Pcs)** Home made pastry filled with chicken tikka & onion deep fried. **\$10.50**

GRILLED ITEMS (TANDOOR)

served in sizzler with fresh salad.

- 8. Garlic Chicken Drumlets** Chicken drumlets cooked in garlic and tandoori spices and char grilled **\$11.95**
- 9. Grilled Mushroom (4 Pcs)** Mushroom marinated in exotic Indian spices and chargrilled. **\$12.95**
- 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. **\$12.95**
- 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. **\$19.00**
- 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. **\$25.95**

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. **\$17.95**
- 21. Chicken Tikka Masala** Chargrilled boneless chicken cooked with fresh tomato and spring onion. **\$17.95**
- 22. Chicken Korma** For mild taste buds, chicken cooked with cream and cashew nut sauce garnished with almonds. **\$17.95**
- 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. **\$17.95**
- 28. Chicken Chick Pea Masala** Chicken curry mixed with chick pea & garnished with coriander and ginger. **\$17.95**

LAMB

- 29. Lamb Rara** Lamb cooked with onion sauce mixed with mince and chef's spices. **\$18.50**
- 30. Lamb Muglai** Lamb cooked with raw egg, onion sauce and cream finished with almond flakes. **\$18.50**
- 31. Rogan Josh** Authentic lamb curry, all time favourite **\$18.50**
- 32. Lamb Lazziz Korma** Delicious mild lamb cooked in yoghurt based gravy, garnished with almonds & cream. **\$18.50**
- 33. Chennai Lamb Curry** Authentic South Indian lamb curry made with hot sauce to spice you up. **\$18.50**
- 34. Hadi Gost** Lamb cooked with onion and tomato and ground coriander seeds, cummin seeds and finished with mint. **\$18.50**
- 35. Lamb Vindaloo** Lamb cooked with potato and hot chilli sauce finished with fresh coriander and ginger. **\$18.50**
- 36. Lamb Saag** Lamb cooked with spinach and herbs and finished with cream. **\$18.50**

BEEF

- 37. Beef Rogani** Authentic beef curry cooked with spices and herbs. **\$17.50**
- 38. Beef Bablihad** Tender beef cooked with vegetables and spices. **\$17.50**

- 39. Beef Do Piazza** Beef cooked with onion rings and finished with coriander. **\$17.50**
- 40. Kashmiri Beef** Mild beef cooked with cashew and onion gravy, garnished with mixed fruits and cream. **\$17.50**
- 41. Beef Vindaloo** Beef cooked with chilli sauce and garnished with coriander and ginger. **\$17.50**
- 42. Hyderabad Beef Curry** Beef cooked with lightly spiced and finished in mint flavour. **\$17.50**
- 43. Chilli Beef** Beef cooked with spices and chilli. **\$17.50**
- 44. Beef Korma** Beef cooked with mild yoghurt based gravy and garnished with almonds. **\$17.50**

SEAFOOD

- 45. Sri Lankan Fish Curry** Atlantic salmon cut into large chunks and cooked chilli powder, ginger and turmeric. **\$23.00**
- 46. Fish Masala** Rockling fillets cooked with capsicum and onion and tomato then garnished with coriander. **\$21.95**
- 47. Goan Fish Curry** Fish prepared with coconut cream and South Indian spices, cream and cooked in slow fire. **\$21.95**
- 48. Fish Malabar** Atlantic salmon cooked with typical South Indian Kerala spices with a touch of tamarind. **\$23.00**
- 49. Prawn Shai Korma** Prawns cooked with onion, korma sauce, and a touch of creamy butter sauce. **\$23.00**
- 50. Chilli Prawn** Prawns cooked in capsicum, onion sauce and finished with fresh coriander and ginger. **\$23.00**
- 51. Prawn Masala** Prawn tossed with ginger and garlic and cooked with five spices. **\$23.00**
- 52. Garlic Prawn** Prawn cooked with garlic, onion and capsicum and finished with coriander and ginger. **\$23.00**

VEGETABLE GARDEN

- 53. Mutteer Paneer** Cooked with onion and creamy tomato sauce with green peas and cottage cheese. **\$14.50**
- 54. Mushroom Matter Paneer** Greenpeas, cottage cheese and mushroom cooked in onion sauce touched with cashew sauce. **\$14.50**
- 55. Shai Paneer** Cottage cheese cooked with creamy butter sauce finished with coriander. **\$14.50**
- 56. Eggplant Masala** Eggplant cooked with potato and tomato rich sauce and garnished with spring onion. **\$14.50**
- 57. Malai Kofta** Potato & cheese balls, mixed with dry fruits & nuts simmered in almond flavoured sauce. **\$14.50**
- 58. Palak Paneer** Cottage cheese cooked in fresh spinach, cream and herbs. **\$14.50**

59. **Stir Fry Vegetable** Fresh mixed vegetable cooked with spices and spring onion. **\$14.50**
60. **Mushroom Jalfrazi** Fresh mushroom cooked with spring onion, capsicum, tomato and finished with coriander. **\$14.50**
61. **Pumpkin Masala** Butter nut pumpkin cooked with mustard seed, curry leaves in rich tomato gravy garnished with almonds and cream. **\$14.50**
62. **Dhal Maharani** Whole black lentils and Urud dhal cooked with rich tomato sauce and cream. **\$13.95**
63. **Aloo Palak** Potatoes cooked with fresh spinach and garnished with cream. **\$14.50**
64. **Aloo Gobi** Cauliflower and potatoe stirfry with spices finished with fresh tomatoes. **\$14.50**
65. **Chick Pea Masala** Chickpea cooked with onion and capsicum and spices garnished with spring onion. **\$14.50**
66. **Paneer Butter Masala** Home made cottage cheese cooked with butter sauce and finished with cream. **\$14.50**

RICE AND BURIYANI

67. **Basmati Rice Med.....\$4.50 Lge..... \$5.00**
Indian basmati rice
68. **Kashmiri Pulao** Basmati rice cooked with dry fruits and nuts. **\$7.50**
69. **Vegetable Pulao** Rice cooked with mixed vegetables. **\$8.50**
70. **Lamb Buriyani** Rice cooked with lamb garnished with crispy onion. **\$13.95**
71. **Hyderabadi Chicken Buriyani** Rice cooked with chicken and garnished with crispy onion. **\$13.95**
72. **Lemon Rice** Rice cooked with mustard seed and curry leaves and finished with lemon juice. **\$7.50**
73. **Coconut Rice** Rice cooked with grated cocount. **\$7.50**

FROM THE TANDOOR

74. **Naan** Plain flour bread. **\$3.50**
75. **Salmon Cheese Naan** Bread stuffed with salmon cheese and coriander served with raita dip. **\$7.50**
76. **Cheese Naan** Plain flour bread stuffed with shredded cheese and coriander. **\$6.50**
77. **Keema Cheese Naan** Bread stuffed with lamb mince and cheese. **\$7.00**
78. **Garlic Naan** Plain flour bread garnished with garlic. **\$4.00**
79. **Paratha** Flaky wholemeal bread. **\$4.00**
80. **Aloo Paratha** Wholemeal bread stuffed with potato and herbs. **\$6.00**

81. **Masala Kulcha** Bread stuffed with potato and herbs. **\$6.00**
82. **Keema Naan** Bread stuffed with lamb mince and herbs. **\$6.50**
83. **Roti** Wholemeal bread. **\$3.50**
84. **Kashmiri Naan** Bread stuffed with fruits and nuts. **\$6.50**
85. **Onion Kulcha** Flakey bread stuff with onion and cooked in tandoori oven. **\$5.00**

BYPASS ORDER

86. **Raita** Dice cucumber in home made yoghurt. **\$3.50**
87. **Cachumber Salad** Spicy Indian salad. **\$6.00**
88. **Fresh Garden Salad** Fresh vegetable salad garnished with lemon juice. **\$6.00**
89. **Chicken Chat Salad** Chicken mixed with fresh salad and onion and spices. **\$10.95**
90. **Tandoori Salad** Tandoori chicken mixed with fresh garden salad and yoghurt. **\$10.95**
91. **Mango Chutney** **\$3.00**
92. **Mix Pickle** **\$3.00**
93. **Pappdam** **\$3.00**

FOR THE SWEET TOOTHED

94. **Kulfi** Home made Indian ice-cream with pistachio nuts. **\$6.50**
95. **Gulab Jamun** Home-made cottage cheese dumpling in sweet syrup. **\$6.50**
96. **Wattalappan** Authentic Sri Lankan Coconut Pudding. **\$6.50**
97. **Assorted Ice-Cream** **\$6.00**
98. **Mixed Fruit Ice-Cream** **\$6.50**
99. **Banana Split** **\$6.50**
100. **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

Get Addicted To Delicious

Indian Food At

- Winner Certificate of Excellence 2015- Tripadvisor
- Best Indian in Mornington Peninsula
- Winner 2016 / 2018 Menulog Restaurant Awards



Kasturi

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10% OFF ON ALL TAKE AWAYS

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Cash only

FAMILY PACK

\$38⁰⁰

2 Samosa
2 Seekh Kebab
Rogan Josh
Butter Chicken
Rice, Naan or
Garlic Naan, Raita

Take Away only
Delivery \$4.00 Extra
Discount not applicable
Any change in items will incur \$2.00 extra

LUNCH SPECIAL

\$10⁰⁰

take away

ANY CURRY

with rice & raita
(seafood not included)

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All prices are inclusive of GST subject to change without notice