

**ENTREES/SHURUAAT**

	<u>Pick up</u>	<u>Delivered</u>
<b>VEG SAMOSA G</b> Short pastry pockets filled with sautéed spiced vegetables.	\$5.90	\$7.90
<b>ONION BHAJI (4 pcs) G</b> Onion fritters with gram flour, chilli and garlic	\$6.90	\$8.90
<b>PALAK KE KEBAB D</b> Garden fresh young spinach and roasted lentil patties seasoned and grilled on hot plate.	\$8.90	\$10.90
<b>PANEER TIKKA ACHARI (Fat Free) D</b> Fenugreek flavoured yogurt marinated home made cottage cheese and chargrilled.	\$10.90	\$12.90
<b>SEEKH KEBAB (Lamb)</b> Delicately flavoured lamb mince skewered and grilled in clay oven.	\$10.90	\$13.90
<b>MURGH MALAI TIKKA N D</b> Succulent Chicken breast fillets in yoghurt and cashewnut paste skewered & barbequed gently.	\$11.90	\$13.90
<b>TANDOORI CHICKEN D</b> An all time favourite, chicken pieces marinated in lemon juice, spices and chargrilled.	\$11.90	\$13.90
<b>MIXED PLATTER N D</b> Consists of Seekh Kebab, Aloo Boonda, Murgh Malai tikka and Chapli Kebab.	\$10.90	\$12.90
<b>CHAPLI KEBAB (Very popular in Peshawar)</b> Marinated Chicken mince gently grilled on hot plate.	\$10.90	\$12.90
<b>ADRAKI LAMB CHOPS</b> Lamb chops marinated overnight with fresh ginger, spices and barbequed in tandoor.	\$14.90	\$15.90
<b>PEPPER PRAWNS</b> Prawns sautéed in pepper & curry leaf and hand tossed sun-dried spices	\$12.90	\$15.90

**MAIN COURSES**

<b>GOAT CURRY (PUNJABI STYLE) MED</b> Baby goat cooked with potatoes and fresh coriander.	\$15.90	\$20.90
<b>HANDI GOSHT KORMA MILD D N</b> Tender diced lamb slow cooked in a rich cashew nut sauce.	\$15.90	\$20.90
<b>ROGAN JOSH MED</b> Diced lamb, slow cooked with intense aromatic spices.	\$15.90	\$20.90
<b>VINDALOO – LAMB /GOAT/CHICKEN HOT</b> Hot and spicy curry with touch of vinegar. A regional Speciality from Goa.	\$15.90	\$20.90
<b>MURG LAZIZ KORMA MILD D N (ROYAL INDIAN STYLE)</b> Chicken fillet simmered in mild cream sauce, garnished with cashew nut, cardamom, fennel, white pepper and saffron	\$15.90	\$20.90
<b>PALAK – CHICKEN/LAMB/GOAT MED D</b> Diced lamb/chicken/goat and garden fresh young spinach cooked in tomatoes, onion and spiced sauce.	\$15.90	\$20.90
<b>BUTTER CHICKEN MILD D N</b> Char grilled chicken fillet finished in cream, tomatoes, honey and rich cashew nut sauce.	\$15.90	\$20.90
<b>CHICKEN TIKKA MASALA D N</b> Char grilled chicken morsels sautéed with tomatoes, coriander in a medium thick sauce.	\$15.90	\$20.90

	<u>Pick up</u>	<u>Delivered</u>
<b>CHICKEN CHETTINAD MED / HOT</b> Chicken dish cooked in South Indian spices and flavoured with crushed black pepper.	\$14.90	\$19.90
<b>METHI CHICKEN MED</b> Chicken cooked with fresh fenugreek leaves and chef's special sauce	\$14.90	\$19.90
<b>MANGO CHICKEN MILD D</b> Chicken fillet cooked with mango pulp, cream & sauted with mild spices	\$14.90	\$19.90
<b>SPECIALITY OF THE HOUSE</b>		
<b>JUNGLE CHICKEN (Speciality of the house) MED</b> Ancient style on the bone chicken cooked in mustard oil and whole spices.	\$15.90	\$20.90
<b>NEHARI GOSHT MED</b> Baby goat shanks stewed in cardamom scented sauce.	\$16.90	\$21.90
<b>SHIRAZ BALTI PEPPER LAMB MED/HOT</b> Tender diced lamb blended with red wine and spices. Of Royal origin	\$16.90	\$23.90

**SEAFOOD**

<b>KERALA PRAWN CURRY MILD D</b> King Prawn curry with coconut milk and spices.	\$17.90	\$23.90
<b>PRAWN GARLIC MASALA MED</b> Fresh garlic flavoured prawn cooked in medium spiced sauce with tomatoes, green chillis and fresh ginger.	\$17.90	\$23.90
<b>PUNJABI FISH MASALA MED</b> Rural style fish curry cooked in Grandmother's old recipes.	\$16.90	\$21.90
<b>GOAN FISH (Specialty of the house) MED D</b> Traditional fish curry from Goan beaches, cooked with coconut, tamrian mastered seeds.	\$16.90	\$21.90

**VEGETARIAN**

<b>DAL MAKHANI MILD D</b> Black lentil flavoured with tomatoes and fresh cream, simmered overnight on the tandoor.	\$11.90	\$13.90
<b>DAL TADKA MED</b> Yellow lentils simmered with ginger, tomatoes, green chilli, fresh coriander, finished with lemon juice	\$11.90	\$13.90
<b>JEERA ALOO MED</b> Diced potatoes tossed with cumin seeds, green chillies, fresh ginger and coriander.	\$11.90	\$13.90
<b>PINDI CHANA MED / HOT</b> A tangy tribute of chickpeas and potatoes cooked in an authentic spices of Punjab.	\$12.90	\$14.90
<b>BHINDI DO PIAZA MED</b> Garden fresh okra cooked with sautéed onions, tomatoes and fresh ginger.	\$13.90	\$16.90
<b>SHAHI BAINGAN MILD D N</b> Eggplant cooked in rich cashewnut sauce induced with tomatoes and dry fruits.	\$13.90	\$16.90
<b>PATIALA BAINGAN (PUNJABI STYLE) MED</b> Baby eggplant cooked with diced potatoes, tomatoes and spices	\$13.90	\$15.90
<b>SAAG PANEER (PUNJABI DISH) MED D</b> Spongy spheres of home made fat free -cottage cheese cooked with fresh spinach.	\$13.90	\$16.90
<b>MALAI KOFTA MILD D G N</b> Home made cottage cheese and potatoes, dumpling cooked in a rich cashew nut sauce.	\$13.90	\$16.90

	<u>Pick up</u>	<u>Delivered</u>
<b>ALLO GOBHI MED</b> Cauliflower & diced potatoes tossed with fennel, fresh green chillies, ginger and a dash of lime	\$13.90	\$15.90
<b>PANEER BUTTER MASALA MILD D N</b> Delicate medium spicy cottage cheese in a special sauce. Finished in cream and clarified butter.	\$13.90	\$16.90
<b>KADAI PANEER MED D</b> Chargrilled capsicums, onion, home-made cottage cheese with pickling spices	\$13.90	\$16.90

**RICE/HOUSE SPECIAL BIRYANI**

(Biryani Served with raita)		
<b>PLAIN BASMATI RICE (Per Person)</b> Steamed long grain basmati rice	\$2.50	\$3.00
<b>KASHMIRI PULAO N</b> Long grain basmati rice tossed with clarified butter, dry fruits and nuts.	\$4.90	\$4.90
<b>GOAT BIRYANI (Speciality of the house) MED D</b> Long grain scented basmati rice and diced baby goat flavoured with special spices/herbs.	\$17.90	\$21.90
<b>CHICKEN BIRYANI MED D</b> Long grain scented basmati rice and diced chicken morsel flavoured with special spices and herbs.	\$16.90	\$20.90
<b>VEGETABLE BIRYANI MED D</b> Basmati rice with fresh vegetables flavoured with special spices and herbs.	\$14.90	\$17.90

**BREADS FROM TANDOOR**

<b>ROTI G</b> Wholemeal flour bread.	\$2.00	\$3.00
<b>NAAN G</b> Soft fine flour Indian buttered bread.	\$2.50	\$3.50
<b>GARLIC NAAN G</b> Naan flavoured with fresh crushed garlic.	\$3.00	\$4.00
<b>PUDINA LACHA PARATHA G</b> Wholemeal mint flavoured multi-layered buttered bread.	\$3.50	\$4.00
<b>VEGETABLE PARATHA G</b> Stuffed with onions, peas and potatoes.	\$3.50	\$4.50
<b>KEEMA NAAN G</b> Stuffed with spiced mince lamb.	\$4.50	\$5.50
<b>PESHAWARI NAAN G N</b> Stuffed with dry fruits, coconut and nuts.	\$3.50	\$4.50
<b>CHEESE NAAN G D</b> Delicious bread stuffed with cheese and buttered.	\$4.00	\$5.00

**CHAAAT- DELHI KE SADKON SE**

(STREET EATRIES OF INDIA)		
Very popular amongst women in general but specially expectant mothers excellent tonic for revitalizing liver function of human system, because of tamarind juice rich in minerals and trace elements form the foundation of this nourishing herbal recipe.		
<b>PAPRI CHAAT – PALAK</b> Battered spinach fried & served with potatoes, chickpeas in a refreshing yogurt sauce.	\$9.90	\$10.90
<b>GOL GOPPA</b> Mini sized pooris, potatoes and choley served with spiced water/Vodka.	\$7.90	\$8.90

Ⓛ contains dairy Ⓞ contains gluten Ⓝ contains nuts

Ⓛ contains dairy Ⓞ contains gluten Ⓝ contains nuts

Ⓛ contains dairy Ⓞ contains gluten Ⓝ contains nuts

	<u>Pick up</u>	<u>Delivered</u>
<b>PANI PURI CHAAT</b> Mini pooris served with mint spicy water, diced potatoes, beans and tamarind sauce.	<b>\$8.90</b>	<b>\$9.90</b>
<b>SAMOSAS CHOLE CHAAT</b> Vegetable fried samosa topped with chickpeas and garnished with spicy chaat yogurt and tamarind juice	<b>\$8.90</b>	<b>\$9.90</b>

### SOUTH INDIAN CORNER

**ALL SOUTH INDIAN DISHES ARE SERVED WITH SAMBAR AND CHUTNEY.**

<b>UTTAPAM</b> Thick round pancake topped with tomatoes, onion, capsicum and green chillies.	<b>\$11.90</b>	<b>\$14.90</b>
<b>PLAIN DOSA</b> A thin crisp golden brown pancake.	<b>\$11.90</b>	<b>\$13.90</b>
<b>MASALA DOSA</b> Golden brown thin crisp pancake filled with spiced potatoes.	<b>\$12.90</b>	<b>\$15.90</b>
<b>PANEER DOSA</b> Rice and lentil pancake filled with spiced fat free cottage cheese.	<b>\$14.90</b>	<b>\$17.90</b>
<b>KEEMA DOSA</b> Thin crisp pancake filled with spiced minced lamb. "Perfect for Meat Maniac"	<b>\$15.90</b>	<b>\$18.90</b>
<b>DOSA:</b> Crisp South Indian Pancakes rolled with the fillings of your choice and served with lentil "sambar" and coconut chutney.		

### HOUSE SPECIALS

**Available only for Lunch Setting or Take-away. Not for Delivery**

<b>SAAG/MAKKE DE ROTI</b> (Sunday Lunch Only) Needs no definition "Meal of who's who" of the famous Punjab Province.	<b>\$14.90</b>	<b>\$16.90</b>
<b>CHOLEY BHATURE (Lunch Only)</b> Exotically Spiced Choley served with two fried bhature's. (Bread)	<b>\$10.90</b>	<b>\$13.90</b>

### SAMPLERS

**(ALL SAMPLERS are served with dhal, naan & accompaniments)**

Paneer and Vegetarian	\$14.90	\$16.90
Seekh Kebabs	\$14.90	\$16.90
Tandoori Chicken	\$14.90	\$16.90
Chapli Kebab	\$14.90	\$16.90
Tandoori Fish	\$14.90	\$16.90
Mixed Platter	\$14.90	\$16.90
Murgh Malai Tikka	\$14.90	\$16.90

**(D)** contains dairy **(G)** contains gluten **(N)** contains nuts

	<u>Pick up</u>	<u>Delivered</u>
<b>THALI</b> (Not Available for Take-away and Delivery)		
<b>VEGETARIAN THALI</b> 4 curries, breads, condiments & dessert.	<b>\$16.90</b>	
<b>NON-VEGETARIAN THALI</b> 2 veg curries, 2 non-veg curries, breads, condiments and dessert.	<b>\$18.90</b>	

### SIDE DISHES

Papadums (basket of 4)	\$2.00	\$2.50
Cucumber Raita	\$2.00	\$2.50
Mango Chutney, Coconut Chutney	\$2.00	\$2.50
Tomato Chutney	\$2.00	\$2.50
Tomato Onion, Mixed Pickle	\$2.00	\$2.50
Platter of any four	\$6.90	\$7.90

### DESSERT

<b>GULAB JAMUN</b> Reduced milk dumplings served in a rose water flavoured syrup with green cardamom.	<b>\$4.90</b>	<b>\$5.90</b>
<b>GAJAR KA HALWA</b> Cooked carrots puddings in milk with dry fruits and nuts.	<b>\$5.90</b>	<b>\$6.90</b>
<b>RASMALAI</b> Sweet cottage cheese dumplings flavoured with saffron and green cardamom.	<b>\$5.90</b>	<b>\$7.90</b>
<b>MANGO KULFI</b> A traditional home made mango flavoured Indian ice cream.	<b>\$4.90</b>	<b>\$6.90</b>
<b>PISTA KULFI</b> A traditional home made Indian ice cream with crushed pistachio.	<b>\$4.90</b>	<b>\$6.90</b>

### SOFT BEVERAGES

Lassi-Rose Petal / Mango / Sweet	\$3.90	\$4.90
Kesar Badam Milk (House Special)	\$3.90	\$4.90

### BANQUETS (Minimum 3 Persons)

<b>BUDGET MEAL (Per person)</b> Consists of Vegetable Samosa, Butter Chicken, Rogan Josh and Mixed Vegetable.	<b>\$ 22.90</b>	<b>\$27.90</b>
<b>HOUSE SPECIAL (Per person)</b> Consists of Mixed Entrees, Butter Chicken, Rogan Josh, Mixed Vegetable and Dal.	<b>\$ 28.90</b>	<b>\$33.90</b>
<b>LAST TRAIN TO BOMBAY (Per person)</b> Mini Masala Dosa, Murgh Malai, Palak Ke Kebab, Butter Chicken, Rogan Josh, Mixed Vegetable and Dal.	<b>\$29.90</b>	<b>\$34.90</b>
<b>SEAFOOD (Per person)</b> Consists of four Entrees and four Main Curries including Seafood.	<b>\$34.90</b>	<b>\$39.90</b>

**(D)** contains dairy **(G)** contains gluten **(N)** contains nuts

FREE Home Delivery on Original Prices.

Within 5 kms. Minimum \$30.00

Please note this is Take-away Pick Up prices, already discounted MORE THAN 20%.



## LAST TRAIN TO BOMBAY INDIAN RESTAURANT

LUNCH - 11.30 am - 3.00 pm  
DINNER - 5.30 pm - 11.00 pm

7 Days

**WE ARE A GOLD LICENSE HOLDER AND DO CATERING FOR ALL OCCASIONS**

India was the first country to introduce spices to the western world. Portugese maritime traveller Vasco-Da Gama on his first voyage to the 'east' carried back spices as a "gift of the Gods" for the royalty of Portugal.

The Indian Railway network is one of the largest in the world and caters to the largest spectrum of society.

We also combine traditional variety and hospitality as part of our cultural heritage.

Licenced and BYO. (Bottled wine only)  
All food is cooked in cholesterol free oil.

All prices include GST.

Quality you can Taste!

LAST TRAIN TO BOMBAY  
469 PACIFIC HIGHWAY, CROWS NEST

Tel: (02) 9460 6664