

Exotic Vegetables ...

Navratan Korma (Mild)	\$16.99
Different vegetables, dried fruits and nuts in a rich, creamy mild saffron-flavoured sauce.	
Malai Kofta (Mild)	\$18.99
Potato dumpling stuffed with cheese, nuts and dry fruit served simmering in a mild, creamy sauce.	
Mattar Mushrooms – Mild to Medium	\$17.99
Green peas and mushrooms cooked in tomato-onion gravy, spices and finished with cream.	
Palak Paneer – Medium	\$18.99
Cooked spinach leaves pureed with cream and presented with chunks of cottage cheese.	
Paneer Labaabdhar (Mild)	\$16.99
Fresh chunks of cottage cheese simmered in a special masala sauce, spices and herbs with fresh cream folded in just before serving.	
Paneer Tikka Masala (Medium)	\$18.99
Fresh chunks of cottage cheese simmered in an exotic tomato-butter sauce and cooked with medium spices, wedges of capsicum and onions.	
Channa Masala (Medium)	\$15.99
Whole chickpeas cooked with sautéed onions and simmered in a special medium to hot tangy masala sauce.	
Bombay Alu (Medium)	\$15.99
Potatoes marinated in herbs and spices, pan fried with spring onion and chopped tomato.	
Dal Bombay	\$15.99
Mixed split lentils tempered with curry leaves, a special mix of whole and powdered spices and served with a swirl of coconut cream.	
Dal Makhani Punjabi (Medium)	\$15.99
Whole black peas slow-cooked overnight with butter, onions, ginger, chopped tomatoes, mild spices and finished with fresh cream.	

Sides & Accompaniments ...

BASMATI RICE DISHES

Steamed Basmati Rice	S \$3.00 L \$6.00
Saffron-Flavoured Basmati Rice	S \$4.00 L \$8.00

Kashmiri Pilav	S \$6.00 L \$10.00
Saffron rice with an exotic mix of dried fruits and nuts.	

CHICKEN BIRYANI	\$20.00
Saffron-flavoured basmati rice cooked with mildly-spiced chicken morsels and garnished with almond slivers. Served with raita.	

LAMB BIRYANI	\$21.00
Saffron-flavoured basmati rice cooked with mildly-spiced lamb chunks. Served with yoghurt or raita.	

FRESHLY BAKED BREADS ...

Tandoori Roti	\$4.00
Flat bread from unleavened wholemeal wheat flour.	
Plain Naan	\$4.00
Baked bread from leavened dough brushed with butter.	
Garlic Naan	\$5.00
Naan flavoured with chopped garlic and brushed with butter.	
Onion & Cheese Naan	\$6.00
Naan stuffed with mixed spices, onions and cheese.	
Butter Naan	\$5.00
Butter folded through Punjabi leavened bread then cooked 'til golden.	
Chilli Naan	\$5.00
Naan stuffed with chilli flakes, green chilli on top and brushed with butter.	
Pashawari Naan	\$5.50
Naan stuffed with mild spices and dried fruits.	
Keema Naan	\$6.00
Naan (bread) stuffed with spiced lamb mince and cooked to perfection.	
Amritsari Kulcha	\$5.50
Naan stuffed with spiced mashed potatoes and cooked in tandoor.	

Accompaniments ...

Fresh Yoghurt	\$3.50
Raita	\$4.50
Fresh yoghurt with shredded cucumber, carrot and fresh chilli/onions.	
Mixed Indian Pickle	\$3.00
Mango Chutney	\$3.00
Home-style Mint Chutney	\$3.00
Mint and yoghurt are combined with a selection of spices by our chefs to make a tasty chutney.	
Papadam Basket (6 pcs)	\$3.00

Drink Delights

Iced Lassi	\$4.50
Lassi is a refreshing thirst quencher made from fresh yoghurt. Served plain, with a hint of salt and chopped coriander leaves, plain, salted or sweet.	
Mango Lassi	\$5.50
A fresh yoghurt and mango pulp smoothie. A world-wide favourite!	

Navratna

Indian Restaurant



TAKEAWAY MENU

Dinner 5pm 'til late

OPEN 7 DAYS

DINE IN OR TAKEAWAY

Delivery Available

08 9752 3466

174 Bussell Highway, Busselton WA 6280

www.navratna.com.au

Dine-in • Bring menu for 10% discount on total value.

Let's start with ...

Samosa Vegetarian – 2pcs	\$6.99
Pyramid-shaped pastry puffs filled with spices and vegetables.	
Onion Bhaji – 6pcs	\$8.99
Deep-fried fritters made from spiced chickpea batter with onions and herbs.	
Paneer Pakora – 4pcs	\$13.99
Slices of cottage cheese (paneer) dipped in spiced besan batter and deep fried. Served with tamarind sauce and salad.	
Fish Amritsari on Sizzler	\$17.99
Fresh fish fillet deep fried with Chef's special batter, served with mint sauce.	
Chicken Tikka	4pcs – \$15.99 8pcs – \$23.99
Chicken fillet spiced with cumin, ginger, chili and yoghurt marinated overnight and then grilled in tandoor and served on sizzling hotplate with a salad, wedge of lemon and mint sauce.	
Tandoori Chicken	Half – \$14.99 Full – \$22.99
Fresh chicken marinated overnight in our own mix of spices and fresh yoghurt, grilled in tandoor (oven) and served with salad, wedge of lemon and mint sauce.	
Lamb Sheekh Kebab – 5pcs	\$15.99
Spiced patties of minced lamb wrapped around skewers in sausage shapes, then grilled over glowing embers in the tandoor. Presented on a sizzling hotplate with salad, a wedge of lemon and mint chutney.	
Lamb Cutlets	4pcs – \$18.99 8pcs – \$35.00
Tender prime cuts of lamb marinated overnight in yoghurt, infused with cloves, coriander, ginger, garlic and selected spices, roasted in tandoor.	
Prawn Pakoras – 6pcs	\$14.99
Prawns coated with paste of gram flour and dry spice mix then deep fried crisp.	

Platters ...

Vegetarian Platter – for 2	\$17.99
Samosa, onion bhaji and paneer pakora served with salad with tamarind sauce.	
Non-Vegetarian Platter – for 2	\$23.99
Amritsari fish, lamb sheekh kebab, prawn pakora and chicken tikka served with salad and mint sauce.	

Poultry Passions ...

Butter Chicken (Mild)	\$20.99
Chunks of grilled boneless chicken simmered in a rich sauce of butter, fenugreek leaves, mild spices, tomato and fresh cream.	
Chicken Tikka Masala (Mild to Medium)	\$20.99
Smoked chicken pieces with onion, tomato and capsicum wedges in a medium spiced masala and cream sauce.	
Chicken Korma (Mild)	\$20.99
Boneless chicken simmered in mildly-spiced cashew nut gravy and finished with fresh cream.	
Chicken Curry (Medium)	\$19.99
Boneless pieces of fresh chicken cooked with pounded spices, herbs, onion, ginger, garlic, tomato and a touch of yoghurt.	
Madras Chilli Chicken (HOT)	\$19.99
Boneless chicken pieces stir-fried with dry whole chilli, wedge of capsicum, onion, hot spices and finished with coconut cream.	
Chicken Jal Frazi (Medium)	\$19.99
The succulent chicken is stir-fried with green chillies, bell peppers, onion, capsicums and tomatoes then cooked in its own juices.	
Chicken Saag Balti (Medium)	\$19.99
Boneless Chicken pieces cooked with mildly-spiced spinach puree and finished with fresh cream.	
Mango Chicken (Mild)	\$20.99
Slices of boneless chicken are pan-fried with cashews then simmered in a mildly-spiced creamy mango sauce.	
Chicken Methi Malai (Mild to Medium)	\$19.99
Marinated chicken pieces cooked in tomato onion gravy and spices, flavoured with fenugreek leaves and finished with fresh cream.	

Pick of the Pastures ...

Traditional Goat Curry (Medium)	\$22.99
Young goat-on-the-bone simmered in an onion and tomato curry with herbs and mild spices and a touch of fresh yoghurt.	
Lamb Rogan Josh (Medium)	\$20.99
Diced lamb pieces simmered in a home-style onion, herbs and tomato gravy.	
Lamb Ginger Balti (Medium)	\$20.99
Tender succulent lamb cooked with fresh garlic, onions, tomatoes, capsicums, chillies and a generous portion of fresh and fried ginger.	
Lamb Korma (Mild)	\$21.99
Chunks of tender lamb simmered in a cream and cashew sauce with mild spices and herbs.	
Lamb Dhansak (Medium)	\$20.99
Dhansak is a popular Parsi dish where lentils are blended with wonderful spices and cooked with lamb to give a very distinct taste.	

Lamb Vindaloo (HOT)	\$22.00
Tender morsels of lamb cooked in very hot chilli sauce with spices and vinegar.	
Lamb Phall (EXTRA EXTRA HOT)	\$21.99
Not for the faint-hearted. British-Indian. One of the hottest curry in the world with succulent lamb and lots of chillies.	
Beef Vindaloo (HOT)	\$20.99
A legacy of the Portuguese colonialists from the South-Indian state of Goa. A very hot curry with pounded red chilli, spices and malt vinegar.	
Beef Badami (Mild)	\$20.99
Tender diced beef in a mild and creamy almond sauce, presented with a topping of flaked almonds.	
Beef Karahi (Medium)	\$20.99
Diced beef cooked with crushed spices and freshly sliced green capsicum in a thick sauce.	
Beef Madras (HOT)	\$20.99
Tender morsels of beef cooked in curry leaves, mustard seeds, red chilli, coconut and our own mix of spices.	

Seafood Selections ...

Fish Curry Malabari (Medium)	\$22.99
A medium-hot curry with an authentic blend of South-Indian spices, curry leaves and coconut cream.	
Goan Fish Curry (HOT)	\$22.99
Fish pieces cooked in a Goan-style sauce with coriander seeds and coconut milk cream.	
Black-Pepper Fish on a Sizzler (Medium)	\$23.99
Boneless fish pieces stir-fried with onions, capsicum and crushed black pepper. Served on a bed of sliced onions on a sizzling hotplate.	
Prawn & Cashew Korma (Mild)	\$25.99
Prawns and whole cashew nuts cooked in a mildly-spiced cashew gravy and cream sauce.	
Garlic Prawn (Medium)	\$24.99
Marinated garlic prawns cooked with spices and a mild creamy tomato and onion gravy.	
Prawn Makhani (Butter Prawns) – Mild	\$24.99
Prawn cutlets cooked in butter sauce and cream with crushed fenugreek leaves and mild spices.	