



Curry Hub

the fusion of curries

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CONTACT US THROUGH :

-  07 4420 1300
0468 340 641
-  Curry Hub
-  [curryhubtownsville](https://www.instagram.com/curryhubtownsville)
-  curryhubtownsville@gmail.com
-  www.curryhub.com.au



Curry Hub

the fusion of curries

Indian Restaurant

Opening Hours

Monday:

11 am - 2pm & 5pm - 9pm

Tuesday:

Closed

Wednesday:

5pm - 9pm

Thursday:

11 am - 2pm & 5pm - 9pm

Friday:

11 am - 2pm & 5pm - 9pm

Saturday:

11 am - 2pm & 5pm - 9pm

Sunday:

5pm - 9pm



CONTACT US THROUGH :

 07 4420 1300

ENTREE

VEG

PANI PURI - \$7.90

Popular Indian street food- a round, hollow, fried crisp puri filled with potatoes & onion, dipped in mint flavoured water.

VEG SAMOSA (2 PCS) - \$8

Vegetarian special snack made using fried pastry with spiced potatoes, onions, peas filling, accompanied with tamarind chutney.

DAHI VADA - \$9.90

South Asia's popular snack with savory urad dal donut soaked in thick seasoned yoghurt.

SAMBAR VADA (3 PCS) - \$9.90

South Indian popular snack, a savory lentil donut with chutney and sambar.

SAMOSA CHAAT - \$10.90

Samosa chaat is a contemporary street food derived from smashing the samosa flat and splashing it in yoghurt, channa, tamarind chutney and sev.



NON - VEG

CHICKEN TIKKA - \$14.90

All time popular dish from Punjab region of North India, made with marinated chicken in yoghurt and spices which is cooked in tandoor clay oven and served with mint chutney.

CHICKEN 65 - \$15.90

Chicken 65 is a south Indian dish made with deep fried marinated chicken served with lemon, onion and curry leaves.

COCONUT BEEF FRY - \$24.90

Famous Kerala dish made with dry fried small beef pieces accompanied by south Indian spices, onion, curry leaves, ginger, and garlic.

MASALA FRIED FISH (SUBJECT TO AVAILABILITY) - \$16.90

Chilli marinated fish piece fried along with onion and curry leaves.

CRUMBED CALAMARI RINGS - \$14.90

Crumbed deep fried calamari served with tartare sauce.

MAINS

BIRYANI

VEG BIRYANI - \$13.90

Bombay style of biryani made by layering an aromatic and herby boiled vegetables with fluffy rice, cooked through dum method, served with raita.

CHICKEN DUM BIRYANI - \$15.90

Malabar style of biryani made by layering an aromatic and herby fried chicken with fluffy rice, cooked through dum method, served with raita.

GOAT BIRYANI - \$19.90

Malabar style of biryani made by layering an aromatic and herby cooked goat with fluffy rice, made through dum method, served with raita.

FISH BIRYANI - \$18.90

Malabar style of biryani made by layering an aromatic and herby fried fish with fluffy rice, cooked through dum method, served with raita.

PRAWNS BIRYANI - \$19.90

Kerala Style biryani made by layering an aromatic and herby fresh cooked prawns with fluffy rice, cooked through dum method, served with raita.

CHICKEN

BUTTER CHICKEN - \$18.50

All time popular main dish originating from Northern India, marinated chicken in yoghurt and spices cooked in tandoor clay oven and finished of in a mildly spiced makhani gravy.

CHICKEN KORMA - \$18.50

Popular for its mildly tone, korma is a curry made with chicken pieces simmered in creamy nutty sauce with coconut and exotic spices.

KADAI CHICKEN - \$18.50

Chicken speciality dish cooked in a kadai with freshly ground spices and cubes of onion and capsicum.

MANGO CHICKEN - \$18.50

An amazingly aromatic, sweet, and spicy curry sauce made with mango and variety of spices simmered through boneless chicken pieces.

PALAK CHICKEN - \$18.50

Vegetarian option of the emperors - chicken curry cooked with spinach pure and spices.

CHICKEN CHETTINAD - \$18.50

Chettinad chicken is a classic Indian dish from Chettinad cuisine. Chicken is marinated in yoghurt cooked along with coconut and Chettinad spices.

MALABAR CHICKEN CURRY - \$18.50

Northern Kerala specialty slow cooked chicken curry in a spicy masala gravy with tomato, onion, and ground spices.

CURRY HUB CHICKEN ROAST - \$20.50

Kerala special chicken dish made with chilli, tomato and roast masala simmered into semi dry gravy.

CHICKEN TIKKA MASALA - \$20.50

United Kingdom's most popular dish made with chicken tikka pieces simmered in tomato creamy sauce and cubes of onion and capsicum to enhance the flavour.



BEEF

CURRY HUB BEEF ROAST - \$21.50

Kerala special sliced beef dish made with chilli, tomato & roast masala simmered into vsemi dry gravy.

BEEF KORMA - \$19.50

Popular for its mildly tone, korma is a curry made with beef simmered in creamy nutty sauce with coconut and exotic spices.

MALABAR BEEF CURRY - \$19.50

Northern Kerala specialty slow cooked tender beef curry in a spicy masala gravy with tomato, onion, and ground spices.

BEEF VINDALOO - \$19.50

Portugal influenced Indian curry dish popular from the region of Goa, with beef cooked in red wine, vinegar, red chilli, and spices.

BEEF ROGAN JOSH - \$19.50

Staple dish popular from Kashmir made with beef pieces braised in a gravy flavoured with garlic, ginger, and aromatic spices.

GOAT

TRAVANCORE GOAT CURRY - \$22.50

Spicy goat curry made in traditional Travancore style with onion and ground spices, tempered with curry leaves and mustard seeds.

GOAT SUKKA - \$25.50

Goat sukka is a dry recipe which is coated with different types of Indian spices along with onion and tomato gravy and tempered with mustard, red chilli, and curry leaves.



LAMB

LAMB KORMA - \$20.50

Popular for its mildly tone, korma is a curry made with meat pieces simmered in creamy nutty sauce with coconut and exotic spices.

LAMB MADRAS - \$20.50

Madras curry has originated from South India, having a savoury tone with earthy spices flavoured by star anise.

LAMB ROGAN JOSH - \$20.50

Staple dish popular from Kashmir made with lamb pieces braised in a gravy flavoured with garlic, ginger, and aromatic spices.

LAMB VINDALOO - \$20.50

Portugal influenced Indian curry dish popular from the region of Goa, with lamb cooked in red wine, vinegar, red chilli and spices.

LAMB PERATTU - \$25.50

Lamb cooked in freshly ground spices and chilli paste, which is sautéed with onions and coconut and slowly roasted giving it rich and aromatic flavour.

DOSA

TRADITIONAL South Indian breakfast item, made from rice and lentil crepe filled with variety of fillings and served with chutney and sambar.

VEG

MASALA DOSA - \$15.90

Lentil crepe with stuffed potato seasoned with red chilli, mustard, fenugreek, green peas, and curry leaves.

PLAIN DOSA - \$11.90

Lentil crepe with no fillings.

GHEE DOSA - \$13.90

Lentil crepe with no fillings but brushed with plenty of ghee (cow butter).

ONION DOSA - \$13.90

Lentil crepe with sauteed onion, crushed pepper, and curry leaves.

EGG DOSA - \$13.90

Lentil crepe with eggs brushed on one side.

PALAK AND CHEESE DOSA - \$15.90

Lentil crepe with spinach and cottage cheese filling.

PANEER DOSA - \$15.90

Lentil crepe with paneer seasoned in onion, mustard, chilli, and curry leaves.

MYSORE DOSA - \$14.90

Famous Karnataka dish made by applying Mysore chutney on Lentil crepe.

MYSORE MASALA DOSA - \$16.90

Famous Karnataka dish made by applying Mysore chutney and stuffed potato on lentil crepe.

THATTU DOSA (2 PCS) - \$9.90

Plain thick small lentil crepe.

PLAIN UTTAPAM - \$9.90

Famous south Indian pancake made with lentil crepe topped with ghee and chutney powder.

ONION UTTAPAM - \$12.90

Famous south Indian pancake made with lentil crepe topped with ghee, chutney powder, sauteed onion, crushed pepper, and curry leaves.

VEG UTTAPAM - \$14.90

Famous south Indian pancake made with lentil crepe topped with masala, ghee and mixed vegetables.

NON - VEG

CURRY HUB SPECIAL DOSA - \$17.90

Lentil crepe with stuffed chicken and potato seasoned with red chilli, mustard, fenugreek, green peas, and curry leaves.

LAMB DOSA - \$19.90

Lentil crepe with stuffed lamb and potato seasoned with red chilli, mustard, fenugreek, green peas, and curry leaves.



INDO CHINESE

VEG

GOBI MANCHURIAN - \$17.50

Deep fried cauliflower pieces tossed in a Chinese garlic flavoured brown sauce with red onion, capsicum, and celery, finished with spring onion.

CHILLI PANEER - \$19.50

Deep fried paneer cubes tossed in spicy chilli sauce with onion, capsicum, and celery.

EGG FRIED RICE - \$15.50

Wok fried rice with egg and vegetables in special indo Chinese sauce and white pepper.

VEG FRIED RICE - \$14.50

Wok fried rice with vegetables in special indo Chinese sauce and white pepper.

EGG NOODLES - \$16.50

Wok fried noodles with egg and vegetables in special indo Chinese sauce and white pepper.

VEG NOODLES - \$15.50

Wok fried noodles with vegetables in special indo Chinese sauce and white pepper.

NON - VEG

CHILLI CHICKEN - \$18.50

Popular indo Chinese dish from Chinese of Kolkata, where battered fried chicken tossed in spicy chilly flavoured sauce with onion, capsicum, and celery.

CHICKEN MANCHURIAN - \$18.50

Deep fried chicken pieces tossed in a Chinese garlic flavoured brown sauce with red onion, capsicum, and celery, finished with spring onion.

CHILLI PRAWNS - \$22.50

Popular indo Chinese dish from Chinese of Kolkata, where battered fried prawns tossed in spicy chilly flavoured sauce with onion, capsicum, and celery.

CHILLI BEEF - \$20.50

Popular indo Chinese dish from Chinese of Kolkata, where battered fried beef tossed in spicy chilly flavoured sauce with onion, capsicum, and celery.

CHICKEN FRIED RICE - \$16.50

Wok fried rice with chicken, egg and vegetables in special indo Chinese sauce and white pepper.

PRAWNS FRIED RICE - \$16.50

Wok fried rice with prawns, egg and vegetables in special indo Chinese sauce and white pepper.

MIXED FRIED RICE - \$18.50

Wok fried rice with prawns, chicken, egg and vegetables in special indo Chinese sauce and white pepper.

CHICKEN NOODLES - \$16.50

Wok fried noodles with chicken, egg and vegetables in special indo Chinese sauce and white pepper.

PRAWNS NOODLES - \$16.50

Wok fried noodles with prawns, egg and vegetables in special indo Chinese sauce and white pepper.

MIXED NOODLES - \$18.50

Wok fried noodles with prawns, chicken, egg and vegetables in special indo Chinese sauce and white pepper.



VEGETARIAN

CHANNA MASALA - \$16.50

A semi dry curry made with white chickpeas along with onion, tomato and spices added with mustard and red chilli tempering for extra flavour.

DAL TADKA - \$16.50

North Indian popular delicacy where lentils are cooked in a spicy onion tomato masala.

DAL MAKHANI - \$16.50

A dish originating from the Punjab region with whole black lentil and red kidney beans in a creamy butter sauce.

PALAK PANEER - \$17.50

The healthiest curry gravy made with spinach pure and homemade cottage cheese cubes.

KADAI PANEER - \$17.50

Popular modern paneer dish cooked with freshly ground spices and cubes of onion and capsicum in a wok.

PANEER MAKHANI - \$17.50

Homemade paneer cubes cooked in a creamy buttery tomato gravy.

VEG KORMA - \$16.50

Popular mild spiced curry made with assorted vegetables simmered in creamy nutty sauce with coconut and exotic spices.

CHOLE BHATURE - \$17.50

This Punjabi dish is a combination of channa masala with 2 fluffy deep fried leavened bread.



SEAFOOD

MALABAR FISH CURRY - \$21.50

Fish curry consists of fish pieces semi-stewed in a Kerala-style curry with ground coconut, tamarind, onion, and tomato flavoured with chilli powder and fenugreek.

KERALA FISH CURRY - \$21.50

Traditional Kerala fish curry is made from exotic combination of spices and cambodge giving it rich and aromatic flavour.

COCONUT PRAWNS CURRY - \$22.50

Sri Lankan style fragrant curry made with coconut milk, tamarind pure and mild curry spices.

CALAMARI ROAST - \$22.50

Kerala special calamari dish made with chilli, tomato and roast masala simmered into semi dry gravy.

BREADS

Naan is a leavened flat bread made in tandoor clay oven, in which varieties of naan breads can be made with different fillings.

PLAIN NAAN - \$ 3.50

GARLIC NAAN - \$ 4.50

Smearred with crushed garlic on top which gives a burnt garlic flavour to the naan bread.

PALAK AND CHEESE NAAN - \$ 6.50

Stuffed with spinach and stretched cheese.

GARLIC AND CHEESE NAAN - \$ 6

Stuffed with garlic and stretched cheese.

MALABAR PAROTTA - \$ 3.50

South Indian popular layered bread made with plain flour.

CHAPATI - \$ 3.50

Also known as roti is made of wheat flour flattened and cook in tawa and dry heat.

PURI (2 PCS) - \$ 8

Deep fried bread made of wheat flour.



DESSERTS

GULAB JAMUN(2 PCS) - \$6

Milk based fried dumplings in sugar syrup.

MANGO KULFI - \$6

A creamier Indian version of mango ice cream.

FALODA

(SUBJECT TO AVAILABILITY) - \$9.90

A famous rose flavoured cold dessert made from milk, ice cream, basil seeds and faloda sev.

BEVERAGES

SOFT DRINKS - \$3

Assorted can varieties.

LASSI

(PLAIN, MANGO, ROSE) - \$5.90



ACCOMPANIMENTS

- PAPPADUMS (2PCS) - \$2**
CHUTNEY (SWEET MANGO, COCONUT, MINT) - \$3
PICKLE (LEMON OR MANGO) - \$2.50
RAITA - SMALL \$3 AND LARGE - \$6

Yoghurt based condiment with onion, tomato, cucumber, and carrot.

SAMBAR

SMALL - \$3 AND LARGE - \$6

Vegetable and lentil broth often used in south Indian breakfast accompanied with dosa, vada and idli.

VEGETABLE SALAD

(SUBJECT TO AVAILABILITY) - \$6



LUNCH SPECIALS

IDLI (3PCS) - \$12.50

Soft steamed savoury cake made from lentil crepe served with sambar and chutney.

VEGETARIAN THALI - \$17

3 vegetarian curries, rice, roti/bread, raita, pickle, and pappadum.

NON - VEG THALI - \$18

2 non-veg curries, 1 vegetarian curry, rice, roti/bread, raita, pickle, and pappadum.

INDIAN COFFEE - \$4.50

Specialy made with infused coffee and full cream milk.

INDIAN MASALA TEA - \$4.50

The traditional masala chai is a spiced beverage, brewed tea with different proportions of warming spices and milk.

Note* Please direct any allergy concerns to the staff.



CURRY HUB SPECIAL KOTHU

VEG KOTHU - \$16.50

Delicacy originated in the South Indian state of Tamil Naadu. It is made using vegetables with shredded parotta and spicy gravy with a Curry Hub twist.

EGG KOTHU - \$17.50

Delicacy originated in the South Indian state of Tamil Naadu. It is made using egg with shredded parotta and spicy gravy with a Curry Hub twist.

CHICKEN KOTHU - \$18.50

Delicacy originated in the South Indian state of Tamil Naadu. It is made using chicken pieces with shredded parotta, egg and spicy gravy with a Curry Hub twist.

LAMB KOTHU - \$18.50

Delicacy originated in the South Indian state of Tamil Naadu. It is made using lamb pieces with shredded parotta, egg and spicy gravy with a Curry Hub twist.



RICE

PLAIN RICE - \$4

Boiled fluffy basmati rice.

LEMON RICE - \$7

Boiled fluffy basmati rice cooked with lemon juice and exotic spices.

DAL RICE - \$7

Boiled fluffy basmati rice cooked with dal, ghee and tadka.

COCONUT RICE - \$7

Coconut flavoured basmati rice.

CUMIN RICE - \$6.50

Basmati rice flavoured with tempered cumin.

KIDS MENU

CHICKEN NUGGETS (6 PCS) AND CHIPS - \$9.90

FISH AND CHIPS - \$9.90

Battered crumbed fish with french fries.

CRUMBED CHICKEN AND CHIPS - \$12

Battered crumbed chicken breast with french fries.





WE CATER FOR

FULL SERVICE CATERING
CORPORATE CATERING
EVENT CATERING
DROP AND GO CATERING







CURRY HUB TOWNSVILLE RESTAURANT


**A27, THE PRECINCT
12-18 VILLAGE DRIVE, IDALIA**


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