

Welcome to Fish Tail Restaurant & Bar

Please note that all our curries are gluten free.

If you are allergic to nuts, dairy products or anything else please let our staff know.



STARTERS

Vegetable Samosa \$10.00
Flaky pastry filled with diced potatoes, peas and cummin seed, then fried golden brown. Two Samosas per portion.

Onion Bhajl \$8.00
Concoction of onions, silver beet, potatoes, spinach and spices mixed in a pea flour, battered and fried.

Chicken Pakora \$16.00
Slices of boneless chicken dipped in chickpea flour and fried in oil.

Dumplings \$22.00

Naan Roll Up \$18.00
Lamb or Chicken

Tandoori Prawns \$23.00
Marinated prawns cooked in the tandoor. Nine pieces per portion.

Chicken Tikka \$22.00
Fillet of chicken marinated in yoghurt and spices overnight then skewered and cooked in the tandoor. Five pieces per portion.

Tandoori Chicken (full) \$35.00
Tandoori Chicken (half) \$22.00
Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in the tandoor.

Seekh Kebab \$21.00
Minced meat with an exotic herbs and spices, cooked on skewers served with salad mint dip.

Vegetarian Mixed Platter \$35.00
An assortment of vegetarian starters served with tamarind chutney (Samosas, Onion Bhaji, Cauliflower Pakoras and Tandoori Mushroom)

FishTail Special Platter \$45.00
Consists of Chicken Tikka, Chicken Pakoras, Boti Kebab, Seekh Kebab, Samosas, Onion Bhaji and Tiger Prawns.

MAIN MEALS

Made with your choice of Chicken, Lamb and Seafood

Butter Lamb \$26.00
Butter Chicken \$25.00
A world famous Indian delicacy. Half cooked the tandoori way and finished the curry way, with crushed cashews, cream and spices.

Chicken Tikka Masala \$24.00
Pieces of chicken cooked in a tangy onion sauce with tomatoes, garlic, cummin and oriental spices.

Mango Chicken \$24.00
Succulent pieces of boneless chicken cooked in a mild fruity mango flavoured sauce.

Chicken Korma \$24.00
Lamb Korma \$25.00
Traditionally a mild dish cooked in a creamy cashew nut sauce.

Chicken Madras \$24.00
Lamb Madras \$25.00
A favourite with those who enjoy their curry hot. A South Indian dish with onions, ginger, garlic, spices and finished with coconut cream.

Balti Chicken \$24.00
Balti Lamb \$25.00
Cubes of juicy meat cooked in a ginger and garlic in a fenugreek flavoured sauce.

Chicken Pasanda \$24.00
Lamb Pasanda \$25.00
A lovely mild curry with diced pieces of meat cooked in fresh cream with onions, cashew nuts, garlic, ginger, coriander, tomatoes and mint.

Bhuna Chicken \$24.00
Bhuna Lamb \$25.00
Boneless spring chicken or diced lamb cooked with ginger, garlic, fresh coriander, capsicum, onions and spices.

Chicken Dhansak \$24.00
Lamb Dhansak \$25.00
Dhansak is cooked with yellow lentils and finished with Indian spices in a thick gravy.

Chicken Vindaloo \$24.00
Lamb Vindaloo \$25.00
Prawn Vindaloo \$26.00
A hot dish, made world famous by the Chefs of Goa. It has a Portugese influence. It is cooked with vinegar, capsicum and whole spices. Peas Pulao is a real compliment to this dish.

Kadai Chicken \$25.00
Kadai Lamb \$26.00
Kadai Prawns \$27.00
This mouth-watering dish is cooked in an Indian wok with crushed tomatoes, chopped onions, garlic, capsicum and finished in a thick gravy

Chicken Saagwala \$25.00
Lamb Saagwala \$26.00
Prawn Saagwala \$27.00
This delicious dish is cooked in spinach with onion, tomatoes, ginger, garlic and spices.

Chicken Jhalfreze \$25.00
Lamb Jhalfreze \$26.00
Prawn Jhalfreze \$27.00
Sweet and sour flavour cooked with tomatoes, onions, capsicum, garlic, ginger and finished in a thick gravy.

Rogan Josh \$26.00
Spicy lamb curry from the foothills of the Himalayas. Diced lamb cooked in freshly ground spices with a tomato and onion gravy.

Butter Prawns \$27.00
Prawns cooked in oriental spices with tomatoes, cashew nut in a creamy butter sauce

Fish Masala \$25.00
Pieces of fish cooked with tangy onion sauce, spices and a touch of lemon juice

Fish Malabari \$25.00
Prawn Malabari \$27.00
Seafood cooked with grated coconut in a cashew nut sauce.

Vegetable Biryani \$24.00
Chicken Biryani \$25.00
Lamb Biryani \$26.00
Prawn Biryani \$27.00
Basmati rice cooked with chicken, lamb or prawns topped with nut and fried onions.

VEGETARIAN

Aloo Gobi \$22.00
Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander and spices.

Aloo Saag \$22.00
Potatoes cooked with spinach and spices.

Vegetable Korma \$22.00
Mixed vegetables cooked with cashew nuts, mild spices and finished with cream

Vegetable Jalfrezi \$23.00
Fresh vegetables cooked with fresh capsicum, onions, ginger, garlic and herbs.

Palak Paneers \$23.00
Cubes of homemade Indian cottage cheese cooked with tomatoes, spices and herbs.

Shahi Paneer \$23.00
Homemade Indian cottage cheese cut in cubes and cooked with tomatoes in a creamy cashew nut sauce.

Kadai Paneer \$24.00
Homemade Indian cottage cheese cooked with capsicum, onions, tomatoes and spices. Specially recommended by Fish Tail.

Daal Makhani \$24.00
Black lentils and kidney beans cooked with butter and spices.

Daal Tarka \$23.00
Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes and turmeric.

Bombay Aloo \$22.00
Diced potatoes cooked with cumin seeds and spices, This is a dry dish.

Mushroom Matter \$23.00
Mushrooms and green peas cooked with garlic, cream and spices.

Aloo Mattar \$22.00
Potatoes and peas cooked with tomatoes and ground spices.

Chana Masala \$22.00
Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices.

Malai Kofta \$23.00
Homemade cheese stuffed in vegetable balls and cooked in a mildly spiced creamy cashew nut sauce. (GF)

BREADS

Plain Naan \$5.00

Garlic Naan \$6.00

Cheese & Garlic Naan \$8.00
Naan bread stuffed with cheese and diced garlic.

Chocolate Naan \$7.00
Naan bread stuffed with chocolate chips

Keema Naan \$8.50
Naan with a stuffing of lamb or mildy spiced chicken.

Onion Kulcha \$7.00
Naan with a stuffing of onions and spices.

Paneer Kulcha \$7.00
Naan stuffed with home made Indian cottage cheese and spices.

Kashmiri Naan \$7.00
Naan topped with nuts and sultanas.

Tandoori Roti \$5.50
Wholemeal flour bread baked in the tandoor.

Aloo Parantha \$7.00
Flour bread stuffed with potatoes, onions and spices.

Fishtail Naan \$10.00

Sides & Rice

Poppadom \$1.00

Raita \$4.50
Yoghurt mixed with cucumber and ground spices.

Mint Chutney \$4.00
Yoghurt mixed with mint, green chillies and spices.

Mixed Vegetable Pickle \$5.00
Achar

Mango Chutney \$5.00

FishTail Salad \$18.00
Onions, cucumber, lettuce and tomatoes with lemon juice and a special mix of spices.



Biryani



Naan Bread

All our curries are served with rice.
Please tell us if you want your curry Mild, Medium, Hot or Super Hot!

