

Vegetarian

Aloo Gobi	\$23.00
Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander, and spices.	
Aloo Saag	\$24.00
Potatoes cooked with spinach and spices.	
Vegetable Korma	\$23.00
Mixed vegetables cooked with cashew nuts, mild spices and finished with cream.	
Vegetable Jalfrezi	\$24.00
Fresh vegetables cooked with fresh capsicum, onions, ginger, garlic, and herbs.	
Mattar Paneer	\$23.00
Peas and homemade Indian cottage cheese cooked with tomatoes, spices and herbs.	
Palak Paneers	\$23.00
Cubes of homemade Indian cottage cheese cooked with tomatoes, spinach, spices and herbs.	
Shani 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. <i>Specially recommended by Fishtail.</i>	
Daal Makhani	\$24.00
Black lentils and kidney beans cooked with butter and spices.	
Tarka Daal	\$23.00
Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes and spices.	
Chana Masala	\$23.00
Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices.	
Malai Kofta	\$24.00
Homemade cheese stuffed in vegetable balls and cooked in mildy spiced creamy cashew nut sauce. (GF)	

Breads

Plain Naan	\$6.00
Garlic Naan	\$7.00
Cheese & Garlic Naan	\$9.00
Naan bread stuffed with cheese and diced garlic.	
Chocolate Naan	\$8.00
Naan bread stuffed with chocolate chips.	
Keema Naan	\$9.00
Naan with a stuffing of lamb or chicken.	
Onion Naan	\$8.00
Naan with a stuffing of onions and spices.	
Paneer Kulcha	\$9.00
Naan stuffed with homemade Indian cottage cheese and spices.	
Kashmiri Naan	\$8.00
Naan topped with nuts and sultanas.	
Tandoori Roti	\$7.00
Wholemeal flour bread baked in the tandoor.	
Aloo Parantha	\$8.00
Flour bread stuffed with potatoes, onions and spices.	
Fishtail Special Naan	\$12.00
Bread stuffed with a mix of lamb, chicken, capsicum, mushroom, and cheese with medium spice.	

Sides, Rice, and Drinks

Poppadom	\$1.00
Raita	\$5.00
Yoghurt mixed with mint, green chillies and ground spices.	
Mint Chutney	\$5.00
Yoghurt with mint, green chillies and spices.	
Mixed Vegetable Pickle	\$6.00
Mango Chutney	\$5.00
Fishtail Salad	\$18.00
Onions, cucumber, lettuce, and tomatoes with lemon juice and a special mix of spices.	
Mango Lassi	\$8.00
Yoghurt and mango pulp.	
Coke, Diet Coke, Sprite, Ginger Beer, L&P, Keri Apple & Orange Juice.	\$5.00



TAKEAWAY MENU



**16 Rapuwai Lane, SH 8
Lake Tekapo 7999
Phone: 03 680 6234**

**Opening 7 days
12pm - 9pm**

www.fishtail.co.nz

Starters

Vegetable Samosa	\$14.00
Flaky pastry filled with diced potatoes, peas, and cumin seed. Fried golden brown. Two samosas per portion.	
Onion Bhaji	\$10.00
Concoction of onions, silver beet, potatoes, spinach and spices mixed in a pea flour, battered and fried.	
Chicken Pakora	\$18.00
Slices of boneless chicken dipped in chickpea flour and fried in oil.	
Momo (Chicken Dumplings)	
Steam Momo	\$25.00
Specialty of the house. Meat dumpling mixed with ginger, garlic, coriander, and spring onion served with tomato or sesame chutney.	
Tandoori Prawns	\$25.00
Marinated prawns cooked in tandoor. Nine pieces per portion.	
Chicken Tikka	\$25.00
Fillet of chicken marinated in yoghurt and spices overnight and then skewered and cooked in the tandoor. Five pieces per portion.	
Lamb Chops	\$30.00
Lamb chops are bone-in meat chops, marinated overnight with herbs and spices, slow cooked in tandoori oven.	
Tandoori Chicken (full)	\$45.00
Tandoor Chicken (half)	\$25.00
Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in the tandoor.	
Seekh Kebab	\$25.00
Minced meat with exotic herbs and spices, cooked on skewers served with salad mint dip.	
Vegetarian Mixed Platter	\$38.00
An assortment of vegetarian starters served with tamarind chutney (Samosas, Onion Bhaji, Cauliflower Pakoras and Tandoori Mushroom Pakora, Paneer Pakora, Potato Pakora).	
Fishtail Special Platter	\$55.00
Consists of Chicken Tikka, Chicken Pakora, 1/2 tandoor, Seekh Kebab, Samosas, Onion Bhaji, and Tiger Prawns.	
Naan Roll Up	
Chicken	\$23.00
Lamb	\$25.00

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

Mains

Butter Chicken	\$27.00	Chicken Vindaloo	\$26.00
Butter Lamb	\$28.00	Lamb Vindaloo	\$27.00
Butter Prawns	\$29.00	Prawn Vindaloo	\$28.00
A world famous Indian delicacy. Half cooked the tandoori way and finished the curry way with crushed cashews, cream, and spices.			
Chicken Tikka Masala	\$26.00		
Lamb Masala	\$27.00		
Fish Masala	\$28.00		
Prawn Masala	\$29.00		
Pieces of chicken, lamb, or fish cooked in a tangy onion sauce with tomatoes, garlic, cumin, and oriental spice.			
Mango Chicken	\$26.00		
Succulent pieces of boneless chicken cooked in a mild, fruity mango flavoured sauce.			
Chicken Korma	\$25.00		
Lamb Korma	\$26.00		
Traditionally a mild dish cooked in a creamy cashew sauce.			
Chicken Madras	\$26.00		
Lamb Madras	\$27.00		
Fish Madras	\$28.00		
Prawn Madras	\$28.00		
A favourite with those who enjoy their curry hot. A South Indian dish with onions, ginger, garlic, spices, and finished with coconut cream.			
Chicken Pasanda	\$26.00		
Lamb Pasanda	\$27.00		
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	\$26.00		
Bhuna Lamb	\$27.00		
Bhuna Prawns	\$28.00		
Boneless spring chicken or diced lamb cooked with ginger, garlic, coriander, capsicum, onions, and spices.			
Chilli Chicken	\$27.00		
Chilli Momo	\$28.00		
Chilli Prawns	\$29.00		
Battered fried tender fillets of chicken or prawns sautéed with diced capsicum, onions, seasoned with soy sauce and chillies.			
Chicken Dhansak	\$26.00		
Lamb Dhansak	\$27.00		
Dhansak is cooked with yellow lentils and finished with Indian spices in a thick gravy.			
Fishtail Lamb Shank	\$33.00		
Slow cooked lamb shank mixed with homemade Indian spice mix and Fishtail special sauce.			
Mckenzie Country Venison Curry	\$28.00		
Loaded with flavour from a homemade spice mix and Fishtail special sauce.			
		Chicken Saagwala	\$27.00
		Lamb Saagwala	\$28.00
		Prawn Saagwala	\$29.00
		This delicious dish is cooked in spinach with onion, tomatoes, ginger, garlic, and spices.	
		Kadi Chicken	\$27.00
		Kadi Lamb	\$28.00
		Kadi Prawns	\$29.00
		This mouth-watering dish is cooked in an Indian wok with crushed tomatoes, chopped onions, garlic, capsicum, and finished in a thick gravy.	
		Chicken Jhalfreze	\$27.00
		Lamb Jhalfreze	\$28.00
		Prawn Jhalfreze	\$29.00
		Sweet and sour flavour cooked with tomatoes, onions, capsicum, garlic, ginger and finished in a thick gravy.	
		Rogan Josh	\$28.00
		Spicy lamb curry from the foothills of the Himalayas. Diced lamb cooked in freshly ground spices with a tomato and onion gravy.	
		Vegetable Biryani	\$24.00
		Chicken Biryani	\$26.00
		Lamb Biryani	\$27.00
		Prawn Biryani	\$28.00
		Basmati rice cooked with chicken, lamb or prawns topped with nuts and fried onions.	
		Fishtail Seafood Curry	\$32.00
		Mixed seafood prawns, squid, mussels, fish, cooked with grated coconut in a cashew nut sauce.	
		Fishtail Chicken or Lamb Curry	\$27.00
			\$28.00
		This specialty dish consists of diced Lamb or Chicken meat cooked the traditional Nepalese way and garnished with fresh coriander leaves.	
		Fishtail Signature House Dish - Hilly Goat	\$30.00
		Delicious diced goat meat cooked with typical village herbs and spices.	