

## Welcome to FishTail 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 \$12.00  
Flaky pastry filled with diced potatoes, peas and cummin seed, then fried golden brown. Two Samosas per portion.

Onion Bhajl \$10.00  
Concoction of onions, silver beet, potatoes, spinach and spices mixed in a pea flour, battered and fried.

Chicken Pakora \$17.00  
Slices of boneless chicken dipped in chickpea flour and fried in oil.

Dumplings \$22.00  
Specialty of the house. Meat dumpling mixed with ginger, garlic, coriander and spring onion served with tomato or sesame chutney

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) \$38.00  
Tandoori Chicken (half) \$22.00  
Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in the tandoor.

Seekh Kebab \$22.00  
Minced meat with an exotic herbs and spices, cooked on skewers searved with salad mint dip.

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

FishTail Special Platter \$48.00

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

### MAIN MEALS

Made with your choice of Chicken, Lamb and Seafood

Butter Chicken/Lamb \$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 \$25.00  
Pieces of chicken cooked in a tangy onion sauce with tomatoes, garlic, cummin and oriental spices.

Mango Chicken \$25.00  
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 nut sauce.

Chicken Madras \$25.00  
Lamb Madras \$26.00  
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 \$25.00  
Lamb Pasanda \$26.00  
A lovely mild curry with diced pieces of meat cooked in fresh cream with onions, cashew nuts, garlic, ginger, coriander, tomatoes and mint.

Chilli Chicken \$25.00  
Chilli Prawns \$28.00  
Battered fried tender fillets of chicken or prawns sauteed with diced capsicum, onions, seasoned with soy sauce and chillis

Chicken Dhansak \$25.00  
Lamb Dhansak \$26.00  
Dhansak is cooked with yellow lentils and finished with Indian spices in a thick gravy.

Chicken Vindaloo \$25.00  
Lamb Vindaloo \$26.00  
Prawn Vindaloo \$27.00  
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 \$26.00  
Kadai Lamb \$27.00  
Kadai Prawns \$28.00  
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 \$26.00  
Lamb Saagwala \$27.00  
Prawn Saagwala \$28.00  
This delicious dish is cooked in spinach with onion, tomatoes, ginger, garlic and spices.

Chicken Jhalfreze \$26.00  
Lamb Jhalfreze \$27.00  
Prawn Jhalfreze \$28.00  
Sweet and sour flavour cooked with tomatoes, onions, capsicum, garlic, ginger and finished in a thick gravy.

Rogan Josh \$27.00  
Spicy lamb curry from the foothills of the Himalayas. Diced lamb cooked in freshly ground spices with a tomato and onion gravy.

Butter Prawns \$28.00  
Prawns cooked in oriental spices with tomatoes, cashew nut in a creamy butter sauce

Fish Masala \$28.00  
Pieces of fish cooked with tangy onion sauce, spices and a touch of lemon juice

Fish Malabari \$28.00  
Prawn Malabari \$28.00  
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.



Biryani



Naan Bread

### 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.

Palak Paneers \$24.00  
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.

Aloo Mattar \$23.00  
Potatoes and peas cooked with tomatoes and ground 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 a mildly spiced creamy cashew nut sauce. (GF)

### BREADS

Plain Naan \$6.00  
Garlic Naan \$6.50

Cheese & Garlic Naan \$8.50  
Naan bread stuffed with cheese and diced garlic.

Chocolate Naan \$7.00  
Naan bread stuffed with chocolate chips

Keema Naan \$8.50  
Stuffed with Lamb or Chicken

Onion Kulcha \$7.00  
Naan with a stuffing of onions, Potatoes and mixed herbs & spices.

Paneer Kulcha \$8.00  
Naan stuffed with home made Indian cottage cheese and spices.

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

Tandoori Roti \$6.00  
Wholemeal flour bread baked in the tandoor.

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

Fishtail Special Naan \$10.00  
Bread Stuffed with mix of lamb, chicken, capsicum, mushroom, chesse with medium spice.

### Sides & Rice

Poppadom \$1.00

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

Mint Chutney \$4.50  
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.



Mixed Platter



Tandoori Prawns



Vegetable Jalfrezi



Saagwala



Kadai Chicken



## Fishtail House Signature Dishes

**Fishtail Lamb shank** \$35.00

Slow cooked lamb shank mixed with homemade indian spice mix and Fishtail special sauce.

**Mckenzie Country Venison Curry** \$29.00

Loaded with flavour from a homemade spice mix and fishtail special sauce.

**Fishtail Signature House Dish Hilly Goat** \$32.00

Delicious diced Goat meat cooked with Typical village herbs and spices.

**FishTail Lamb or Chicken Curry** \$29.00

This specialty dish consists of diced Lamb or Chicken cooked the traditional Nepalese way and garnished with fresh coriander leaves.

**Chilli Chicken** \$27.00

**Chilli Prawns** \$28.00

Battered fried tender fillets of chicken or prawns sauteed with diced capsicum, onions, seasoned with soy sauce and chillis



## DINING MENU



Machhapuchhre is from Nepali meaning "fishtail". It is a mountain in the Annapurna Himalayas of north central Nepal. It is revered by the local population as particularly sacred to the god Shiva and is off limits to climbing.