

Vegetarian

Aloo Gobi	\$20.00
Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander and spices.	
Vegetable Korma	\$20.00
Mixed vegetables cooked with cashew nuts, mild spices and finished with cream	
Vegetable Jalfrezi	\$21.00
Fresh vegetables cooked with fresh capsicum, onions, ginger, garlic and herbs.	
Palak Paneers	\$21.00
Cubes of homemade Indian cottage cheese cooked with tomatoes, spices and herbs.	
Kadai Paneer	\$22.00
Homemade Indian cottage cheese cooked with capsicum, onions, tomatoes and spices. Specially recommended by Fish Tail.	
Daal Makhani	\$22.00
Black lentils and kidney beans cooked with butter and spices.	
Tarka Daal	\$21.00
Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes and turmeric.	
Mushroom Mattar	\$22.00
Mushrooms and green peas cooked with garlic, cream and spices.	
Aloo Mattar	\$21.00
Potatoes and peas cooked with tomatoes and spices.	
Chana Masala	\$21.00
Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices.	
Aloo Saag	\$21.00
Potatoes cooked with spinach and spices.	

Sides, Rice and Drinks

Poppadom	\$1.00
Raita	\$4.50
Yoghurt mixed with cucumber and ground spices.	
Mint Chutney	\$4.00
Yoghurt with mint, green chillies and spices.	
Mixed Vegetable Pickle	\$5.00

Breads

Plain Naan	\$5.00
Garlic Naan	\$6.00
Cheese & Garlic Naan	\$8.00
Naan bread stuffed with cheese and diced garlic.	
Chocolate Naan	\$6.00
Naan bread stuffed with chocolate chips	
Keema Naan	\$8.00
Naan with a stuffing Chicken or Lamb mince.	
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	\$5.00
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.	
Naan Roll up	\$18.00
Chicken or lamb	



Drinks

Mango Lassi - Yoghurt and Mango pulp.	\$8.00
Coke, Diet Coke, Sprite, Ginger Beer, L&P.	\$5.00
Keri Apple & Orange Juice	\$4.50

fishtail

Authentic Indian Cuisine



TAKEAWAY MENU



73 Queen Street, Waimate:
Phone: 03 971 9292

Opening Hours: Monday Closed
Tues to Sun 4:30pm - 9pm

www.fishtail.co.nz

Entree

Vegetable Samosa	\$10.00
Flaky pastry filled with diced potatoes, peas and cummin seed, then fried golden brown. Two Samosas per portion.	
Onion Bhaji	\$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
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)	\$35.00
Tandoori Chicken (half)	\$22.00
Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in the tandoor.	
Fishtail Special Platter	\$45.00
Consists of Chicken Tikka Chicken Pakoras, Seekh Kebab, Samosas, Onion Bhaji and Tiger Prawns	
Vegetarian Mixed Platter	\$32.00
An assortment of vegetarian starters served with tamarind chutney (Samosas, Onion Bhaji, Cauliflower Pakoras and Tandoori Mushroom)	

All our curries are served with rice.

Please tell us if you want your curry

Mild, Medium, Hot or Super Hot!

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Let us know if you have any

Gluten or allergy requirements

Mains

Your choice of Chicken, Lamb or Seafood

Butter Chicken	\$23.00
A world famous Indian delicacy. Half cooked the tandoori way and finished the curry way, with crushed cashews, cream and spices.	
Chicken Tikka Masala	\$23.00
Pieces of chicken cooked in a tangy onion sauce with tomatoes, garlic, cummin and oriental spices.	
Mango Chicken	\$23.00
Succulent pieces of boneless chicken cooked in a mild fruity mango flavoured sauce.	
Chicken Korma	\$22.00
Lamb Korma	\$23.00
Traditionally a mild dish cooked in a creamy cashew nut sauce.	
Chicken Madras	\$22.00
Lamb Madras	\$23.00
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	\$22.00
Balti Lamb	\$23.00
Cubes of juicy meat cooked in a ginger and garlic in a fenugreek flavoured sauce.	
Chicken Pasanda	\$22.00
Lamb Pasanda	\$23.00
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	\$23.00
Bhuna Lamb	\$24.00
Boneless spring chicken or diced lamb cooked with ginger, garlic, fresh coriander, capsicum, onions and spices.	
Chilli Chicken	\$23.00
Chilli Prawns	\$24.00
Battered fried tender fillets of chicken or prawns sauteed with diced capsicum, onions, seasoned with soy sauce and chillies	
Chicken Dhansak	\$22.00
Lamb Dhansak	\$23.00
Dhansak is cooked with yellow lentils and finished with Indian spices in a thick gravy.	

Chicken Vindaloo	\$22.00
Lamb Vindaloo	\$23.00
Prawn Vindaloo	\$24.00
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.	

Kadi Chicken	\$23.00
Kadi Lamb	\$24.00
Kadi Prawns	\$25.00
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	\$23.00
Lamb Saagwala	\$24.00
Prawn Saagwala	\$25.00
This delicious dish is cooked in spinach with onion, tomatoes, ginger, garlic and spices.	

Chicken Jhalfreeze	\$23.00
Lamb Jhalfreeze	\$24.00
Prawn Jhalfreeze	\$25.00
Sweet and sour flavour cooked with tomatoes, onions, capsicum, garlic, ginger and finished in a thick gravy.	

Rogan Josh	\$24.00
Spicy lamb curry from the foothills of the Himalayas. Diced lamb cooked in freshly ground spices with a tomato and onion gravy.	

Fishtail Lamb Curry	\$25.00
This specialty dish consists of diced lamb meat cooked the traditional Nepalese way and garnished with fresh coriander leaves.	

Butter Prawns	\$25.00
Prawns cooked in oriental spices with tomatoes, cashew nut in a creamy butter sauce	

Fish Masala	\$23.00
Pieces of fish cooked with tangy onion sauce, spices and a touch of lemon juice	

Fish Malabari	\$23.00
Prawn Malabari	\$24.00
Seafood cooked with grated coconut in a cashew nut sauce	

Vegetable Biryani	\$22.00
Chicken Biryani	\$23.00
Lamb Biryani	\$24.00
Prawn Biryani	\$25.00
Basmati rice cooked with chicken, lamb or prawns topped with nut and fried onions.	

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