



# WOOPI TANDOORI NIGHTS

**INDIAN RESTAURANT**



# MENU

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# ABOUT WOOLGOOLGA



**The area, originally inhabited by the Gumbaynggir Aboriginal people, was named to describe the area "Wiilgulga" and the Black Apple trees that grew here. Permanent European settlement occurred in the 1870s and soon supplied thriving timber getting and sawmilling industries. The Sikh community blossomed prior to the 1901 white Australia Policy and then grew again during World War 11 due to labour shortages in the productive banana-growing area, and at the time was the largest regional Sikh/Punjab population in Australia.**

**Today, Woolgoola as it was officially named in 1966, is one of the largest Blueberry growing regions in the country, taking over from the banana industry. Home to the beautiful beaches, stunning headlands and a thriving food hub, Woolgoola has become a favourite with Australian and International visitors.**

**We welcome you, as we serve traditional Punjabi North Indian food.**



# WOOPI TANDOORI NIGHTS

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## **DINE-IN MENU**

### **KIDS MENU** (12 years & under)

<b>Butter chicken Meal</b>	<b>\$18.95</b>
Served with rice, 1 Cheese Naan and 2 Nuggets	
<b>Nuggets &amp; Chips</b>	<b>\$12.95</b>
<b>Chocolate Naan</b>	<b>\$7.95</b>



NISH  
KITCHEN

## STARTERS

### Tandoori Chicken (GF)

Full \$31.95

Half \$18.95

Chicken marinated in fresh yoghurt with various spices.

### Chicken Tikka (GF) (4 pieces)

\$18.95

Boneless chicken subtly marinated overnight in rare spices from the spice's box of Master Chef.

### Malai Chicken Tikka (GF) (4 pieces)

\$19.95

Marinated in yoghurt, cream with various spices and served with grilled capsicum and onion.

### Chicken Wings (GF) (6 pieces)

\$18.95

Marinated in secret recipe and roasted in the tandoor.

### Keema Samosa (2 per serve)

\$14.95

Spiced minced lamb wrapped in triangular home-made pastry.

### Lamb Cutlets (GF)

(4 piece) Full \$32.95

(2 piece) Half \$18.95

Marinated in yoghurt overnight with various spices and cooked in tandoor.

### Tandoori Prawns (GF) (6 pieces)

\$22.95

6 pieces - Marinated in yoghurt overnight with various spices and cooked in tandoor.

## VEGETARIAN STARTERS

### Veg Samosas

Full \$12.95

2 per serve Half \$6.95

Mashed potatoes, green peas and spices filled into a pyramid shaped dough crisp fried and served with home-made fresh mint chutney.

### Papadoms (GF)

\$4.80



<b>Dahi Bhalle</b>	<b>\$14.95</b>
Lentil dumplings served with yoghurt, chutneys and spices.	
<b>Pakora (GF) (4per Serve)</b>	<b>\$13.95</b>
Spinach and onion battered in chickpea flour.	
<b>Onion Bhaji (GF)</b>	<b>\$12.95</b>
Served with mango chutney and mint sauce.	
<b>Paneer Tikka (GF)</b>	<b>\$18.95</b>
Cottage cheese, yoghurt, capsicum, onion and roasted in tandoor.	
<b>Papri Chaat</b>	<b>\$14.95</b>
Plain flour, urad dal, potato, onion, yoghurt and sultanas.	
<b>Papadom Platter</b>	<b>\$10.95</b>
4 piece - with mint Sauce, mango chutney and tomato onion.	
<b>Golgappa Shots (pershot (min. 2))</b>	<b>\$3.50</b>
Filled with potato & onion, tamarind, mint sauce and yoghurt	
<b>Samosa Cholle</b>	<b>\$14.95</b>
1 piece with chickpea curry, tamarind and garnished with coriander and onion.	
<b>Aloo Tikki (2 pieces)</b>	<b>\$14.95</b>
Potato patties mixed with coriander, onion, yoghurt, and spices, deep-fried until golden.	
<b>Paneer Pakora</b>	<b>\$12.95</b>

## **BEEF**

<b>Beef Curry</b>	<b>\$22.95</b>
(GF) Traditional Beef Curry.	
<b>Beef Korma (Mild)</b>	<b>\$22.95</b>
(GF) Beef Cooked in Creamy Sauce with crushed Cashew nuts.	
<b>Beef Jalfreji</b>	<b>\$22.95</b>
(GP) Beef Cooked with potatoes and spicy tomato based Sauce	
<b>Beef Vindaloo (Hot)</b>	<b>\$22.95</b>
(GF) Hot and Spicy dish created for these who love the taste of vindaloo.	



- Mumbai Beef** **\$22.95**  
(GF) Cooked with Capsicum and tomatoes with Creamy Sauce and herbs.
- Beef Madras** **\$22.95**  
(GF) Cooked in Creamy masala sauce with Crushed Cashew nuts and coriander.
- Beef Saag** **\$22.95**  
Beef blended to perfection with fresh green spinach and spices.

## GOAT

- Punjabi Goat (Traditional) (GF)** **\$24.95**
- Lahori Goat Curry (Med)** **\$24.95**  
(GF) Cooked in masala sauce with a touch of yoghurt and spicy masala gravy.

## CHICKEN

- Butter Chicken (Mild)** **\$22.95**  
(GF) Chicken marinated and roasted in Tandoor and Cooked un Creamy sauce.
- Punjabi Butter Chicken** **\$22.95**  
(GP) Boneless chicken marinated and cooked in clay oven Punjabi Style.
- Chicken Korma (GF) (Mild)** **\$22.95**  
Boneless Chicken Cooked in a creamy sauce with crushed Cashew Nuts.
- Chicken Madras** **\$22.95**  
(GF) Boneless chicken Cooked in a creamy sauce with crushed Cashew Nuts
- Mango Chicken (Mild)** **\$22.95**  
(GF) Fillet of chicken cooked in a delicious mango sauce.



- Chicken Tikka Masala** **\$22.95**  
 (GF) Roasted boneless chicken in a spicy masala sauce with capsicum and onion.
- Chicken Vindaloo (Hot)** **\$22.95**  
 (GF) Hot and Spicy.
- Chilli Chicken** **\$24.95**  
 (GF) Boneless chicken Pieces, Onion and Capsicum Cooked in tomato and some secret spice.
- Chicken Saag** **\$22.95**  
 Chicken blended to perfection with fresh green spinach and spices.

## **LAMB**

- Lamb Curry** **\$24.95**  
 (GF) Tender lamb cooked in a tomato, yoghurt, and onion-based sauce with fresh ginger and spices.
- Lamb Korma (Mild)** **\$24.95**  
 (GF) Cooked in creamy sauce with Crushed Cashew nuts.
- Lamb-Do-Piazza** **\$24.95**  
 Marinated and cooked in a creamy yoghurt and onion sauce with capsicum.
- Rogan Josh** **\$24.95**  
 (GF) A Kashmiri specialty – lamb pieces cooked in traditional Kashmiri spices and sauce.
- Saag Gosht** **\$24.95**  
 (GF) Lamb blended to perfection with fresh green Spinach and spices.
- Lamb Vindaloo (Hot)** **\$24.95**  
 (GF) Hot and spicy.
- Lamb Madras (GF)** **\$24.95**  
 Lamb cooked in a creamy masala sauce with crushed cashew nuts and fresh coriander.



## PRAWN

**Prawn Masala** \$26.95

(GF) Cooked in freshly ground spiced masala.

**Prawn Malabar (Mild)** \$26.95

(GF) Prawns cooked in a creamy sauce with peas, capsicum, and coconut milk.

**Kadai Prawn** \$26.95

(GP) Prawns sauteed with garlic, capsicum, onion, and a tomato-based sauce.

**Prawn Saag** \$26.95

(GF) Prawns cooked with fresh green spinach and spices.

## FISH

**Fish Masala** \$23.95

(GP) Fillets of fish Cooked in traditional Curry.

**Fish Vindaloo (Hot)** \$23.95

(GF) Fish fillet Cooked in hot and spicy Vindaloo Sauce.

**Panjum fish Curry** \$23.95

(GF) Boneless fish pieces simmered in a spicy, creamy sauce with coconut milk.

## VEGETARIAN

**Kadai Paneer (GF)** \$23.95

Paneer cooked with onion, capsicum, garlic, ginger, and a touch of cream.

**Paneer Tikka Masala (GF)** \$23.95

Cottage Cheese (Paneer) cooked with capsicum and onion in a tomato-onion masala sauce.

**Paneer Butter Masala (GF)** \$23.95

Paneer cooked in a rich and creamy buttery sauce.



<b>Saag Paneer (GF)</b>	<b>\$23.95</b>
Cottage cheese and spinach curry.	
<b>Shahi Paneer</b>	<b>\$24.95</b>
Homemade cottage cheese cooked in creamy sauce with cashew nuts and sultanas.	
<b>Cheese Chilli</b>	<b>\$24.95</b>
Cottage cheese, onions, capsicum pieces cooked in tomato sauce.	
<b>Potato Saag (GF)</b>	<b>\$22.95</b>
Spinach curry with potatoes.	
<b>Potato &amp; Pea Curry (GF)</b>	<b>\$22.95</b>
Fresh garden vegetables cooked with herbs, tomato, and onion.	
<b>Dal Makhani (GF)</b>	<b>\$22.95</b>
Black urad lentils cooked in butter and fresh ginger.	
<b>Dal Masala (GF)</b>	<b>\$22.95</b>
Black urad lentils cooked in tomato onion based sauce and herbs.	
<b>Veg Korma (GF)</b>	<b>\$22.95</b>
Mixed vegetables cooked with creamy sauce.	
<b>Mixed Veg (GF)</b>	<b>\$22.95</b>
Seasonal vegetables prepared with fresh herbs, tomato, and onion.	
<b>Channa Masala (GF)</b>	<b>\$22.95</b>
Chickpeas cooked in a spiced tomato and onion-based sauce.	
<b>Mutter Paneer (GF)</b>	<b>\$23.95</b>
Homemade cottage cheese and peas curry.	
<b>Malai Kofta</b>	<b>\$22.95</b>
Potato balls stuffed with sultanas, peas, cooked in creamy sauce.	
<b>Cheese Kofta</b>	<b>\$23.95</b>
Homemade cottage cheese & potato balls cooked in creamy sauce.	



# RICE AND BREAD

## BIRIYANI

### Chicken Biryani

Basmati Rice Cooked with Chicken, herbs and spices.

\$22.95

### Vegetable Biryani

Rice Cooked with vegetables, herbs and spices.

\$22.95

### Beef Biryani

Rice cooked with Beef pieces, herbs and spices.

\$22.95

### Lamb Biryani

Rice cooked with lamb, herbs and spices.

\$24.95

## RICE

### Plain Basmati Rice

Steamed fragrant long-grain basmati rice.

Large \$6.95

Small \$5.95

### Pulao Rice (Peas)

Basmati rice with green peas and mild spices.

\$11.95

### Jeera Rice (Cumin Seeds)

Basmati rice tempered with cumin seeds.

\$10.95

### Coconut Rice

Basmati rice cooked with coconut milk for subtle sweetness.

\$12.95

## BREAD

**Butter Naan** - Plain flour naan with butter

\$6.95

**Naan** - Plain flour naan

\$4.50

**Garlic Naan** - Naan with garlic

\$5.00

**Roti** - Wholemeal flour flatbread

\$5.00

**Goa Naan**

\$7.95

Stuffed with onion, capsicum and cheese and coriander.



<b>Cheese &amp; Spinach Naan</b>	<b>\$7.95</b>
Cheese and spinach stuffed naan.	
<b>Cheese Naan</b>	<b>\$6.95</b>
Naan stuffed with cheese.	
<b>Cheese &amp; Garlic Naan</b>	<b>\$7.95</b>
Naan stuffed with cheese and garlic.	
<b>Veg Paratha</b>	<b>\$7.95</b>
Pan-fried layered vegetable paratha.	
<b>Paneer Naan</b>	<b>\$7.95</b>
Naan stuffed with cottage cheese.	
<b>Peshawari Naan</b>	<b>\$7.95</b>
Stuffed with coconut and dried fruits.	

## **SIDE DISHES**

<b>Punjabi Salad</b>	<b>\$9.95</b>
Fresh cucumber, tomato, onion, and carrot with lemon dressing.	
<b>Raita</b>	<b>\$7.95</b>
Yoghurt and cucumber (with a touch of spices).	
<b>Tomato Onion Salad</b>	<b>\$5.95</b>
<b>Onion Salad</b>	<b>\$5.95</b>
<b>Pickles (AU)</b>	<b>\$4.95</b>
<b>Mango Sweet Chutney</b>	<b>\$4.95</b>
<b>Plain Yoghurt</b>	<b>\$7.95</b>
<b>Vindaloo Hot Sauce</b>	<b>\$7.95</b>

## **DESSERT**

<b>Gulab Jamun</b>	<b>\$7.50</b>
Traditional North Indian sweet made from homemade condensed milk, served warm in sugar syrup.	
<b>Ras Malai</b>	<b>\$9.95</b>
Soft cheese patties soaked in sweet, creamy milk flavoured with cardamom and saffron.	



**Mango Kulfi**

Mango Kulfi – Traditional Indian mango ice cream.

**\$9.95**

**DRINKS**

**Mango lassi**

**\$6.95**

**Soft Drink**

**\$4.50**

(Solo, fanta, Dew, Coke, Coke zero, Lemonade)

**WOOPI'S "Finest" Indian Restaurant**

*Catering available at generous discounts*

**Sorry No Cheques accepted  
Prices include GST**

**Minimum charge \$25 per head,**

*15% Surcharge applies on Public Holidays*

*Glassware Charge \$2 per glass*

*Your Taste is our Pleasure*



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**DINE-IN BANQUET MEALS - FOR 4 PEOPLE OR MORE**

## **BANQUET No.1**

**\$34.95 per head**

**ENTREE:** PAPADAMS

**MAIN:** CHICKEN CURRRY, ROGAN JOSH, DAL, BASMATI RICE, NAAN

## **BANQUET No.2**

**\$39.95 per head**

**ENTREE:** PAPADAMS, CHICKEN TIKKA

**MAIN:** CHICKEN CURRY, ROGAN JOSH, DAL, BASMATI RICE, NAAN, RAITA

## **BANQUET No.3**

**\$44.95 per head**

**ENTREE:** PAPADAMS, PAKORAS, CHICKEN TIKKA

**MAIN:** CHICKEN CURRY or BEEF JALFREJI, CHICKEN VINDALOO or CHICKEN CURRY, ROGAN JOSH, LAMB KORMA, BASMATI RICE, NAAN, RAITA, PICKLE

**DESSERT:** GULAB JAMUN

## **BANQUET No.4**

**\$52.95 per head**

**ENTREE:** PAPADAMS, PAKORAS, VEG or KEEMA SAMOSAS, CHICKEN TIKKA

**MAIN:** BUTTER CHICKEN, LAMB CURRY or SAAG GOSHT, BEEF VINDALOO or FISH MASALA, VEG KORMA OR ANY VEG DISH, BASMATI RICE, NAAN, RAITA, PICKLE

**DESSERT:** GULAB JAMUN with ICE CREAM



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