

<b>Cashew &amp; Mushroom</b> .....	<b>11.90</b>
Whole cashew and mushroom cooked with Indian spices, in a creamy sauce	
<b>Vegetable Korma</b> .....	<b>11.90</b>
Seasonal vegetables cooked in a almond and cashew cream sauce with light spices	
<b>Mustard Pumpkin</b> .....	<b>11.90</b>
Butternut pumpkin cooked with our own blend of fragrant spices	
<b>Paneer Butter Cream</b> .....	<b>12.50</b>
Cubes of homemade cottage cheese lightly pan fried, immersed in the famous butter cream sauce	
<b>Navaratnam Korma</b> .....	<b>11.90</b>
Nine varieties of vegetables and nuts cooked in a coconut based sauce	
<b>Masala Sauteed Potatoes</b> .....	<b>9.00</b>
Potatoes sauteed with ginger, cumin and tumeric	
<b>Paneer Masala</b> .....	<b>12.50</b>
Cubes of cottage cheese tossed with spices and vegetables	

### Rice

<b>Saffron Rice</b> .....	<b>5.00</b>
Basmati rice cooked with saffron strands & cumin seeds - serves two	
<b>Pea Pilau</b> .....	<b>5.50</b>
Saffron rice stir fried with green peas and cumin	
<b>Lemon Rice</b> .....	<b>5.80</b>
Rice tempered with mustard seeds, curry leaves, coconut and a zest of lemon	
<b>Vegetable Pilau</b> .....	<b>6.50</b>
Spiced vegetables and nuts stir fried with saffron rice	
<b>Kashmiri Pilau</b> .....	<b>7.00</b>
Fragrant basmati rice stir fried with nuts, sultanas and a hint of cream	
<b>Lamb or Chicken Buriyani</b> .....	<b>12.00</b>
Rice cooked with fresh mint and spices	

### Tandoori Breads

<b>Roti</b> .....	<b>2.60</b>
Wholemeal flat tandoori bread	
<b>Naan</b> .....	<b>2.60</b>
Plain flour tandoori bread	
<b>Paratha</b> .....	<b>3.60</b>
Layered flaky wholemeal bread	
<b>Garlic Naan</b> .....	<b>2.80</b>
Plain flour bread with garlic butter	
<b>Aloo Paratha</b> .....	<b>4.20</b>
Wholemeal bread filled with spicy potatoes and green peas	
<b>Keema Naan</b> .....	<b>4.50</b>
Bread filled with spicy minced meat, coriander & onions	
<b>Kashmiri Naan</b> .....	<b>4.50</b>
Bread filled with cottage cheese, nuts & sultanas	
<b>Onion Kulcha</b> .....	<b>3.90</b>
Naan filled with freshly chopped onions; green chillies optional	

### Saffron Cottage Gourmet Breads

<b>Cheese &amp; Chive Naan</b> .....	<b>4.50</b>
Naan filled with tasty cheese and chives	
<b>Chicken, Sundried Tomato &amp; Spring Onion</b> .....	<b>5.00</b>
<b>Chicken, Tasty Cheese &amp; Mushroom</b> .....	<b>5.00</b>
<b>Sun Dried Tomato, Cottage Cheese &amp; Spinach Leaves</b> .....	<b>5.00</b>

### Side Orders

<b>Cachumber</b> .....	<b>4.60</b>
Diced tomato, onion, cucumber, fresh coriander mixed with lemon juice, salt and masala	
<b>Green Salad</b> .....	<b>6.00</b>
Fresh green salad served with a refreshing tangy dressing	
<b>Raita</b> .....	<b>4.00</b>
Whipped yoghurt with cucumber and roasted cumin seeds	
<b>Mixed Pickle</b> .....	<b>2.80</b>
<b>Mango Chutney</b> .....	<b>2.80</b>
<b>Papadams &amp; Chutney</b> .....	<b>3.30</b>

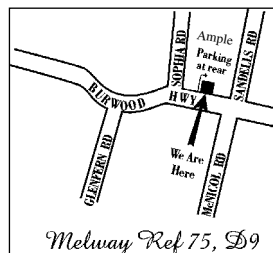
## Take Away Super Value Family Pack

Feeds a family of four  
 4pcs Vegetable Samosa  
 1½ Butter Chicken  
 1½ Lamb Rogan Josh  
 1½ Saffron Rice  
 3 Naan

**For only \$ 42.50**

All of our ingredients are selected to enhance and complement our extensive menu selections. We only use fresh vegetables and greens, top grade lean meats, a blend of local and imported spices and cholesterol free oil. All dishes are cooked a-la-carte.

*That's our Guarantee!*  
 We recommend that all leftover food be refrigerated and consumed within 24 hours



Prices subject to change without prior notice.



# Saffron Cottage

*Authentic Indian & Tandoori Cuisine*  
 Fully Licensed Restaurant & Bar

## Take Away Menu

**10% Off Takeaway**  
**20% Off our exclusive range of boutique wines**

### TRADING HOURS

**DINNER** 7 nights 5:00pm till late

**PH-9754 8388**

Fax 9754 8399

Mobile 0405 406 820

Please allow min. 30 minutes

1531 Burwood Highway, Tecoma 3160

All Prices Inclusive of GST - Valid from August 2006

## Entrees

*All Entrée's served with a garnish of fresh garden salad and chutney's*

<b>Woodland Mushrooms</b> .....	<b>8.00</b>
Marinated juicy mushrooms cooked in the tandoor	
<b>Vegetable Samosa (2 pieces)</b> .....	<b>5.50</b>
Pyramid shaped homemade pastry with lightly spiced peas, potato and cashews	
<b>Meat Samosa (2 pieces)</b> .....	<b>6.00</b>
Pyramid shaped homemade pastry with a spicy mince meat and green peas filling	
<b>Vegetable Pakora (2 pieces)</b> .....	<b>5.50</b>
Lightly spiced vegetable patties dipped in chickpea	
<b>Onion Bhaji</b> .....	<b>6.00</b>
Mildly spiced sliced onion rings dipped in chickpea	
<b>Chicken Pakora</b> .....	<b>8.50</b>
Marinated tandoori fillet of chicken rolled in fresh spinach, dipped in a light chickpea batter	
<b>Saffron Vegetarian Platter</b> .....	<b>12.00</b>
Samosa, Vegetable Pakora and Onion Bhaji, serves one	
<b>Fish Amristari</b> .....	<b>10.00</b>
Fillets of fish marinated in light spices and herbs dipped in a light chickpea batter	

## Tandoori Entrees

<b>Chicken Tikka</b> .....	<b>8.00</b>
Boneless chicken marinated in yoghurt, herbs and light spices, cooked in the tandoor	
<b>Tandoori Chicken</b> .....	<b>8.00</b>
Tender chicken marinated with yoghurt and light spices.	
<b>Sahi Methi Chicken</b> .....	<b>9.00</b>
Chicken fillets marinated in a tantalising combination of coriander, mint, mustard and garlic	
<b>Peppered Lamb Cutlets</b> .....	<b>12.00</b>
Lamb cutlets marinated with rum and spices	
<b>Seekh Kebab</b> .....	<b>7.50</b>
Minced lamb lightly spiced with ginger, garlic, fresh coriander and freshly ground spices skewered and cooked in the tandoor	
<b>Ribs (SIGNATURE DISH)</b> .....	<b>8.90</b>
Pork ribs marinated with fresh green herbs, spices, honey and soy sauce char grilled to perfection	
<b>Saffron Sizzler (for two)</b> .....	<b>24.00</b>
A mouth watering selection of Tandoori Specialities	

## Chicken

<b>Butter Chicken</b> .....	<b>14.90</b>
Char grilled boneless chicken cooked with light spices and crushed cashew nuts in a pureed tomato based delicious cream sauce	
<b>Chicken Madras</b> .....	<b>14.50</b>
A delicious South Indian curry finished with coconut milk and mustard seeds	

<b>Mango Chicken</b> .....	<b>14.90</b>
Succulent chicken cooked with light spices, mango and a hint of yoghurt	
<b>Chicken, Cashew &amp; Mushroom (SIGNATURE DISH)</b> ..	<b>14.90</b>
Boneless chicken cooked with whole cashews and mushrooms, served in a creamy sauce	
<b>Saffrani Chicken (SIGNATURE DISH)</b> .....	<b>16.90</b>
Chicken breast fillet filled with cottage cheese, sundried tomato, dry fruit & nuts cooked in a rich creamy almond sauce	
<b>Tikka Masala</b> .....	<b>14.50</b>
Char grilled marinated boneless chicken tossed with red and green capsicums, spring onion and tomato	
<b>Chilli Chicken (SIGNATURE DISH)</b> .....	<b>14.90</b>
Strips of succulent chicken marinated in soya sauce, ground fresh chillies and panfried in fragrant spices, cooked medium or hot	

## Lamb

<b>Rogan Josh</b> .....	<b>15.00</b>
Baby lamb cooked on low fire with yoghurt, onion, garlic, ginger and tomato	
<b>Kashmiri Lamb</b> .....	<b>15.00</b>
Tender lamb cooked with fennel, dried fruit and nuts	
<b>Achari Gosht</b> .....	<b>15.00</b>
Tender morsels of pot roasted lamb cooked with traditional Indian pickle, a slightly tangy curry	
<b>Lamb Pasanda</b> .....	<b>15.00</b>
Tender spring lamb cooked in a harmonious blend of ground pistachio, cashew, almond and fennel	

## Beef

<b>Beef Madras</b> .....	<b>14.80</b>
Tender beef cooked in South Indian style with curry powder and coconut milk	
<b>Tawa Beef</b> .....	<b>14.80</b>
A dry dish, cooked with onion, tomato, capsicum and coriander	
<b>Sweet 'N' Sour Beef (SIGNATURE DISH)</b> .....	<b>14.80</b>
Our own take on this classic - a mix of cashew and tamarind works beautifully to create a wonderful taste explosion on your palate!	

**\* Your Choice of Lamb, Beef or Chicken \***

<b>Korma</b> .....	<b>14.90</b>
Tender meat cooked in a puree of cashew and almond gravy	
<b>Saag</b> .....	<b>15.00</b>
Tender meat cooked in a fresh spinach gravy with light spices	
<b>Vindaloo</b> .....	<b>14.90</b>
The famous vinegar based curry, cooked medium or hot	
<b>Curry</b> .....	<b>14.90</b>
Authentic curry	
<b>Potatoes</b> .....	<b>14.90</b>
Curry cooked with chunky potatoes	
<b>Dhansak</b> .....	<b>14.90</b>
Your favourite meat cooked with yellow lentils	

## Prawns

<b>Coriander Prawns (SIGNATURE DISH)</b> .....	<b>17.90</b>
Juicy prawns cooked with mild spices and fresh coriander simmered with fresh cream	
<b>Prawn Masala</b> .....	<b>17.90</b>
Tiger Prawns tossed with spices and vegetables	
<b>Prawn Vindaloo</b> .....	<b>17.90</b>
The famous vinegar based curry, cooked medium or hot	
<b>Butter Prawns (SIGNATURE DISH)</b> .....	<b>17.90</b>
Fresh prawns cooked in creamy tomato butter sauce	
<b>Prawn Malai</b> .....	<b>17.90</b>
Juicy prawns cooked in a fusion of coconut, green chilli and tropical spices	
<b>Sambal Chilli Prawns (SIGNATURE DISH)</b> .....	<b>19.50</b>
Succulent tiger prawns stir fried with hot sambal, fresh chilli, ginger and garlic	
<b>Devilled Calamari</b> .....	<b>15.00</b>
Calamari marinated in light spices and Worcestershire sauce, wok fried with vegetables and finished off with a hint of Sri Lankan liqueur Aarack	

## Fish

<b>Goan Fish Curry</b> .....	<b>15.90</b>
Rockling fillets prepared with our own special spices, finished with a dash of coconut milk	
<b>Tamarind Fish Curry</b> .....	<b>15.90</b>
A sour curry of rockling in a dark tamarind sauce	
<b>Vindaloo Fish Curry</b> .....	<b>15.90</b>
The famous vinegar based curry, cooked medium or hot	
<b>Fish Masala</b> .....	<b>15.90</b>
Rockling fillets sauteed with spices and vegetables cooked to your liking	

## Vegetarian Dishes

<b>Baigan Aloo</b> .....	<b>11.40</b>
Eggplant, potatoes and green peas cooked in light spices	
<b>Koftas</b> .....	<b>11.50</b>
Cottage cheese, nuts and minced fresh vegetable dumplings cooked to perfection in a creamy sauce	
<b>Lentils</b> .....	<b>11.00</b>
Yellow lentils tempered with spices. mustard seeds and curry leaves	
<b>Saag Paneer</b> .....	<b>12.50</b>
Fresh spinach and home made cottage cheese cooked with light spices	
<b>Aloo Gobi</b> .....	<b>11.40</b>
Cauliflower and potatoes tossed in Indian spices and roasted cumin seeds	
<b>Mixed Vegetable Curry</b> .....	<b>11.50</b>
Seasonal vegetables tossed with garlic, ginger, coriander and light spices	
<b>Stir-fried Vegetables</b> .....	<b>11.90</b>
Selected fresh vegetables, stir fried with light herbs and spices	