

# **RUBY RAJA**

## **ENTRÉE & TANDOORI**

	Entrée	Main
<b>Tandoori Prawn</b> Marinated shelled king prawns in yoghurt and spices, served with coriander and pineapple sauce - roasted in the Tandoor	10.50	18.50
<b>Tandoori Squid</b> Squid marinated in yoghurt and spices, served with coriander and pineapple sauce - roasted in the Tandoor	9.50	17.50
<b>Tandoori Prawn &amp; Squid</b> Seared prawn and squid served with coriander and pineapple sauce	10.00	17.00
<b>Chicken Tikka</b> Fillets of chicken marinated in yoghurt, garlic and spices - roasted in the Tandoor	9.50	16.50
<b>Tandoori Lamb Cutlet</b> Lamb cutlets marinated in yoghurt, garlic, spices and masala - roasted in the Tandoor	10.50	18.50
<b>Tandoori Platter</b> A mixture of chicken tikka, tandoori prawn & squid and tandoori lamb cutlet	11.50	20.50
<b>Samosas</b> A traditional Indian triangular pastry filled with spiced potato and green peas	9.50	
<b>Vegetable Pakoras</b> A mixture of deep fried diced potatoes, onion and seasonal vegetables in a light spicy batter	8.50	
<b>Onion Bhaji</b> Sliced onions dipped in a lightly spiced chickpea flour batter, then deep fried	8.50	
<b>Prawn Pakoras</b> King prawns deep fried in a lightly spiced chickpea flour batter	10.50	18.50
<b>Mixed Pakoras</b> Mixture of prawn and vegetable pakoras, onion bhaji and samosas	10.50	
<b>Vegetarian Pakoras Platter</b> Mixture of samosas, vegetable pakoras and onion bhaji	9.50	

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## **MAIN COURSE**

<b>Butter Chicken</b>	16.50
Marinated fillet of chicken simmered in a creamy gravy of tomato, butter and ground almonds (mild)	
<b>Chicken Madras</b>	16.50
Southern Indian chicken curry in a sauce of coconut milk, mustard seed, special blend of curry powder, chilli and tomato - enhanced with curry leaves (medium)	
<b>Ruby Chicken</b>	16.50
Chicken pan-fried in our spices, fresh basil leaves, tomatoes and coconut milk. This dish is pleasantly mild but can be made hotter if desired	
<b>Chicken Tikka Masala</b>	17.00
Marinated chicken fillets roasted in the Tandoor, topped with our masala sauce	
<b>Beef Korma</b>	16.50
Tender cubes of beef coated with a creamy ground almond sauce and spices (mild)	
<b>Beef Vindaloo</b>	16.50
Pieces of beef cooked in a hot, tangy curry - popular for those who love HOT curry!	
<b>Saag Gosh</b>	17.00
Cubes of lamb cooked in spiced lavish gravy and spinach with fenugreek and Indian spices (mild)	
<b>Lamb Rogan Josh</b>	17.00
A traditional northern Indian dish, finished in a rich gravy with herbs, spices and tomatoes (mild)	
<b>Milchi Prawns</b>	18.90
Prawns in a spicy mild sauce flavoured with fresh herbs, tomatoes, onion and ginger- a real treat	
<b>Ruby Prawns</b>	18.90
King Prawns pan-fried in our own spices, tomatoes, fresh basil leaves and coconut milk. This dish is pleasantly mild but can be made hotter if desired	
<b>Prawns Masala</b>	18.90
King prawns cooked in the traditional southern Indian style with ginger, garlic, coriander leaves, fresh capsicum, tomatoes and coconut milk	
<b>Ruby Fish</b>	17.90
Marinated fish fillet cooked in our own spices, tomatoes, fresh basil leaves and coconut milk. This dish is pleasantly mild but can be made hotter if desired	
<b>Fish Masala</b>	17.90
Fish fillet cooked in the traditional southern Indian style with ginger, garlic, coriander leaves, fresh capsicum, tomatoes and coconut milk	

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## THALI - CURRY PLATE

Curry Plate	21.50
A mixture of butter chicken, beef korma, ruby prawns, chicken tikka, rice and naan	
Vegetable Curry Plate	16.50
A mixture of alu ghobi, mixed vegetable curry, dhall, naan and rice - a popular vegetarian dish	

## VEGETABLES

Alu Ghobi	8.50
Potato, cauliflower and peas, flavoured with a blend of spices	
Dhall	7.50
Pan sautéed lentils, with a mixture of herbs and spices	
Mixed Vegetable Curry	8.50
Seasonal vegetables, stir-fried with a spicy sauce and a dash of cream	
Saag Panner	9.50
Cubes of ricotta cheese cooked in chopped spinach, onions and garlic with a dash of cream	

## ACCOMPANIMENTS

Cucumber Salad	6.50
Garden Salad - tossed with our own dressing	7.00
Raita - mildly spiced cucumber yoghurt	5.50
Mint Chutney	3.00
Tamarind Sauce	3.00
Sweet Chilli Sauce	3.00
Mango Chutney	4.00
Papadams - served with mint chutney	4.00

## CHILDREN'S MEAL

Crumbed Chicken and Chips	9.50
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## BREAD

Naan - leavened bread baked in the tandoor	plain 3.50    garlic 3.70    cheese 3.70
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## RICE

Steamed Rice	3.00
Kashimiri Pilau - rice flavoured with a array of exotic dried fruit and nuts	3.50

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## **BANQUET**

\$27.00 per person (minimum two persons)

- STARTERS:** Pappadams served with mint chutney
- ENTRÉE:** Chicken Tikka, Vegetable Pakoras & Samosas
- MAINS:** Butter Chicken, Beef Korma, Mixed Vegetable Curry served with Rice & Naan
- DESSERT:** Choice of Ice Cream

\$34.00 per person (minimum four persons)

- STARTERS:** Pappadams served with mint chutney
- ENTRÉE:** Chicken Tikka, Onion Bhaji, Vegetable Pakoras & Samosas
- MAINS:** Ruby Prawns, Butter Chicken, Beef Korma, Lamb Rogan Josh, Mixed Vegetable Curry served with Rice, Naan & Raita
- DESSERT:** Choice from our Dessert Menu

*"Many of our dishes are gluten free"*

Public Holiday Surcharge - \$1.00 per person

Thankyou for dining at Ruby Raja

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## SPARKLING WINE

		Glass	Bottle
Seppelt Fleur de Lys 200ml	Blend of Areas	6.50	
Seppelt Fleur de Lys 750ml	Blend of Areas		25.50
Yellowglen Pink 200ml	Blend of Areas	6.50	
Andrew Garrett Sparkling Burgundy	Blend of Areas	6.00	24.00

## WHITE WINE

Paracombe Riesling	Adelaide Hills	6.50	27.50
Annie's Lane Riesling	Clare Valley	6.50	28.00
Mitchell Watervale Riesling	Clare Valley		32.00
Giesen Sauvignon Blanc	Marlborough, NZ	7.00	29.50
Paracombe Sauvignon Blanc	Adelaide Hills	7.00	30.50
Nepenthe Sauvignon Blanc	Adelaide Hills		34.00
Devil's Lair 5 <sup>th</sup> Leg White	Margaret River, WA	6.50	28.00
Knappstein Semillon Sauvignon Blanc	Clare Valley		31.00
Setanta Chardonnay (highly recommended)	Adelaide Hills	6.50	28.00
Mountadam Unoaked Chardonnay	Eden Valley	7.00	29.00
Brown Brothers Lexia	Milawa	6.00	24.00

## RED WINE

Crabtree Rose	Clare Valley	6.50	28.00
Paracombe Cabernet Blend (highly recommended)	Adelaide Hills	7.00	30.50
Annie's Lane Cabernet Merlot	Clare Valley	6.50	28.00
Wynns Cabernet Shiraz Merlot	Coonawarra		29.50
Ingoldby Cabernet Sauvignon	McLaren Vale	6.50	28.00
Pepperjack Cabernet Sauvignon	Barossa Valley	7.50	34.50
Mildara Cabernet Sauvignon	Coonawarra		42.00
d'Arenberg Footbolt Shiraz	McLaren Vale	6.50	28.00
Wolf Blass Gold Label Shiraz	Barossa Valley		31.00
St Hallet Faith Shiraz	Barossa Valley		35.00

## HOUSE WINE

Ruby Raja Chardonnay, Ruby Raja Shiraz Cabernet		4.50	15.00
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Corkage Fee of \$9.50 applies- only 750ml bottled wine accepted

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## BEERS

Cascade Premium Light, Hahn Premium Light, West End Draught	5.00
Coopers Pale Ale, Tooheys Extra Dry	6.00
James Boag Premium, Crown Lager, Coopers Sparkling Ale	6.50
Corona (Mexico), Heineken (Holland), Kingfisher (India), Taj Mahal (India)	7.00
Strongbow Original, Stolichnaya Lemon Ruski	6.00

## SPIRITS

A wide selection of spirits available from 5.50

## SOFT DRINKS

Coke, Diet Coke, Coke Zero, Sprite, Fanta, Lift	3.80
Orange Juice, Pineapple Juice, Tomato Juice, Sparkling Apple Juice	3.80
Lemon Lime & Bitters, Mineral Water, Soda Water, Tonic Water, Dry Ginger	3.80

## LASSI

Mango Lassi - a traditional Indian yoghurt drink 4.00

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## DESSERTS

<b>Gulab Jamun</b>	8.00
Traditional Indian sponge cake balls in rose syrup, served with ice cream	
<b>Pistachio Kulfi</b>	8.00
A rich, creamy traditional Indian ice cream made with crushed pistachios - lightly flavoured with cardaman	
<b>Banana Fritter</b>	8.00
Banana fritter deep fried in a light milky batter, then dusted with sugar - served with ice cream	
<b>Kahlua Coffee Ice Cream</b>	7.00
<b>Mango Ice Cream</b>	7.00

## COFFEE & TEA

Flat White, Cappuccino, Café Latte, Long Black, Short Black, Macchiato, Vienna Coffee, Hot Chocolate, Vienna Chocolate	from 3.00
Black Tea, English Breakfast, Earl Grey, Chai Tea, Peppermint Tea, Green Tea	from 2.70

## LIQUEUR COFFEE

Irish Coffee - Jameson's Irish Whiskey	8.00
Jamaican Coffee - Tia Maria	8.00
Roman Coffee - Galliano	8.00
Highland Coffee - Drambuie	8.00
Ruby Raja Coffee - Frangelico	8.00

## DESSERT WINE

Campbell's Rutherglen Tokay	60ml 5.50	375ml 27.50
Campbell's Rutherglen Muskat	60ml 5.50	375ml 27.50

## PORT

Galway Pipe	5.50
Penfolds Club Port	4.50
House Port	3.50

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## **CHEF'S SPECIALS**

- Aloo Chicken** 16.50  
Boneless pieces of chicken cooked in Malay style spices, flavoured with lime leaves and red chilli. Finished with coconut milk - a succulent medium curry
- Chicken Vindaloo** 16.50  
Boneless pieces of chicken cooked in spices, ginger and ground chillies. A fiery hot curry - take the next step up from the vindaloo!
- Bombay Chicken** 16.50  
**Bombay Prawns** 18.90  
Prawns or chicken fillets marinated in our freshly ground spices and herbs. Served with roasted capsicum and drizzled with a yoghurt and sweet chilli bombay sauce
- Halwa Sabji** 8.50  
Diced pumpkin pan-fried with onion, garlic, curry leaves, dried chillies and a touch of yoghurt. A tasty side dish.