

Entrees

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

VEGETABLE SAMOSA	6.5
Pyramid shaped homemade pastry with lightly spiced peas, potato and cashews	
MEAT SAMOSA	7
Pyramid shaped homemade pastry with a spicy minced meat and green peas filling	
VEGETABLE PAKORA (V,V, GF)	7
Lightly spiced vegetable patties dipped in chickpea batter	
ONION BHAJI (V, V, GF)	7
Mildly spiced sliced onion rings dipped in chickpea batter	
CHICKEN PAKORA (GF)	10
Marinated tandoori fillet of chicken rolled in fresh spinach, dipped in a light chickpea batter	
ALOO BONDA (V, V, GF)	8.8
Lightly spiced mash potato ball dipped in a chickpea batter	
FISH AMRISTARI (GF)	11.5
Fillets of fish marinated in light spices and herbs dipped in a light chickpea batter	

Tandoori Entrees

TANDOORI MUSHROOMS (V, GF)	9.9
Marinated juicy mushrooms cooked in the tandoor	
CHICKEN TIKKA (GF)	10
Boneless chicken marinated in yoghurt, herbs and light spices, cooked in the tandoor	
TANDOORI CHICKEN (GF)	(Half) 15 (Full) 25
Tender chicken marinated with yoghurt and light spices	
PEPPERED LAMB CUTLETS (GF)	14
Lamb cutlets marinated with rum and spices	
SEEKH KEBAB (GF)	9.9
Minced lamb lightly spiced with ginger, garlic, fresh coriander and freshly ground spices skewered & cooked in the tandoor	
PORK BELLY (SIGNATURE DISH)	14
Pork ribs marinated with fresh green herbs, spices, honey and soy sauce char grilled to perfection	
SAFFRON SIZZLER FOR TWO	26
A mouth-watering selection of Tandoori Specialities served with a side salad and dipping sauce	
PANEER TIKKA	10.5
Marinated cubes of cottage cheese chargrilled to perfection	

From the Barn

BUTTER CHICKEN	16.6
Char grilled boneless chicken cooked with light spices and crushed cashew nuts in a pureed tomato based creamy sauce	
MANGO CHICKEN	16.6
Succulent chicken cooked with light spices, mango and a hint of yoghurt	

CHICKEN, CASHEW & MUSHROOM (Signature Dish)	16.8
Boneless chicken cooked with whole cashews and mushrooms, served in a creamy gravy	
SAFFRANI CHICKEN (Signature Dish)	19
Chicken breast fillet filled with cottage cheese, sundried tomato, dry fruit and nuts cooked in a rich creamy almond sauce	
TIKKA MASALA	16.6
Char grilled marinated boneless chicken tossed with red and green capsicum, spring onion and tomato	
CHILLI CHICKEN (Signature Dish) (G)	16.6
Strips of succulent chicken marinated in soya sauce, ground fresh chillies and pan fried in fragrant spices, cooked medium or hot	
CHICKEN JALFREZI	16.6
Boneless chicken slow cooked with vegetables	
CHICKEN & LENTIL CURRY	16.6
chicken and lentils cooked together	
All Gluten Free except Chilli Chicken	

From the Meadows

ROGAN JOSH	17.5
Spring lamb cooked on low fire with yoghurt, onion, garlic, ginger & tomato	
KOORA LAMB	17.5
Medium to hot dish, cooked with mint, poppy seed, coconut in south Indian spices	
BHUNA GOSHT	17.5
A dry dish of pot roasted lamb, onion and slivers of red and green capsicums.	
TAWA BEEF (G)	16.6
A dry dish, cooked with onion, tomato, capsicum and coriander	
BEEF MASALA	16.6
Tender meat tossed with vegetable and spices.	
GOAT CURRY	16.6
Cooked on bone in a rich, robust gravy	
All Gluten Free except Tawa Beef	

Your Choice of

Chicken 16.6	Beef 16.6	Lamb 17.5
KORMA		
Tender meat cooked in a puree of cashew and almond gravy		
SAAG		
Tender meat cooked in a fresh spinach gravy with light spices		
VINDALOO		
The famous vinegar-based curry with potato, cooked medium or hot		
PASSANDA		
Tender meat cooked in a harmonious blend of ground pistachio, cashew, almond and fennel		

MADRAS

A delicious South Indian curry finished with coconut milk and mustard seeds

ACHARI

Traditional Indian pickle in a slightly tangy gravy

AUTHENTIC CURRY WITH POTATO

Traditional curry cooked to your liking

From the Blue Ocean

CORIANDER PRAWNS (Signature Dish)	MP
Juicy prawns cooked with mild spices and fresh coriander simmered with fresh cream	
PRAWN MASALA	MP
Tiger Prawns tossed with spices and vegetables	
BUTTER PRAWNS (Signature Dish)	MP
Fresh prawns cooked in creamy tomato butter sauce	
SAMBAL CHILLI PRAWNS (Signature Dish) (G)	MP
Succulent tiger prawns stir fried with hot sambal, fresh chilli, ginger and garlic	
PRAWN VINDALOO	MP
The famous vinegar based curry, cooked medium or hot	
GOAN FISH CURRY	18
Rockling fillets prepared with our own special spices, finished with a dash of coconut milk	
SAFFRON FISH CURRY	18
Rockling fillets cooked with saffron with mild spices in a cream-based sauce	
VINDALOO FISH CURRY	18
The famous vinegar-based curry cooked medium or hot	
FISH MASALA	18
Rockling fish fillets tossed with spices and vegetables	
All Gluten Free	

Vegetable aisle (V-Vegan GF-GLUTEN FREE)

BAIGAN ALOO (V, GF)	13.5
Eggplant, potatoes and green peas cooked in light spices	
KOFTAS (GF)	14
Cottage cheese, nuts & minced fresh vegetable dumplings cooked to perfection in a creamy sauce	
LENTILS (GF)	13.5
Yellow lentils tempered with spices, mustard seeds and curry leaves	
SAAG PANEER (GF)	14
Fresh spinach and home made cottage cheese cooked with light spices	
ALOO GOBI (V, GF)	13.5
Cauliflower and potatoes tossed in Indian spices and roasted cumin seeds	
MIXED VEGETABLE CURRY (V, GF)	13.5
Seasonal vegetables tossed with garlic, ginger, coriander and light spices	

DHAL MAKHANI (GF)	14
Kidney beans and black lentils cooked in a butter cream sauce	
CASHEW & MUSHROOM (GF)	14
Whole cashews and mushroom cooked with Indian spices, in a creamy sauce	
MUSTARD PUMPKIN (V,GF)	13.5
Butternut pumpkin cooked with our own blend of fragrant spices	
NAVARATNAM KORMA (GF)/ Vegan Option	13.5
Nine varieties of vegetables cooked in a puree of cashew and almond gravy and coconut milk	
VEGETABLE KORMA (GF)	13.5
Seasonal vegetables cooked in a puree of cashew and almond gravy	
PANEER MASALA (GF)	14
Cubes of cottage cheese tossed with spices and vegetables	
PANEER BUTTER CREAM (GF)	14
Cubes of cottage cheese lightly pan fried, immersed in the famous butter cream sauce	
VEGETABLE MAKHANI (GF)	13.5
Fresh vegetables lightly pan fried, immersed in the famous butter cream sauce	
VEGETABLE VINDALOO (V, GF)	13.5
Famous vinegar-based curry cooked medium or hot	
MUTTER PANEER (GF)	14
Cubes of cottage cheese cooked with green peas.	
ALOO MUTTER (GF)	13.5
Green peas and potato tossed with roasted cumin and turmeric	

Rice - Serves Two

SAFFRON RICE	5.5
Basmati rice cooked with saffron strands and cumin seeds	
PEA PILAU	6.5
Saffron rice stir fried with green peas and cumin	
COCONUT RICE	7
Rice cooked with coconut cream and curry leaves	
LEMON RICE	7
Rice tempered with mustard seeds, curry leaves, coconut and a zest of lemon	
VEGETABLE BIRIYANI	11
Spiced vegetables and nuts stir fried with saffron rice	
KASHMIRI PILAU	9
Fragrant basmati rice stir fried with nuts, sultanas and a hint of cream	
BEEF OR CHICKEN BIRIYANI	13
Rice cooked with your choice of meat, fresh mint and spices	
LAMB BURIYANI	14
Rice cooked with lamb cubes, fresh mint and spices	

Tandoori Breads

ROTI	2.9
Wholemeal flat tandoori bread	
NAAN	2.9
Plain flour tandoori bread	
PARATHA	3.5
Layered flaky wholemeal bread	
MINT PARATHA	4
Layered flaky wholemeal bread with fresh mint leaves	
GARLIC NAAN	3.1
Plain flour bread with garlic butter	
ALOO PARATHA	4.5
Wholemeal bread filled with spicy potatoes and green peas	
KEEMA NAAN	4.5
Bread filled with spicy minced meat, coriander and onions	
KASHMIRI NAAN	5
Bread filled with nuts and sultanas	
ONION KULCHA	4
Naan filled with freshly chopped onions; green chillies optional	
CHEESE & CHIVE NAAN (SIGNATURE BREAD)	4.8
Naan filled with tasty cheese and chives	
MASALA KULCHA	4.5
Cottage cheese, potato and coriander in wholemeal	
CHICKEN NAAN	4.5
Naan filled with marinated diced chicken	

Side Orders

CACHUMBAR	6
Diced tomato, onion, cucumber, fresh coriander mixed with lemon juice, salt and masala	
GREEN SALAD	6.5
Fresh green salad served with a refreshing tangy dressing	
RAITA	4.5
Whipped yoghurt with cucumber and roasted cumin seeds	
MIXED PICKLE	3.5
MANGO CHUTNEY	3.5
PAPADAMS & CHUTNEY	3.8

TAKE AWAY SUPER FAMILY VALUE PACK

(Saving \$15 or more)

Feeds Family of 4 Aloo Bonda (4 pcs),
Butter chicken, Beef Madras, Mixed Vegetable Curry
2 x Saffron Rice, 2 x Naan \$57
(No changes permitted) GF catered for

Est 2003

1st Indian Restaurant in the hills

Saffron Cottage

TECOMA

Authentic Indian Cuisine

DISCOUNTED TAKE AWAY MENU

PH: 9754 8388

www.saffroncottage.com.au

Please allow min. 30 minutes

LIKE US ON 

[facebook/saffroncottagetecoma](https://facebook.com/saffroncottagetecoma)

3/1563 BURWOOD HIGHWAY
TECOMA 3160
(NEXT TO PIZZA SHOP)

September 2018