



CONNOISSEURS OF FINE INDIAN CUISINE

HAVELI

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Dine-in Menu

-:Refreshments:-

-:SOFT DRINKS:-

Soft Drinks (1.25l bottle).....	\$5.50
(Coke, Lift, Fanta, Sprite)	
Soft Drinks (375ml Can).....	\$3.00
(Coke, Coke Zero, Diet Coke, Sprite, Lift, Fanta)	
Bottled Water.....	\$2.00
Lipton Ice Tea (Peach Flavour Tea).....	\$4.00
Lipton Ice Tea (Original Green Tea).....	\$4.00
Lipton Ice Tea (Mango Flavour Tea).....	\$4.00
Lipton Ice Tea (Lemon Flavour Tea).....	\$4.00
Apple Juice	\$3.50
Orange Juice	\$3.50
Ginger Beer.....	\$4.00
Mango Lassi.....	\$4.00
Sweet Lassi.....	\$3.50
Salted Lassi.....	\$3.50
Jal Jeera.....	\$3.00
Lemon Soda.....	\$3.00
Indian Masala Tea (Hot Drink).....	\$3.00

Lemon Lime Bitters.....	\$4.50
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-:BEERS:-

Corona.....	\$6.00
Heinekein.....	\$6.00
Kingfisher Beer.....	\$6.00
Tiger Beer.....	\$6.00
Coopers Pale Ale.....	\$6.00
Crown Lager.....	\$6.00
Victoria Bitter (VB).....	\$6.00
James Boags (Premium Beer).....	\$7.00

-: CIDER:-

5 Seeds Apple Cider (Cloudy).....	\$6.00
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-: SPIRIT:-

Black Label.....	\$8.00
(30ml Black Label & Coke)	

-:Wine Menu:-

-:WHITE WINE:-

Banrock Station Fine Wine (Moscato).....	G-\$8,	B-\$26
De Bortoli (Semillon Sauvignon Blanc).....	G-\$8,	B-\$29
“Jacob's Creek” Classic (Riesling).....	G-\$7,	B-\$26
Rosemount Estate (Chardonnay).....	G-\$7,	B-\$26

-:ROSE:-

Mateus.....	G-\$7,	B-\$24
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-:RED WINE:-

Wynns Coonawarra Estate (Cabernet Shiraz Merlot).....	G-\$9,	B-\$30
Eaglehawk (Cabernet Sauvignon).....	G-\$7,	B-\$24
Two Churches (Barossa Shiraz).....	G-\$8,	B-\$29
McGuigan (Black Label Red).....	G-\$7,	B-\$26

-:ENTREE:-

-: Veg ENTREE :-

Samosas (2 Pieces)	\$5.50
(Home-made pastry filled with potatoes, peas and spices & deep fried)	
Onion Pakora	\$8.00
(Onion fritters coated in mixed spices & chickpea batter)	
Onion Rings	\$7.50
(Onion Rings cooked in chickpea batter)	
Mix-Veg Pakora	\$9.00
(Mix Vegetables mixed with spices and coated in chickpea batter)	
Vegetarian Shashlik (3 Pieces Paneer)	\$12.50
(Paneer & capsicum, onion & tomatoes tossed in herbs and spices and cooked in tandoor)	
Paneer Pakora (4 Pieces)	\$12.00
(Square pieces of paneer Coated in chickpea batter)	
Mix Veg Entree	\$16.00
(Samosas, Onion Pakora, Mix Veg Pakora, Paneer Pakora)	

-:VEG & NON-VEG ENTREE:-

Chicken Tikka (5 Pieces)	\$12.00
(Tender chicken fillet marinated in herbs & spices & yoghurt)	
Sheek Kebab (5 Pieces)	\$12.00
(Lean lamb mince grilled finger rolled with coriander and cumin, fresh ginger & chillies and cooked in tandoor)	
Tandoori Chicken (Half / Full)	H-\$10.50, F-\$21.00
(Chicken with bone marinated in herbs and spices cooked in tandoor)	
Tandoori Tail Prawn (6 Pieces)	\$14.00
(Fresh prawns marinated in spiced yoghurt and cook in tandoor)	
Chicken Kebab (4 Pieces)	\$12.50
(Chicken with capsicum, tomatoes and onion cooked in tandoor)	
Fish Tikka (5 Pieces)	\$14.00
(Tender pieces of fish marinated in spices and yoghurt)	
Amritsari Fish (5 Pieces)	\$13.50
(Tender fish pieces tossed in a mixture of rice flour and spices)	
Prawn Pakora (6 Pieces)	\$14.00
(Prawns coated in chickpea batter)	
Chicken Pakora (6 Pieces)	\$12.50
(Tender pieces of chicken in herbs and spices and coated in chickpea batter)	
Mix Non-Veg Entree	\$20.00
(Chicken Pakora, Paneer Pakora, Fish Amritsari, Sheek Kebab)	

-:Chat Special:-

Samosa Chat (2 Samosas, yoghurt, chickpeas, papdi, chutneys & spices & garnish)	\$8.50
Papdi Chat (Papdi, potato, yoghurt, & chutneys & garnish)	\$10.00
Mix Chat (Papdi, Samosa, Aloo Tikki, yoghurt, chutneys & spices, garnish)	\$10.00
Aloo Tikki Chat (2 potato patties served with chickpeas, yoghurt, chutneys & garnish)	\$10.00
Bhel puri (Puffed rice mixed with chutneys & garnish)	\$10.00
Dahi Bhalla (Lentil Balls dipped in yoghurt and served with Chutneys and spices)	\$10.00

-:VEGETARIAN MAINS:-

-:Veg Delights:-

Alu Baigan (Eggplant and potatoes cooked in onion, tomato gravy)	\$12.50
Kashmiri Malai Kofta (Cottage cheese & potato dumpling cooked in a rich creamy cashew nut based gravy)	\$14.00
Mushroom Mattar Masala (Sliced mushroom & peas cooked with spices in mild onion gravy)	\$12.00
Dal Makhani (Black lentils cooked in creamy gravy with a blend of traditional Indian spices & herbs)	\$12.50
Dal Tadka (Yellow lentil cooked in fresh tomato, coriander, herbs and spices)	\$10.50
Saag Paneer (Spinach puree cooked in herbs and spices with Indian cottage cheese)	\$14.00
Saag Alu (Spinach puree & potatoes cooked in sun-dried garam masala)	\$10.50
Alu Gobi (Cauliflower & potatoes tossed in a mild gravy of onion, tomato & spices)	\$12.50
Veg Korma (Mixed vegetables cooked with spices, cream & cashew nut gravy)	\$12.50
Paneer Butter Masala (Indian cottage cheese cooked in a rich tomato & butter gravy garnished with fresh coriander & spices)	\$14.00
Kadai Paneer (Indian cottage cheese tossed in a spice and tomato gravy)	\$14.00
Chana Masala (White chickpeas slowly cook in onion, tomato & spices)	\$12.50
Eggplant Masala (Eggplant with sliced capsicum cooked in a thick gravy with fennel powder & garam masala)	\$12.50
Alu Matar (Potatoes & peas cooked in a mild tomato gravy)	\$10.50
Bhindi Masala (Okra cooked in onion gravy with Indian herbs and spices)	\$12.50
Paneer Lazeez (Indian cottage cheese cooked in rich yoghurt gravy with capsicum, onions and added Indian herbs and spices)	\$14.00
Mattar Paneer (Indian cottage cheese and peas cooked in a mild tomato and onion gravy)	\$14.00
Paneer Bhurji (Indian cottage cheese crumbled and cooked with tomato and onion gravy)	\$14.00

-:NON-VEGETARIAN MAINS:-

-: NON VEG DELIGHTS:-

Butter Chicken	\$15.00
(Tender pieces Chicken Tikka cooked in rich creamy tomato gravy finished off with butter)	
(Chicken/Lamb/Beef) Vindaloo	\$15.00
(A hot sweet & sour dish brought from coast of Goa)	
(Chicken/Lamb/Beef) Korma	\$15.00
(Cooked in rich cashew and creamy with a hint of spices)	
(Chicken/Lamb/Beef) Madras	\$15.00
(Cooked in a southern Indian style with mustard seeds, curry leaves, spices & coconut milk)	
(Chicken/Lamb/Beef) Saag	\$15.00
(Cooked with spinach puree and fenugreek leaves)	
(Chicken/Lamb/Beef) Masala	\$15.00
(Cooked in a thick onion & tomato gravy)	
Haveli Spicy Chicken (Chef's Special)	\$16.00
(Chicken cooked in a southern Indian style with mustard seeds, curry leaves and dry chilli, with lemon juice)	
Lamb Rogan Josh	\$15.00
(Lamb cooked with cardamom pods, tomatoes and yogurt gravy)	
Chicken Jalfrezi	\$16.00
(Chicken cooked with onion & capsicum to a medium thick spicy gravy)	
Bhuna Gosht (Chef's Special)	\$16.00
(Lamb cooked in yogurt, pepper & spices to a medium thick/dry style gravy)	
Chicken Tikka Masala (Chef's Special)	\$16.00
(Chicken Tikka pieces with onion, capsicum & fenugreek leaves cooked in medium spice tomato gravy)	
Mango Chicken	\$16.00
(Chicken cooked with rich mild mango gravy)	
Keema Masala (Peas and Potato)	\$16.00

-: SEAFOOD MAINS:-

Tandoori Fish	\$17.00
(Fish fillet marinated in spices & yogurt & cooked in tandoor)	
Prawn Masala	\$17.00
(Tender prawns cooked in onion, tomatoes & spices in thick gravy with coriander & lemon juice)	
Fish Masala	\$17.00
(Tender pieces of fish cooked in onion, tomatoes & spices in a thick gravy & lemon juice)	
Prawn/Fish Madras	\$17.00
(Cooked in coconut gravy with mustard-seeds & curry leaves. Dish from south of India)	
Prawn Tandoori	\$17.00
(Prawns marinated in spices and yogurt & cooked in tandoor)	
Garlic Prawn Curry	\$17.00
(Prawns tossed in fresh garlic with sliced capsicum with mustard & spices & finished off with cream)	
Prawn/Fish Jalfrezi	\$18.50
(Cooked with ajwain, fresh green chilli & garam masala in a tomato gravy)	

-:ACCOMPANIMENTS:-

-:RICE DISHES:-

Veg/Chicken/Lamb/Beef – Biryani		\$15.00
(Fragrant Basmati Rice cooked with a special blend of herbs & spices, served with raita)		
Seafood Biryani (Fish & Prawn)		\$19.00
Kashmiri Pulao		\$8.00
(Fragrant Basmati Rice wok tossed in ghee & dried fruits & nuts with saffron)		
Steam Rice	Small-\$3.00	Large-\$5.00
(Plain basmati rice)		
Saffron Rice	Small-\$3.50	Large-\$6.00
(Plain rice mixed with saffron & coriander)		
Pea Pulao	Small-\$4.00	Large-\$6.50
(Rice wok tossed in ghee & pea & finished off with cashew & dried shallots)		
Veg Pulao	Small-\$4.50	Large-\$7.00
(Rice with vegetables & turmeric finished off with fresh coriander)		

-:INDIAN NAAN BREAD:-

Plain Naan	\$3.00
Garlic Naan	\$3.50
Cheese Naan	\$4.50
Chilli Cheese Naan	\$5.00
Garlic Cheese Naan	\$5.00
Potato Naan	\$5.00
Keema Naan / Keema Kulcha	\$6.00
(Mince lamb)	
Onion Kulcha	\$5.00
Kashmiri Naan	\$5.00
(Savoury bread filled with dry fruits, nuts, coconut & cooked in tandoor)	
Tandoori Roti	\$3.00
Tandoori Paratha	\$4.00
Aloo Paratha (Tawa Made)	\$5.00
Paneer Paratha (Tawa Made)	\$6.00
Bhatura (Deep fried naan)	\$3.00
Amritsari Kulcha (New)	\$5.00
Onion Seed Kulcha (New)	\$5.00
Methi Paratha (New)	\$5.00
Chicken Tikka Naan (New)	\$6.00

-:SIDES & DESERTS:-

-:SIDES:-

Fresh Mixed Salad (Lettuce, cucumber, onion, & tomatoes seasoned with salt & pepper)	\$6.00
Kuchumber Salad (Fresh red onion, cucumber, tomatoes, mixed with salt, chilli powder & served on lettuce leaves)	\$5.00
Onion Salad	\$4.50
Haveli Chicken Salad (Tender cubes of Chicken Tikka & lettuce, diced cucumber & tomatoes served with salad dressing)	\$10.00
Cucumber Raita	\$3.00
Sweet Mango Chutney	\$2.00
Mixed Pickle	\$2.00
Pappadams	\$2.00

-:HAVELI DESERTS:-

Gulab Jamun (A North Indian delicacy made with special dough, fried golden brown, served in sugar syrup)	\$5.00
Rasgulla (Steamed Indian cheese balls soaked in sugar syrup & rose water)	\$5.00
Mango Kulfi (Indian ice cream flavoured with specially imported "Alfonso Mango Pulp" & nuts)	\$6.00
Pistachio Kulfi (Home made Indian ice cream flavoured with pistachio & nuts)	\$6.50
Ras Malai (Steamed Indian cheese patties, served in a rich, specially flavoured cold cream sauce with nuts)	\$5.00

-:HAVELI'S THALI SPECIAL:-

VEGETARIAN THALI: -

\$16.00 Dine in Only

Dal Makhani
Paneer Butter Masala
Veg Korma
Steamed Rice
Plain Naan
Cucumber Raita
Mix Pickle
Pappadam

NON VEGETARIAN THALI: -

\$19.00 Dine in Only

Dal Makhani
Butter Chicken
Lamb Rogan Josh
Steamed Rice
Plain Naan
Cucumber Raita
Mixed Pickle
Pappadam

MIXED THALI:-

\$24.00 Dine in Only

Aloo Matar
Chicken Vindaloo
(Prawn or Fish) Madras
(Steamed or Saffron) Rice
(Plain or Garlic) Naan
Cucumber Raita
Mixed Pickle
Pappadam

CHEF'S SPECIAL

Goat Masala (Goat with bone cooked in a thick onion & tomato gravy)	\$14.50
Goat Vindaloo (Goat with bone; hot & spicy dish brought from coast of GOA)	\$14.50
Goat Korma (Goat with bone cooked in rich cashews and creamy gravy with hint of spices)	\$14.50
Goat Madras (Goat with bone cooked in South Indian style with mustard seeds, curry leaves, coconut milk)	\$14.50
Goat Saag (Goat with bone cooked with spinach puree and fenugreek leaves)	\$14.50