






ENTREE

<b>VEGETABLE SAMOSA</b> (2pc)  V	\$11.50
<i>Most popular Indian Entree.</i> Short pastry pockets filled with vegetables & spices.	
<b>ALOO TIKKI</b> (3pc) 	\$10.90
Mashed potatoes, chickpea, baby peas, whole dried coriander seeds, fenugreek leaves, Indian spices with cottage cheese, lightly crumbed & deep fried.	
<b>VEGETABLE SPRING ROLL</b> (3pc)  V	\$10.90
Mixed vegetables in a crispy pastry & deep fried.	
<b>VEGETABLE PAKORA</b> (3pc)  V GF	\$10.90
Finely diced potatoes, onions & baby spinach dipped in Masala & deep fried with chickpea flour batter.	
<b>FISH AMRITSARI</b> (3pc) 	\$15.50
Fish fillets marinated in a special blend of spices, coated with ginger, garlic, whole coriander, carom seeds, deep fried.	
<b>MIX COMBINATION PLATTER (per person)</b>	\$18.50
One piece each of Veg Samosa, Veg Pakora, Malai Wings & Seekh Kebab.	


















ENTREE FROM THE TANDOOR







<b>MALAI WINGS</b> (3pc) 	\$13.90
Chicken wings marinated overnight with yogurt, sour cream, Parmesan cheese and spices.	
<b>TANDOORI SPICY WINGS</b> (3pc)  	\$13.50
Chicken wings marinated overnight with hung yogurt, spices, ginger and garlic.	
<b>HARIYALI CHICKEN TIKKA</b> (3pc) 	\$13.90
Boneless chicken fillets marinated overnight with spices mint & spinach paste.	
<b>PRAWN LABABDAR</b> (5pc) 	\$21.50
Jumbo prawns marinated with spices, yogurt, sour cream, parmesan cheese, ginger & garlic.	
<b>BUTTER GARLIC PRAWNS</b> (5pc) 	\$21.50
Jumbo prawns marinated in special spices, garlic, whole coriander, carom seeds finished with butter and fresh coriander.	
<b>BBQ HONEY MUSHROOM</b> 	\$17.50
Mushrooms marinated with ginger, garlic, Dijon mustard, honey mustard and traditional Indian spices. Dressed with honey and BBQ sauce.	
<b>LAKHNAWI SEEKH KEBAB</b> (3pc)   GF	\$13.90
A speciality from the city of Nawabs LUCKNOW. Lamb & chicken mince with onions & green spices & mint flakes pressed on a skewer & smoke roasted.	
<b>BARRAH KEBAB</b>  GF	(2pc) \$16.90    (4pc) \$29.50
Tender lamb cutlets marinated in spices & aromates, skewered in Tandoor.	



15% Public Holiday and 10% Sunday surcharge applies  
All prices include GST

 MILD     MEDIUM      HOT       VERY HOT  
V = Vegan    N = Nuts (cashew & almond)    GF = Gluten Free

FROM THE CURRY KITCHEN

<b>CHICKEN BUTTER CHICKEN</b> <i>Kohli's most popular dish</i>  GF	\$24.90
A chicken delicacy firstly half cooked the Tandoori way & then finished the curry way. A creamy tomato flavoured curry with butter & a touch of pepper.	
<b>CHICKEN TIKKA MASALA</b>   GF	\$23.90
Most popular Indian dish in London. Chicken Tikka pieces cooked along with fresh onions, capsicum & tomato. Topped with lemon juice & fresh coriander.	
<b>CHICKEN METHI MALAI</b>  GF	\$24.90
Tender boneless chicken pieces cooked in fresh cream with fenugreek leaves & touch of black pepper.	
<b>AWADHI CHICKEN</b>  GF N	\$24.90
Boneless chicken pieces cooked in rich cashew nut and cardamom gravy. A Nawabi delicacy from the house of Lucknow.	
<b>CHICKEN MADRAS</b>   GF	\$23.90
Also known as Murgi Madras, a spicy south Indian style curry cooked with fenugreek leaves & special spices served with coriander & ginger.	
<b>MANGO CHICKEN</b>  GF	\$23.90
Tender pieces of chicken cooked in alphonso mango puree.	
<b>LAMB LAMB ROGAN JOSH</b>  GF	\$24.90
A popular preparation of lamb from north India. Rich gravy is used to finish the pot, roast with ground cumin seeds & garnished with fresh coriander.	
<b>LAMB KARAH</b>  GF	\$24.90
A traditional Indian favourite. Lamb cooked with fresh onions, capsicum & tomato topped with lemon juice and garnished with fresh coriander and ginger.	
<b>LAMB KORMA</b>  GF N	\$25.50
A King's favourite, known throughout India. A bowl full of highly flavoured creamy textured boneless lamb curry.	
<b>LAMB SAAG</b>  GF	\$24.90
Lamb blended to perfection Mughlai style, fresh green spices from the hilltops of Kashmir and a purée of leafy green spinach.	
<b>GOAT (ON THE BONE) PUNJABI GOAT</b>   GF	\$26.50
Spicy goat curry from the house of Maharaja Patiala - slow cooked in rich, authentic flavours.	
<b>BHUNA GOAT MASALA</b>   GF	\$26.50
Goat cooked in traditional Punjabi style with spices, tomatoes, onion, capsicum & coriander.	
<b>BEEF MADRAS BEEF</b>   GF	\$23.90
A delicious spicy beef curry, prepared in south Indian style with garam masala, fenugreek & curry leaves.	
<b>BEEF KORMA</b>  GF N	\$24.50
A King's favourite, known throughout India. A bowl full of highly flavoured creamy textured boneless beef curry.	
<b>BEEF VINDALOO</b>    GF	\$23.90
<b>Not for the faint hearted! For those who like it "HOT."</b> A typical Goanese style dish cooked in vinegar & spices (choice of lamb, beef & chicken).	

<b>BOMBAY BEEF</b>  GF	\$23.90
Morsels of beef cooked with potatoes, spices, fenugreek & curry leaves.	
<b>SEAFOOD PRAWN MASALA</b>   GF	\$27.50
A dry combination of jumbo prawns, chunks of onions, tomato, capsicum & special masala paste.	
<b>JHINGA MALABARI</b>  GF	\$27.50
King Prawn curry cooked with desiccated coconut, capsicum, carom seeds & fresh cream.	
<b>MALIBU PRAWNS</b>  GF	\$28.90
King Prawn curry cooked with a shot of malibu rum and desiccated coconut, capsicum, carom seeds & fresh cream.	
<b>GOA FISH</b>  GF	\$26.50
Fish cooked with desiccated coconut, fresh cream, mustard seeds, ginger & garlic extracts & green spices.	

<b>MASALA FISH</b>   GF	\$25.90
Fish cooked with the flavour of fresh tomatoes, onions and spices – a North Indian delicacy.	

VEGETARIAN CURRIES

<b>VEGETABLE JAL FREZI</b>  GF	\$22.50
Seasoned mixed vegetables tossed in special blend of spices and north indian masala.	
<b>KARAH</b>   GF	\$23.50
Dry combination of homemade cottage cheese along with capsicum, onion, tomato cooked in Karahi style, garnished with ginger & fresh coriander.	
<b>PANEER LABABDAR</b>   GF	\$23.50
Homemade cottage cheese simmered in onion, tomato, capsicum and fenugreek leaves in traditional Punjabi style.	
<b>PALAK PANEER</b>  GF	\$23.50
Dry combination of spicy spinach puree & homemade cottage cheese.	
<b>MUSHROOM MATTAR</b>  GF	\$22.90
Fresh mushroom & peas slow cooked in a savoury sauce of tomatoes, onion, herbs & tempered with roasted cumin & fenugreek leaves.	
<b>MALAI KOFTA</b>  N	\$22.90
Croquettes of cottage cheese, potatoes, peas, corn & carrot, cashew nuts & spices simmered in a sauce of crushed tomatoes, onions & fresh cream garnished with almond flakes.	
<b>PUNJABI CHANA MASALA</b>   GF V	\$21.90
A traditional chick pea curry with a combination of spices. A favourite in Punjab Dhabas (eateries).	
<b>DAL TADKA</b>  GF V	\$19.50
Traditional slow cooked lentils along with onions, tomatoes, ginger, garlic, chilli and spices.	
<b>DAL MAKHANI</b>  GF	\$20.50
Black lentils cooked with tomato puree & fresh cream on a slow fire. An absolute delight from the Rasoe of Patiala.	



## INDIAN BREADS

<b>NAAN</b> - Plain white flour bread (buttered).	\$4.30
<b>HERB NAAN</b> - White flour bread topped with butter & herbs.	\$5.30
<b>GARLIC NAAN</b> - Flavour of fresh garlic & coriander (buttered).	\$5.30
<b>MIXED NAAN BASKET</b> - Naan, garlic naan, cheese naan	\$15.50
<b>NAAN MAKHANI</b> - Bread stuffed with clarified butter & lightly garnished with coriander.	\$6.50
<b>PESHWARI NAAN</b> - Stuffed with dried fruit & nuts.	\$7.90
<b>CHEESE NAAN</b> - Shredded cheese, cottage cheese & spices.	\$6.90
<b>CHEESE GARLIC NAAN</b> - Stuffed with tasty shredded & cottage cheese & spices. Topped with garlic & coriander.	\$7.50
<b>VEGETARIAN NAAN</b> - Stuffed with potato, peas and spices.	\$5.90
<b>TANDOORI ROTI</b> - Wholemeal bread (buttered).	\$4.30
<b>LACHEDAR PARANTHA</b> - Layered wholemeal bread topped with melted butter.	\$6.50

## RICE – PULAO – BIRYANI

<b>RICE</b>		
Plain boiled basmati rice.	(Reg) \$4.00	(Large) \$5.60
<b>KASHMIRI PULAO N</b>	(Reg) \$6.20	(Large) \$8.50
Fluffy Saffron rice with dried fruits & nuts & cardamon powder.		
<b>BIRYANI RICE</b> 	Vegetarian	\$25.90
Assorted cuts used for preparation.	Chicken/Beef	\$26.90
A specialty from the Mughal days.	Lamb	\$27.90

## SIDE DISHES – SALADS

<b>RAITA, MANGO CHUTNEY PAPADAMS, MIXED PICKLE, TAMARIND &amp; DATE CHUTNEY</b>	(each)	\$4.50
<b>ANY THREE SIDES</b>		\$12.10
<b>GREEN SALAD</b> - Green leaves, Tomato, Cucumber & Carrot, w/dressing		\$10.90
<b>ONION LACCHA SALAD</b>		\$6.90
Red onion, lemon juice, and chat masala		

## KIDS MENU (12 years and under only)

<b>CHICKEN NUGGETS &amp; CHIPS</b>	\$15.50
<b>FISH &amp; CHIPS</b>	\$15.50
<b>CHIPS</b>	\$9.50

## DRINKS

<b>COKE, COKE ZERO (1.25lt Bottles)</b>	(each)	\$7.50
<b>COKE, COKE ZERO, LEMONADE, SOLO (Cans)</b>	(each)	\$4.50
<b>MANGO LASSI, SWEET LASSI</b>	(each)	\$7.90
Yoghurt based traditional drink.		

## DESSERTS

<b>MANGO KULFI, GULAB JAMUN, RASMALAI</b>	(each)	\$10.50
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## LUNCH SPECIALS - DINE IN/TAKEAWAY

### Banquet Thali

#### Set Menu

**\$22.90**

3 x Curries\*

Naan Bread, Rice, Salad



\*Curries subject to change

## LUNCH BOX - TAKEAWAY ONLY

### Two Curries + Rice\*

Set Menu

**\$14.50**

Add a can of soft drink or Naan bread for \$3.00 each



### Half Curry + Half Rice\*

Set Menu

**\$14.50**

Add a can of soft drink or Naan bread for \$3.00 each

\*Curries subject to change



**KOHLIS**  
WATERFRONT  
INDIAN RESTAURANT



ESTD. 2005

“INDIAN RESTAURANT OF THE YEAR”

*Restaurant Catering Awards for  
Excellence Regional NSW  
2007, 2008, 2010, 2011, 2012,  
2013, 2015, 2017*

**BATEMANS BAY**  
**Ph: 4472 2002**

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