

DINE-IN MENU

BANQUETS

DELUXE BANQUET (min 4 or more people) per person \$54.90
(Add dessert of the day \$5.00)


ENTRÉE – Seekh Kebab, Malai Wings, Veg Spring Roll, Veg Samosa
MAINS – Choice of any 3 mains (except Seafood/Goat) and Dal Makhani OR Dal Tadka
RICE – Combination of Garlic Naan and Plain Naan, Papadums and Mint Sauce


MAHARAJA BANQUET (min 4 people) per person \$59.90
(Add dessert of the day \$5.00)


ENTRÉE – Fish Amritsari, Malai Wings, Veg Samosa, Barrah Kebab, Hariyali Chicken Tikka
MAINS – Choice of any 4 Mains
RICE – Rice or Pulao Rice, mixed Naan Basket (Garlic, Plain and Cheese)


ENTREE


VEGETABLE SAMOSA (2pc) V  \$11.50
Most popular Indian entrée. Short pastry pockets filled with vegetables and spices.

ALOO TIKKI (3pc)  \$10.90
Mashed potatoes, chickpeas, baby peas, whole dried coriander seeds, fenugreek leaves, Indian spices with cottage cheese, lightly crumbed and deep fried.

VEGETABLE SPRING ROLL (3pc) V  \$10.90
Mixed vegetables in a crispy pastry and deep fried.


VEGETABLE PAKORA (3pc) V GF  \$10.90
Finely diced potatoes, onions and baby spinach dipped in Masala and deep fried with chickpea flour batter.


FISH AMRITSARI (3pc)  \$15.50
Fish fillets marinated in a special blend of spices, coated with ginger, garlic, whole coriander, carom seeds, deep fried.


DAHI PAPDI CHAAT  \$13.50
Popular and delightful North Indian street food snack made with Crispy fried flour, boiled chickpeas potatoes,yogurt , tamarind and mint chutneys.


MIX COMBINATION PLATTER per person \$18.50
One piece each of Veg Samosa, Veg Pakora, Malai Wings and Seekh Kebab.


ENTREE FROM THE TANDOOR

MALAI WINGS (3pc)  \$13.90
Chicken wings marinated overnight with yogurt,sour cream, Parmesan cheese and spices.


TANDOORI SPICY WINGS (3pc)  \$13.50
Chicken wings marinated overnight with hung yogurt, spices, ginger and garlic.


HARYALI CHICKEN TIKKA (3pc)  \$13.90
Boneless chicken fillets marinated overnight with spices, mint and spinach.

PRAWN LABABDAR (5pc)  \$21.50
Jumbo prawns marinated with spices, yoghurt, sour cream, parmesan cheese, ginger and garlic.

BUTTER GARLIC PRAWNS (5PC)  \$21.50
Jumbo prawns marinated in special spices, garlic, whole coriander, carom seeds finished with butter and fresh coriander.

BBQ HONEY MUSHROOM  \$17.50
Mushrooms marinated with ginger, garlic, Dijon mustard, honey mustard and traditional Indian spices. Dressed with honey and BBQ sauce.

LAKHNAWI SEEKH KEBAB (3pc) GF  \$13.90
A specialty from the city of Nawabs LUCKNOW. Lamb and chicken mince with onions, green spices and mint flakes pressed on a skewer and smoke roasted.

BARRAH KEBAB GF  (2pc) \$16.90 (4pc) \$29.50
Tender lamb cutlets marinated in spices and aromates, skewered in Tandoor.


 MILD  MEDIUM  HOT  VERY HOT
V = VEGAN N = NUTS (cashew and almond) GF = GLUTEN FREE


FROM THE CURRY KITCHEN

• CHICKEN


BUTTER CHICKEN (KOHLI'S MOST POPULAR DISH) GF  \$24.90
A chicken delicacy firstly half cooked the Tandoori way and then finished the curry way. A creamy tomato flavoured curry with the butter and a touch of pepper.

CHICKEN TIKKA MASALA GF  \$23.90
Most popular Indian dish in London. Chicken Tikka pieces cooked along with fresh onions, capsicum and tomato. Topped with lemon juice and fresh coriander.

CHICKEN METHI MALAI GF  \$24.90
Tender boneless chicken pieces cooked in fresh cream with fenugreek leaves and a touch of black pepper.


AWADHI CHICKEN GF N  \$24.90
Boneless Chicken pieces cooked in rich cashew nut and cardamom gravy a Nawabi delicacy from the house of Lucknow.


CHICKEN MADRAS GF  \$23.90
Also known as Murgi Madras, a spicy south Indian style curry cooked with fenugreek leaves and special spices served with coriander and ginger.


MANGO CHICKEN GF  \$23.90
Tender pieces of chicken cooked in alphonso mango purée.

• LAMB

LAMB ROGANJOSH GF  \$23.90
A popular preparation of lamb from north India. Rich gravy is used to finish the pot roast with groud cumin seeds and garnished with fresh coriander.

LAMB KARAHİ GF  \$24.90
A traditional Indian favourite. Lamb cooked with fresh onions, capsicum an tomato topped with lemon juice and garnished with fresh coriander and ginger.

LAMB KORMA GF N  \$25.50
A King's favourite, known throughout India. A bowl full of highly flavoured, creamy textured, best known boneless lamb curry.


LAMB SAAG GF  \$24.90
Lamb blended to perfection Mughlai style, fresh green spices from the hilltops of Kashmir and a purée of leafy green spinach.


• GOAT (ON THE BONE)


PUNJABI GOAT GF  \$26.50
Spicy goat curry from house of Maharaja Patiala. Slow cooked in rich, authentic flavours.

BHUNA GOAT MASALA GF  \$26.50
Goat cooked traditional Punjabi style with spices, tomatoes, onion, capsicum, coriander.

• BEEF


MADRAS BEEF GF  \$23.90
A delicious spicy beef curry, prepared in south indian style with garam masala, fenugreek and curry leaves.


BEEF KORMA GF N  \$24.50
A King's favourite, known throughout India. A bowl full of highly flavoured creamy textured best known boneless beef curry.


BEEF VINDALOO GF N  \$23.90
Not for the faint hearted! For those who like it “HOT.” A typical Goanese style dish cooked in vinegar and spices.


BOMBAY BEEF GF  \$23.90
Morsels of beef cooked with potatoes, spices, fenugreek and curry leaves.


• SEAFOOD

PRAWN MASALA GF  \$27.50
Jumbo prawns, chunks of onions, tomato, capsicum and special masala paste.

JHINGA MALABARI GF  \$27.50
Prawn curry cooked with dessicated coconut, capsicum, Carom seeds and fresh cream.


MALIBU PRAWNS GF  \$28.90
Prawn curry cooked with dessicated coconut, capsicum, Carom seeds, fresh cream and a shot of Malibu Rum.


GOA FISH GF  \$26.50
Fish cooked with dessicated coconut, fresh cream, mustard seeds, ginger and garlic extracts and green spices.


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


• VEGETARIAN CURRIES


VEGETABLE JAL FREZI GF  \$22.50
Seasoned mixed vegetables tossed in special blend of spices and north Indian masala.


KARAHİ PANEER GF  \$23.50
Dry combination of homemade cottage cheese along with capsicum, onion, tomato cooked in Karahi style garnished with ginger and fresh coriander.


PANEER LABABDAR GF  \$23.50
Homemade Cottage cheese simmered in onion,tomato,capsicum and fenugreek leaves in traditional punjabi style.


PALAK PANEER GF  \$23.50
Dry combination of spicy spinach puree and homemade cottage cheese.

MUSHROOM MATTAR GF  \$22.90
Fresh mushroom and peas slow cooked in a savoury sauce of tomatoes, onion, herbs and tempered with roasted cumin and fenugeek leaves.

MALAI KOFTA N  \$22.90
Croquettes of cottage cheese, potatoes, peas, corn, carrot, cashew nuts and spices simmered in a sauce of crushed tomatoes, onions and fresh cream garnished with almond flakes.

PUNJABI CHANA MASALA GF V  \$21.90
A traditional chick pea curry with a combination of spices.
A favourite in Punjab Dhabas (eateries)

DAL TADKA GF V  \$19.50
Traditional slow cooked lentils along with onions, tomatoes, ginger, garlic, chili and spices.

DAL MAKHANI GF  \$20.50
Black lentils cooked with tomato purée and fresh cream on a slow fire.
An absolute delight.

INDIAN BREADS

NAAN – Plain white flour bread. \$4.30

HERB NAAN \$5.30
White flour bread topped with butter and herbs.

GARLIC NAAN – Flavour of fresh garlic and coriander. \$5.30

MIX NAAN BASKET \$15.50
A mixture of plain Naan, Garlic Naan and Cheese Naan.

NAAN MAKHANI \$6.50
Bread stuffed with clarified butter and lightly garnished with coriander.

PESHWARI NAAN \$7.90
Stuffed with dried fruit and nuts.

CHEESE NAAN \$6.90
Stuffed with shredded cheese, cottage cheese and spices.

CHEESE GARLIC NAAN \$7.50
Stuffed with tasty shredded cheese, cottage cheese and spices. Topped with garlic and coriander.

VEG NAAN \$6.50
Stuffed with potato, peas and spices.


TANDOORI ROTI \$4.30
Wholemeal bread.

LACHEDAR PARANTHA \$6.50
Layered wholemeal bread topped with melted butter.

RICE – PULAO – BIRYANI

RICE per person – Plain boiled basmati rice. \$4.50

KASHMIRI PULAO N per person \$7.90
Fluffy saffron rice with dried fruits and nuts, and cardamom powder.

BIRYANI RICE  Assorted cuts used for preparation. A specialty from the Mughal days.
Vegetarian \$25.90
Chicken/Beef \$26.90
Lamb \$27.90

SIDES & KIDS MENU

SIDE DISHES

RAITA, MANGO CHUTNEY, PAPADAMS, MIXED PICKLE, TAMARIND AND DATE CHUTNEY, CHOPPED CHILLIES	Each \$4.50
ANY THREE SIDES	\$12.30
GREEN SALAD	\$10.50
Green leaves, tomato, cucumber and carrot, honey mustard and Italian dressing	
ONION LACCHA SALAD	\$6.90
Red onion, Lemon juice and Chat Masala	

KIDS MENU (12 YEARS AND UNDER)

BUTTER CHICKEN, MANGO CHICKEN	\$21.50
(kids size serve) Rice for one person and a choice of one plain Naan (half size) or chips.	
CHICKEN NUGGETS & CHIPS	\$15.90
FISH & CHIPS	\$15.90
CHIPS	\$9.50

DESSERTS

FRESH ICE CREAM	\$10.90
Choc Fudge Brownie, Irish Cream & Scorched Almond, Old English Toffee, Strawberry, Chocolate, Vanilla, Rainbow.	
MANGO KULFI	\$10.50
A Traditional home made Indian ice cream lightly garnished with puree of mango pulp.	
PISTACHIO KULFI	\$10.90
A traditional home made Indian ice cream lightly garnished with pistachios.	
GULAB JAMUN	\$10.50
Cottage cheese and corn flour dumpling, fried to golden brown, soaked in sweet syrup and served hot.	
With a scoop of ice cream	\$11.50
RAS-MALAI	\$10.90
Soft, creamy concentrated milk cakes with saffron, pistachio nuts, served cold.	
ICE CREAM PLATTER (minimum 4 people)	\$24.90

DESSERT COCKTAILS

TOBLERONE	
Baileys / Kahlua / Frangelico / cream	
ESPRESSO MARTINI	
Kahlua / Baileys / coffee	

DRINKS

ALL SOFT DRINKS	Glass \$4.90	Can \$5.90
Coca Cola, Coke Zero, Fanta, Lemonade, Lemon Squash		
SODA WATER, TONIC WATER, GINGER ALE		\$6.90
STILL MINERAL WATER (600ml)		\$4.90
PUREZZA SPARKLING MINERAL WATER (750ml)		\$6.50
ALL JUICE – Orange Juice, Apple Juice, Pineapple Juice.		\$6.00
LEMON LIME AND BITTERS, GINGER BEER		\$6.90
LASSI	Kids \$5.90	Regular \$7.90
Special Yogurt Based Drink: Mango, Sweet, Strawberry, Salty.		

WINE & DRINKS MENU

HOUSE WHITE & RED

MARTY’S BLOCK SHIRAZ CABERNET – Waikerie, SA	Glass \$7.90
MARTY’S BLOCK CHARDONNAY – Waikerie,SA	Glass \$7.90

PICCOLOS

DUNES & GREENE SPARKLING CHARDONNAY PINOT NOIR NV (200ml) – SA	\$10.90
DUNES & GREENE SPLIT PICK SPARKLING MOSCATO NV (200ml) – SA	\$10.90
OXFORD LANDING ESTATE SHIRAZ (187ml) – Waikerie, SA	\$10.90
OXFORD LANDING ESTATES SAUVIGNON BLANC (187ml) – Waikerie, SA	\$10.90
OXFORD LANDING ESTATES MERLO (187ml) – Waikerie, SA	\$10.90
MASCHIO DEI CAVALERI PROSECCO (200ml) – France	\$10.90

CHAMPAGNE

REDBANK EMILY PINOT NOIR CHARDONNAY BRUT CUVÉE (750ml)	\$34.50
King Valley, Victoria	

WHITE WINES

YALUMBA CHRISTOBEL’S MOSCATO – SA	\$34.50
HÃHÃ MARLBOROUGH SAUVIGNON BLANC – Marlborough, NZ	\$35.90
TWIN ISLANDS MARLBOROUGH SAUVIGNON BLANC – Marlborough, NZ	\$37.90
PITCHFORK SAUVIGNON BLANC SEMILLON – Margaret River, WA	\$33.50
WEST CAPE HOWE REGIONAL RANGE RIESLING – Mount Barker, SA	\$33.90
SISTER’S RUN ST PETRI’S RIESLING – Barossa, SA	\$33.90
BLEASDALE POTTS CATCH VERDELHO – Langhorne Creek, SA	\$33.50
REDBANK VICTORIAN CHARDONNAY – VIC	\$33.50
SMITH & HOOPER PINOT GRIGIO – Wratonbully, SA	\$37.50
MARTY’S BLOCK CHARDONNAY – Waikerie, SA	\$28.50
KING VALLEY LA PIAZZA PINOT GRIS – King Valley, VIC	\$37.50

ROSE WINES

PITCHFORK ROSÉ – Margaret River, WA	\$33.90
COLLECTOR SHORELINE SANGIOVESE ROSÉ – Canberra District, NSW	\$41.90

RED WINES

OPAWA PINOT NOIR – Marlborough, NZ	\$42.90
KOORYONG MASSALE PINOT NOIR – Mornington Peninsula, VIC	\$42.90
YALUMBA OLD BUSH VINE GRENACHE – Barossa, SA	\$34.50
PITCHFORK CABERNET MERLOT – Margaret River, WA	\$33.50
VASSE FELIX CLASSIC DRY RED – Margaret River, WA	\$33.50
JIM BARRY THE LODGE HILL SHIRAZ – Clare Valley, AA	\$42.90
YALUMBA GALWAY VINTAGE SHIRAZ – Barossa, SA	\$37.50
MARTY’S BLOCK SHIRAZ CABERNET – Waikerie, SA	\$28.50
SISTER’S RUN OLD TESTAMENT CABERNET SAUVIGNON – Coonawarra, SA	\$36.50
WEST CAPE HOWE CAPE TO CAPE CABERNET SAUVIGNON – WA	\$36.50

COCKTAILS

SOUR (CONTAINS EGG WHITE) – Whiskey / orange	\$18.50
PIÑA COLADA – White rum / Malibu / Coconut Cream / Pineapple Juice	\$18.90
OLD FASHIONED – Bourbon / Sugar Syrup / dash of Bitters	\$18.90
COSMPOLITAN – Vodka / Cranberry Juice / Cointreau / fresh lime	\$18.90
DRY MARTINI – Vodka or Gim / dry Vermouth	\$18.90
MARGARITA – Tequila / Cointreau / lemon	\$18.00
PINK CANDY – Gin / Strawberry / lime	\$18.50
FRENCH MARTINI – Vodka / Chambord / pineapple juice	\$18.50
TEQUILA / VODKA SUNRISE – Tequila or vodka / orange juice / Grenadine	\$18.00
STRAWBERYY DAIQUIRI – Vodka / frozen strawberries / Strawberry Liqueur	\$19.90
DIRTY MANGO LASSI – Lassi with a shot of vodka	\$11.90
MOJITO CLASSIC – White rum / fresh mint / lime	\$18.50
Add strawberry or passion fruit	Extra \$3.00

MOCKTAILS (non-alcoholic Cocktails)

STRAWBERRY ISLAND	\$12.90
Strawberry Cordial / Fresh Lime / Lemonade / soda water	
VIRGIN MOJITO	\$12.90
Soda water / Fresh Mint / Fresh Lime / Sugar Syrup	
RASPBERRY DELIGHT	\$13.90
Ginger ale / orange juice / raspberry cordial	
BLUE LAGOON	\$13.90
Lemon squash / lime lemon cordial / dash of Curacao Blue	

BEERS, SPIRITS & LIQUORS

TAP BEERS – Kingfisher / Asahi				Regular \$10.50		
				Pint \$15.50		
BOTTLED BEERS – Cascade Light, Pure Blonde, Tooheys ED, Great Northern Crisp				\$8.50		
PREMIUM BEERS – Crown Lager, VB				\$9.90		
INTERNATIONAL BEERS – Corona, Kingfisher, Peroni				\$10.50		
NON-ALCOHOLIC BEER				\$7.90		
CRUISERS & CIDERS – Ruski Lemon, Wild Raspberry Cruiser				\$9.90		
Somersby Apple Cider & Somersby Pear Cider				\$9.90		
GIN	House Gin	\$8.90	Gordon Dry Gin	\$9.50	Bombay Sapphire	\$10.50
VODKA	House Vodka	\$8.90	Smirnoff	\$9.50	Belvedere	\$13.00
WHISKEY	JW Red Label	\$9.90	JW Black Label	\$11.00	Jack Daniels/Jim Beam	\$10.50
	Chivas Regal	\$11.00	Dimple	\$11.00	Glenfiddich	\$13.00
	JW Green Label	\$15.00	W Gold Label	\$17.00	JW Blue Label	\$27.00
LIQUORS – Kahlua, Baileys, Tia Maria, Cointreau, Frangelico, Chambord				\$10.50		
OTHER SPIRITS – Southern Comfort, Bacardi, Malibu, Bundaberg Rum				\$10.50		
Home Tequila				\$8.90	Premium Tequila	\$9.50
BRANDY AND PORT				\$10.50		

HOT DRINKS

WHITE, BLACK TEA	\$4.90
CHAI TEA – Traditional Indian Tea, Masala, Cardamom, Ginger	\$5.50
HERBAL TEAS – Jasmine Green, Chamomile, Peppermint	\$5.50
ALL COFFEES – Cappuccino, Flat White, Black Coffee, Short Black, Latte, Hot Chocolate, Macchiato, Mocha	\$5.50
ICED COFFEE – with Ice Cream	\$8.90

10% Sunday Surcharge / 15% public holiday surcharge. Kohli’s is a fully licensed premises however BYO bottled wine is permitted with a \$4.00 per head corkage charge. All prices inclusive of GST