

RICE & BIRYANI

RICE - Plain boiled basmati rice. (Reg) **\$4.50** (Large) **\$6.30**

KASHMIRI PULAO (Reg) **\$6.90** (Large) **\$9.50**
Fluffy Saffron rice with dried nuts & fruits & cardamon powder.

HYDERABADI BIRYANI

Assorted cuts used for preparation. A speciality from the Mughal days (choice of beef, lamb, chicken & vegetables).

Veg: \$27.90 - Chicken or Beef: \$28.90 - Lamb: \$29.90

KIDS MENU (12 years and under)

CHICKEN NUGGETS & CHIPS **\$15.90**

FISH FINGERS & CHIPS **\$14.50**

CHIPS **\$9.90**

NAAN BREADS

NAAN - White flour bread topped with butter. **\$4.90**

HERB NAAN - White flour bread topped with butter & herbs. **\$5.90**

GARLIC NAAN - Flavour of fresh garlic & coriander. **\$5.90**

CHILLI NAAN - White flour bread topped w/butter & chillis. **\$5.90**

BUTTER NAAN - Bread stuffed twice with butter & lightly garnished with coriander. **\$7.50**

PESHWARI NAAN - Stuffed with dried fruit & nuts. **\$8.90**

CHEESE NAAN - Stuffed with shredded & cottage cheese, spices and topped with butter. **\$7.50**

CHEESE GARLIC NAAN - Stuffed with tasty shredded & cottage cheese & spices, topped with garlic, butter & coriander. **\$7.90**

VEG NAAN - Stuffed with potato, peas, spices & butter. **\$6.90**

MIX NAAN BASKET - Garlic naan, Plain Naan & Cheese Naan. **\$16.90**

TANDOORI ROTI - Wholemeal bread topped with butter. **\$4.90**

LACHEDAR PARANTHA - Layered wholemeal bread stuffed & topped with butter **\$7.50**

SIDES & SALADS

RAITA, MANGO CHUTNEY, PAPADAMS, MIXED PICKLE, TAMARIND & DATE CHUTNEY **\$4.50** each

CHOPPED CHILLIS **\$3.90**

GREEN SALAD - Green leaves, tomato, cucumber & carrot. **\$10.90**

ONION & MIX PICKLE SALAD **\$7.90**

DESSERTS

MANGO KULFI, PISTACHIO KULFI, GULAB JAMUN, RASMALAI **\$9.50** each

CHOCOLATE NAAN **\$8.90**

LUNCH SPECIALS

Banquet Thali

Set Menu
From **\$22.90**

*3 x Curries
Naan Bread, Rice & Salad

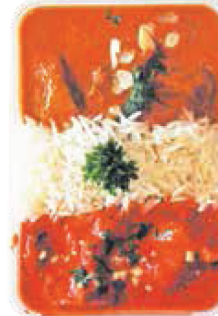


**Curries subject to change*

LUNCH BOX - TAKEAWAY ONLY

***Two Curries + Rice**
Set Menu
\$14.90

Add a can of soft drink or Naan bread for \$3.5 each



***Half Curry + Half Rice**
Set Menu
\$14.90

Add a can of soft drink or Naan bread for \$3.50 each

**Curries subject to change*

DRINKS

SOFT DRINKS **\$4.90 Can \$7.90 1.25 ltr**
Coke, Coke No Sugar, Fanta, Lemonade, Solo

JUICES **\$5.90**
Orange, Apple, Pineapple, Mango nectar

MANGO LASSI **\$7.90**

CHAI TEA & COFFEE **\$4.90**
Cardamon Chai, Masala Chai, Various Coffees



20 YEARS

KOHLIS
NOWRA

ESTD. 2005

Multiple award winner for
“INDIAN RESTAURANT OF THE YEAR”

Dinner: 7 DAYS From 5pm

Lunch: TUE - FRI 12pm to 2:30pm

GREAT LOCATIONS

NOWRA

Ph: 4421 0300

116 KINGHORNE STREET

BATEMANS BAY

HUSKISSON

**This menu is for Nowra Restaurant Only*

10% SUNDAY – 15% PUBLIC HOLIDAY SURCHARGE.
All prices include GST. All menus and prices are subject to change without notice. Any previous prices or deals are not valid from 28.2.2025

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

SCAN ME



www.kohlis.com.au

VEGETARIAN ENTRÉE

VEGETABLE SAMOSA (2pc) 🌶️ V **\$11.90**

Most popular Indian Entree. Short pastry pockets filled with vegetables & spices.

SOYA CHAAP 🌶️ 🌶️ **\$13.50**

Soya chunks marinated and cooked in ginger, garlic, lemon juice, coriander powder, garam masala & fresh cream.

ALOO TIKKI (3pc) 🌶️ 🌶️ **\$11.50**

Mashed potatoes, baby peas, whole dried coriander seeds, fenugreek leaves, Indian spices with cottage cheese, lightly crumbed & deep fried.

VEGETABLE SPRING ROLL 🌶️ V **\$11.50**

Mixed vegetables in a crispy pastry & deep fried.

VEGETABLE PAKORA (3pc) 🌶️ GF V **\$11.50**

Finely sliced potatoes, onions & baby spinach dipped in masala, deep fried with chickpea flour batter. Popularly known as Onion Bhaji!

PANEER TIKKA 🌶️ GF **\$18.90**

Homemade Cottage Cheese (Paneer) marinated with herbs, spices, yogurt, ginger, garlic, skewered along with capsicum and onions char grilled.

MUSHROOM TANDOORI 🌶️ 🌶️ **\$17.90**

Mushroom marinated with herbs, spices, ginger, garlic, sour cream, parmesan cheese, skewered along with capsicum and onions char grilled in Tandoor.

TANDORI & Non Veg ENTRÉE

CHICKEN MALAI TIKKA (3pc) 🌶️ **\$14.50**

Boneless tender chicken fillets marinated overnight with yogurt, sour cream, parmesan cheese and spices.

TANDOORI SPICY WINGS 🌶️ 🌶️ 🌶️ **\$14.50**

Chicken wings marinated overnight with hung yogurt, spices, crushed chilli, ginger, garlic and char grilled.

BARRAH KEBAB 🌶️ 🌶️ **\$17.90** (2 pc) **\$31.90** (4 pc)

Tender Lamb cutlets marinated in spices and aromates, bsewered in Tandoor an KOHLIS speciality.

CRISPY FRIED CHICKEN 🌶️ 🌶️ **\$16.90**

Boneless tender chunks of chicken battered in spices and deep fried.

LAKHNAWI SEEKH KEBAB (3pc) 🌶️ 🌶️ **\$14.90**

A speciality from the city of Nawabs LUCKNOW. Lamb & chicken mince with onions & green spices, mint flakes pressed on a skewer & smoke roasted.

BUTTER GARLIC PRAWNS (5pc) 🌶️ **\$21.90**

Prawns marinated in special blend of spices, coated with ginger, whole coriander, carum seeds, deep fried and garnished with garlic butter sauce.

PRAWN LABABDAR (5pc) 🌶️ **\$21.90**

Jumbo prawns marinated with herbs, spices, ginger, garlic, sour cream, parmesan cheese, skewered along with capsicum, onions and char grilled.

FISH AMRITSARI 🌶️ **\$16.50**

Fish fillets marinated in a special blend of spices, coated with ginger, garlic, whole coriander, carum seeds, deep fried.

FROM THE CURRY KITCHEN

VEGETARIAN

MIXED VEGETABLE 🌶️ GF N **\$23.50**

Mixed vegetables in cashew & almond based curry sauce.

KARAHI PANEER 🌶️ 🌶️ GF **\$24.50**

Dry combination of home made cottage cheese along with capsicum, onion, tomato cooked in Karahi style, garnished with ginger & fresh coriander.

ALOO GOBI 🌶️ 🌶️ GF V **\$22.90**

Potatoes & cauliflower sautéed with onion, tomatoes & herbs.

SHAHI PANEER 🌶️ 🌶️ GF **\$24.50**

Homemade cottage cheese simmered in creamy tomato based sauce, cooked with butter, fenugreek leaves & spices.

PALAK PANEER 🌶️ 🌶️ GF **\$24.50**

Dry combination of spicy spinach puree & homemade cottage cheese.

MUSHROOM METHI MALAI MATTAR 🌶️ GF **\$23.50**

Mushroom and peas cooked in fresh pure cream with garlic, fenugreek leaves and black pepper.

MALAI KOFTA 🌶️ N **\$22.90**

Croquettes of potatoes, cottage cheese, peas, corn & carrot & spices simmered in fresh cream & cashew nuts gravy.

DAL MAKHANI 🌶️ GF **\$20.50**

Black lentils cooked with tomato puree & fresh cream on a slow fire. An absolute delight from the Rasoe of Patiala.

PUNJABI CHOLE 🌶️ GF V **\$20.50**

A traditional chick pea curry with combination of spices and a favorite in Punjabi Dhabas (Roadside Eateries).

CHICKEN

BUTTER CHICKEN 🌶️ GF **\$26.50**

Kohli's most popular dish. A chicken delicacy firstly half cooked the Tandoor way & then finished the curry way. A creamy tomato flavored curry with butter & a touch of pepper.

CHICKEN TIKKA MASALA 🌶️ 🌶️ GF **\$25.50**

Most popular Indian dish in London. Chicken Tikka pieces cooked along with fresh onions, capsicum & tomato, topped with lemon juice & fresh coriander.

MANGO CHICKEN 🌶️ GF **\$25.50**

Tender pieces of chicken cooked in alphonso mango puree.

CHICKEN CHETTINAD 🌶️ GF N **\$25.90**

Chicken Chettinad is one of the most popular dishes from South India, Chicken is cooked with mustard seeds, coconut cream, dry chilli, curry leaves, spices & herbs.

CHICKEN METHI MALAI 🌶️ GF **\$25.90**

Tender boneless chicken pieces cooked in fresh cream with Fenugreek leaves & a touch of black pepper.

CHILLI CHICKEN 🌶️ 🌶️ 🌶️ **\$26.50**

The famous Indo-Chinese dish crispy fried chunks of chicken fillets, onions, bell peppers tossed in spicy sweet n chilli sauce.

BEEF

MADRAS BEEF 🌶️ 🌶️ GF **\$25.90**

A delicious spicy beef curry, prepared in south Indian style with garam masala, fenugreek & curry leaves.

BEEF KORMA 🌶️ GF N **\$25.90**

A king's favourite, known throughout India. A bowl full of highly flavoured creamy textured boneless beef curry.

BEEF VINDALOO 🌶️ 🌶️ 🌶️ 🌶️ GF **\$25.90**

Not for the faint hearted! For those who like it "HOT" A typical Goanese style dish cooked in vinegar & spices.

GOAT ON BONE

PUNJABI GOAT 🌶️ 🌶️ GF **\$28.50**

A divine spicy goat curry from the house of Maharaja Patiala - Goat slow cooked in rich authentic flavours.

TAWA GOAT 🌶️ 🌶️ GF **\$28.50**

Goat cooked in traditional Punjabi style with spices, tomatoes, onion, capsicum & coriander.

LAMB

LAMB ROGANJOSH 🌶️ GF **\$26.90**

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.

LAMB DO PIAZA 🌶️ GF **\$26.90**

A traditional Indian favourite. Lamb cooked with fresh onions, capsicum & tomato, topped with lemon juice & garnished with fresh coriander & ginger.

LAMB SAAG 🌶️ GF **\$26.90**

Lamb blended to perfection Mughlai style, spices from hilltops of Kashmir and purée of leafy green spinach.

SEAFOOD

PRAWN MASALA 🌶️ 🌶️ GF **\$29.50**

A dry combination of jumbo prawns, chunks of onions, tomato, capsicum & special masala paste.

PRAWN MALABARI 🌶️ GF **\$29.50**

Prawns cooked with desiccated coconut, capsicum, fresh cream, carum seeds and touch of vinegar.

GOA FISH 🌶️ GF **\$28.50**

Fish cooked with desiccated coconut, fresh cream, mustard seeds, ginger & garlic extracts & green spices.

MASALA FISH CURRY 🌶️ 🌶️ GF **\$27.90**

Fish cooked with the flavour of tomatoes, herbs & fresh coriander.