

Curries World

Lamb / Goat & Beef CURRIES

**TRADITIONAL LAMB OR
LAMB & POTATO CURRY-GF** 22
Nepalese Style Boneless Curry
(Add Vindaloo Sauce \$3)

CREAMY LAMB & VEG CURRY-GF 26
(Choose a Sauce; Coconut Sauce
or Normal Cream)
Traditional Style Lamb Curry
with Mix Seasonal Veg

CARIBBEAN STYLE COCONUT LAMB CURRY -GF 28
Red Kidney Beans, Boneless Lamb & Potato
Curry Cooked with Traditional Style
in Mild Coconut Cream

SPICY GREEN LAMB CURRY-GF 27
Lamb Curry Cooked in Delicate Spices,
Ginger, Garlic, Tomato, Onion, Curry Leaves,
Fresh Green Beans, Spinach & Green Chilly

NEPALESE STYLE GOAT BONE CURRY-GF 25
(Add Cashew \$4)
Bone Goat Curry Cooked in Nepalese Style

BEEF MASALA-GF 22
Pan-Fried Beef Mince & Fresh Green Beans
& steamed Potato Cooked in
Chef's Special Masala

CHILLY BEEF-GF 23
Marinated in Ginger, Garlic, Soy, Tomato
Sauce & Spices Beef Stir-Fried
with Onion & Capsicum

Sea Food CURRIES MARKET

DELICIOUS PRAWN CURRY -GF 28
(Choose a sauce - Coconut Cream
or Mango Puree Coconut Sauce)
Tail on Prawn, Fresh Green Beans,
Potato Cooked in Spices

MIX SEAFOOD CURRY-GF 30
Tail on Prawn, Barramundi Fish, Calamari
& Scallops Cooked in Spices, Coconut Cream,
Curry Leaves & Thyme Seed

BARRAMUNDI FISH CURRY-GF 27
With Touch of Thyme Seeds, Curry Leaves
& Mild Creamy Curry Sauce

CHILLY PRAWN-GF 28
Stir-Fried Prawn Tossed on lemon, Ginger,
Garlic, Pepper, Soy, Tomato & Sauce
with Curry Leaves, Onion, Green & Red Capsicum.

SCALLOPS CURRY -GF 29
ROE on Scallops with Green Beans, Thyme
Seed in Mild Coconut Sauce