

CHICKEN CURRIES (All GF)

Butter Chicken Charcoal smoked chicken tikka, tomato cream gravy	24	Chicken Korma Chicken, cashew nut gravy and cream	24
Chicken Tikka Masala Chicken tikka with onion, capsicum, onion, and tomato creamy sauce	24	Karahi Chicken (nf) Chicken with mix bell peppers, onion, tomato, freshly spices	24
Mango Chicken (nf) Chicken cooked in rich mango creamy sauce	24	Chicken Vindaloo (nf, df) A traditional spicy dish with chillies and vinegar	24
Chicken Saag (nf) Chicken with spinach, garlic, and ginger	24	Chicken Madras (nf, df) A traditional south Indian dish prepared with coconut, mustard seed, and curry leaves.	24

LAMB CURRIES (All GF)

Lamb Rogan josh (nf, df) Lamb cooked in onion and spices.	26	Lamb Saag (nf) Lamb, spinach, spices and ginger	26
Lamb Korma Lamb, cashew nut gravy and cream	26	Lamb Vindaloo (nf, df) A traditional spicy dish with chillies and vinegar	26
Karahi Lamb (nf, df) Lamb with mix bell peppers, onion, tomato & freshly spices	26	Lamb Madras (nf, df) A traditional south Indian dish prepared with coconut, mustard seed and curry leaves.	26

SIDES

House Pickles	2	Onion Salad	6
Chutney (Mint, Tamarind, Mango)	2	Mix Salad	8
Cucumber Raita	5		

RICE/NAAN

Basmati Rice	4	Cheese-Garlic Naan	7
Coconut Rice	6	Cheese-Chilli Naan	7
Tandoori Roti	5	Cheese-Spinach Naan	7
Plain Naan	5	Kashmiri Naan	8
Butter Naan	6	Keema Naan	8
Garlic Naan	6	Chicken Naan	8

DESSERTS

Gulab Jamun Golden deep-fried balls (Milk Solids) soaked in sugar syrup	9	Homemade Kulfi Almond, Pistachio and Mango	9
Rasmalai An Indian Sweet consisting of small flat paneer cake soaked in sweetened milk & nuts.	9	Tiramisu Tiramisu is a coffee flavoured dessert	11

DRINKS

Soft Drinks (Can)	4	Lassi Mango, Salty or Sweet	6
Spring Water	4	Chocolate Shake	7
Coke 1.25l	6	Strawberry Shake	7



DINE IN MENU

07 3288 9496

OPEN 7 DAYS

Mon – Wed

4.30 - 9.30 PM

Thur – Sun

Lunch 11.00 - 3.00 PM

Dinner 4.30 - 9.30 PM

17/20 Main Street, Ripley QLD 4306
(Ripley Town Centre)

DINE IN - TAKEAWAY - DELIVERY - CATERINGS

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www.curryandcocktails.com.au

SMALL PLATES

Farfar Colourful crisp-like bites. An Indian favourite	3	Paneer Pakora (nf, gf) Paneer (cottage cheese), spices, chickpeas flour and fried	13
Pappadum (4P) Crispy lentil flour wafers	3	Gobi Pakora (nf, gf, df) Cauliflower, chickpea flour, spices and fried	13
Samosa (2P) (nf) Pastry filled with potatoes and peas masala	10	Fish Pakora (nf, gf) Barramundi fish marinated with spices, flours and fried	16
Onion Bhaji (4P) (nf, df, gf) Onion, bell peppers, chickpea flour, fresh spices and fried	10		

STREET FOOD

Pani Puri (Gol Gappa) Small crispy puffed bread stuffed with boiled potato & black chana and served with tangy tamarind chutney & spicy mint water	12	Papdi Chaat Crispy flat puri's topped with boiled potato, chana, sweet yoghurt and various chutneys	14
Dahi Puri Small crispy puffed breads mixed with boiled potato, chickpeas and topped with chilled yoghurt and various chutneys	14	Samosa Chaat Samosa topped with chickpeas curry, served with chilled sweet yoghurt and various chutneys	15
		Chhole Tikki A fried potato cutlet topped with chickpeas curry, served with chilled yoghurt and various chutneys	15

PLATE FOR SHARE

Mix Veg Platter (8P) Onion bhaji, Samosa, Panner and Cauliflower Pakora	21	Meat Platter (6P) Chicken Tikka, Lamb chop, Seekh Kebab	23
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TANDOOR

Paneer Tikka (gf, nf) Paneer (cottage cheese) marinated with yoghurt and spices	16	Chicken Tikka (4P) (nf, gf) Chicken thigh fillet, yoghurt, spices	16
Malai Chaap Soya chaap, marinated with yoghurt and creamy sauce	16	Chicken Malai Tikka (gf) Chicken thigh with creamy cashew, spices	19
Tandoori Chicken (gf, nf) Whole Chicken, yoghurt, spices	H16 / F24	Fish Tikka (4P) (nf) Salmon, spices, yoghurt, cooked in tandoor	16
Seekh Kebab (4P) (nf) Lamb mince, spices and herbs Lamb chop, yoghurt, spices, cooked in tandoor	16	Lamb Chops (4P) (nf)	22

BIRYANI BOWLS (NF, GF)

We cook rice with whole spices, onion, and mint leaves to create a richly flavoured aromatic base for our biryanis, which makes them taste good! They come with a bowl of raita.

Veg Biryani	22	Lamb Biryani	25
Chicken Biryani	24		

CHEF'S SPECIAL

Methi Paneer (gf) Paneer, cashew, fresh fenugreek leaves and spices	23	Murgh Malai (gf) Chicken thigh, mix nuts and creamy sauce	26
Malai Chap Masala (gf) Soya Chaap cooked with nuts and creamy sauce	23	Oh, My Goat (nf, df, gf) Goat curry with bones and mixed spice	26
Murgh Masala (df, gf, nf) Chicken cooked on bone with spices	25	Gosht Saag (gf, nf) Goat with bone, spinach, and spices	26
Murgh Methi (gf) Chicken thigh, cashew, fresh fenugreek leaves and spices	25		

VEGETARIAN

Dal Makhani (gf) Black lentil and kidney beans with butter and spices	21	Butter Paneer Panner (cottage cheese) and tomato creamy gravy	22
Dal Tadka (gf, nf, df) Yellow lentil, ginger, garlic, curry leaves and tomatoes	21	Malai Kofta Paneer and potato balls cooked in a creamy sauce.	22
Eggplant Masala (nf, df) Roasted eggplant mashed and tossed with onion and tomato.	21	Palak Paneer (gf, nf) Paneer (cottage cheese) cooked in a spinach, ginger, and garlic.	22
Aloo Gobi (gf, nf, df) Stir fry potato with cauliflower, fresh spices, and herbs.	21	Shahi Paneer (gf) Paneer (cottage cheese) in cashew nut & onion gravy	22
Veg Korma Fresh vegetables, cashew, cream, spices	21	Paneer Tikka Masala (gf) Paneer (cottage cheese), diced capsicum, onion, cream, and spices	22
Chana Masala (gf, nf, df) Chickpeas onion, ginger, garlic, and tomato	21	Karahi Paneer (gf, nf) Paneer (cottage cheese) and bell peppers, onion, and spices and spices	22

HAPPY MEAL (KID MEALS)

Chips With Tomato Sauce	6	Butter Chicken With Rice Or Naan	15
Chicken Bites (6P) / Chips	10	Shahi Paneer With Rice Or Naan	15
Butter Chicken Loaded Fries	15	Kids Juice	5

SEAFOOD CURRIES (GF)

Butter Prawn Prawn cooked in rich creamy tomato gravy	26	Prawn Malabari (df) Prawn, onion gravy with coconut cream, curry leaves and mustard leaves	26
Prawn Garlic Masala Prawn cooked in fresh garlic, onion, capsicum	26	Fish Malabari (df) Barramundi Fish, coconut cream, curry leaves and mustard leaves	26

nf: Nut Free

df: Dairy Free

gf: Gluten Free

