

Side Dishes	
Pappadums (4 pcs)	4.00
Raita	4.00
Home made Yogurt and Cucumber	
Mint Sauce	4.00
Delicious mint blended with Yogurt	
Mango Chutney	4.00
Mango Pickle	4.00
Rice	4.00

Desserts	Drinks	5.00
Gulab Jamun	Mango Lassi Juices Water	5.00
Rice Pudding	Soft Drinks Coffee or Tea	5.00
Baklava		5.00

Addil

Indian & Kebab Restaurant



SHOP 5, ADDIL INDIAN & KEBAB
20 Sturgeon Street
Raymond Terrace NSW 2324
Tel: 02 9487 7156



SHOP 35, ADDIL INDIAN & KEBAB
Gowrie Street Shopping Mall
1 Gowrie Street, Singleton NSW 2330
Tel: 02 6572 2551



SHOP T3, ADDIL INDIAN & KEBAB
Woolworths Market Place
1 Hillview St, Rutherford NSW 2320
Tel: 02 4931 9633



SHOP 17/1A
Taylor Ave, Thornton
NSW 2322
Tel: 02 4966 5181



Indian & Kebab Restaurant

SHOP T3
Woolworths Market Place
West Mall, 1 Hillview St
Rutherford NSW 2320

Tel: 02 4931 9633 Fax: 02 4931 9736



HOME DELIVERY AVAILABLE

ORDER \$40 OR MORE FREE DELIVERY

We also cater for corporate lunches
and all social functions and parties

QUALITY IS OUR GUARANTEE

Entrees (Served per person)

Vegetable Samosa	3.50
Light pastry filled with mix ture of delicately spiced vegetables.	
Meat Samosa	4.00
Light pastry filled with a mixture delicately spiced vegetables with beef mince	
Vegetables Pakora (3 pieces with sauce)	5.00
Mixed vegetables with Indian herbs and spices	
Aloo Tikka	3.00
Mashed potatoes, green peas, fresh coriander, herbs and spices.	
Chicken Tikka (2 pieces with sauce)	8.00
Boneless fillets of chicken marinated in herbs, spices and yogurt, cooked in the tandoor	

Breads

Plain Naan	3.50	
Self raising flour bread cooked in tandoor		
Garlic Naan	4.00	Kashmiri Naan
Naan with Garlic and Coriander		Naan filled with sultanas, coconut, almond and fresh cream & sugar
Cheese Naan	4.50	Keema Naan
Naan filled with Cheese		5.00
Cheese + Garlic Naan	5.00	Chicken Naan
		Naan filled with Chicken
		5.00

Chicken, Beef & Lamb

Butter Chicken (mild)	16.50
Tender pieces of chicken lightly cooked in the tandoor and finished with our specially prepared spiced creamy sauce	
Chicken Korma (mild)	16.50
Boneless chicken pieces marinated with spices and cooked in a rich curry sauce	
Mango Chicken (mild)	16.50
Tender pieces of chicken with mango pulp & fresh indian herbs	
Lamb Korma (mild)	16.50
Lamb cooked in mild cream and crushed cashew nut sauce	
Lamb Rogan Josh (med)	16.50
Diced lamb cooked with herbs and rich spices	
Beef Madras (mild)	16.50
Beef cooked in coconut milk and spices	
Beef Vindaloo (very hot)	16.50
Roasted lamb	20.00
48 Hour slow roasted lamb shoulder, marinated with in a turmeric, mint chutney	

Veg Curries

Mixed Vegetables Korma (mild)	16.50
Seasonal veg cooked in a selected blend of herbs and cream	
Mixed Vegetables Korma (med)	16.50
Seasonal veg cooked in a selected blend of herbs and spices	
Aloo Matar (mild)	16.50
Peas and potatoes cooked in selected spices with fresh tomato	
Dhal (med)	16.50
Lentils cooked Indian style.	
Egg Plant & Potato (med)	16.50
Egg plant & potato cooked with home style medium hot curry sauce	
Saag Paneer	16.50
Homemade cottage cheese & spinach cooked with mild spicy sauce	

Seafoods

Addil Fish Masala	22.00
Chef's special receipe	
Fish Dopiaza (mildmed)	20.00
Fish marinated and cooked in aromatic spices, tomato, onion & coriander	
Gona Fish Curry	20.00
Fish cooked with herbs, lemon juices, coconut powder & fresh coriander	
Saffron Fish Curry	20.00
Mild spicy, garlic, ginder, lemon juice & creamy saffron sauce	
Prawn Malabar	20.00
King prawn curry cooked with coriander, capsicum & coconut milk	
Prawn Madras (med)	20.00
Smoked tomatoes, green chilli, ginger, coriander, mustard seed & curry leaves	
Prawn Vindaloo	20.00
Spicy & tangy dish from goa	
Chilli Prawns Curry (med-hot).	20.00
King prawn cooked with capsicum, onion, tomatoes, garlic & green chilli	
Tandoori Garlic Prawns	20.00
Scallops	20.00
Pan seared scallops with a tamarind and mint chutney	
Chilli king prawns	22.00
Chilli king prawns with a smoked coconut and coriander relish	
Rainbow trout	25.00
Rainbow trout, lime and cardamom curry	
Salmon	26.00
5 Spice Salmon with a mint and chilli dressing with string hoppers	
Mussels	22.00
Mussels and local pippies in a Kerala style coconut creamy sauce	
Coconut crust Crab	22.00
Cooked with sweet and sour chilli Sauce	

| MILD | MED HOT | VERY HOT |

| MILD | MED HOT | VERY HOT |