



Order & Save!

EXPRESS PACK \$32.50

SAVE \$8!

BUTTER CHICKEN OR LAMB ROGAN JOSH, RICE,
PLAIN NAAN, PAPADUMS

VALUE PACK \$57.50

SAVE \$18!

BUTTER CHICKEN, LAMB ROGAN JOSH, 2 RICE,
2 PLAIN NAAN AND PAPADUMS

FAMILY PACK \$90

SAVE \$30!

SERVE OF PAKORA, BUTTER CHICKEN, LAMB ROGAN
JOSH, AND (DAAL TADKA OR VEGETABLES KORMA)
WITH 3 PLAIN RICE, 2 PLAIN NAANS,
PAPADUMS, AND RAITA

Takeaway Drinks

(BUY ANY TWO BOTTLES OF WINE SAVE 10%)

WHITE WINE

ROCKBARE CHARDONAY MURRAY DARLING, VIC \$15
ATE SAUVIGNON BLANC SOUTH AUSTRALIA \$15

RED WINE

ENDLESS SHIRAZ CENTRAL VIC \$15
AUDREY WILKINSON Merlot MARGRET RIVER, WA \$17

LOCAL BEER (SIX-PACK)

HAHN PREMIUM LIGHT \$20
XXXX GOLD \$22
GREAT NORTHERN S/CRISP \$20

INTERNATIONAL BEER

KINGFISHER 5% INDIA 6 PACK \$25
KINGFISHER STRONG 8% INDIA 4 PACK \$29
HAYWOODS 5000 8% INDIA 4 PACK \$29

PREMIXES (SIX-PACK)

BUNDABERG RUM & COLA \$29
JIM BEAM & COLA \$29
JACK DANIELS & COLA \$29
CANADIAN CLUB & DRY \$29

INDIAN LASSI DRINKS

MANGO OR STRAWBERRY OR SWEET \$6

OTHER DRINKS

SOFT DRINKS (CAN) \$3
SOFT DRINKS (600ML) \$6
SOFT DRINKS (1.25 Litre) \$6



**BECOME A MEMBER & BE TREATED
LIKE ROYALTY FOR YOUR LOYALTY!**

- ACCESS TO DEALS & DISCOUNTS
- EARN LOYALTY POINTS • ITS FREE TO JOIN

Mehfil members

save and earn points at our sister bottle shops at:

THIRSTY CAMEL RACEVIEW 2/251 SOUTH STATION ROAD, RACEVIEW
THIRSTY CAMEL IPSWICH 3/2-4 JACARANDA STREET, EAST IPSWICH

Mehfil Grab & Go Lunch Box Specials

11.30am - 2.30pm

SAMOSA CHAT \$15

HOMEMADE SAMOSA TOPPED WITH CHICKPEAS
CURRY, RAITA, MINT & TAMARIND SAUCE

ALOO TIKKI CHAT \$15

PAN FRIED POTATO PATTIES TOPPED WITH
CHICKPEAS CURRY, YOGHURT, MINT AND TAMARIND
SAUCES (VEGAN OPTION AVAILABLE)

KULCHEY CHOLE \$15

A COMBINATION OF MASALA CHANA
AND FRESHLY BAKED POTATO BREAD
(VEGAN OPTION AVAILABLE)

CHICKEN TIKKA SALAD \$15

ROASTED TANDOORI CHICKEN WITH GREEN LEAFY
ALAD, CUCUMBER, ONION AND TOMATO

LUNCH BOX OPTION A: \$13

BUTTER CHICKEN AND RICE (GF)

LUNCH BOX OPTION B: \$13

LAMB ROGAN JOSH AND RICE (GF)

LUNCH BOX OPTION C: \$13

VEGETABLE KORMA or CHANNA MASALA (VEGAN)
WITH RICE (GF)

LUNCH BOX OPTION D: \$13

CURRY OF THE DAY WITH RICE

LUNCH BOX OPTION E: \$15

CHOOSE ANY 2 CURRIES FROM ABOVE WITH RICE

ADD PAPADUMS, PLAIN OR GARLIC NAAN FOR \$3
OR

GARLIC & CHEESE OR SPINACH & CHEESE NAAN FOR \$4



OPENING HOURS

Lunch

11:30am - 2:30pm Tuesday - Friday & Sunday

Dinner

5pm - 9:30pm Monday - Sunday

INDIAN MEHFIL



TAKEAWAY MENU



**SCAN
AND ORDER**

for quick and easy
takeaway!

3281 8683

116 Brisbane St Ipswich • www.indianmehfil.com.au

ipswich@indianmehfil.com.au

ENTREES

Mixed Share Platter (8PC) \$25.00
An Assortment from The Vegetarian and Non-Vegetarian Items
Served with Mint & Tamarind Sauce

VEGETARIAN / VEGAN

Samosa (2 PC) \$10.00
Home Made Pastry Filled with Spicy Potatoes and Peas
Served with Tamarind Sauce

Pakora (4 PC) (VG, DF) \$12.00
Onion and Seasonal Shredded Vegetables Coated in
Spicy Graham Flour Batter and Deep Fried Served with Tamarind Sauce

Samosa Chat or Aloo Tikki (VG AVAILABLE) \$15.00
Pan Fried Potato Patties Topped with Chickpeas Curry, Yoghurt,
Mint and Tamarind Sauces

Hara-Bara Kebab (4 PC) (VG) \$14.50
Patties Made of Mashed Potatoes, Spinach, Green Peas and
Seasonal Vegetables Seasoned With Indian Spices and Deep Fried
Served with Tamarind Sauce

NON-VEGETARIAN

Fish Pakora (5 PC) \$17.50
Fish pieces dipped in spicy gram flour batter, deep fried
and served with mint sauce

Crispy Prawn Pakora (Indian style shrimp fritters) (8 PC) (DF) \$20.00
Succulent juicy Tiger Prawns Coated in spiced gram flour batter,
deep fried to golden brown with Mint Sauce

Tandori Prawns (8 PC) (GF) \$22.00
Prawns Marinated in Spices, Yoghurt and Roasted in Tandoor
Served with Mint Sauce

Chicken Tikka (4 PC) (GF) \$16.50
Tender Chicken Bits Marinated in Spices and Yoghurt, Roasted
in Tandoor Served with Mint Sauce

Lamb Sheek Kebab (4 PC) (GF) \$18.00
Lightly Herbed Lamb Mince Sausage Roasted in Tandoor Oven
& Served with Mint Sauce

Tandoori Lamb Chops (4 PC) (GF) \$28.00
Lamb Cutlets Marinated in Yoghurt, Garlic, and Indian
Spices Roasted in Tandoor Served with Mint Sauce

Tandoori Chicken (4 PC) (GF) Half \$17.00 / Full \$25.00
Chicken on Bones Marinated in Yoghurt and Spices, Roasted in
Tandoor & Served with Mint Sauce

GF = Gluten Free, DF = Dairy Free, VG = Vegan, V = Vegetarian
Rice is not included in curry pricing.

CHEF SPECIAL CURRIES

(CURRIES AVAILABLE IN MILD, MEDIUM, HOT OR EXTRA HOT)

Pahari Goat Curry (GF, DF) \$27.00
Goat Meat on The Bone Slowly Simmered in Onion Tomato Gravy
with Fennel Powder And Finished with Coriander

Chilli Chicken (Indo-Chinese version) (DF) \$25.50
Golden fry chicken tossed in soy sauce and chilli sauce
with chunks of onion and capsicum

Patiala Chicken (GF) \$26.00
Punjabi Style Chicken on Bone Roasted in The Clay Oven and
Tossed into Thick Buttery Gravy With Nuts and Finished
with Aromatic Spices

Karahi Chicken (GF, DF) \$25.50
Chicken Cooked in Wok with Fresh Ginger, Garlic, Onions,
Capsicum, Tomato & Fresh Ground Spices

Chicken Tikka Masala (GF) \$25.50
Boneless Tandoori Chicken Cooked in Tomato Onion Gravy with
Chunks of Onion and Capsicum

Butter Chicken (GF) \$25.50
Tandoori Cooked Boneless Chicken Pieces in a Rich Creamy
Tomato Gravy Flavoured with Fenugreek Leaves

Lamb Bhuna (GF, DF) \$27.00
Pan Fried Lamb with Spices Cooked in Its Own Extracted Juicy
Flavour
Lamb Rogan Josh (GF, DF) \$27.00
Tender Lamb Cubes Cooked in Onion Tomato Gravy & Indian Spices
Which Is Then Flavoured with Fennel Powder

INDIAN CLASSIC CURRIES

CHICKEN \$25.50 / LAMB \$27/ FISH \$26.50 / PRAWN \$28

Jalfrezi Chicken OR Lamb (GF)
Stir Fried Meat with Vegetables, Ginger, Onion, Capsicum and Tomato Gravy

Korma Chicken OR Lamb (GF)
Choice of Meat Cooked in Yoghurt, Cream, Nuts and Fragrant Spices

Madras Chicken OR Lamb (GF, DF))
Choice of Meat Cooked with Curry Leaves, Coconut, Tamarind and Spices

Saag Chicken OR Lamb (GF)
Your Choice Meat Cooked with Spinach and Whole Ground Spices

Vindaloo Chicken OR Lamb OR Fish OR Prawn (GF, DF)
A Fiery Hot Dish from Goa... (Can't Be Mild)

Methi Malai Chicken OR Lamb OR Fish OR Prawn (GF)
A Modern Curry Cooked in Creamy Cashew and Fenugreek Sauce,
Mildly Spiced with Authentic Indian Spices

Goan Curry Fish OR Prawn (GF, DF)
A Coastal Indian Coconutty Flavoured Curry Made in Goan Curry Paste

VEGETARIAN / VEGAN CURRIES

Vegetables Madras (VG) (GF) \$25.00
Seasonal vegetables cooked in a coconut-based sauce with curry leaves
and mustard seeds

Mushroom Palak (VG) \$25.00
Sauteed button Mushroom cooked in Aromatic Spinach Sauce

Baingan Bahar (VG) (GF) \$25.00
Eggplant and Potatoes, Stir Fried in A Variety of Spices with Tomato and
Onion Gravy

Channa Masala (VG) (GF) \$23.00
Chickpeas Cooked with Spices and Onion Tomato Gravy

Daal Tadka (VG) (GF) \$23.00
Lentil Curry in A Variety of Spices Simmered Over A Slow Flame

Zira Aloo (VG) (GF) \$22.00
Potato simmered with cumin seeds and turmeric powder finish with fresh
coriander leaves

Shabnam Methi Malai (V) (GF) \$26.00
Mushroom Buttons and Green Peas Cooked in Mildly Spiced
Thick Creamy Cashew Gravy and Finished with Fenugreek

Mix Vegetable Korma (V) (GF) \$24.50
Fresh Vegetables Cooked in Yoghurt, Cream, Nuts and Fragrant Spices

Malai Kofta (V) \$26.00
Paneer cheese balls Cooked in Thick Buttery cashew Gravy with Indian Spices

Palak Paneer (V) (GF) \$25.00
A Spinach Delicacy Blended in Fresh Masala with Home Made Cheese

Karahi Paneer (V) (GF) \$25.00
Stir Fried Paneer with Ginger, Onion, Capsicum and Tomato Gravy

Daal Makhani (V) (GF) \$23.00
Black Lentils Simmered Overnight Over Slow Heat, Finished
with Cream and Spices

Butter Paneer (V)(G/F) \$25.00
Indian Gourmet Cheese Cubes Cooked in Thick Butter Gravy with Fragrant Spices

RICE

Plain \$3 Saffron \$4 Coconut Rice \$4

BIRYANI

VEGETABLES \$25/ CHICKEN \$26 / LAMB \$28 GOAT \$28
Your choice of ingredient Cooked with Long Grain Basmati Rice Served with
Raita (Vegan Option Available)

TANDOORI BREADS

Roti Wholemeal Bread (Vegan) \$5.50
Butter Roti Wholemeal Bread \$6.00
Plain Naan Fine Flour Bread \$6.00

Garlic Naan \$7.00
Tandoori Bread with Fresh Garlic

Butter Naan \$7.00
Fine Flour Layered Buttered Bread

Garlic & Cheese Naan \$8.50
Bread Stuffed with Cheddar Cheese and Garlic

Spinach & Cheese Naan \$8.50
Bread Stuffed with Cheddar Cheese and Spinach

Paneer & Cheese Naan \$8.50
Bread Stuffed with Indian Gourmet Cheese & Cheddar Cheese

Punjabi Naan \$8.50
Naan Stuffed with Cream Cheese, Spinach, Green Chilli and Spices

Keema Naan \$9.50
Bread Stuffed with Lamb Mince

Peshawari Naan \$8.00
Bread Stuffed with Dried Fruits

Masala Kulcha \$7.50
Bread Stuffed with Potatoes with Indian Spices

ACCOMPANIMENTS

Raita \$5.00
Dip Made of Cucumber and Yoghurt

Mixed Pickles \$3.50
Pickled Green Mangoes, Limes and Chillies

Mango Chutney \$3.50
Sweet Mango Preserve

Mint Sauce \$4.50
A Yoghurt Based Sauce with Mint Flavour

Tamarind Sauce \$3.50
A Sweet and Sour Sauce Made of Indian Tamarind

Pappadums \$5.00
Crispy Flat Gluten Free Crunchy Chips Based on Graham Flour

Indian Salad \$7.50
Sliced red onion, tomato and cucumber with chat masala
lemon and green chillies

DESSERTS

KULFI \$6.00
Traditional Indian Ice Cream Perfect Homemade Treat:
Mango, Pistachio, Almond

Rasmalai \$10.00
Rich Cheesecake Without Crust Dipped in Cardamom
Flavoured Milk Commonly Known as Seera

Gulab Jamun \$6.00
Homemade Deep-Fried Dumpling of Cottage Cheese
Made in Condensed Milk and Sugar Syrup