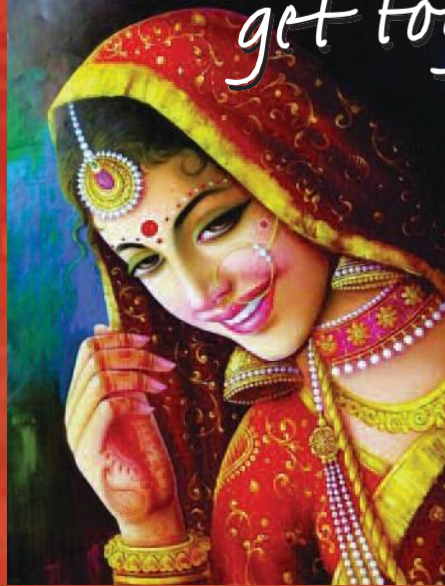


INDIAN MEHFIL

get together



WELCOME TO INDIAN MEHFIL IPSWICH

At Indian Mehfil we use the finest ingredients and the freshest produce.

We utilise the services of expert chefs to ensure that only the best is served at your table.

At this restaurant, we dedicate ourselves to serving authentic Indian food that will take your senses straight to the land where it is born.

The authentic Indian food on our menu is made with the use of aromatic Indian spices that are the essence of our cuisine.

Indian Mehfil has carved out a niche for itself by not only its fine dining but also through its great service, catering and takeaway service.

GF = Gluten Free, DF = Dairy Free, VG = Vegan, V= Vegetarian

Mehfil Cocktails

Maharani's Secrete \$16.00

Paraiso Lychee Liquor and Mango Cider Blend with Hint of Fresh Lime.

Fruit Tingle \$15.00

Vodka with blue curacao topped with lemonade and grenadine.

Illusion \$16.00

Midori, vodka and triple sec topped with pineapple juice

Tequila Sunrise \$12.00

Tequila with orange Juice and Topped with Grenadine.

Indian Summer \$15.00

A perfect blend of gin, peach liquor with mango juice and fresh lime with Indian fragrant spices

Mehfil Mocktails

Virgin Pina Colada \$12.00

Pineapple juice, Monin Coconut Syrup, Fresh Coconut Cream, Shaken to Exactness and Served on The Rocks.

Mango Mint Mocktail \$12.00

Refreshing Mocktail, Combination of Mango Juice, Fresh Mint Leaves,
Lemonade with hints of Raspberry Cordial served on the Rocks.



Sparkling & Sweet Wine

Azahara Sparkling 200ml NV Victoria		9.50
Deakin Estate Moscato Murray Darling, Vic	7.50	35.00
42 Degrees South Sparkling Tasmania		42.00

White Wine

Leeuwin Estate Riesling Margaret River, WA	8.50	42.00
Tainui Sauvignon Blanc Marlborough, NZ	8.50	37.00
Shaw & Smith Sauvignon Blanc Adelaide Hills, SA		52.00
Endless Pinot Grigio King Valley, Vic	8.50	37.00
Catalina Sounds Pinot Gris Marlborough, NZ		44.00
First Creek Botanica Chardonnay Hunter Valley, NSW	8.50	37.00
Rockbare Chardonnay Marlborough, NZ		45.00

Rose Wine

Rameau D'OR Cotes De Provence	8.50	39.00
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Red Wine

La La Land Pinot Noir Murray Darling, Vic	8.50	37.00
Craggy Range Pinot Noir Martinborough, NZ		46.00
Penny's Hill Malpas Road Merlot McLaren Vale, SA		39.00
Amelia Park Cabernet Merlot Margaret River WA	8.50	37.00
'Dirty Boots' Cabernet Sauvignon Margaret River, WA		42.00
Mojo Shiraz Barossa Valley, SA	8.50	37.00
Two Hands Gnarly Dudes Shiraz Barossa, SA		48.00

Port (dessert wine)

Rutherglen Muscat Australia	7.00	32.00
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Bottled Beers and Ciders

Great Northern Zero Lager 0.0% (Alcohol Free Beer)	6.00
Holsten Pilsner 0.0% (Alcohol Free Beer)	6.00

Light Beer

Hahn Premium Light New South Wales	6.50
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Lager

XXXX Gold Queensland	7.50
Pure Blonde "Low Carb" Victoria	8.00
Great Northern Super Crisp Lager Queensland	7.50

International

Tiger Singapore	9.00
Kingfisher India	9.00
Corona Mexico	9.00
Asahi Super Dry Japan	9.00

Craft Beer

James squire 150 lashes, IPA	9.50
Rogers Amber Ale Little Creatures Brewery	8.50
Mountain Goat Organic Steam Ale Mountain Goat Brewery, Vic	8.50
4 Pines "Stout" Four Pines Brewing	8.00
Stone & Wood Pacific Ale Northern Rivers, NSW	9.00
Furphy Refreshing Ale Victoria, AU	9.50
White Rabbit White Ale Wheat Beer Victoria, Au	9.50
Shepherd Neame & Co, India Pale Ale 500ml UK	13.00

Ciders

Thatchers Apple Cider UK	9.50
Hills Pear Cider Adelaide AU	8.50
Brookvale Union Alcoholic Ginger Beer 4 PINES	9.50

Liquors

Campari Italy	8.00
Aperol Italy	8.00
Chambord France	8.00
PIMM's UK	8.00
Cointreau France	8.00
Licor 43 Spain	8.00
Malibu Caribbean	9.00

Single Malts

Amrut Fusion (50%Abv) India	16.00
Laphroaig (40%Abv) Islay Scotland	14.00

Gin

Bombay Sapphire UK	10.00
Tanqueray UK	12.00
Gordon UK	9.00

Vodka

Ketel One Holland	12.00
Belvedere Poland	12.00
Ciroc France	10.00
Smirnoff Australia	9.00

Mixers 4.50

Ginger Ale
Tonic Water
Soda Water
Soda Lime & Bitter

Soft Drinks GLASS/JUG

Coke	4.50 / 13.50
No Sugar	4.50 / 13.50
Sprite	4.50 / 13.50
Lemon, Lime & Bitter	4.50 / 14.50
Solo	4.50
Fanta	4.50
Ginger Beer	5.00
Peach Iced Tea	5.00

Rum

Bacardi Superior Cuba	8.50
Captain Morgan Spiced, Cuba	9.00
Bundaberg Queensland	8.00
Old Monk India	9.50

Tequila

Jose Cuervo/Sierra silver mexico	9.00
1800 Anejo Mexico	12.00

Blends & Bourbon

Johnnie Walker Red Label Scotland	9.00
Johnnie Walker Black Label Scotland	10.00
Chivas Regal Scotland	10.00
Jameson Ireland	9.00
Canadian Club Canada	9.00
Jack Daniel USA	9.00
Jim Beam Bourbon USA	9.00
Wild Turkey USA	9.00

Cognac

Martell V.S.O.P France	12.00
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Chilled Juice 5.00

Apple
Orange
Pineapple
Cranberry
Mango

Noah's Smoothies 5.50

Apple, Peach, Kiwi Fruit, Mango and Lime, Orange, Apple, Guava, Pineapple and Paw Paw, Apple, Guava, Blackcurrant, Strawberry & Blueberry

Lassi 5.50

Mango
Strawberry

Water

Perrier Sparkling 750ml	7.50
Perrier Sparkling 330ml	5.50
Evian Still 750ml	7.00

Mehfil Banquets

DAWAT

\$45.00 per guest (For 2 Guest only)

Entrée

Pappadums Platter Served with Raita, Mango Chutney
An Assortment of Chef's Choice Vegetarian and Non-Vegetarian Appetizers

Mains

Select Any Two Classic Curry from The Menu
served with
Steamed Basmati Rice and Assorted Naan Breads from Tandoor

Dessert

Chef Special Indian Dessert
(Vegetarian and Vegan Options Also Available)

BHOJ

(Number of Curries Varies with Number of People)

\$40.00 per guest (Minimum 4 Guest)

Entrée

Pappadum Platter Served with Raita, Mango Chutney
An Assortment of Items from Vegetarian and Non-Vegetarian Appetizers

Mains

Butter Chicken

Chicken Cooked in Tomato, Cream and Spices in Thick Butter Gravy

Lamb Rogan Josh

Lamb Meat Cooked with Indian Spices and Flavoured with Fennel Powder

Fish Methi Malai

Fish Cooked in Cream, Dried Fruit and Fragrant Spices

Palak Paneer

A Spinach Delicacy Blending Fresh Masala with Home Made Cheese

served with

Steamed Basmati Rice and Assorted Naan Breads from Tandoor

Dessert

Chef Special Indian Dessert

Please Note: The Banquets Food Not Valid for Any Other Coupon or Promotions.

Entrée

Mixed Share Platter (6PC) \$20.00

An Assortment from The Vegetarian and Non-Vegetarian Items Served with Mint & Tamarind Sauce (6 Pcs)

Vegetarian Entrée

Samosa \$8.50

Home Made Pastry Filled with Spicy Potatoes and Peas Served with Tamarind Sauce (2 Pcs)

Pakora \$8.50 (VG) (GF)

Onion and Seasonal Shredded Vegetables Coated in Spicy Graham Flour Batter and Deep Fried Served with Tamarind Sauce (GF, DF) (4 Pcs)

Aloo Tikki Chat \$12.00 (VG AVAILABLE)

Pan Fried Potato Patties Topped with Chickpeas Curry, Yoghurt, Mint and Tamarind Sauces

Green Vegetables Kebab \$11.00 (VG)

Patties Made of Mashed Potatoes, Spinach, Green Peas and Seasonal Vegetables Seasoned With Indian Spices and Deep Fried Served with Tamarind Sauce (4Pcs)

Non-Vegetarian Entrée

Fish Pakora \$15.99

Pieces of Fish Marinated in Graham Flour, Spices and Herbs, Deep Fried Served with Mint Sauce (5 Pcs) (GF, DF)

Tandoori Prawns \$18.99

Prawns Marinated in Spices, Yoghurt and Roasted in Tandoor Served with Mint Sauce (GF) (8 Pcs)

Chicken Tikka \$13.99

Tender Chicken Bits Marinated in Spices and Yoghurt, Roasted in Tandoor Served with Mint Sauce (GF) (4 Pcs)

Pudina Chicken Tikka \$13.99

Chicken breast marinated in herbs and Indian spices and roasted in clay oven (GF, DF) Served with Mint Sauce (4 Pcs)

Lamb Sheek Kebab \$14.99

Lightly Herbed Lamb Mince Sausage Roasted in Tandoor Oven & Served with Mint Sauce (GF, DF) (4 Pcs)

Tandoori Lamb Chops \$19.99

Lamb Cutlets Marinated in Yoghurt, Garlic, and Indian Spices Roasted in Tandoor Served with Mint Sauce (GF) (4 Pcs)

Tandoori Chicken \$14.99

Chicken on Bones Marinated in Yoghurt and Spices, Roasted in Tandoor & Served with Mint Sauce (GF) (4 Pcs)

Chef Special Curries \$21.99

Pahari Goat Curry

Goat Meat on The Bone Slowly Simmered in Onion Tomato Gravy with Fennel Powder
And Finished with Coriander (GF) (DF)

Chilli Chicken (Indo-Chinese version)

Golden fry chicken tossed in soy sauce and chilli sauce with chunks of onion and capsicum (DF)

Patiala Chicken

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

Karahi Chicken

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

Chicken Tikka Masala

Boneless Tandoori Chicken Cooked in Tomato Onion Gravy with Chunks of Onion and Capsicum (GF)

Butter Chicken

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

Bhuna Ghosht (lamb)

Pan Fried Lamb with Spices Cooked in Its Own Extracted Juicy Flavour (GF, DF)

Lamb Rogan Josh

Tender Lamb Cubes Cooked in Onion Tomato Gravy & Indian Spices Which Is Then
Flavoured with Fennel Powder (GF) (DF)

Lamb Anarkali

Cubes of lamb cooked in onion, tomato gravy with mint, onion & a hint of cream (GF) (DF)

Classic Curries

Chicken / Lamb \$21.99, Fish / Prawn \$22.99

Korma Chicken or Lamb

Choice of Meat Cooked in Yoghurt, Cream and Nuts (GF)

Madras Chicken or Lamb

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

Saag Chicken or Lamb

Your Choice Meat Cooked with Spinach and Whole Ground Spices (GF)

Vindaloo Chicken or Lamb Or Fish OR Prawn

A Fiery Hot Dish from Goa... (Can't Be Mild) (GF, DF)

Goan Curry Fish or Prawn

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

Methi Malai Chicken or Lamb or Fish or Prawn

A Modern Curry Cooked in Creamy Cashew and Fenugreek Sauce,
Mildly Spiced with Authentic Indian Spices (GF)

Vegan/Vegetarian Curries \$19.99

Vegetables Madras (VG)

with Curry Leaves, Coconut, Tamarind and Spices (GF)

Vegetables Jalfrezi (VG)

Loaded with seasonal vegetables cooked in tangy tomato sauce and Indian spices(GF)

Spiced Pumpkin Curry (VG)

a savory, spicy, tangy all in one pumpkin curry cooked in onion tomato sauce (GF)

Baingan Bahar (VG)

Eggplant and Potatoes, Stir Fried in A Variety of Spices with Tomato and Onion Gravy (GF)

Channa Masala (VG)

Chickpeas Cooked with Spices and Onion Tomato Gravy (GF)

Daal Tadka (VG)

Lentil Curry in A Variety of Spices Simmered Over A Slow Flame (GF)

Zira Aloo (VG)

Potato simmered with cumin seeds and turmeric powder finish with fresh coriander leaves (GF)

Vegetable Korma (V)

Fresh Vegetables Cooked in Yoghurt, Cream, Nuts and Fragrant Spices (GF)

Malai Kofta (V)

Paneer cheese balls Cooked in Thick Buttery cashew Gravy with Indian Spices (GF)
And Finished with Fenugreek (GF)

Palak Paneer (V)

A Spinach Delicacy Blended in Fresh Masala with Home Made Cheese (GF)

Karahi Paneer (V)

Stir Fried Paneer with Ginger, Onion, Capsicum and Tomato Gravy (GF)

Daal Makhani (V)

Black Lentils Simmered Overnight Over Slow Heat, Finished with Cream and Spices

Butter Paneer (V)

Indian Gourmet Cheese Cubes Cooked in Thick Butter Gravy with Fragrant Spices (GF)

Rice

Plain \$1.50 | Saffron \$3.00 | Coconut Rice \$3.00

Biryani

Vegetables \$19.0 | Chicken \$19.50 | Lamb \$20.00 | Goat \$21.00

Your choice of ingredient Cooked with Long Grain Basmati Rice Served with Raita (GF)
(Vegan Option Available)

Tandoori Breads

Plain Naan Fine Flour Bread	\$4.50
Gluten Free Roti	\$6.00
Roti Wholemeal Bread (Vegan)	\$4.00
Garlic Naan Tandoori Bread with Fresh Garlic	\$5.00
Butter Naan Fine Flour Layered Buttered Bread	\$6.00
Garlic & Cheese Naan Bread Stuffed with Cheddar Cheese and Garlic	\$6.00
Spinach & Cheese Naan Bread Stuffed with Cheddar Cheese and Spinach	\$6.00
Chilli & Cheese Naan Fine Flour Bread Stuffed with Fresh Green Chilli and Cheddar Cheese	\$6.00
Paneer & Cheese Naan Bread Stuffed with Indian Gourmet Cheese & Cheddar Cheese	\$6.00
Punjabi Naan Naan Stuffed with Cream Cheese, Spinach, Green Chilli and Spices	\$6.50
Keema Naan Bread Stuffed with Lamb Mince	\$6.50
Peshawari Naan Bread Stuffed with Dried Fruits	\$5.50
Masala Kulcha Bread Stuffed with Potatoes with Indian Spices	\$5.50

Accompaniments

Trio of Dips Raita Mango Chutney and Mixed Pickles Served with Pappadums	\$11.00
Raita Dip Made of Cucumber and Yoghurt	\$4.00
Mixed Pickles Pickled Green Mangoes, Limes and Chillies	\$4.00
Mango Chutney Sweet Mango Preserve	\$4.00
Mint Sauce A Yoghurt Based Sauce with Mint Flavour	\$4.00
Tamarind Sauce A Sweet and Sour Sauce Made of Indian Tamarind	\$4.00
Pappadums Crispy Flat Gluten Free Crunchy Chips Based on Graham Flour	\$4.00
Seasonal Salad	\$10.00
Indian Salad	\$6.50

Desserts

KULFI

Traditional Indian Ice Cream. Perfect Homemade Treat.

Mango \$5.50 | Pistachio \$5.50

Baileys \$6.50 | Kahlua \$6.50

(Baileys and Kahlua contains 17-20% Alcohol)

Rasmalai \$6.50

Rich Cheesecake Without Crust Dipped in Cardamom Flavoured Milk Commonly Known as Seera

Gulab Jamun \$5.00

Homemade Deep-Fried Dumpling of Cottage Cheese Made in Condensed Milk and Sugar Syrup

Chef Special Dessert Platter \$15.00