



**MANJITS**  
WHARF

# BANQUETS

## **MANJIT'S LUNCH BREAK**

**All served together**

\$29.90 per person

Dilbahar Tikki

Chef's choice of 2 curries (one meat; one vegetable)

Naan

Rice

*Optional Dessert \$9.90 Per Person*

## **MANJIT'S BANQUET**

**Made for King & Queen**

\$55.90 per person

Min 2 persons

Raita + Pappadums

Entrées – Banjara Tikka, Fish Amrtisari, Dilbahar Tikki

3 main courses – Butter chicken, Bakra Roganjosh, Baigan Takatak

Naan

Rice

*Optional Dessert \$9.90 Per Person*

## **MANJIT'S MAHARAJA BANQUET**

**A Royal Treat**

\$69.90 per person

Min 2 persons

Flavoured Chakra + Pappadums

Gol Gol Gappa

Entrées – Bharrah Kebab, Banjara Tikka, Amrtsari Machhli, Kabhi Khushi Kabhi Khumb

Main courses – Butter Chicken, Bakra Roganjosh, Jhinga Malabari, Baigan Takatak, Dal

Naan

Rice

Dessert – Mango Pistachio Kulf

# ENTRÉE

<b>Gol Gol Gappa</b>	4pcs	11
A contemporary twist on a classic street food delight. Crisp pastry filled with spiced chickpea and potato, served with tamarind and amchur caviar		
<b>Crab Uttapam</b>	3pcs	19
Rice and lentil pancakes topped with blue swimmer crab, sprinkled with fresh green chilli, coriander, ginger and crunchy yellow split pea		
<b>Shanabuk</b>	4pcs	21
Seasoned Hervey Bay scallops seared with fennel oil and served on a bed of lotus root and beetroot powder		
<b>Amritsari Machhli</b>	4pcs	17
Market fish fillets marinated with garlic, ginger, red chilli, tamarind and coriander; coated in chickpea batter and shallow fried until crisp		
<b>Tilli Prawn</b>	4pcs	21
Crystal Bay tiger prawns sautéed in sesame oil, ground aromatic spices, black pepper and finished with sesame seeds		
<b>Dilbahar Tikki</b>	3pcs	14
Potato dumplings filled with spices, lentils, beetroot powder and sweet and sour green chilli chutney		
<b>Kabhi Khushi Kabhi Khumb</b>	3pcs	17
Grilled whole organic mushrooms filled with paneer and cottage cheese, spiced corn and water chestnut		

<b>Banjara Tikka</b>	5pcs	16
Tender grain-fed chicken fillet marinated with yogurt and spices, broiled in the tandoor oven. Finished with purée of cauliflower, fresh lemon and coriander		
<b>Mini Tandoori Zucchini</b>	3pcs	15
Tandoori roasted zucchini filled with a homemade cheese, chickpea and potato		
<b>Fish Malai</b>	2pcs	16
Lightly marinated market fish fillets tenderly roasted and served with the four signature chutneys of Indian cuisine		
<b>Bharrah Kebab</b>	2pcs	17
Lamb cutlets marinated with yogurt, garlic, ginger, lemon juice and red spices		
<b>Jhinga</b>	3pcs	22
Crystal Bay tiger prawns marinated in turmeric tandoori spices		
<b>Rawat Ka Paneer Tikka</b>	3pcs	17
24 hour marinated cottage cheese smoke-roasted with onion, capsicum and tomato, finished with fresh coriander		
<b>Mixed Entree Platter (for 2 or more)</b>	21	p/p
Bhara Kebab	Banjara Tikka	
Fish Amritsari	Dilbahar Tikki	

<b>Kochin Bug Curry</b>	35
Fresh Balmain bugs classic South Indian style, cooked in three extractions of coconut milk, gently stewed and lightly spiced with cloves and green chillies	
<b>Jhinga Malabari</b>	32
Tiger Prawns lightly sautéed and finished with a creamy coconut reduction spiced with carom seeds, capsicum and fresh lime	
<b>Machli Tamaterwalli</b>	30
Australian market fish with a sauce of fresh tomatoes, garlic, coriander and finished with garam masala	
<b>Amritsari Machhli</b>	28
Market fish fillets marinated with garlic, ginger, red chilli, tamarind and coriander; coated in chickpea batter and shallow fried until crisp	
<b>Murg Mumtaz Begam</b>	28
Popularly known as Butter Chicken. This delicacy is half cooked in the Tandoor and finished in the traditional Indian wok	
<b>Murg Tandoori</b>	33
Free-range chicken smoked with cardamom, clove, ginger and bay leaves; served with mint yogurt	
<b>Chicken Madras</b>	27
A spicy curry dating back to the times of the British Raj originating from the southern Indian city of Madras. Always a favourite!	
<b>Chicken Annah Khas</b>	28
A semi dry style curry with black pepper and fennel blended with Manjit's signature spices, finished with okra	
<b>Dum Ki Biryani</b>	42
A specialty from the Moghul days. Fragrant basmati rice, pressure cooked in stock with tender chicken thigh fillet, saron, sultanas and nuts	
<b>Mums Goat Curry</b>	29
Traditional home style cooked goat curry, with a gravy of browned onions, ginger, garlic, black cardamom and cassia bark	

<b>Lamb Shoulder Anark ali (Signature)</b>	42
A popular version of “hadi walla” lamb hailing from the North of India from the times of the Mughal Empire. A preparation of pomegranate and molasses in a rich pot gravy	
<b>Bakra Roganjosh</b>	29
Manjit’s famous preparation of tender, boneless lamb with fragrant Kashmiri gravy Goan Beef Vindaloo. A Portuguese-inspired slow cooked beef cheek. The meat is rested in malt vinegar and garlic, cooked with pepper, cinnamon and fresh red chillis. Traditionally served very hot	
<b>Beef Korma Zaer Shai</b>	30
Tender cuts of beef cooked with onions, tomato, garlic and dried chilli, finished with a rich cream and cashew paste	
<b>Malai Kofta</b>	29
Homemade paneer and mix vegetable dumplings served in a rich tomato and cashew nut curry	
<b>Paneer Sag</b>	21
Spicy spinach and homemade spiced cheese	
<b>Baingan Takatak</b>	22
Smoke-roasted baby eggplant mashed with onion, tomato and chilli prepared on the traditional “tawa” hotplate	
<b>Phool</b>	22
Cauliflower pan cooked with coriander seeds, served on potato espuma and toasted cumin	
<b>Kaju Ki Sabzi (Signature)</b>	29
A preparation of cashew nuts sautéed with mixed spices, served with caramelized onion	
<b>Bombay Aloo Methi</b>	20
Whole baby potatoes with fenugreek toasted cumin, mustard seeds and curry leaves	
<b>Dal of the day</b>	17
Lentils blended with clarified butter, green coriander, served with shredded ginger	

# RICE AND BREAD

<b>Rice</b>	3
Plain Basmati rice	
<b>Kashmiri Pulao</b>	5
Fluffy saffron rice with Kashmiri nuts & fruits	
<b>Naan</b>	4.5
<b>Roti</b>	4.5
Wholemeal	
<b>Garlic Naan</b>	5
<b>Paneer Kulcha</b>	5
Filled with cheese and spices	
<b>Lachadar Paratha (Wholemeal)</b>	5
Layered wholemeal bread with clarified butter and spices	
<b>Keema Naan</b>	5.5
Filled with spiced lamb mince	
<b>Kashmiri Naan</b>	5.5
Filled with dried fruits and nuts	
<b>Naan Makhani</b>	5
Layered bread filled with clarified butter and lightly garnished	
<b>Vegetable Paratha (Wholemeal)</b>	5.5
Wholemeal bread filled with a mixture of seasonal vegetables and spices	
<b>The Manjits Signature Naan</b>	7.5
Naan stued with mushroom, paneer and spices	

# DESSERT

<b>Mango Pistachio Kulfi</b>	11
India's favourite ice cream! A tall spire starting with a sweet mango cream on top, with an earthy pistachio on the bottom	
<b>Kaala Jamun</b>	19
The classic Indian doughnut, soaked in a sweet syrup spiced with cardamom and served warm with rose ice cream	
<b>Deconstructed Shahi Tookra</b>	21
A modern twist on a royal Mughal bread pudding, with crunchy bread topped with a creamy saffron milk reduction, and dusted with nuts	
<b>Chai Creme Brulee</b>	17
A soft, creamy creme brulee with a delicate hint of spicy chai finished with a caramelized crunch of toffee	
<b>Rasmalai</b>	21
Our signature dessert of milk dumplings, soaked in a saffron & cardamom milk reduction served with ground pistachio	
<b>Apple Jalebi</b>	14
Crispy green apple fritters coated in a fragrant saffron and rose flavoured syrup	
<b>The Dessert Samosa</b>	17
We've saved our favourite until last! A sweet version of this classic Indian street food that will delight your tastebud	



# COCKTAILS

<b>Rose Water Martini</b>	17
Infused vodka with a splash of cranberry juice	
<b>Sharabi Lassi</b>	17
Passionfruit, and mango lassi with Malibu and mango liqueur	
<b>Indian Summer</b>	17
Fresh strawberries blended with lychee, vodka and lime	
<b>Mumbai</b>	17
Indian blended whisky, bitters and sweet Vermouth finished with maraschino cherry	
<b>India Libre</b>	17
Indian Old Monk Rum with Thumbs Up and fresh lime	
<b>Badmaash</b>	17
Vodka, rum, tequila, gin & blue curacao topped with lemon soda	
<b>British Raj</b>	17
Double Hendrick's Gin with Vermouth, cucumber and tonic	
<b>Manjits Mojito</b>	17
Cachaça with mint, passionfruit and chilli	
<b>Dirty Water Margarita</b>	17
Tamarind, lime, tequila and a hint of chilli	
<b>Caprioska</b>	17
Fresh lime muddled with jaggery sugar, shaken with vodka	