



Breads

Roti <i>Wholemeal unleaven Indian bread</i>	3.95
Naan <i>Popular plain flour bread baked in tandoori oven</i>	3.95
Masala Paratha <i>A stone ground bread with spicy potato filling</i>	4.50
Punjabi Naan (Spinach and Cheese Naan) <i>Our popular bread stuffed with cheese and spinach, cooked in tandoori oven</i>	4.50
Garlic Naan <i>White layered bread with garlic</i>	4.50
Garlic and Cheese Naan <i>White layered bread with garlic and cheese</i>	4.50
Chilli Naan <i>Bread with chilli</i>	4.50
Tandoori Chicken Naan <i>Naan bread cooked with diced chicken, fresh herbs and spices</i>	4.50
Paneer Kulcha <i>An unleaven bread filled with cheese</i>	4.50
Onion Kulcha <i>A plain flour bread made with onion and fresh herbs</i>	4.50
Onion and Cheese Bread <i>A plain flour bread made with onion and cheese</i>	4.50
Shahi Naan (Peshwari Naan) <i>Tandoori bread of refined wheat flour, stuffed with dry fruits and nuts</i>	4.50
Paratha <i>Special butter layered Indian bread made from whole meal flour</i>	3.95
Mince Naan <i>Filled with lightly spiced Mince</i>	4.50

All curries made to your taste – Mild, Medium or Hot

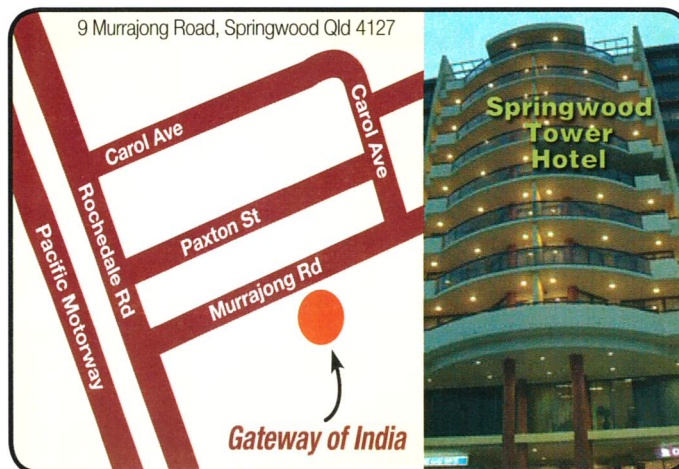
Fish & Prawns

Fish Curry <i>Fish fillets in coconut cream, tomato and onion sauce</i>	16.90
Prawn Saagwala <i>Shelled prawns cooked with blended spinach and special herbs</i>	16.90
Prawn Masala <i>Shelled prawns cooked in cinnamon, cumin and coconut curry</i>	16.90
Prawn Jal Frezi <i>A stir fried prawn curry with capsicum and peas</i>	16.90
Prawn Vindaloo	16.90

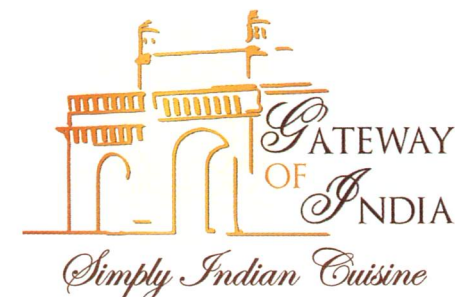


Accompaniments

Cucumber and Yoghurt Raita	3.95
Mango Chutney	3.95
Indian Onion & Tomato Salad	3.95
Lime Pickle and Mixed Pickle	3.95
Pappadums (4 pieces)	3.00



Located at the hotel lobby



Premium Quality
Great Value

Welcome to
Gateway Of India
@ Springwood Tower Hotel
16 Years Family Owned Business

Treat your family to a Royal Feast



TAKE AWAY, DINE-IN & CATERING

Please enquire for Home Delivery Availability

OPEN 7 NIGHTS, DINNER

9 Murrajong Road, Springwood Qld 4127

www.gatewayofindiarestaurant.com.au

All curries made to your taste – Mild, Medium or Hot



BYO



Phone: 3387 7040

Entrees

- Vegetable Samosa (3 pieces)** 7.50
Spiced mashed potato with vegetables filled into homemade pastry cones. Gently fried golden brown
- Meat Samosa (3 pieces)** 7.50
Spiced mince meat seasoned with fresh herbs and spices filled into homemade pastry cones
- Vegetable Pakora (6 pieces)** 7.50
Freshly sliced onion and vegetable dipped in spicy batter and deep fried
- Chicken Tikka** 8.95
Boneless chicken pieces marinated with yoghurt, fresh herbs and spices and grilled on skewers
- Chicken Pakora** 8.95
Chicken fillets dipped in spicy batter and deep fried
- Chilli Prawns** 8.95
Prawns sautéed and simmered in a fresh garlic, chilli and spice blend
- Garlic Prawns** 8.95
Shelled prawns dipped in succulent creamy garlic/herb sauce
- Fish Pakora** 8.95
Pieces of fish coated in chick pea batter flavoured with mint, lemon, and lightly spiced and deep fried
- Sheek Kebabs** 8.95
Spicy lamb minced kebabs barbecued in a clay oven
- Gateway Mixed Entree (2 people)** 12.50
A mixed platter of entrées



All curries are accompanied with a serving of rice - surcharge of \$1.00. Extra rice \$1.50.

Choice of Chicken, Lamb, Beef or Goat

- Korma** 14.95
A popular North Indian curry with cream, yoghurt and fruit spices, creating a rich creamy texture
- Madras** 14.95
Prepared with garlic, chilli, coconut milk and shredded coconut
- Rogan Josh** 14.95
Cooked with ground fried onion, paprika and fresh coriander to a deep red colour
- Vindaloo** 14.95
A South Indian dish well known for its hot, tangy taste
- Beef Nisha** 14.95
A popular sweet beef curry with cream and a touch of peanut butter
- Saagwala** 14.95
Tender and flavoursome Punjabi meat curry with spinach and herbs



Chicken

- Chicken Tikka Masala** 14.95
Boneless chicken pieces baked in tandoori oven, then blended in with cashews and mild tomato and creamy sauce
- Butter Chicken** 14.95
Diced tandoori chicken in a sauce of cream and tomato puree
- Muglai Chicken** 14.95
A royal North Indian Curry cooked in fresh spices and herbs
- Chilli Chicken** 14.95
Chicken stir fried with capsicum, chilli herbs
- Mango Chicken** 14.95
Cooked with mangos, onions and spices

Chicken or Lamb Biryani

- A Rich and Royal special occasion rice dish layered with chicken fillets or diced lamb 14.95



Vegetables

- Malai Kofta** 14.50
A royal mild curry with a touch of cream and almonds served with koftas
- Karahi Paneer** 14.50
Cubes of home-made cheese cooked with special butter sauce and vegetables
- Alu Gobi** 14.50
A traditional cauliflower and potato curry cooked with spices and herbs
- Dhal Makhani** 14.50
Delicious lentil curry mixed with a variety of spices and simmered in cream
- Palak Paneer (cheese and spinach)** 14.50
A spinach delicacy blending fresh spices and served with homemade cubes of cheese
- Dhal** 14.50
Delicious lentil curry mixed in a variety of spices and simmered over a slow fire
- Dhal Saagwala** 14.50
Lentil curry cooked with spinach and traditional herbs and spices
- Shahi Paneer (butter paneer)** 14.50
A mild and creamy curry blended with fresh herbs and cubes of cheese
- Mixed Vegetable** 14.50
A subtle North Indian mixed vegetable curry
- Vegetable Pillau** 14.50
Fragrant special occasion rice layered with spiced vegetables
- Matter Paneer** 14.50
A creamy pea and cheese cube dish, cooked with fresh herbs

From The Tandoor

- Tandoori Chicken – full** 16.50
Whole chicken marinated then baked in tandoori oven
- Tandoori Chicken – half** 9.50
Half chicken marinated then baked in tandoori oven
- Chicken Tikka** 15.50
Boneless chicken marinated then baked in tandoori oven
- Tandoori Platter** 17.00
Succulent mix from the tandoori oven
- Sheek Kebabs** 15.50
Spicy lamb kebabs baked in a tandoori oven