



# UNIQUE TWIST ON THE CLASSIC



## OUR STORY

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Desi-Licious was born out of a vision to provide a simple, yet warm and comfortable dining experience! We only strive to give you the warmest of welcome and service you truly deserve!

A family owned and run business, Desi-Licious presents you with a creative menu offering a blend of contemporary and traditional favourites of authentic Indian cuisine.

Our friendly team is always at hand to help with food selections and to match the perfect drink to your meal.

 [@DESI-LICIOUS](#)  [@DESILICIOUS2023](#)

*Note: Our Menu consists of allergens and is prepared in a kitchen that handles nuts, gluten and eggs. Whilst all standard are kept high to accommodate dietary requirement, we cannot guarantee our food will be allergen free. No peanuts are used in our kitchen.*



# ENTREES

## VEGETARIAN

**DESI-LICIOUS PANEER SAMOSA (2PCS)**  
An Indian tradition with a twist. Pyramid shaped crisp pastry filled with paneer masala and deep fried.

**VEG SPRING ROLLS**  
Crisp patties stuffed with vegetables and served with sweet chilli sauce.

**HARIYALI KEBAB** **N**  
Veg Kebabs made with fresh spinach, green peas, nuts and aromatic spices.

**MALAI PANEER TIKKA** **GF**  
A perfect balance of flavors. Cottage cheese spiced and cooked in tandoor with onions, peppers and herbs.

**ONION BHAJI** **GF**  
The secret is to cook the onions fresh and quickly in authentic batter. We do.

## VEGAN

**VEG SAMOSA (2 PCS)**  
An Indian tradition. Pyramid shaped crisp pastry filled with mild spicy potato mix and deep fried.

**SAMOSA CHANA CHAAT** **N**  
Deconstructed 2 veg samosa topped with chickpeas, onions and tangy tamarind sauce.

**CHILLI MASALA FRIES**  
Potato fries with Indian spice.

**VEG MANCHURIAN** **N**  
**INDOCHINESE DELICACY** Veg manchurian balls with capsicum, onion and combination of sauces for a distinctive taste.

**VEGETABLE PAKORA** **GF**  
Mixed vegetable deep-fried fritters. Served with tangy sauce.

## DESI-LICIOUS CHAAT CORNER

**12 SAMOSA CHAAT** **N** **18**  
Deconstructed 2 veg samosas topped with mint, yoghurt and tangy dressing.

**15 DESI-LICIOUS CHAAT** **N** **18**  
A fresh delight. Crispy deep fried bread topped with yogurt, mint and tamarind sauce.

**15 AMRITSARI TIKKI** **N** **15**  
**AMRITSAR STYLE** Fried potato patties topped with a tangy-sweet tamarind chutney and spicy green chutney along with yogurt.

**20 GOL GAPPA** **18**  
A bite-sized crunchy puri filled with explosive spicy water and mashed potato mix.

**15 DAHI PUCHKA** **18**  
A spicy crunch. An Indian tradition crunchy puri filled with yogurt, mint and tangy sauce.

## 10 DESI-LICIOUS TASTING PLATTERS

**18 VEGETARIAN (PLATTER FOR 2)** **39**  
**2 EACH** - Samosa, Spring Rolls, Kebab, Tikki

**10 TANDOORI NON VEG PLATTER** **49**  
**2 EACH** - Malai Chicken, Lamb Cutlet, Fish and Seekh Kebab

**18**

**15**





## NON-VEGETARIAN

- DESI CHICKEN TIKKA** **GF** 20  
A traditional appetizer. Tender pieces of chicken in a special marinade cooked in our tandoori oven.
- MALAI TIKKA** **GF** 20  
Irresistible flavours. Tender pieces of chicken in a rich marinade cooked in our tandoori oven.
- LAMB SEEKH KEBAB** **GF** 20  
A tender fusion of flavours. Lamb mince mix with special spices and fresh coriander, cooked on tandoori skewers.
- TANDOORI PRAWNS TIKKA** **GF** 28  
Served sizzling large prawns marinated and cooked in tandoor.
- LAMB CUTLETS** **GF** 32  
A spicy sensation. Coated lean 4 lamb cutlets in our special marinade and cook until tender and slightly crisp.
- CHILLI PRAWNS** **GF** 28  
**CHEF'S INSPIRATION** Fresh king prawn tossed in a piquant chilli sauce.
- CHILLI CHICKEN** 20  
Subtly Indochinese spicy delicacy. Tender chicken pieces with special hot sauce, tossed with capsicum and onions.
- AMRITSARI FISH** **GF** 20  
**CHEF'S INSPIRATION** Basa fillet pieces marinated with chickpea batter and deep fried.
- TANDOORI CHICKEN (ON THE BONE)** **GF** **FULL 30**  
The secret is fresh quality chicken marinated overnight with chef secret recipe and cooked to order in our famous tandoori oven. Succulent and piquant, served with salad and Mint Sauce. **HALF 20**

**GF**

Gluten Free

**N**

Contains Nuts



# MAINS

## VEGETARIAN

**DESI-LICIOUS MAKHANI DAAL** GF 20  
Our own recipe of spiced black lentils with a real depth of flavour and smooth texture.

**PANEER MAKHAN MASALA** GF 20  
**CHEF'S SPECIAL** Indian cottage cheese cooked with capsicum and onions.

**PALAK PANEER** GF 20  
Indian cottage cheese lightly cooked with fresh spinach in our own blended spices. Beauty in simplicity.

**MALAI KOFTA** N 20  
Cheese and potato dumplings cooked in rich sauce. As good as it sounds.

**KARAHI PANEER** GF 20  
Indian cheese cooked in traditional curry with onions, capsicum, fresh coriander and chillies.

**PANEER MAKHANI** GF N 20  
A rich creamy dish of Indian cheese, tomatoes and cashews. A smooth textured finish in our famous butter sauce.

**BUTTER VEGETABLES** GF N 20  
Seasoned mix vegetables in our special butter sauce.

**NAVRATAN KORMA** GF N 20  
Mild, rich curry cooked with sweet cashew paste and Kashmiri spices.

**MUSHROOM PASANDA** GF 20  
Fresh mushrooms cooked with a Desi-licious twist.

## VEGAN

**CHANA MASALA** GF 20  
Chickpeas cooked in fresh herbs and spices.

**JEERA ALOO** GF 20  
A 'down to earth' favourite, yes, curried potatoes. Just taste it.

**BAHAR-E VEG CURRY** GF N 20  
A rich warming dish of spiced seasonal vegetables cooked in rich spice.

**DAAL TADKA** GF 20  
Yellow lentils simmered on low fire and tempered with onion, ginger, garlic and fresh tomatoes.

**ALOO BAINGAN** GF 20  
King of vegetable - eggplant and potatoes cooked with selected herbs and spices.

**ALOO MATAR** GF 20  
Peas and potatoes in a very smooth onion and tomato based curry.

**ALOO GOBI** GF 20  
A delicate, balanced dish of cauliflower and potatoes.

**BHINDI MASALA** GF 20  
Bhindi Masala is a staple indian dish made with Okra, whole and ground spices, herbs, onions and tomatoes.





## NON-VEGETARIAN

### BUTTER CHICKEN **GF** **N**

One of our chef's signature dishes. Tender chicken cooked in a creamy tomato sauce yet infused with spicy flavours.

### LAMB ROGAN JOSH **GF**

A traditional lamb curry cooked with Kashmiri spices and fresh coriander.

### CHICKEN TIKKA MASALA **GF**

**CHEF'S INSPIRATION** Chicken tikka pieces cooked with onions, capsicum in special spices.

### KORMA (CHICKEN or LAMB) **GF** **N**

Mild, rich curry cooked with cashew paste and Kashmiri spices.

### VINDALOO (CHICKEN or LAMB) **GF**

A traditional Goan hot and spicy dish; infused with spices.

### SAAG (CHICKEN or LAMB) **GF**

Lean Lamb or chicken infused with spices and cooked in fresh spinach, in the best rich, but healthy tradition.

### MADRAS (CHICKEN or LAMB) **GF**

Lean Lamb or chicken infused with spices and cooked in hot and spicy curry with coconut milk.

### MANGO CHICKEN **GF** **N**

Subtle, mild and smooth textured. Chicken cooked slowly in a blend of herbs, mango puree and cream.

### DESI-LICIOUS CHICKEN CURRY **GF**

Punjabi style chicken thigh fillet cooked in thick gravy and special spices.

### KADAI CHICKEN **GF**

A delicious, spicy & flavorful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices.

### 20 TAWA GOAT **GF** 24

An intriguing cultural crossover for all lovers of goat meat. Goat meat on bone cooked with twisted recipe.

### 22 DESI-LICIOUS GOAT CURRY **GF** 24

An amazing blend of spices and aroma. Goat meat on bone cooked in traditional style.

### 22 GOANESE FISH CURRY **GF** 28

A specialty of South West India. Fish fillet instead cooked with ground coconut and special spices.

### 24 FISH MASALENDAR **GF** 28

A beautifully balanced dish of fresh flavors. Aromatic curry leaves and moist, tender fish pieces, in an intriguingly spiced curry.

### 24 KING PRAWN KARAHI **GF** 28

**CLASSIC KARAHI** Fresh king prawns cooked quickly in an open pan with chunky peppers, mushrooms, onions and fresh spices. Simple and sensational.

### 24 PRAWN MALABAR **GF** 28

Delicious succulent. Fresh king prawns simmered in coconut milk, delicate spices, turmeric and curry leaves.

### 24 BHATTI BIRYANI **N** 25

Chicken, lamb, goat or vegetables infused with spices and layered with buttery rice, cooked in traditional style; served with cucumber raita.



**GF**

Gluten Free

**N**

Contains Nuts

## KIDS MENU

HOT CHIPS	8
CHICKEN NUGGETS WITH CHIPS	15
CHICKEN TIKKA WITH CHIPS (2PCS)	15
SPRING ROLL WITH CHIPS (2PCS)	15

## TANDOORI BREADS

ROTI	5
BUTTER ROTI	5.5
PLAIN NAAN	5
BUTTER NAAN	5.5
CHEESE NAAN	6
GARLIC NAAN	5.5
GARLIC & CHEESE NAAN	7
PESHWARI NAAN	8
KEEMA NAAN	8
LACHHA PARATHA	8
ALOO PANEER KULCHA	8

## DESSERTS

<b>GULAB JAMUM SERVED WITH ICE CREAM</b> Delicious warm milk doughnut soaked in rose syrup and served with vanilla ice cream.	10
<b>KESAR RAS MALAI</b> Indian dessery made from cheese, saffron milk and almond.	10

## RICE

	S	L
BOILED RICE	6	11
JEERA RICE	7	12

## SIDES

PAPADUMS	4
CUCUMBER RAITA	4
MINT SAUCE	4
MIX PICKLE	4
MANGO CHUTNEY	4
TAMARIND/DATE CHUTNEY	4
TOMATO CHUTNEY	4
ONION LACHHA	6
GARDEN SALAD	12



<b>GAJAR HALWA</b> Sweet warm dessery pudding made with grated carrots, milk and nuts,.	10
<b>MANGO KULFI</b>	10
<b>PISTA KULFI</b>	10

# DESI-LICIOUS BANQUET

## 4 COURSE MEAL

Min 2 people - Dine in only

65 PP

### APPETIZER

#### PAPADUMS

Served with mint sauce, raita, mango chutney and pickle

### ENTREE

#### VEG SAMOSA, CHICKEN TIKKA AND LAMB CUTLETS

Served on sizzler.

### MAIN

#### CHOOSE ONE EACH FROM A LA CARTE MENU

SAFFRON RICE

PLAIN NAAN / GARLIC NAAN

### DESSERT

CHOOSE ONE DESSERT FROM A LA CARTE MENU

Dishes listed on the above banquets will be served to the middle of the table for all guests to share. Vegetarian substitutes are available for all banquets. Other changes to these menus can be made at the discretion of the restaurant and may be an additional charge. Banquets are available to the **entire table only**.

Please advise us of all dietary requirements prior to your order. We will do our best to accommodate requests, although this cannot be guaranteed.







ENJOY IT WITH A  
**DRINK**



# WINES

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## SPARKLING & CHAMPAGNE

	<b>G</b>	<b>B</b>
<b>PROSECCO</b> Prosecco is made from Glera grapes from Italy's Veneto and Friuli Venezia Giulia region. Prosecco is pale straw/yellow in colour with fine bubbles. It's fruity, slightly aromatic with notes of honey, flowers and wild apple.	<b>10</b>	<b>40</b>
<b>SPARKLING ROSÉ</b> Sparkling Rosé NV is blush pink colour with clean citrus and floral notes, complex with fresh cream and bread dough aromas. The fine bubbles provide a creamy texture, while the wine's delicate acidity balances the fresh fruit. This sparkling is medium dry, and light in body.	<b>10</b>	<b>35</b>
<b>MOET CHAMPAGNE</b> The delicious sumptuousness of white-fleshed fruits (pear, peach, apple). The alluring caress of fine bubbles, the soft vivacity of citrus fruit and nuances of gooseberry.	<b>-</b>	<b>100</b>



# WINES

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## RED

	G	B		G	B
<b>CAB MERLOT</b> A medium-bodied Cabernet Merlot that is a well balanced blend of ripe berries and chocolate, with a well rounded finish.	10	40	<b>CABERNET SAUVIGNON</b> A complex and deeply layered structure of cassis, blueberries, anise and pepper spice. The rich tannins evolve onto the palate providing a long, lively finish accompanied by vanillan oak and luscious floral aromas.	-	40
<b>SHIRAZ CABERNET</b> A full-bodied wine that that shows ripe plum and blackcurrant on the nose, followed by hints of spice and tobacco. The palate is deep, rich & plummy with fine tannin from subtle French oak.	10	40	<b>TORRE DE REJAS TEMPRANILLO</b> Robust raspberry nose with a strong red cherry flavor. This is a smooth, easy drinking Tempranillo. Full bodied & full flavored.	-	40
<b>SHIRAZ</b> This rich, full bodied Shiraz has been matured in a combination of French and American oak for 15 months. Displaying dark raspberry and plum with black pepper and spice, it is a soft and opulent wine with a long finish.	10	40	<b>PINOT NOIR</b> Light red with sappy rhubarb and dark cherry notes on the nose, The palate is varietal with a density of dark cherry fruit that is interjected by spice and earth with a continuation of the savoury sappier tones seen on the nose.	-	40
<b>ROCKRIDGE ESTATE CELLAR SELECTION SHIRAZ</b> Rich red loam over deep limestone and the western facing slopes of this vineyard creates a unique terroir for this estate grown fruit.	-	40			
<b>ANTARES MERLOT CHILE, SOUTH AMERICA</b> Our ruby red Antares Merlot has clean and intense aromas of ripe red fruits especially plums, cherries and strawberries accompanied with cinnamon notes. The palate offers these same flavors and confirms a well-balanced wine with soft tannin and a pleasant finish.	-	40			



## WHITE

	G	B
<b>SAUV BLANC MARLBOROUGH NEW ZEALAND</b>	10	40
The nose is lifted and fresh with notes of passionfruit and grapefruit. The sweet fruit characters on the palate and fresh acidity combine to create an expressive, classy Sauvignon Blanc.		
<b>SEMILLON SAUV BLANC</b>	10	35
A fresh tasting, zesty wine with guava and citrus flavours and a clean crisp finish. Serve chilled and enjoy with tiger prawns or satay chicken fresh off the grill.		
<b>CHARDONNAY</b>	10	40
The palate is medium bodied exhibiting white peach and nectarine. The bright acidity and fresh fruit flavours create a well-structured palate. Complemented by french oak and a crisp finish.		
<b>MOSCATO</b>	10	35
Sweet and aromatic with notes of honey and citrus fruits. Delicate and pleasantly sweet palate.		
<b>PINOT GRIS</b>	-	40
Brimming with pear drop and honey, leading to flavours of stone fruit and beeswax.		
<b>PINK MOSCATO</b>	-	35
Deliciously sweet and refreshing bubble with luscious berry and summer fruit flavors. Aromas of rose petals and musk, and a gorgeous pink hue accentuated with a fine spritz.		
<b>REISLING</b>	-	40
This delicious Riesling has a flamboyant lifted floral nose displaying floral citrus and tropical notes.		

## ROSÉ

	G	B
<b>NERICON VINEYARD RESERVE</b>	10	35
A lively aroma of raspberries and cream. This beautifully balanced, dry style Rosé carries an abundance of fruitful cherry flavour and red berry notes.		
<b>BARON DE RICOT ROSE SPAIN</b>	10	35
Raspberry rose in colour, and fruity aromas of medium intensity. The flavour is well balanced, tasty and fruity.		

## PORT

	G	B
<b>TYRELLS SPECIAL AGED TAWNY PORT</b>	15	50
Special Aged Tawny is a blend of shiraz and grenache which has been aged for a minimum of five years in small oak barriques. It is showing medium amber/brown colours and is in brilliant condition. The raisin like nose is given more intensity by a slight spirit lift.		

## COCKTAILS \$18 EA

### TEQUILA SUNRISE

Tequila, orange juice and grenadine syrup.

### COSMOPOLITAN

The cosmopolitan is a delightful classic cocktail made with vodka, triple sec, cranberry juice, and lime.

### VODKA MARTINI

The vodka martini is a modern classic made with vodka, dry vermouth, and olives.

### TOM COLLINS

The Tom Collins is a fizzy gin cocktail.

### TROPICAL ESCAPE

A refreshing tangy cocktail made with vodka & tropical mango punch.

### MARGARITA

A tequila based cocktail with a citrusy twist.

### MOJITO

Bacardi rum built tall over ice with lime juice, mint and a hint of sugar, charged with soda water.

### MOSCOW MULE

Vodka built over ice then charged with ginger beer and finished with a hint of lime.

### LONG ISLAND ICE TEA

The long island iced tea is a mix of five spirits and a splash of cola.

### BLUE LAGOON

Blue curacao vodka with a punch of citrus.

### PASSIONFRUIT MOJITO

Spicy rum with a passionfruit twist.

### LOVE BUG

Cranberry juice and vodka with a twist.

## BEER & CIDER \$10 EA

### KINGFISHER

### ASAHI

### HEINEKEN

### CORONA

### HAHN PREMIUM LIGHT

### APPLE CIDER (SOMERSBY)

### PEAR CIDER (SOMERSBY)

### REKORDERLIG CIDER (STRAWBERRY AND LIME)



# SPIRITS

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## VODKA

BELVEDERE	12
ABSOLUT	10
VODKA ORILOF	10

## GIN

BOMBAY SAPPHIRE	10
TANQUERAY LONDON DRY GIN	10
HENDRICK'S GIN	12

## RUM

BUNDABERG UP	8
CAPTAIN MORGAN ORIGINAL SPICED GOLD	8
OLD MONK INDIAN	10
KRAKEN	10

## BOURBON

MAKER'S MARK KENTUCKY STRAIGHT BOURBON	10
GENTLEMAN JACK TENNESSEE WHISKEY	10
WILD TURKEY	8

## BRANDY & COGNAC

HENNESSY VSOP PRIVILEGE COGNAC	10
BLACK BOTTLE BRANDY	10

## SCOTCH

CHIVAS REGAL 12 YRS	9
CANADIAN CLUB	9
MONKEY SHOULDER	9
JOHNNIE WALKER BLACK LABEL	9
DIMPLE 15YO	10
JOHNNIE WALKER BLUE LABEL	18
ROYAL SALUTE 21 YEARS	18
JAPANESE WHISKEY	18

## SINGLE MALT

GLENFIDDICH 12 YEAR OLD	12
AMRUT SINGLE MALT INDIAN	12
BALVENIE 12 YEARS	12
GLEMORANGIE THE ORIGINAL	12
THE GLENLIVET 12 YEAR	12
BALVENIE CARRIBBEAN CASK	14

## TEQUILA

SIERRA TEQUILA SILVER	10
ESPOLOMN TEQUILA BLANCO	10
PATRON REPOSADO	12



# NON-ALCOHOLIC

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## MOCKTAILS \$10 EA

### NOJITO

Lime juice, mint and a hint of sugar, charged with soda water over ice

### MASALA COLA

Indian inspired refreshment with a mix of spice and cola.

### NARIYAL PANI

Fresh drinking coconut water

### BLACK & YELLOW

Orange juice with a twist of Cola.

### LYCHEE LEMONADE

## CREATIVE JUICE SMOOTHIES \$10 EA

### VALENCIA ORANGE JUICE

### FRESH CRUSHED APPLE JUICE

### KIWI GREEN JUICE SMOOTHIE

Apple, peach, kiwi fruit, mango and lime juice.

### WATERMELON JUICE SMOOTHIE

Apple, watermelon and mint.

### YELLOW NECTARINE JUICE SMOOTHIE

Apple, nectarine, coconut water, pineapple and lime juice.

### GUAVA RED JUICE SMOOTHIE

### PREBIOTIC BANANA JUICE SMOOTHIE

## SWEET \$7 EA

### MANGO LASSI

### SWEET LASSI

### SALTED SALTED

### MASALA TEA



## **BUNDABERG** \$8 EA

GINGER BEER / TRADITIONAL LEMONADE /  
CREAMING SODA / GUAVA / PASSIONFRUIT /  
TROPICAL MANGO / LEMON, LIME & BITTERS /  
PEACH / PINK GRAPEFRUIT / BLOOD ORANGE

## **SOFT DRINKS** \$5 EA

PEPSI / PEPSI MAX / LEMONADE /  
SUNKIST / SOLO / SODA WATER

## **WATER** \$10 EA

VOS CHILLED WATER (800ML)

VOS SPARKLING WATER (800ML)





## CONNECT WITH US



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