

Chicken Curries 25.9

1. BUTTER CHICKEN

(advise if ordering for kids) Boneless spring chicken fillets cooked in Tandoor and then prepared in orange and creamy sauce.

2. MANGO CHICKEN (Very mild)

Boneless chicken in a rich mango sauce.

3. CHICKEN TIKKA MASALA

Butter chicken cooked with capsicum, onion, tomato & peas

4. CUMIN CHICKEN

Cumin flavoured thick sauce chicken curry.

5. CHICKEN DO PIAZA

Chicken curry cooked with onions, tomatoes, capsicum and peas

Seafood Curries 27.9

1. PRAWN MALABAR

Coconut flavoured with capsicum, tomatoes, onion and peas.

2. GOA PRAWN CURRY

Coconut flavoured curry with mustard seeds and special spices.

3. PANJIM FISH CURRY

Boneless pieces of fish simmered in spices & prepared with coconut milk.

4. FISH AMRITSARI

Cooked in creamy sauce, dry nuts, Indian herbs

House Specialty & Rice

1. BIRYANI (Modified for local taste)

Lightly spiced Basmati rice dish.

Chicken (25.9), Lamb, Beef (27.9), Vegetable (23.9)

2. CHICKEN MAKHNI

Chicken dish prepared in orange and creamy sauce..... (25.9)

3. RICE BASMATI

With saffron & cumin seeds..... (2.9)

Tandoori Flat Breads 4.9

1. PLAIN NAAN

Fine plain flour bread cooked in the Tandoor.

2. GARLIC NAAN

Bread cooked with garlic on top and garnished with coriander.

3. NAN MAKHNI

Bread with sesame seed and coriander on top.

4. TANDOORI ROTI (Wholemeal bread)

Tandoori Stuffed Breads

1. PESHWARI NAN

Bread cooked with dry nuts and cream.....(7.5)

2. KEEMA-NAN

Stuffed with minced lamb and potatoes.....(7.5)

3. VEGETABLE PARATHA

Stuffed with potato and herbs.....(7.5)

4. CHICKEN PARATHA

Plain flour bread stuffed with roasted chicken, onion and coriander.....(7.5)

5. CHEESE NAN

Cottage cheese, potato & spice bread garnished with coriander.....(7.5)

6. CHEESE NAN WITH GARLIC

.....(7.5)

Side Dishes

1. CUCUMBER YOGHURT

Cucumber yoghurt with green chilli & masala.....(5.5)

2. TOMATO ONION

Garnished with coriander.....(4.0)

3. MINT YOGHURT

Prepared with special herbs.....(4.0)

4. MANGO CHUTNEY

.....(3.0)

5. BANANA COCONUT

.....(5)

6. MIXED PICKLE

.....(3.0)

7. PAPADUM (5 pieces)

.....(5.5)

8. GREEN SALAD

Red onion, cucumber, green chillies topped with chaat masala & lemon juice.....(9.9)

Home Made Desserts

1. MANGO KULFI

Cream & mango based ice cream.....(5.5)

2. GULAB JAMUN (2 pcs)

Indian sweet dumpling.....(5.5)

Drinks

1. MANGO LASSI

Yoghurt based cold drink with mango.....(5.0)

2. SOFT DRINKS & SPARKLING WATER

Coke, Diet Coke, Solo, Lemonade. (Can 375ml) (3.5)
Bundaberg Ginger Beer, Sparkling Water. (330ml).....(4.5)

DELIVERY & PICKUP MENU 2025



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- * 10% - Loyalty (re-order within 21 days)
- * 5% - Pick-up
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Total saving 19%

Also saving:

- * \$5 - Delivery fee on top

Delivery

- * Min delivery order \$40
- * Delivery fee \$5

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Phone: (02) 9971 2740
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1030 Pittwater Road Collaroy NSW
2097

PARKING AVAILABLE AT FRONT AND DOWNSTAIRS

Gift Vouchers available (hard copy or online)

Prices subject to change anytime. All prices includes GST.
Merchant fees paid by payer.

Jan 2025

Support local businesses by ordering direct vs 3rd party platforms

Entrees

Mint Yoghurt served with Snacks

1. **VEGETABLE SAMOSA (2 pieces)** 🌱 🌱 🌱
Stuffed with peas, potatoes, cumin seeds and deep fried..... (9.9)
2. **MEAT SAMOSA (2 pieces)** 🌱 🌱
Stuffed with minced lamb, peas, potatoes, spices and deep fried..... (9.9)
3. **ONION BHAJI** 🌱
Onion and lentil flour preparation with selected spices..... (9.9)
4. **MIXED VEGETABLE PAKORA** 🌱
Lightly fried cauliflower, onions, potato, coriander and crisp fried..... (9.9)
5. **TANDOORI LAMB CUTLETS**
Lamb cutlets marinated overnight..... 3 pieces (21)
and cooked in Tandoor..... 4 pieces (28)
6. **CHICKEN TIKKA**
Boneless spring chicken fillet marinated overnight and cooked in Tandoor..... (19.9)
7. **SEEKH KEBAB**
Spiced minced lamb pressed on skewer and smoke roasted in Tandoor..... (19.9)
8. **TANDOORI CHICKEN (Half)**
Chicken marinated in spices, ginger, garlic extract, lemon juice, yoghurt and smoke roasted..... (15.9)
9. **MIXED PLATTER** 🌱
Combination of Tandoori Lamb Cutlet, Chicken Tikka, Seekh Kebab, Vegetable Samosa and Vegetable Pakora..... (18.9)

DID YOU KNOW?

Third party delivery partners charge small businesses around a **35% fee**. Order direct to support your local businesses and economy

Contains **Nuts** 🌱 **Vegan** 🌱 Contains **Gluten** 🌱

🍴 Our food is prepared 🍴
with local audiences in mind.

If you would prefer a spicier or milder dish
please let our staff know and
we would be obliged to serve to your liking.

Vegetable Curries 23.9

1. **MIXED VEGETABLES** 🌱
A bountiful assortment of fresh garden vegetable curry in herbs and tomatoes.
2. **POTATO & EGGPLANT** 🌱
Home style potato and eggplant. Dry but moist curry.
3. **PEAS & COTTAGE CHEESE**
Green peas and homemade cheese curry preparation.
4. **MUSHROOM, POTATO & PEA CURRY** 🌱
Mushroom, potato and green peas, one of the most popular dishes of North India.
5. **POTATO, PEAS & TOMATO CURRY** 🌱
Potato, green peas and tomato curry prepared with onion and tomato sauce.
6. **MALAI KOFTA** 🌱 🌱
A vegetarian **speciality** of GurTaj. Home made potato, bread crumbs and cashew nut balls, served with thick butter gravy.
7. **PANEER MAKHANI**
Sautéed in butter and a homemade cheese curry preparation.
8. **PANEER TIKKA MASALA**
Sautéed in butter and a homemade cheese curry prepared with capsicum, tomato & peas.
9. **POTATO, PEAS & COTTAGE CHEESE**
Potato, peas and home made cheese prepared with onion and tomato sauce
10. **DAAL (YELLOW SPLIT LENTILS)** 🌱
Selected lentils in delicate masala..(19.9)

Notes

- Great quality and service are our aim at all times. Please text or call **0412 480 652**. Your feedback will only help us improve our selves.
- All curries are MSG free.
- Chilli and spice levels vary from curry to curry, feel free to ask for guidance.
- We can make our curries kid friendly, just advise our staff

Traditional Indian Curries

1. **KORMA (mild)**
Rich and creamy sauce curry of Lamb, Beef, Chicken or Vegetables.

Lamb, Beef (27.9), Chicken (25.9) Vegetable (23.9)

2. **SAAG/PALAK (SPINACH)**
Green leafy spinach blended with onions, tomatoes, cumin seed and spices.

Lamb, Beef (27.9), Chicken (25.9) Cottage Cheese (23.9)

3. **VINDALOO (advise medium or hot)**
Hot and spicy curry with mustard seed, fried red chilli, traditional dish of Goa, southern India.

Chicken (25.9), Lamb, Beef, Prawn (27.90)

4. **MASALA**
Delicately roasted Indian spices and herbs together with onion & tomato sauce. Garnished with coriander leaves.

Chicken (25.9), Lamb, Beef, Prawn (27.90)

5. **MADRAS (advise medium or hot)**
Spicy hot curry prepared with coconut cream Madras curry powder and hot spices.

Chicken (25.9), Lamb, Beef, Prawn (27.9), Vegetable (23.9)

Lamb Curries

1. **ROGAN JOSH**
The original lamb curry.....27.9
2. **MEAT KOFTA**
Minced lamb blended with spices and oriental sauce.....27.9
3. **LAMB DO PIAZA**
Lamb curry cooked with onions, tomatoes, capsicum and peas.....27.9

Beef Curries 27.9

1. **BOMBAY BEEF (advise medium or hot)**
Beef cooked with Indian herbs and a touch of cream.
2. **BEEF MAHARAJA**
Cooked with creamy sauce with pineapple and dried fruits.
3. **KADAHI BEEF (medium hot)**
Cooked with tomato, onion, capsicum and green chilli