

chingari RESTAURANT

BEVERAGES

Beverages

Mango Lassi		6.9
Orange Juice, Apple Juice, Mango Nectar	4.5	6.0
Pineapple Juice, Tomato Juice	4.5	6.0
Coke, Diet Coke, Sprite, Lift & Fanta	4.5	6.0
Tonic Water, Ginger Ale	4.9	6.0
Lemon Lime Bitters	4.9	6.0
Soda Water, Sparkling Mineral Water	4.9	6.9

Beers

West End, Cascade Light, Hahn Light		8.0
Coopers Sparkling, Cooper Pale Ale		8.0
Amber Ale, Corona, Boags, Kingfisher		9.0
Cider		8.5
Guinness		9.0

Sparkling Wine

	GLASS	BOTTLE
Cockatoo Ridge Sparkling White	8.0	36
McGuigan Black Label Sparkling Shiraz	8.0	36
Chandon NV Brut		55

White Wine

Wolf Blass Riesling	8.0	36
Banrock Station Moscato (Riverland, SA)	7.0	32
Wirra Wirra Mrs Wigley Grenache Rosé (McLaren Vale, SA)	8.0	36
Coriole Chenin Blanc (McLaren Vale, SA)	8.0	36
Nottage Hill Chardonnay (South Eastern, SA)	9.0	38
Nepenthe Sauvignon Blanc (Adelaide Hills)	9.0	38

Red Wines

	GLASS	BOTTLE
Hardy's Cabernet Merlot	8.0	36
D'arenberg The Stump Jump G.S.M (McLaren Vale, SA)	9.0	42
The Tin Shed Melting Pot Shiraz (Barossa Valley, SA)	8.5	38
D'arenberg Cabernet Sauvignon (McLaren Vale, SA)	9.0	42
Yulumba "Y" Series Merlot (Angaston, SA)	8.5	38
Wirra Wirra Church Block (McLaren Vale, SA)	9.0	42
Pikes Shiraz (Clare Valley, SA)		49
Corkage Per Bottle		15

Base Spirits

Scotch, Gin, Rum, Brandy	9.5
Bourbon, Vodka, Jim Beam	
Bacardi Rum, Bundaberg Rum	
Jack Daniels, Southern Comfort	
Johnny Walker Red Label	
add mixer	2.0

Liquor

Tia-Maria	9.5
Baileys	
Kahlúa	
Port	6.5

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	STARTERS	ENT	MAIN
	<u><i>Sharbi Kababi(GF)**</i></u>	15.5	24.5
Marinated chicken in yoghurt, ginger, garlic and garam masala and flamed with rum			
	<u><i>Seekh Kebab(GF)**(2 & 4 Pcs)</i></u>	12.5	18.5
Succulent lamb mince cooked with tandoori spices served with yoghurt, mint and coriander chutney			
	<u><i>Fish Tikka(GF)***(3Pcs)</i></u>	12.5	18.5
F.O.D. marinated with yoghurt, ginger, garlic, lime, garam masala, chilli and cooked in a clay oven and served with mint & coriander chutney			
	<u><i>Tandoori Prawn(GF)**(6 & 12 Pcs)</i></u>	12.5	18.5
Aniseed flavoured prawns marinated in garlic, lime juice and yoghurt			
	<u><i>Tandoori Mixed Platter(GF)**(2 Pcs. Ea.)</i></u>		24.5
Trio of marinated prawns, chicken tikka and lamb kebab served with yoghurt, mint and coriander chutney			
	<u><i>Vegetarian Mixed Platter*</i></u>		19.5
Selection of vegetable pakoras (2) Samosas (1) and crispy onion Bhaji served with mint and tamarind chutney			
	<u><i>Vegetable Pakora(GF)*(6 & 12 Pcs)</i></u>	11.5	15.5
Vegetables dipped in chick pea flour then crisp fried served with mint and coriander chutney			
	<u><i>Vegetable Samosas*(2 Pcs)</i></u>	11.5	
Deep fried pastry triangles stuffed with spicy vegetables			
	<u><i>Onion Bhaji(GF)*</i></u>	11.5	
Chick pea battered onions, lightly spiced and crisp fried served with tamarind and mint chutney			

SPICE LEVEL INDICATOR

* = MILD ** = MEDIUM *** = MEDIUM/HOT **** = HOT
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MAINS

<u><i>Butter Chicken - Makhani (GF)*</i></u>	20.5
Marinated chicken cooked in a creamy tomato sauce	
<u><i>Korma (Lamb/Chicken/Beef) (GF)*</i></u>	20.5
Tender meat pieces coated in a creamy almond and cashew nut spiced sauce	
<u><i>Madras (Lamb/Chicken/Beef) (GF)**</i></u>	20.5
Very Hot - typically Goanese style, cooked in Chef's special dynamite sauce	
<u><i>Vindaloo (Lamb/Chicken/Beef) (GF)****</i></u>	20.5
Marinated chicken cooked in a creamy tomato sauce	
<u><i>Lamb Roganjosh (GF)**</i></u>	20.5
A traditional north Indian lamb curry, cooked with cardamom and saffron	
<u><i>Beef Pasenda (GF)**</i></u>	20.5
Coorong beef cooked with vegetables in a rich curried tomato creamy sauce	
<u><i>Chicken Tikka Masala (GF)***</i></u>	21.5
Hawkers style tandoori chicken cooked with ginger, garlic, tomato and coriander gravy	
<u><i>Aloo Bukhara Gosht (GF)**</i></u>	21.5
Lamb and potato cubes simmered in rich onion and tomato gravy	
<u><i>Saag Gosht (Lamb/Chicken/Beef) (GF)*</i></u>	21.5
Tender meat pieces braised in curried spinach puree	
<u><i>Prawns Jalfrezi (GF)**</i></u>	25.5
Prawns tossed with cauliflower, onion, capsicum, carrot and peas in a roasted cumin sauce	
<u><i>Meen Moely (GF)*</i></u>	25.5
Traditional Indian fish curry cooked in a coconut base gravy with mustard and curry leaves	

CHEF'S SPECIAL THALI

A complete Indian meal served on a traditional platter

<u><i>Vegetarian Thali*</i></u>	32
Malai kofta, dahl bukhara, vegetable korma, served with rice, garlic naan, cucumber raita and pappadum	
<u><i>Non-Vegetarian Thali*</i></u>	36
Lamb roganjosh, vegetable korma, butter chicken, served with rice, garlic naan, cucumber raita and pappadum	

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CHINGARI SPECIALITIES

- Chicken Tikka Kandari(GF)*** 25.5
Pomegranate coated chicken cooked in the tandoori oven served with coriander and mint sauce
- Seafood Malabar(GF)*** 27.5
Prawns, barramundi, squid and mussels, cooked in chilli, fresh curry leaves and coconut
- Tandoori Duck(GF)**** 29.5
Duck baked in East Indian masala gravy
- Chingari Beef Cheeks(GF)**** 29.5
Braised beef cheeks with stone ground masala, ginger, garlic and chilli in rich sauce
- Chapli Chicken* 25.5
Crispy crumbed chicken with choice of Vindaloo, Korma or Makhani sauce
- Dum Pukt Lamb Shank(GF)**** 25.5
Twice cooked lamb shank in a mace, tomato, cinnamon and cardamom gravy

VEGETARIAN MAINS

- Palak Paneer(GF)*** 18.5
Cottage cheese cubes in curried spinach sauce
- Mutter Mushroom(GF)** 16.5
Butter mushroom and sugar peas cooked in rich creamy curry sauce
- Vegetable Korma(GF)** 16.5
Mixed vegetables tossed in butter and cooked in a cashew nut sauce
- Dahl Bukhara(GF)** 16.5
Black lentil and kidney beans cooked in tomato creamy sauce
- Aloo Gobhi(GF)** 16.5
Florets of cauliflower and potatoes cooked in turmeric, ginger, tomato red onion, and fresh coriander
- Malai Kofta** 17.5
Potato and cottage cheese dumplings in an almond tomato sauce
- Mutter Panheer(GF)** 18.5
Homemade cottage cheese and green peas cooked in a fenugreek and tomato creamy sauce
- Aloo Channa Masala(GF)** 18.5
Potatoes and chick peas curry, cooked with garam masala, onion, ginger and garlic

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SALAD

<u><i>Tandoori Chicken Salad *</i></u>	18.5
Iceberg lettuce tossed with shredded cheese and tender chicken pieces with tamarind and mint dressing	
<u><i>Chingari Salad*</i></u>	15.5
Combination of cucumber, tomatoes, paneer cheese, chick peas with lemon and chat masala dressing	
<u><i>Aloo Chat Salad(GF)*</i></u>	15.5
Cubes of potatoes tossed with crispy green peas, fresh mint, coriander and onion with lime and tamarind dressing	

INDIAN BREADS (1 PIECE)

Plain Naan	3.5
Butter Naan	3.5
Garlic Naan	3.9
Cheese Naan	4.0
Chilli Cheese Naan	4.5
Cheesy Garlic Naan	4.5
Mushroom Naan	4.9
Keema Naan	4.9
(A naan stuffed with lamb mince coriander and chilli)	
Kashmiri Naan	4.9
(A naan stuffed with almonds and dried fruit)	
Paratha (wholemeal)	4.0
Gluten Free Naan	4.2
with chick pea flour	

RICE

	Small	Large
Steamed Rice	4.9	5.9
Saffron Rice	5.9	6.9
Kashmiri Pilau	6.5	7.5
(Saffron rice with almonds & dried fruit)		

ACCOMPANIMENTS

Raita, Cucumber yoghurt	5.5
Mango Chutney	3.5
Mango Pickle	3.5
Lime Pickle	3.5
Chilli Pickle	3.5
Trio of Pickles	6.5
(Mango Chutney, Lime Pickle and Chilli Pickle)	
Pappadums (4 pieces)	3.0
Rice Pappadums (GF) (2pieces)	4.5

CHILDREN'S MEALS

For children under 12 years old

Child's Butter Chicken & Rice	16.5
Chicken Nuggets and Chips	16.5

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BANQUET MENU

TWO COURSE

\$42.50 P.P.

(minimum of two people)

Entrees

Vegetable samosa and onion bhaji served with mint coriander and tamarind chutney

Mains

Choose 3 meat curries and 1 vegetarian curry from the mains menu
served with

Steamed rice, garlic naan, cucumber raita and pappadams

(Chingari Specialities not included) \$5.50p.p extra

THREE COURSE

\$48.50 P.P.

(minimum of two people)

Entrees

Lamb seek kebab and vegetable samosa
served with mint coriander and tamarind chutney

Mains

Choose 3 meat curries and 1 vegetarian curry from the mains menu
served with

served with steamed rice, garlic naan, cucumber raita and pappadams

(Chingari Specialities not included) \$5.50p.p extra

Dessert

Mango Kulfi, delicately flavoured Alphonso mango ice-cream enriched
with almonds and pistachio

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DESSERT

	<u><i>Mango Kulfi</i></u>	11.5
Delicately flavoured Alphonso Mango ice-cream enriched with almonds and pistachio		
	<u><i>Gulab Jamun</i></u>	11.5
Sweet yet creamy warm milk dumplings simmered in rose syrup (2 Pieces)		
	(scoop of ice cream optional)	2.5
	<u><i>Pistachio & Cardamom Chuski</i></u>	12.5
Delicious cardamom flavoured pistachio ice-cream		
	<u><i>Chingari Delights</i></u>	22.5
Trio of Gulab Jamun, Mango Kulfi and Pistachio & Cardamom Ice-cream		
	<u><i>Celebration Platter (for 4 people)</i></u>	32.5
For Birthday celebration try our Chef's assorted desserts with candles and sparklers		
	<u><i>Nut Sundae</i></u>	10.5
Vanilla ice-cream with your choice of Chocolate, Caramel or Strawberry topping		
	<u><i>Date and Walnut Pudding</i></u>	11.5
Served warm with vanilla ice-cream		
	<u><i>Apple and Cinnamon Strudel</i></u>	11.5
Served with vanilla ice cream		
	<u><i>Turkish Delight Ice Cream</i></u>	12.5
Chef's special homemade ice cream, infused with rose water		
	<u><i>Beerenberg Strawberries</i></u>	12.5
Strawberries lightly folded with whipped cream and berries anglaise served with vanilla ice cream		

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COFFEE AND TEA

Cappuccino	3.9	Camomile	3.9
Flat White	3.9	Peppermint	3.9
Latte	3.9	Green Tea	3.9
Long Black	3.9	Lemon & Ginger	3.9
Espresso	3.9	Black Tea	3.9
Chai Latte	3.9	Jasmine	3.9
Hot Chocolate	3.9	EXTRAS	
Muggaccino	4.5	Double Shot	2.0
		Decaffeinated	0.5
		Skim Milk	0.5
		Soy Milk	0.5
		Lactose Free	0.5

CHINGARI SPECIALTY DRINKS

	<u>Masala Chai</u>	5.5
An aromatic tea with flavours of cinnamon and cloves		
	<u>Irish Coffee</u>	12.5
Traditional Irish coffee made with brewed coffee beans Whiskey, topped with cream and served in a wine glass		
	<u>Cafe Diablo</u>	12.5
Freshly brewed gourmet coffee with Grand Marnier with a slice of orange		

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