



Jewel of the Park

Indian Restaurant

ENTREE

Onion Bhaji **\$15.50**
Crispy fried onions, marinated and coated in spiced chickpea flour

Vegetable Pakora **\$15.50**
Dipped in chickpea flour batter

Samosa (2pcs) (g) **(meat) \$18.50/ (veg) \$16.50**
Home-made pastry filled with mildly spiced vegetables or lamb mince

Chicken 65 (g) **\$19.50**
Spicy deep fried chicken pieces originated from south India

Tandoori Chicken(E/M) (D) **\$19.50 (E) / \$26.50 (M)**
Tender chicken on the bone, marinated with Indian spices and yoghurt. Cooked in our tandoori oven

Sheekh Kebab (gf) **\$22.50**
Minced meat mix with chef's special herbs and spice, skewered and cooked in our tandoori oven

Bombay Prawns (E/M) (D) **\$24.95 (E) / \$29.95 (M)**
King sized prawns cooked in Bombay special herbs and creamy sauce

Jewel's Assorted Platter (Veg) (g) **\$29.50**
Vegetable Pakora, Onion Bhaji, Vegetable Samosa

Jewel's Assorted Mix Platter (g) **\$38.50**
Sheekh Kebab, Chicken Tikka, Meat Samosa, Vegetable Pakora, Onion Bhaji

CHICKEN

Butter Chicken (D,G,N) **\$26.95**
Tandoori roasted boneless chicken coated in tomato based cream rich makhani sauce

Chicken Korma (D,G,N) **\$26.95**
Mixture of spices, cashews and coconut cream

Chicken Tikka Masala (D) **\$25.95**
Chicken Tikka, cooked with tomatoes, onions and yoghurt

Chicken Jalfrezi (gf) **\$25.95**
Cooked with onions, tomatoes and capsicum in medium sauce

Chicken and Spinach (gf) **\$25.95**
Curried chicken cooked with fresh spinach and lightly spiced

Mango Chicken (N,D) **\$25.95**
Boneless chicken cooked with mild sweet mangoes

Chicken Vindaloo (hot) (gf) **\$25.95**
Cooked in a hot sauce with a hint of malt vinegar

BEEF

Beef Masala (gf) **\$26.95**
Cooked in a traditional thick sauce

Beef Korma (N,D) **\$26.95**
Cooked in a thick creamy sauce with ground cashew nut and mild spices

Beef Vindaloo (hot) (gf) **\$26.95**
Cooked in a hot sauce with a hint of malt vinegar

Beef Jalfrezi (gf) **\$26.95**
Cooked in a thick spicy sauce

GOAT AND LAMB

Goat Curry (gf) **\$28.95**
Traditionally served on special occasions. Cooked on the bone with cloves, cardamom pods and fennel. Prepared in a Rogan Josh style curry

Lamb Rogan Josh (gf) **\$27.95**
Aromatic lamb dish cooked with whole spices and brown onion gravy with a sprinkle of fresh herbs

Lamb Korma (D,N) **\$27.95**
Cooked in yoghurt, cream, nuts & fragrantly spiced with saffron & aromatic spices

Lamb Madras (gf) **\$27.95**
Cooked in a hot sauce with curry leaves and mustard seeds

Spinach and Lamb (gf) **\$27.95**
Cooked with spinach and spices in a thick sauce

SEAFOOD

Mango Prawns (D,N) **\$29.95**
Prawns cooked with sweet mango relish

Prawn Masala (gf) **\$29.95**
Cooked in a traditional thick sauce

Prawn Madras (gf) **\$29.95**
Cooked in a hot sauce with curry leaves and mustard seeds

Fish Curry (gf) **\$28.95**
A medium spiced and tangy, simple & delicious and packed with flavours

Fish Korma (D,N) **\$28.95**
Cooked in a thick creamy sauce with ground cashew nut and mild spices

Goan Fish (gf) **\$28.95**
Curry fillet of fish cooked in goan style

PANEER (D)

Paneer Shani Korma (N,D) **\$23.50**
Paneer in a thick korma gravy

Matar Paneer **\$23.50**
Fenugreek leaves, peas and paneer with masala gravy

Palak Paneer **\$23.50**
Ricotta cooked in spinach based gravy and fresh Indian spices

Chilli Paneer (Special) **\$29.50**
Paneer in a homemade special sauce



*Allergens noted
D = Dairy
N = Nuts
G = Gluten
GF = Gluten Free

Spiciness factor determined by 's

VEGETARIAN

Mix Vegetables (gf)	\$22.50
Assortment of seasonal greens cooked home style. Garnished with fresh herbs	
Cauliflower and Potatoes	\$22.50
Fresh cauliflower & potatoes, cooked with ginger, tomatoes and spices	
Yellow Dhal (gf)	\$21.50
Lentil with herb and spices	
Bhindi Masala (gf)	\$22.50
Baby okra cooked in a tomato and onion sauce	
Jeera Aloo	\$21.50
Cubes of potato smothered and simmered with cumin, mustard seeds, herbs & spices	
Chana Peshwari (gf)	\$21.50
Chickpeas slowly simmered with tart pomegranate seed. Cooked with onions, tomatoes and spices	
Vegetable Korma (D,N)	\$22.50
Vegetables cooked with dry fruits in a light creamy sauce	
Malai Kofta (D,N)	\$22.50
Potato and cheese simmered in a light creamy sauce. Garnished with nuts and raisins	

RICE

Plain Rice	\$6.00
Saffron Rice	\$6.50
Kashmiri Rice	\$9.50
Saffron Basmati rice with dried fruits and cashew nuts	
Vegetable Biryani	\$18.50
Seasonal vegetables cooked with basmati rice and spices	
Biryani	
Lamb	\$27.95
Chicken	\$25.95
Goat	\$28.95
Prawn	\$29.95



BREAD (G)

Garlic Naan	\$6.50
Leavened bread with garlic	
Butter Naan	\$6.00
Leavened bread butter	
Keema Naan	\$10.50
Naan stuffed with spicy minced lamb	
Peshwari Naan (N,G)	\$8.50
Naan stuffed with dried fruit	
Cheese Naan (D)	\$8.00
Naan stuffed with cheese	
Potato Naan	\$8.00
Naan stuffed with potatoes	
Cheese and Garlic Naan (D)	\$9.00
Naan with garlic, stuffed with cheese	
Roti	\$7.00
Wholemeal bread, cooked in a tandoori	

DESSERT (D)

Gulab Jamuns	\$9.50
Sweet dumplings made from milk	
Kulfi	\$9.50
Mango or pistachio Indian icecream	
Kheer	\$9.50
Rice pudding	

LUNCHTIME COMBOS

Lamb OR Beef OR Chicken	\$25.50
Rice, meat, vegetables, raita	
Seafood (Fish or Prawns)	\$32.50
Rice, fish OR prawns, vegetables, raita	
Vegetarian	\$22.50
Rice, vegetables, raita	

CONDIMENTS

Raita (D)	\$7.00
Grated cucumber and spices in natural yoghurt	
Mint Chutney (gf)	\$5.50
Fresh mint ground with fresh ingredients served as a dip	
Mixed Pickle (gf)	\$5.00
Sweet Mango Chutney (gf)	\$5.00
Pappadams (gf)	\$5.00
Chips (gf)	\$8.00

DRINKS

Soft Drinks	\$6.50
Lassi (Mango, Strawberry, sweet OR salted) (D)	\$8.50
Sparkling Water	\$9.00
Lemon, Lime, Bitters	\$8.00
Juice	\$8.00
Mocktails	\$12.50
Zero Beer	\$9.50
Zero Wine (red OR white)	\$32.00



Special Notes
BYO WINE ONLY

Some dishes have nuts/gluten/dairy. Ask wait staff if unsure
Bookings essential to avoid disappointment
Minimum Eftpos/Credit Card \$20
All major credit cards accepted
No Split Billing
Special Functions
10% on Public Holidays

Effective 06/24