



The Great Jewel of India

WELCOME

The Great Jewel of India restaurant is located in the heart of Townsville, serving authentic Indian cuisine that allows aesthetics to play a major role in your dining experience. The Great Jewel of India brings to your table a range of fresh, high quality dishes prepared by your head chef and owner Mr. Singh, whose international culinary skills take your taste buds on a tour of traditional and aromatic India. Vegetarian and non vegetarian dishes await you at The Great Jewel of India, including freshly baked breads and hearty curries with the perfect blend of tantalizing spice and flavour.

Townsville City

Ph: 07 4771 3144

215 Flinders St. QLD 4810

Function room also available (70 people)
Please contact us for special bookings
and catering services.

www.thegreatjewelofindia.com.au



Entree

Onion Bhaji (4 pieces)	\$8.00
Sliced onion coated in spicy chickpea flour batter and fried gently	
Vegetarian Samosa (2 pieces)	\$8.50
Homemade pastry filled with potatoes and peas	
Keema Samosa (2 pieces)	\$10.00
Spiced deep fried pasties of lamb mince	
Paneer Pakora (6 pieces)	\$9.50
Homemade cheese coated with chickpeas, herbs and batter	
Paneer Tikka (6 pieces)	\$16.90
Paneer with marinated onion, capsicum, tomato roasted in a Tandoori oven	
Mixed Platter (1 piece each)	\$16.90
Onion bhaji, samosa, chicken drumstick and Sheek kebabs	
Tandoori Chicken (4 pieces)	\$16.90
Chicken marinated in traditional yoghurt and spices and grilled in a Tandoori oven	
Tandoori Chicken Tikka (5 pieces)	\$16.90
Chicken marinated with spices, yoghurt and roasted in Tandoori oven	
Malai Chicken Tikka (5 pieces)	\$17.90
Boneless Chicken pieces marinated in spiced yoghurt and cooked in Tandoori oven	
Tandoori Drumsticks (2 pieces)	\$10.00
Chicken drumsticks marinated with yoghurt, fresh herbs and spices and roasted in tandoori oven	
Reshmi Kebab (5 pieces)	\$17.90
Boneless chicken marinated with yoghurt and cream cooked in Tandoori oven and mixed with cashew nut sauce	
Chicken Hariyali Kebab (5 pieces)	\$17.90
Tandoori dish with spinach, ginger and garlic marination	
Sheek Kebab (5 pieces)	\$16.90
Minced lamb blended in herbs & spices, skewered and grilled in Tandoori oven	
Fish Amritsari (5 pieces)	\$17.90
Boneless fish coated with chickpeas, fresh herbs and spices and gently fried	
Garlic Prawns (6 pieces)	\$17.90
Prawns cooked with garlic, seasoned with fresh ground spices	
Tandoori Prawns (6 pieces)	\$17.90
Prawns mildly spiced and roasted in Tandoori oven	
Seafood Platter	\$20.90
Fish amritsari, prawns and squid rings	
Prawn Chilli (6 pieces)	\$18.90
Prawn cooked in onion, capsicum, garlic, herbs	



Chef's Special

Banquet (minimum 2 people)

\$37.95 per person

Samosa, onion bhaji, chicken tikka, butter chicken, lamb rogan josh, mixed veg korma, 1 rice, 1 naan, pappadum, raita, pickle, mango chutney, dessert - gulab jamun

Vegetable Manchurian

\$22.90

Dumplings of diced mix vegetables mixed with spices and corn flour, mixed with garlic, ginger, onion capsicum topped with coriander

Chicken Manchurian

\$23.90

Dumplings of chicken mixed with spices and corn flour, mixed with garlic, ginger, onion capsicum topped with coriander

Chilli Chicken

\$23.90

Chicken pieces cooked in onion, capsicum, garlic, herbs

Honey Chicken

\$23.90

Chicken marinated in honey sauce and garlic, and roasted in a Tandoori oven

Goat Curry

\$24.90

Goat meat cooked with bones and special Indian spices and herbs

Chilli Paneer

\$22.90

Cottage Cheese pieces cooked in onion, capsicum, garlic, herbs and fresh chilli

Chilli Mushroom

\$22.90

Mushroom pieces cooked in onion, capsicum, garlic, herbs and fresh chilli

Bhindi Masala

\$22.90

Okra tossed with red onions and tomatoes

Malai Methi Matar/Paneer

\$22.90

Green peas cooked in onion gravy with cream and fenugreek leaves

Malai Kofta

\$22.90

Dumpling made with cottage cheese, dry fruits and cooked in creamy sauce

Paneer Tikka Masala

\$22.90

Marinated cottage cheese cooked in Tandoori, finished with capsicum, onion and creamy sauce

Palak Kofta

\$22.90

Dumpling made with spinach, cottage cheese, dry fruits, cooked with spinach and spices

Chole Batura

\$20.90

2 pieces of Bhatara naan served with chickpea curry, sliced onion, pickles and raita

Samosa Chaat

\$15.00

2 samosas with chickpeas, finished with chaat spices, mint and tamarind chutney

Aloo Tikki Chaat

\$15.00

Round patties of potatoes with chaat spices, mint and tamarind chutney

Lunch Special

\$24.90

Any half curry & half rice with 1 naan

(butter chicken, lamb rogan josh, beef vindaloo, daal tadka or veg korma)



Great Jewel Specialty

Lobster Madras

Lobster cubes in coconut seafood sauce served with garlic naan and rice

\$42.90

Kangaroo Tikka Masala

Game meat cooked in red tikka sauce with caps/onion served with garlic naan and rice

\$38.90

Crocodile Masala

Croc meat cooked in rich cashew & coconut sauce served with garlic naan and rice

\$38.90

Lamb Chop Masala

4 Cutlet cooked in red sauce with onions, tomatoes finished with mint leaves, served with garlic naan and rice

\$42.90

Seekh Kebab Masala

4 Lamb mince kabab cooked in red sauce with onions, tomatoes finished with mint leaves, served with garlic naan and rice

\$38.90

Reshmi Kebab Masala

Boneless chicken marinated with yoghurt and cream cooked in Tandoori oven and mixed with cashew nut sauce. Served with garlic naan and rice

\$38.90

Chicken Hariyali Kebab Masala

Boneless chicken marinated with spinach, ginger, and garlic cooked in Tandoori oven and mixed with onion, tomato and spinach. Served with garlic naan and rice

\$38.90

Seafood Combination Curry

Prawns, scallops and fish cooked in madras spices, served with garlic naan and rice

\$42.90

Seafood Dishes

Malabar

Fragrant curry with traditional flavours of Malabar in India, served in a coconut based sauce

Fish \$23.90 Prawn \$24.90

Korma

Meat of your choice cooked with crushed nuts and cream

Fish \$23.90 Prawn \$24.90

Vindaloo

A traditional dish from Goa with slight tangy taste (spicy)

Fish \$23.90 Prawn \$24.90

Goan Curry

Fresh fish cubes or prawns in coconut milk cooked in South Indian style

Fish \$23.90 Prawn \$24.90

Masala

Prawns or fish cooked with traditional herbs and spices

Fish \$23.90 Prawn \$24.90

Garlic Prawns

Prawns cooked with garlic, seasoned with fresh ground spices

\$24.90

Chilli Prawns

Prawns cooked in onion, capsicum, garlic, herbs

\$25.90



Mains Non Vegetarian

Butter Chicken

\$22.90

Chicken cooked in tomato, cream and spices in thick butter gravy

Chicken Tikka Masala

\$22.90

Chicken tikka blended with diced capsicum, onion and cooked in onion tomato gravy

Kadhai Chicken

\$22.90

Tender chicken roasted with fresh herbs special spices and cooked in kadhai

Mango

Chicken: \$22.90 or Lamb/Beef: \$23.90

Chicken cooked in delicious spices and creamy mango flavoured sauce

Mint Coriander

Chicken: \$22.90 or Lamb/Beef: \$23.90

Meat of your choice marinated in mint and coriander and cooked in onion tomato gravy

Malai Methi

Chicken: \$22.90 or Lamb/Beef: \$23.90

Mixture of cream with cashew paste and herbs, served with fenugreek leaves (methi)

Delight

Chicken: \$22.90 or Lamb/Beef: \$23.90

Meat of your choice cooked in North Indian spices with a creamy sauce

Saag

Chicken: \$22.90 or Lamb/Beef: \$23.90

Pan fried spinach with fresh herbs and spices with the meat of your choice

Madras

Chicken: \$22.90 or Lamb/Beef: \$23.90

A traditional South Indian dish prepared with a combination of ginger, garlic, onions, tomatoes and coconut with fresh herbs and spices

Korma

Chicken: \$22.90 or Lamb/Beef: \$23.90

Meat of your choice cooked with crushed nuts and cream

Vindaloo

Chicken: \$22.90 or Lamb/Beef: \$23.90

A traditional dish from the State of Goa with a slight tangy taste (spicy)

Rogan Josh

Chicken: \$22.90 or Lamb/Beef: \$23.90

Meat of your choice cooked with basic herbs and spices and flavoured with fresh coriander

Lababdar

Chicken: \$22.90 or Lamb/Beef: \$23.90

Meat of your choice cooked with creamy mixture of ginger, garlic, tomatoes, herbs and capsicum



Vegetarian

Vegetable Korma

Vegetables cooked with crushed nuts and cream

\$20.90

Vegetable Jalfarazi

Vegetables seasoned with spices and fresh herbs

\$20.90

Aloo Matar

Peas, potatoes and cottage cheese slow cooked in a savoury sauce of tomatoes, onion, herbs and tempered with roasted cumin and fenugreek

\$20.90

Kadhai Paneer

Stir fried cottage cheese with tomatoes, coriander, ginger and capsicum

\$20.90

Butter Paneer

Paneer and peas simmered in creamy tomato based sauce

\$20.90

Bombay Potato

Potatoes cooked with spices, cumin and fresh herbs

\$20.90

Matar Paneer

Paneer and peas cooked in a tomato sauce, spiced with garam masala

\$20.90

Palak Paneer

Pureed spinach cooked with homemade cottage cheese

\$20.90

Daal Tadka

Lentil curry in variety of spices and simmered over slow fire

\$20.90

Daal Spinich

Pan fried spinach with fresh herbs and spices with lentils

\$20.90

Daal Makhani

Black lentils slow cooked with aromatics, butter cream and ginge

\$20.90

Chana Masala

A classic vegetarian Indian recipe featuring chickpeas, tomatoes and spices

\$20.90



Breads

Plain Naan	\$4.00
A traditional Indian bread made with plain flour	
Butter Naan	\$5.00
Triangle shape bread made with plain flour cooked in Tandoori oven	
Garlic Naan	\$5.00
A touch of garlic is added to flavour this bread	
Cheese & Garlic Naan	\$7.50
Stuffed with cheese and garlic	
Cheese & Spinach Naan	\$7.50
Green baby spinach and cheese and light herbs	
Peshawari Naan	\$8.50
A sweet naan bread stuffed with nuts and dried fruit	
Onion Cheese Naan	\$7.50
Stuffed with onion and cheese and added with fresh herbs	
Chilli Cheese Naan	\$7.50
Stuffed with capsicum and cheese and added with fresh herbs	
Onion Kulcha	\$7.50
Naan breads stuffed with chopped onions	
Masala Kulcha	\$7.50
Naan bread filled with lightly spiced potatoes	
Vegetable Paratha	\$7.50
Bread stuffed with mildly spiced potatoes, onions and peas	
Keema Naan	\$8.50
Naan bread stuffed with lightly spiced lamb mince	
Roti	\$4.00
A traditional Indian bread made with whole wheat flour	
Lachha Paratha	\$6.50
This style of Paratha turns out crispy and with several layers	
Mint Paratha	\$6.50
Light touch of fresh mint on the bread	
Pizza Naan	\$8.50
Naan bread with pizza topping	



Rice/Biryani/Fried Rice

Rice Basmati Rice	\$4.00
Pilau Rice Basmati rice sautéed with onion, ginger, garlic and spices	\$6.50
Coconut Rice Rice fried with desiccated coconut and herbs	\$6.50
Jeera Rice Basmati rice fried with cumin and spices	\$6.50
Hyderabadi Vegetable Biryani A medley of vegetables, spices, and rice pilau with fresh herbs	\$18.90
Chicken Tikka Biryani Rice pilau cooked with chicken and aromatic herbs and spices	\$20.90
Chicken Schezwan Fried Rice Chicken fried rice bursting with flavours of ginger, garlic and soya sauce	\$21.90
Hyderabadi Chicken Biryani A medley of chicken, vegetables, spices, and rice pilau with fresh herbs	\$20.90
Lamb Biryani Rice pilau cooked with lamb and aromatic herbs and spices	\$21.90
Fish Biryani Rice pilau cooked with fish and aromatic herbs and spices	\$23.90
Prawn Biryani Rice pilau cooked with prawns and aromatic herbs and spices	\$24.90
Vegetable Schezwan Fried Rice Fried rice bursting with flavours of ginger, garlic and soya sauce	\$18.90



Kid's Meals

Fish Finger with Chips	\$13.95
Chicken Nuggets with Chips	\$13.95
Squid with Chips	\$13.95
Sweet Mango Chicken with Rice	\$13.95
Sweet Butter Chicken with Rice	\$13.95

Sides

Raita Indian style churned yoghurt with spices	\$4.50
Green Salad Green salad with diced cucumber, tomato and onion	\$6.50
Sweet Mango Chutney	\$3.50
Mixed Pickle Mixed chilli and mango pickle	\$3.50
Mint Sauce	\$3.50
Tamarind Sauce	\$3.50
Pappadums (4 Serve) Rice and lentil flour cooked until crunchy	\$4.00



Desserts

Gulab Jamun

Reduced milk dumpling in light syrup

\$6.00

Mango Kulfi

Homemade mango ice cream

\$6.00

Pista Kulfi

Homemade ice cream with nuts

\$6.00

Vanilla Ice Cream

With your choice of chocolate, strawberry or caramel topping

\$6.00

Drinks

Coke/Sprite/Lemonade/Lift/Solo/Fanta

\$4.00

Juice Orange/Apple/Pineapple

\$5.00

Lassi Mango

\$6.50

Ginger Beer

\$6.50

Lemon Lime Bitter

\$6.50

Raspberry Lemonade

\$6.50

Jal-Jeera

A refreshing drink flavoured with mint, cumin, salt and pepper

\$6.50

