

Breads

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

Kid's Meals

Fish Finger with Chips	\$13.95
Chicken Nuggets with Chips	\$13.95
Squid with Chips	\$13.95

Sides

Raita	\$4.50
Salad	\$6.50
Sweet Mango Chutney	\$2.50
Pickle	\$2.50
Pappadum	\$4.00

Drinks

Coke/Sprite/Lemonade/Solo/Fanta	\$4.00
Powerade	\$7.00
Bottled Water	\$4.00
Lassi Mango / Ginger Beer	\$6.50

Chef's Special

Value Pack Any 2 curries, 1 rice, 2 naan, mix pickle, raita, 4 onion bhaji and 4 papadams Save \$22.80 <i>*excludes chef special/jewel special/seafood</i>	\$52.00
Family Pack Entree chicken tikka and onion bhaji (2 pieces each), any 3 curries, 2 rice, 2 naan, raita, 4 pappadams and sweet mango chutney Save \$33.15 <i>*excludes chef special/jewel special/seafood</i>	\$72.00
Vegetable Manchurian Dumplings of diced mix vegetables mixed with spices and corn flour, mixed with garlic, ginger, onion capsicum topped with coriander	\$20.90
Chicken Manchurian Dumplings of chicken mixed with spices and corn flour, mixed with garlic, ginger, onion capsicum topped with coriander	\$22.90
Chilli Chicken Chicken pieces cooked in onion, capsicum, garlic, herbs	\$23.90
Goat Curry Goat meat cooked with bones and special Indian spices and herbs	\$24.90
Chilli Paneer Cottage Cheese pieces cooked in onion, capsicum, garlic, herbs and fresh chilli	\$20.90
Chilli Mushroom Mushroom pieces cooked in onion, capsicum, garlic, herbs and fresh chilli	\$20.90
Bhindi Masala Okra tossed with red onions & tomatoes	\$20.90
Malai Methi Matar/Paneer Green peas cooked in onion gravy with cream and fenugreek leaves	\$20.90
Malai Kofta Dumpling made with cottage cheese, dry fruits and cooked in creamy sauce	\$20.90
Paneer Tikka Masala Marinated cottage cheese cooked in Tandoori oven, finished with capsicum, onion and creamy sauce	\$21.90
Palak Kofta Dumpling made with spinach, cottage cheese, dry fruits, cooked with spinach and spices	\$20.90
Chole Batura 2 pieces of Bhatara Naan served with chickpeas curry, sliced onion, pickles and raita	\$20.90
Samosa Chat Two Samosa with chickpeas finished chat spices, mint and tamarind chutney	\$15.00
Aloo Tikki Chaat Round patties of potatoes with chaat spices, mint and tamarind chutney	\$15.00

Desserts

Gulab Jamun Reduced milk dumpling in light syrup	\$6.50
Mango Kulfi Homemade mango ice cream	\$6.50
Pista Kulfi Homemade ice cream with nuts	\$6.50



The Great Jewel of India



Take Away Menu

Townsville City

Ph: 07 4771 3144

215 Flinders St. QLD 4810

www.thegreatjewelofindia.com.au

We do \$15, \$18, \$21 or \$24 instant takeaway specials
half curry, half rice and 1 plain naan
(small/medium/large/extra large) Ask our staff to see the menu!

**excludes chef special/jewel special/seafood curries*

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 Tandoori oven	
Mixed Platter (1 piece each)	\$16.90
Onion bhaji, samosa, chicken drumstick and Sheek kebabs	
Tandoori Chicken (4 pieces)	\$16.90
Skewered chicken marinated in traditional yoghurt and spices	
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
Chicken marinated with yogurt with cream and cooked in Tandoori oven	
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, Garlic Prawns and Squid rings	
Prawn Chilli (6pieces)	\$18.90
Prawn cooked in onion, capsicum, garlic, herbs	

Seafood Dishes

Malabar	Fish \$23.90	Prawn \$24.90
Fragrant curry with traditional flavours of Malabar in India, served in a coconut based sauce		
Korma	Fish \$23.90	Prawn \$24.90
Meat of your choice cooked with crushed nuts and cream		
Vindaloo	Fish \$23.90	Prawn \$24.90
A traditional dish from Goa with slight tangy taste (spicy)		
Goan Curry	Fish \$23.90	Prawn \$24.90
Fresh fish cubes in coconut milk cooked in South Indian style		
Masala	Fish \$23.90	Prawn \$24.90
Prawns or fish cooked with traditional herbs and spices		
Garlic Prawns	\$24.90	
Prawns cooked with garlic, seasoned with fresh ground spices		

Chilli Prawns	\$25.90
Prawns cooked in onion, capsicum, garlic, herbs	

Rice/Biryani/Fried Rice

Rice	\$4.00
Basmati Rice	
Pilau Rice	\$6.50
Basmati rice sautéed with onion, ginger, garlic and spices	
Coconut Rice	\$6.50
Rice fried with desiccated coconut and herbs	
Jeera Rice	\$6.50
Basmati rice fried with cumin and spices	
Hyderabadi Vegetable Biryani	\$18.90
Vegetables in layers of fluffy rice, fragrant spices and fried onions	
Chicken Tikka Biryani	\$20.90
Rice pilau cooked with chicken and aromatic herbs and spices	
Chicken Schezwan Fried Rice	\$21.90
Chicken fried rice bursting with flavours of ginger, garlic and soya sauce	
Hyderabadi Chicken Biryani	\$20.90
Succulent chicken in layers of fluffy rice, fragrant spices and fried onions	
Lamb Biryani	\$21.90
Rice pilau cooked with lamb and aromatic herbs and spices	
Fish Biryani	\$23.90
Rice pilau cooked with fish and aromatic herbs and spices	
Prawn Biryani	\$24.90
Rice pilau cooked with Prawns and aromatic herbs and spices	
Vegetable Schezwan Fried Rice	\$17.90
Fried rice bursting with flavours of ginger, garlic and soya sauce	

Vegetarian

Vegetable Korma	\$19.90
Vegetables cooked with crushed nuts and cream	
Mixed Vegetables	\$19.90
Seasonal vegetables with onions, capsicum, tomatoes garnished with fresh ginger and coriander	
Aloo Matar	\$19.90
Potato cubes & green peas cooked in onion & tomato sauce	
Butter Paneer	\$19.90
Paneer and peas simmered in creamy tomato based sauce	
Matar Paneer	\$19.90
Fresh Cheese cubes & green peas cooked in onion and tomato sauce	
Palak Paneer	\$19.90
Pureed spinach cooked with homemade cottage cheese	
Kadhai Paneer	\$19.90
Stir fried cottage cheese with tomatoes, coriander, ginger and capsicum	
Daal Tadka	\$19.90
Lentil curry in variety of spices and simmered over slow fire	
Daal Spinach	\$19.90
Pan fried spinach with fresh herbs and spices with lentils	
Daal Makhani	\$19.90
Black lentils slow cooked with aromatics, butter cream and ginger	
Chana Masala	\$19.90
A classic vegetarian Indian recipe featuring chickpeas, tomatoes and spices	
Non-Vegetarian	
Butter Chicken	\$20.90
Chicken cooked in tomato, cream and spices in thick butter gravy	

Chicken Tikka Masala	\$20.90
Chicken tikka blended with diced capsicum and onion cooked in onion tomato gravy	
Kadhai Chicken	\$20.90
Tender chicken roasted with fresh herbs special spices and cooked in kadhai	
Mango Chicken: \$20.90 or Lamb/Beef: \$21.90	
Chicken cooked in delicious spices and creamy mango flavoured sauce	
Mint Coriander Chicken: \$20.90 or Lamb/Beef: \$21.90	
Meat of your choice marinated in mint and coriander and cooked in onion tomato gravy	
Malai Methi Chicken: \$20.90 or Lamb/Beef: \$21.90	
Mixture of cream with cashew paste and herbs, served with fenugreek leaves (methi)	
Delight Chicken: \$20.90 or Lamb/Beef: \$21.90	
Meat of your choice cooked in North Indian spices with cream and dry	
Saag Chicken: \$20.90 or Lamb/Beef: \$21.90	
Pan fried spinach with fresh herbs and spices with the meat of your choice	
Madras Chicken: \$20.90 or Lamb/Beef: \$21.90	
A traditional South Indian dish prepared with a combination of ginger, garlic, onions, tomatoes and coconut with fresh herbs and spices	
Korma Chicken: \$20.90 or Lamb/Beef: \$21.90	
Meat of your choice cooked with crushed nuts and cream	
Vindaloo Chicken: \$20.90 or Lamb/Beef: \$21.90	
A traditional dish from the State of Goa with a slight tangy taste (spicy)	
Rogan Josh Chicken: \$20.90 or Lamb/Beef: \$21.90	
Meat of your choice cooked with basic herbs and spices and flavoured with fresh coriander	
Lababdar Chicken: \$20.90 or Lamb/Beef: \$21.90	
Meat of your choice cooked with creamy mixture of ginger, garlic, tomatoes, herbs and capsicum	

Great Jewel Specialty

Lobster Madras	\$42.90
Lobster cubes in coconut seafood sauce served with garlic naan and rice	
Kangaroo Tikka Masala	\$38.90
Game meat cooked in red tikka sauce with capsicum and onion served with garlic naan and rice	
Crocodile Masala	\$38.90
Crocodile meat cooked in rich cashew and coconut sauce served with garlic naan and rice	
Lamb Chop Masala	\$42.90
4 Cutlet cooked in red sauce with onions, tomatoes finished with mint leaves, served with garlic naan and rice	
Seekh Kebab Masala	\$38.90
4 Lamb mince kebab cooked in red sauce with onions, tomatoes finished with mint leaves, served with garlic naan and rice	
Chicken Hariyali Kebab Masala	\$38.90
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	
Seafood Combination Curry	\$42.90
Prawns, scallops, fish cooked in madras spices served with garlic naan and rice	
Reshmi Kebab Masala	\$38.90
Boneless chicken marinated with yoghurt and cream cooked in Tandoori oven and mixed with cashew nut sauce. Served with garlic naan and rice	