



~ BIRYANI HOUSE ~

----- Menu -----

**LILYDALE**  
free range chicken

FREPA accredited.  
Free range chicken without the use of antibiotics,  
with no added hormones or growth promotants.

## In House Specialty

### 1. Authentic Dum Biryani

Long grain rice (top quality basmati) flavoured with exotic spices like, saffron is layered with goat, lamb, chicken or vegetables and its gravy, the dish is then covered, its lid secured with dough, and then the Biryani is cooked over low flame.

- Chicken (on the bone)
- Goat (on the bone)
- Lamb (Boneless)
- Vegetable
- Biryani Rice

Biryani is a dry dish,  
we recommend gravy for  
just \$4 to enjoy.  
Extra Egg \$3

\$16.90  
\$19.90  
\$22.90  
\$15.90  
\$10.00



### 2. Jeera Pulao

\$9.90

### 3. Paneer Pulao

\$16.90

### 4. Saffron Rice

\$6.00

### 5. Steam Rice

\$5.00

### 6. Tandoori Charcoal Chicken

(Grilled chicken in clay oven)

\$9.90

(Quarter)

\$18.90

(Half)

\$35.90

(Full)

### 7. Lamb Haleem (Signature Dish)

Haleem is made of wheat, barley, mixed lentils & spices.

This dish is slow cooked for seven to eight hours, which results in a paste-like consistency, blending the flavours of Spices, meat barley & wheat. (Kolkata style)

\$24.90

### 8. House Special Goat Curry

Baby goat cooked in chef's special herbs & spices with onion tomatoe gray (on the bone)

\$24.90



## Starters

### 9. Samosas

- Vegetarian (2Pcs)
- Butter Chicken (2Pcs)

\$8.00

\$12.00

### 10. Papadam (5 Pieces)

\$5.00

### 11. Chaat

(Savory snacks, typically served as an hors d'oeuvre at roadside tracks from stalls or food carts across the Indian subcontinent)

- Papri Chaat
- Samosa Chaat
- Aloo Tikki Chaat
- Chicken Tikki Chaat

\$12.90

\$10.00

\$14.90

\$18.90



### 12. Chole Bhature

Lunch  
\$16.90

Dinner  
\$18.90

### 13. Onion Bhaji (5 pieces)

(Crispy onion fritter in chickpea flour batter)

\$9.90

### 14. Masala Fried Fish (6-8 pieces)

(Fish fried on spicy and tangy masala)

\$19.90

### 15. Chicken Bihari Tikka (4 Pieces)

\$16.90

### 16. Gobi 65

\$18.90

### 17. Chicken 65

(Boneless chicken pieces marinated and deep fried)

\$16.90

### 18. Paneer 65

(Paneer marinated in yogurt with chef's special herbs & spices)

\$19.90

### 19. Paneer Tikka

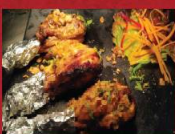
(Indian cottage cheese cube in special marination, grilled in tandoor)

\$22.90

### 20. Seekh Kabab (4-5 Pieces)(Lamb)

(Lamb minced skewered in charcoal oven)

\$22.90



**21. Paneer Chilli Milli**  
(Marinated paneer stir fry in wok)

\$19.90

**22. Chicken Chilli Milli**  
(Marinated chicken stir fry in wok)

\$22.90

**23. Sczchuan (Chicken)**  
(Desi-Chinese) **(Paneer)**

\$22.90  
\$19.90

**24. Manchurian (Chicken)**  
(Desi-Chinese) **(Paneer)**

\$22.90  
\$19.90

**25. Honey Chilli Cauliflower**  
(Cauliflower dipped in cornflour and stir fried with sesame and honey sauce)

\$19.90

**26. Gobi Manchurian**  
(Cauliflower stir fried in Desi Chinese Style)

\$19.90

**27. Chilli Mushroom (Hot)**  
(Button Mushroom stir-fry in wok)

\$19.90

**28. Hakka Noodles**  
(Stir fried noodles medium spicy 'Street food of India')

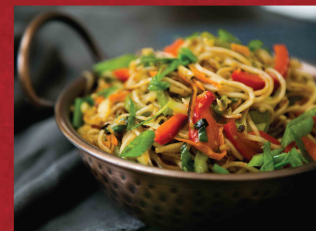
- Chicken
- Vegetarian

\$19.90  
\$16.90

**29. Chow Mein**  
(Stir fired noodles mild spicy sauce 'Street Food Indian')

- Chicken
- Vegetarian

\$19.90  
\$16.90



## Puchka (Kolkata Style) 5 Pieces - \$10

(Pani puri or Golgappa is a common street snack from India.

It is a round hollow puri filled with masala potato spicy tangy or sweet flavour water and chaat items)

Sev Puri - 5 Pcs \$14

Dahi Puri - 5 Pcs \$14

## (Kukkad) Chicken

### 30. Butter Chicken (Mild)

(Boneless marinated Chicken tikkas cooked in butter and makhani sauce)

\$21.90

### 31. Chicken Korma

Boneless chicken breast cooked in creamy cashewnut, onion sauce (mild)

\$21.90

### 32. Chicken Saag

Boneless chicken breast cooked with spinach

\$22.90

### 33. Chicken Nihari

Chicken on the bone cooked in a chef's special sauce

\$21.90

### 34. Chicken Tikka Masala (Medium)

(Boneless chicken cooked in onion and tomato gravy with bell peppers)

\$21.90

### 35. Galliwali Kukkad (Medium)

(Chicken on the bone cooked in country style feast)

\$21.90

### 36. Hydrabadi Dum Ka Murgh (Mild)

(Boneless Chicken with creamy cashew sauce)

\$21.90

### 37. Chicken Chettinadu (Hot)

(Boneless chicken Tamil Nadu style, cooked with pepper and grated coconut)

\$21.90

### 38. Chicken Madras Curry (Hot)

\$21.90

### 39. Chicken Pepper Masala (Medium)

(Madras Style spicy curry with chicken)  
(Boneless chicken cooked in crushed pepper sauce)

\$21.90

### 40. Chicken Kadai Masala (Medium)

(Boneless chicken cooked in special kadai masala made in Pakistani style)

\$21.90

### 41. Chicken Jalfrazi (Medium)

(Boneless chicken cooked with julienned onions, tomatoes and green pepper in hot & sour sauce)

\$21.90

### 42. Coriander Chicken (Mild)

(Boneless chicken cooked in creamy fresh coriander sauce)

\$21.90

### 43. Mango Chicken (Mild Sweet)

(Boneless chicken cooked with mild sweet mangoes)

\$21.90

## Egg Special (Free range)

### 44. Egg Masala

\$16.90

### 45. Egg Potato Curry

(Bengali Style)

\$16.90

### 46. Egg Bhurji

\$16.90

### 47. Masala Omelet

\$12.90



## Paneer Special

### 48. Paneer tikka masala

(Fried golden-brown paneer served with creamy tomato and onion sauce)

\$19.90



### 49. Methi matar paneer

(Fenugreek leaves, peas and paneer with creamy gravy)

\$19.90



### 50. Paneer Butter Masala

(Paneer served with butter creamy sauce)

\$19.90



### 51. Paneer Achari

\$19.90

### 52. Saahi Paneer

(Paneer with thick aromatic creamy gravy in Punjabi style)

\$19.90

### 53. Kadai Paneer

(Paneer cooked with capsicum and tomato in spicy sauce)

\$19.90



### 54. Palak Paneer

(Fresh spinach cooked with cottage cheese)

\$22.90



## Vegetarian Special

### 55. Mix veg Curry (curry/korma)

\$16.90

### 56. Malai Kofta

(Vegetable balls cooked in sweet cashew creamy sauce)

\$19.90

### 57. Daal Bukhara (Makhani)

(Black Lentils / kidney beans cooked with butter and cream)

\$16.90

### 58. Yellow Daal (Tadka)

(Yellow Lentils tempered with species and fresh garlic)

\$15.90

### 59. Chikpea Curry (Chana Masala)

\$16.90



### 60. Jeera Aloo

(Boiled potato stir-fried with cumin seeds)

\$16.90

### 61. Dum Aloo Kashmiri

(Potato cooked with onion and tomato rich sauce in Kashmiri Style)

\$16.90

### 62. Baghara Baingan (Eggplant)

(Deep fried eggplants served with tangy pickled gravy)

\$19.90

### 63. Methi Mattar Mushroom

(Fenugreek leaves cooked with peas & mushrooms (mild))

\$18.90

### 64. Achar Bhindi

(Okra cooked with mustard achari sauce)

\$18.90



## Lamb & Goat Special

### 65. House Special Goat Curry

Baby goat cooked in chef's special herbs & spices with onion tomato gravy (on the bone)

\$24.90



### 66. (Mutton) Goat Nihari

(Lean pieces of goat meat on the bones, cooked in onion & tomato based gravy with fragrant spices, chef's special)

\$24.90



### 67. Lamb / Goat Kadai

(Lamb / Goat pieces cook in iron wok, rich & spicy tomato based gravy with lots of fresh ginger & coriander on top)

L \$24.90 G \$24.90



### 68. Kashmiri Rogan Josh (Lamb)

(An aromatic Kashmiri dish traditionally made with lamb and dry red chillies with mild spices and contains ginger root and tomatoes)

\$24.90



### 69. Lamb Pepper Masala

(diced lamb cooked with onion and pepper spicy sauce)

\$24.90



### 70. Lamb Vindaloo (extra hot)

(Lamb cooked in Goan style)

\$24.90



### 71. Laal Maas

(Diced lamb cooked in Rajasthani Style chilli sauce)

\$24.90

### 72. Lamb Korma

(Mild Creamy sauce)

\$24.90

### 73. Lamb Saag

(Lamb cooked in spinach sauce)

\$24.90

### 74. Achar Gosht (Medium)

(Diced lamb cooked in achari spicy sauce)

\$24.90

### 75. Lamb Haleem (Signature Dish)

Haleem is made of wheat, barley, mixed lentils & spices. This dish is slow cooked for seven to eight hours, which results in a paste-like consistency, blending the flavors of Spices, meat barley & wheat. Kolkata style

\$24.90



## Seafood Dishes

- |   |         |
|---|---------|
| <b>76. Fish Malabari</b><br>(Fish cooked in coconut-based sauce)  | \$24.90 |
| <b>77. Fish Masala</b><br>(Snapper Fish cooked in masala sauce)   | \$24.90 |
| <b>78. Goan Fish Curry</b><br>(Goan style fish cooked in tangy spicy sauce)   | \$24.90 |
| <b>79. Mango Prawns</b><br>(Prawn cooked in sweet mango and onion sauce)  | \$24.90 |
| <b>80. Coconut Prawn</b><br>(Prawn cooked with coconut)   | \$24.90 |
| <b>81. Goan Prawn Curry</b><br>(Cooked with capsicum and tomato in spicy sauce)   | \$24.90 |
| <b>82. Prawn Masala</b><br>(Prawn cooked in masala sauce)   | \$24.90 |
| <b>83. South Indian Prawn Curry</b><br>(Prawn with mustard and curry leaf medium tangy masala and a touch of coconut cream) | \$24.90 |



## Breads

- |   |        |
|---|--------|
| <b>84. Plain Naan</b>                                     | \$4.00 |
| <b>85. Butter Naan</b>                                    | \$5.00 |
| <b>86. Garlic Naan</b>                                    | \$6.00 |
| <b>87. Cheese Naan</b>                                    | \$7.00 |
| <b>88. Cheese + Garlic</b>                                | \$7.50 |
| <b>89. Keema Naan</b><br>(Lamb mince stuffed)             | \$8.00 |
| <b>90. Kashmiri Naan</b><br>(Cherry+Nuts+Sultana+Coconut) | \$7.50 |
| <b>91. Aloo Paratha</b><br>(Masala potato bread)          | \$7.50 |
| <b>92. Roti</b><br>(Wholemeal Bread)                      | \$4.00 |

## Condiments

- |  |        |
|--|--------|
| <b>93. Mango Chutney</b>   | \$3.00 |
| <b>94. Mint Chutney</b>  | \$3.00 |
| <b>95. Pickles</b>   | \$3.00 |
| <b>96. Kachumber Salad</b><br>(onion+tomato+cucumber+spices tangy) | \$4.00 |

## Desserts

- |                            |        |
|----------------------------|--------|
| <b>97. Gulab Jamun</b>     | \$2.00 |
| <b>98. Laddo Mootichur</b> | \$2.00 |
| <b>99. Kulfi Pista</b>     | \$6.00 |
| <b>100. Kulfi Mango</b>    | \$6.00 |
| <b>101. Falooda</b>        | \$7.50 |
| <b>102. Rasmalai (1pc)</b> | \$3.00 |
| <b>103. Rasgulla (1pc)</b> | \$3.00 |

(Other sweets are available/displayed on counter)

## Drinks

- |                                       |        |
|---------------------------------------|--------|
| <b>104. Mango Lassi</b>               | \$5.00 |
| <b>105. Masala Chai</b>               | \$5.00 |
| <b>106. Coke</b>                      | \$3.50 |
| <b>107. Diet Coke</b>                 | \$3.50 |
| <b>108. Sunkist/Fanta</b>             | \$3.50 |
| <b>109. Lemonade</b>                  | \$3.50 |
| <b>110. Mineral Water</b>             | \$3.50 |
| <b>111. Fresh Lime Soda</b>           | \$5.00 |
| <b>112. Iced Tea (Lemon or Peach)</b> | \$5.50 |

# LUNCH TIME ONLY

**Chole Bhature**



**Chicken Dum Biryani**



**Kathi Roll (Kolkata Style)**



**Vegeterian Combo**



**Chicken Curry Combo**



**Lamb Curry Combo**



## Curry Combo (Thaali)

<b>Vegetarian</b>	<b>\$15.90/-</b>
<b>Paneer</b>	<b>\$18.90/-</b>
<b>Chicken</b>	<b>\$18.90/-</b>
<b>Lamb</b>	<b>\$19.90/-</b>

## Chole Bature

**\$16.90/-**

## Chicken Dum Biryani

**\$16.90/-**

## Goat Dum Biryani

**\$19.90/-**

## Kathi Roll (Kolkata Style)

### Tawa Paneer

**\$14.90/-**

### Grill Chicken

**\$14.90/-**

### Grill Lamb

**\$16.90/-**

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