

The Spices

Indian spices, the purity of Mother Nature.

The story of Indian spices dates back thousands of years into the past. They contribute aroma, taste, flavour, colour and pungency to food. They are well known as appetisers or preervatives and many of them hold rich medicinal properties. It is these spices which the Ayyurvedic Vaid (Doctors) use to treat everthing from simple stomach disorders to serious illnesses.

SANGAM
INDIAN CUISINE

Chilli Guide

Curries can be enjoyed

Mild - Medium - Hot - or Extra Hot,
whatever your taste.

Mild - Just a touch of chilli
(2 out of 10)

Medium - Slightly spicy
(4 out of 10)

Hot - If you love your chilli
(8 out of 10)

Extra Hot - You asked for it!
(10 out of 10)

ENJOY!

Corkage pp \$3.50
Public Holidays 10% Surcharge

Sat Sri Akal

Welcome to Sangam

Here we present you with the most scrumptious dishes of North India,
prepared in ethnic style for you to savour and remember.

Entrées

Onion Bhaji	\$ 7.00
Chopped onion parcels dipped in chickpea flour and deep fried	
Vegetable Samosa	\$ 8.00
Pyramid of Indian pastry stuffed with diced potatoes, peas and spices (2pcs)	
Crumbed Vege Kebabs	\$ 12.00
Spicy vege and potato cake served with tamarind chutney	
Tandoori Mushrooms	\$ 13.00
Mushrooms marinated in spices - cooked in tandoor.	
Mushroom Duplex	\$ 13.00
Mushrooms stuffed with cottage cheese and spices, deep fried in chickpea batter and served with spicy mint sauce	
Paneer Tandoori Tikka	\$ 14.00
Paneer Haryali Tikka	
Marinated cottage cheese cooked in the tandoor and served with mint chutney	
Chicken Tikka	\$ 15.00
Chicken Haryali Tikka	
Boneless chicken marinated in Indian spices, cooked to perfection in the tandoor (4pcs)	
Lamb Shami Kebab	\$ 15.00
Spiced minced lamb patties served with mint and yoghurt dip	
Lamb Sheekh Kebab	\$ 15.00
Minced lamb with onion, coriander and spices, cooked in the tandoor	
Lamb Barrah Kebab	\$ 16.00
Lamb cutlets marinated in spices and cooked to perfection in tandoor (4pc)	
Prawn Pakora	\$ 15.00
Prawns fried in chickpea batter served with mint sauce	
Prawn Tandoori (6pcs)	\$ 15.00
Prawns marinated in spices and cooked in the tandoor	
Chilli Prawns	\$16.00 / \$30.00
Shelled prawns in chilli, onions, garlic and capsicums	
Vegetarian Platter (For Two)	\$ 22.00
2 Samosa, 2 Mushroom Duplex, 2 Onion Bhaji, and 2 Vege Kebabs	
Mixed Platter (For Two)	\$ 26.00
2 Chicken Tikka, 2 Barrah Kebab, 2 Samosa and 2 Onion Bhaji	

Mains

(All mains served with rice)

Chicken Tikka Masala	\$ 20.90
Tandoori chicken cooked with tomato, yoghurt and spices in rich thick gravy.	

Butter Chicken	\$ 20.90
Chicken simmered in delicious creamy tomato and cashew gravy.	
Chicken Chettinad	\$ 20.90
A hot and spicy speciality of South India. Great blend of yoghurt, tomato, fresh coconut, herbs and spices. This dish is a great feast for all spice lovers.	
Pepper Chicken	\$ 20.90
Chicken cooked in white cashew, almond gravy and tempered with cracked pepper.	
Beef Rogan Josh	\$ 20.90
Lamb Rogan Josh	\$ 21.90
Popular traditional Kashmiri dish in brown onion gravy enhanced with aromatic Indian spices.	
Dhania Keema Mattar	\$ 21.90
Minced lamb cooked in brown onion gravy with peas and spices and finished with coriander.	
Bengali Fish	\$ 22.90
Fish cooked with mustard, yoghurt, ginger, garlic, onions, tomatoes and freshly ground spices.	
Malabari Fish / Prawn	\$ 22.90
Cooked with coconut milk, capsicum, tomatoes, cream and spices.	
Fish Goan Curry	\$ 22.90
Dish from Southern India - cooked with tamarind, tomato, coconut, onions and spices.	
Bhouna Chicken	\$ 20.90
Bhouna Lamb	\$ 21.90
Cooked with ginger, garlic, fresh coriander in thick onion gravy.	
Chicken Kadhai	\$ 20.90
Lamb Kadhai	\$ 21.90
Prawn Kadhai	\$ 22.90
Cooked with onions, tomato & capsicum with a touch of cream and coriander.	
Chicken Jhalfrazee	\$ 20.90
Lamb Jhalfrazee	\$ 21.90
Prawn Jhalfrazee	\$ 22.90
Cooked with capsicum, coconut milk, tomato, spring onion and spices.	
Chicken Saagwala	\$ 20.90
Lamb Saagwala	\$ 21.90
Prawn Saagwala	\$ 22.90
Cooked in spinach, garlic, ginger, spices and finished with cream.	
Chicken Korma	\$ 20.90
Lamb Korma	\$ 21.90
Cooked in creamy cashew & almond gravy with light spices. Very mild savoury dish.	
Chicken Madras	\$ 20.90
Lamb Madras	\$ 21.90
Cooked in onions, ginger, garlic, coconut and spices. Traditionally hot but delicious however you like it.	

Chicken Lajawab	\$ 20.90
Lamb Lajawab	\$ 21.90
Prawn Lajawab	\$ 22.90
Cooked in onions, tomato, ginger, garlic, cottage cheese, fenugreek and spices.	
Chicken Achari	\$ 20.90
Lamb Achari	\$ 21.90
Ginger, garlic, yoghurt, tomato, flavoured with Indian pickle and unique tempering with spices.	
Chicken Vindaloo	\$ 20.90
Lamb Vindaloo	\$ 21.90
Beef Vindaloo	\$ 20.90
Originally from Goa - served hot. Cooked in Vindaloo paste with potatoes and whole Indian spices.	
Chicken Methi	\$ 20.90
Lamb Methi	\$ 21.90
Prawn Methi	\$ 22.90
Classic dish cooked to perfection with fenugreek & spices in traditional fashion.	
Chicken Biryani	\$ 20.90
Lamb Biryani	\$ 21.90
Prawn Biryani	\$ 22.90
Cooked with basmati rice, spices, fresh coriander, onions. Complete meal served with raita and poppadom.	

Vegetarian

Palak Paneer	\$ 19.90
Cottage cheese in a creamy spinach gravy delicately flavoured with Indian spices.	
Kadhai Paneer	\$ 19.90
Paneer cooked with onions, tomato and capsicum with a touch of cream and coriander.	
Paneer Tikka Masala	\$ 19.90
Cottage cheese cooked in creamy tomato, cashew and almond gravy.	
Malai Methi Paneer	\$ 19.90
Classic dish cooked to perfection with fenugreek, cream and spices in traditional fashion.	
Butter Paneer	\$ 19.90
Paneer simmered in delicious creamy tomato and cashew gravy.	
Mattar Paneer	\$ 19.90
A delicious blend of peas and cottage cheese in thick onion gravy.	
Channa Masala	\$ 15.90
Chickpeas cooked in thick onion gravy.	
Mixed Vegetables	\$ 17.90
Vegetable Korma	
Fresh seasonal vegetables cooked in ginger, garlic and mix of spices.	
Dal Tarka	\$ 15.90
Also commonly known as yellow lentils. Cooked with tomato onion gravy.	

Dal Makhani	\$ 15.90
Lentils simmered overnight and cooked in traditional style with cream and spices.	
Saag Aloo	\$ 16.90
Potatoes cooked in deliciously thick and creamy spinach gravy.	
Mushroom and Mattar	\$ 17.90
Mushroom and peas cooked in thick traditional Indian gravy.	
Vegetable Biryani	\$ 17.90
Cooked w. basmati rice, spices, coriander, onions. Served with raita and poppadom.	

Selection of Breads

(All breads cooked in traditional tandoor oven)

Naan	\$ 3.00
Tandoori bread made from white flour	
Tandoori Roti	\$ 3.00
Tandoori bread made from wholemeal flour	
Garlic Naan / Butter Naan	\$ 4.00
Tandoori bread with crushed garlic and brushing of butter	
Lachha Parantha	\$ 4.00
Multi layered and buttered tandoori wholemeal bread - delicious	
Mint Parantha	\$ 4.00
Tandoori bread cooked with mint & spices	
Missi Roti	\$ 4.00
Traditional bread made with a blend of chickpea flour and wholemeal flour	
Chicken Naan	\$ 5.00
Naan stuffed w. minced chicken & spices	
Aloo Parantha	\$ 5.00
Wholemeal bread stuffed with spiced mashed potato and coriander	
Kulcha Paneer	\$ 5.00
Tandoori bread stuffed with cottage cheese, mash, green chillies, coriander and spices	
Cheese and Garlic Naan	\$ 5.00
Tandoori bread stuffed with garlic and cheddar cheese (chillies optional)	
Keema Kulcha	\$ 5.00
Tandoori bread stuffed with minced lamb and spices	

Sides and Salads

Aloo Zeera	\$7.00 / \$12.00
Potato tossed with cumin and Indian spices	
Aloo Gobi Sml/Lge	\$8.00 / \$15.00
Cauliflower and potato with rich spices	
Kachumber Salad	\$ 5.00
Onion, tomato and cucumber with lemon and spices	
Poppadom (4 pcs)	\$ 2.50
Made from chickpea flour, cumin seeds and spices	

Mattar/ Zeera Pulao	\$ 5.00
Rice with peas and coriander	
Raita	\$ 4.50
Delightful blend of homemade yogurt, cucumber and spices. (Great side with stuffed tandoori breads)	
Chutney	\$ 2.50
Sweet mango chutney	
Tamarind Chutney	\$ 2.50
Sweet and tangy sauce - great with vegetable starters	
Mix Achar	\$ 2.50
Indian vegetables pickled with green mango and strong spices	
Bowl of Fries	\$ 6.00
Sangam Chilli Paste	\$ 2.50
Red Onion salad	\$ 2.50

Banquet

(Set menu for 4 or more)

Vegetarian Banquet (per person)	\$ 34.00
Vegetarian platter, choice of 4 mains served with rice and a selection of breads. Ice cream to finish.	
Maharaja Banquet (per person)	\$ 38.00
Mixed platter, choice of 4 mains served with rice and a selection of plain breads. Ice cream to finish.	

Kids Menu

Kids Combo	\$ 16.00
(Kids combo comes with a soft drink and ice cream)	
Chicken Nuggets & Chips	\$ 11.00
Fish Bites & Chips	\$ 11.00
Butter Chicken	\$ 12.00

Corkage	\$ 3.50 pp
Public Holidays	10% Surcharge

Dear Patrons

Here at Sangam we make every effort to offer our customers a true Indian cuisine experience. All our food is prepared from the freshest produce. Curry bases and gravies are made in-house from natural ingredients and spices. We also make our own natural yoghurt and cottage cheese right here. We do not use any artificial food colouring or MSG in any of our dishes.

Sangam Management