

Paneer Parantha Stuffed with cottage cheese and spices	\$5.00
Cheese Parantha Stuffed with cheese and spices	\$5.00
Keema Naan Stuffed with lightly spiced mince meat	\$5.00
Keema Parantha Stuffed with lightly spiced mince meat	\$5.00
Punjabi Naan Naan stuffed with tasty cheese and green spinach and some Indian spices	\$5.00
Pizza Naan Naan stuffed with cubes of red and green capsicum, tasty cheese and red onion mixed in Italian pizza sauce and some Indian spices	\$6.00

ACCOMPANIMENTS

Pappadums (2 Pcs)	\$2.50
Pickle Tray Mixed pickle and mango chutney (hot)	\$3.50
Mango Chutney	\$3.50
Mint Sauce	\$3.50
Raita Home made yoghurt with cucumber, coriander, tomatoes and spices	\$4.00
Laccha Onion (Red onion salad)	\$4.00
Green Salad (mixed salad)	\$4.50

SPECIALTIES

Chicken Served on bed of fresh salad	\$15.00
Keiv Balls Served on bed of fresh salad	\$15.00
Lemon Served on bed of fresh salad	\$15.00
Lemon Chicken Tender Bites Served on bed of fresh salad	\$15.00
Crab Claw Bites Served on bed of fresh salad	\$15.00
Caesar Salad	\$12.00
Chicken Caesar Salad	\$16.00
Wraps	\$10.00

KIDS CORNER

4 Nuggets with Chips	\$6.00
2 Party Pies with Chips	\$6.00
Fish with Chips	\$6.00

EXTRAS

Chips Small	\$5.00	Large	\$7.00
Gravy			\$1.50

Wedges With chilli sauce and sour cream	\$10.00
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INDUGENCE

Scones Jam and Cream	\$4.50
Date Scones	\$4.50

DESSERT

Ice Cream	\$4.00
Mango Kulfi Indian mango ice cream with nuts	\$4.50
Pista Kulfi Indian ice cream with pistachio nuts	\$4.50
Gulab Jamun (2 Pcs)	\$5.00

DRINKS

Lassi (Glass)	\$3.50
Lassi (Jug)	\$9.00
	\$3.50

HOT DRINKS

Cappuccino	Small \$4.80 / Large \$5.50
Decaf	Small \$4.50 / Large \$5.00
Latte	\$5.20
Chai Latte	\$5.20
Flat White	Small \$4.50 / Large \$5.30
Long Black	Small \$4.00 / Large \$4.50
Short Black	\$3.50
Macchiato	\$3.60
Mocha	\$6.00
Hot Chocolate	Small \$5.00 / Large \$5.50
Pot of Tea	

COLD DRINKS

Iced Coffee	\$7.00
Malt	\$1.50
Smoothies	\$6.00
Milkshake	\$5.50
Thickshake	\$6.50
Iced Chocolate	\$7.00
Spider	\$6.00

POPULAR DISHES

Spring Roll Mild spices and mixed veggies in puff pastry and deep fried	\$7.50
Butter Chicken Tender pieces of chicken cooked in tandoor and simmered in sweet rich creamy tomato and bnutter sauce	\$16.90
Mango Chicken Pieces of chicken cooked in a rich delicious mango sauce	\$16.90
Korma Tender pieces of lamb/beef gently simmered in a rich creamy sauce with a subtle hint of spices	\$16.90
Rogan Josh Tender meat slices cooked in kashmir spices, absolutely delicious and mild	\$16.90

LUNCH

(12:00pm-2:00pm Monday to Friday ONLY)

Foccacias Chicken, avocado, cheese, baby spinach	\$8.00
Crepes Served with a side salad and chips	\$13.00
Fish Succulent fish, side salad and chips	\$15.00
Quiches All served with a side salad	\$12.00
Bacon and Egg Roll	\$9.00
Steak Sandwich Cheese, tomato, lettuce, beetroot, onion, tomato relish or BBQ sauce	\$12.00
Chicken Schnitzel Burger Lettuce, cheese, mayo or gravy	\$13.00
Home made Burger Cheese, tomato, lettuce, beetroot, onion, tomato relish or BBQ sauce	\$11.00
Wilpers Whoppa Home made burger, egg, bacon, cheese, tomato, lettuce, beetroot, pineapple, onion served with chips	\$13.00



Serving Traditional Authentic Indian Food

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Lunch and Dinner
(Delivery and Pickup)

Mon - Fri: 12:00 am - 2:00 pm
Sat - Sun Closed

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ENTREE

Onion Bhaji (4 Pcs)	\$6.90
Onions, fresh coriander and spices mixed in chickpea	
Pakoda (4 Pcs)	\$6.90
Thinly sliced onions and potatoes dipped in chickpea flour	
Spring Roll	\$7.50
Mild spices and mixed veggies in puff pastry and deep fried	
Samosa (2 Pcs)	\$7.50
Lightly spiced crushed potato and peas encased in crusty homemade pastry and gently fried to golden brown	
Paneer Pakoda (2 Pcs)	\$8.90
Home made cheese stuffed with garlic and herbs and spices and gently fried to golden brown with fresh herbs and spices and gently fried	
Prawn Pakora	\$9.90
Tiger prawns battered with chickpea flour and spices served with salad and mint sauce	
Seekh Kebab (4 Pcs)	\$11.90
Premium lamb minced with fresh herbs and spices rolled onto skewers and roasted in the tandoor	
Chicken Tikka (4 Pcs)	\$11.90
Tender fillets marinated in yoghurt, herbs and spices and roasted in tandoor	
Tandoori Chicken Full \$18.90 / Half \$11.90	
Full chicken with bones marinated with yoghurt, herbs and spices and roasted in tandoor	
Veg Platter	\$15.90
Consists of 2 x Samosa, 2 x Onion Bhaji, 2 x Pakoda	
Tandoori platter	\$19.90
Consists of 2 pcs each of Seekh Kebab, Chicken tikka and Tandoori Chicken	

VEGETARIAN

Daal Makhani	\$13.90
A nutritious thick soup made with black lentils and kidney beans	
Daal Tadka	\$13.90
Lentils cooked with herbs and masala	
Aloo Gobi	\$13.90
Cauliflower and Potatoes cooked with spices	
Aloo Baingan	\$13.90
Fried cubes of eggplant and pita potato cooked in Indian spice	
Channa Masala	\$13.90
White chickpeas cooked in Indian rogan josh gravy, garnished with fresh coriander and fresh ginger and tomato	

Navrattan Korma	\$14.90
Prepared with cream, yoghurt, fruit and nuts producing a sweet creamy flavour with subtle hint of spices	
Paneer Butter Masala	\$14.90
Cottage cheese and potato dumplings fried and cooked in mild creamy tomato based curry	
Spinach Paneer	\$14.90
A popular dish prepared with homemade cheese and spinach	
Paneer Makhani	\$14.90
Homemade cheese simmered in an absolutely divine rich creamy tomato and butter sauce	
Kadai Paneer	\$14.90
Home made cheese cooked in special sauce with capsicum, onions and tomato	
Shahi Paneer	\$14.90
Cottage cheese cooked with chefs special sauce	

CHICKEN

Butter Chicken	\$16.90
Tender pieces of chicken cooked in tandoor and simmered in sweet rich creamy tomato and butter sauce	
Chicken Korma	\$16.90
Tender pieces of chicken gently simmered in a rich creamy sauce with subtle hint of spices	
Chicken Tikka Masala	\$16.90
Chicken pieces cooked in a special sauce with capsicum, onions and tomatoes	
Mango Chicken	\$16.90
Pieces of chicken cooked in a rich delicious mango sauce	
Chicken Vindaloo	\$16.90
From Bay Side goad, this dish is known for its hot and tangy taste	
Chicken Saag	\$16.90
Pieces of chicken cooked with spinach, spices and a touch of cream. A popular dish among Indian in the sub-continent	
Chicken Curry	\$16.90
Chicken pieces cooked in tomato and onion gravy with chefs special spices	
Kadai Chicken	\$16.90
Boneless diced chicken cooked in a traditional Kadai(Wok) on a very high heat with fresh herbs and spices	
Chilli Chicken	\$16.90
Chicken cooked with onion, tomato, spring onion and garnished with coriander	

Chicken Madras	\$16.90
Hot chicken dish cooked with roasted mustard seeds, a touch of coconut milk, bay leaves and dried red chillies for extra flavour	

LAMB/BEEF/GOAT

Rogan Josh	\$16.90
Tender meat slices cooked in kashmir spices, absolutely delicious and mild	
Korma	\$16.90
Tender pieces of lamb/beef gently simmered in a rich creamy sauce with a subtle hint of spices	
Vindaloo	\$16.90
From Bayside Goa, this dish is known for its hot and tangy taste	
Kadai	\$16.90
Diced lamb/beef cooked in a special sauce with onions, capsicum and tomatoes	
Beef Rang Dang	\$16.90
Tender pieces of beef cooked with onion, tomato, ginger, garlic, yoghurt and spices	
Punjabi Goat Curry	\$16.90
Tender goat pieces cooked with fresh spinach, mild spices and herbs in a tangy sauce	
Saag	\$16.90
Lamb/beef pieces cooked with spinach, spices and a touch of cream. A popular dish among Indians in sub-continent	
Curry	\$16.90
Lamb/beef pieces cooked with spinach, spices and a touch of cream. A popular dish among Indians in sub-continent	
Madras	\$16.90
Lamb/beef/goat pieces prepared with coconut, onion and fresh herbs and spices	

SEA FOOD

Prawn Vindaloo	\$19.90
From Bayside Goa, this dish is known for its hot and tangy taste	
Curry	\$19.90
Fish/prawn pieces prepared with coconut, onions, fresh herbs and spices	
Butter Prawns	\$18.90
Prawns cooked in chefs special sauce with capsicum. Onions and tomatoes	
Prawns Curry Masala	\$19.90
Prawns cooked in chefs special sauce with capsicum, onions and tomatoes	

RICE

Plain Rice	\$4.00
Plain steamed basmati rice	
Saffron Rice	\$4.50
Steamed basmati rice with a touch of saffron	
Zira Rice	\$4.50
Basmati rice cooked with cumin seeds	
Lemon Rice	\$6.00
Steamed rice mixed in desigrated coconut and curry leaves and some lemon juice and mustard seeds	
Kashmir Pulao	\$8.00
Basmati rice cooked with a variety of nuts	
Biryani Chefs Special	\$16.90
Basmati rice cooked with spices and vegetables	
Biryani	\$16.90
Succulent pieces of meat with basmati rice and spices	
Prawn Biryani	\$16.90
Basmati rice cooked with tiger prawns with chefs special recipe	

BREADS

Plain Roti	\$3.50
Whole meal flour bread cooked in tandoor	
Plain Naan	\$3.50
Plain flour bread cooked in tandoor	
Garlic Naan	\$4.00
Topped with garlic and fresh coriander	
Butter Naan	\$4.50
Stuffed with butter	
Aloo Naan	\$4.50
Stuffed with lightly spiced potatoes	
Kashmir Naan	\$4.50
Stuffed with mixed dried fruit and nuts	
Paneer Naan	\$5.00
Stuffed with cottage cheese and spices	
Cheese Naan	\$5.00
Stuffed with cheese and spices	
Plain Parantha	\$3.50
Plain flour bread cooked in tandoor	
Garlic Paranth	\$4.00
Topped with garlic and fresh coriander	
Butter Parantha	\$4.50
Stuffed with butter	
Aloo Parantha	\$4.50
Stuffed with lightly spiced potatoes	
Kashmir Parantha	\$4.50
Stuffed with mixed dried fruit and nuts	