

~ RICE ~

Steamed Rice	Small \$3.00/Large \$5.00
Saffron Rice	Small \$4.00/Large \$6.00
Delicately flavoured basmati rice cooked with cumin seeds and onions.	
Vegetable Biryani	\$12.90
Richly flavoured rice cooked with vegetables	
Biryani (beef, lamb or chicken)	\$13.90
'Harvest of India' speciality. Richly flavoured rice cooked with lamb or chicken in a sealed dish.	

~ TANDOORI BREADS ~

Plain Naan	\$2.50
Plain flour bread baked in tandoor and lightly brushed with butter.	
Garlic Naan	\$3.00
Plain flour bread baked in tandoor and lightly brushed with butter & garlic.	
Tandoori Roti	\$2.50
Bread made from whole wheat flour and cooked in the tandoor.	
Laccha Paratha	\$3.00
Whole wheat bread layered with butter.	
Cheese Naan	\$4.00
Plain flour bread stuffed with cheese and fresh coriander and then baked in the tandoor and lightly brushed with butter.	
Chilli Cheese Naan	\$4.50
Naan stuffed with fresh chillies, cheese & spices.	
Cheese and Garlic Naan	\$4.50
Naan stuffed with cheese and garlic.	
Keema Naan	\$5.00
Naan bread with filling of spiced minced lamb & coriander.	
Kashmiri Naan	\$5.00
Naan bread stuffed with dried fruits & nuts.	

~ ACCOMPANIMENTS ~

Mango Chutney	\$2.50
Mixed Pickle	\$2.50
Papadams (4 pieces)	\$2.50
Mint Sauce	\$2.50
Bag of Potato chips	\$5.00
Raita	\$4.00
A refreshing accompaniment to any curry. Home-made yogurt with grated cucumber and carrot.	

~ SALADS ~

Fresh Garden Salad	\$6.00
Lettuce, tomatoes, Spanish onions & cucumber tossed with lemon juice and salt & pepper.	

~ DESSERTS ~

Gulab Juman	\$5.00
Home-made cheese dumplings dipped in a light rose and cardamon syrup. (2 per serve)	
Mango & Pistachio Kulfi	\$6.00
Traditional home-made Indian ice-cream blended with mango and pistachio nuts.	

~ KIDS MEALS ~

Kids Butter Chicken and Rice	\$10.90
Kids Lamb Korma and Rice	\$10.90
Kids Mango Chicken and Rice	\$10.90
Nuggets and Chips	\$10.90

~ DRINKS ~

Mango Lassi	\$5.00
Can of Drink	\$2.50
1.25L Bottle- Coke, Zero, Sprite, Fanta, Lift	\$4.50

Gawler

1A Calton Road, Gawler East
Dinner: Tuesday – Sunday 5pm - 9.30pm
Open Public Holidays
Dinner 5 pm - 9.30 pm

Harvest of India

North Indian Cuisine

NOW DELIVERING

5 km radius for orders
\$40.00 and over delivery
charge applies

Catering available

1A Calton Road,
Gawler East

P. 8522 3621

www.harvestofindia.com.au

DINE IN ~ TAKE AWAY ~ FULLY LICENSED

ENTREE

Vegetarian Samosa (2 pcs) \$6.00
Crisp puffs filled with potatoes and green peas served with tamarind sauce.

Vegetarian Pakora (4pcs) \$6.00
Mixed vegetable fritters served with tamarind sauce.

Onion Bhaji (4pcs) \$6.00
Mildly spiced onion fritters made with a lentil batter served with tamarind sauce.

Fish Amritsari **Main \$12.90**
Succulent pieces of Basa fish, delicately marinated and deep fried.
Served with mint sauce.

Chicken Tikka (medium) (5pcs) **Main \$13.90**
Boneless pieces of chicken marinated in spices and yoghurt and cooked in a tandoori clay oven.

Tandoori Chicken (medium) **Main \$13.90**
Chicken on the bone marinated in ginger, garlic, yoghurt and spices,
cooked in a tandoori clay oven.

Lamb Seekh Kebab (medium) (5pcs) **Main \$13.90**
Minced lamb deliciously spice-roasted in the tandoor on skewers

MAIN COURSE

~ BEEF ~

Beef Curry (medium) GF \$13.90
Tender pieces of beef cooked in traditional onion & tomato gravy.

Beef Vindaloo (hot) GF \$13.90
Cubes of beef cooked in freshly ground spices & vinegar.

Beef Korma (mild) GF \$13.90
A creamy dish of beef cooked in a rich cashew nut gravy.

Beef Madras (medium) GF \$13.90
Cubes of beef cooked with mustard seeds & coconut flavoured sauce.

Beef Bombay (medium) GF \$13.90
Beef pieces cooked with potatoes, mustard seeds and coconut cream

~ POULTRY ~

Butter Chicken (mild) GF \$13.90
Boneless pieces of chicken cooked in the tandoor and simmered in a gravy
of butter, fresh tomatoes & cream.

Chicken Rasedar (medium) GF \$13.90
Chicken cooked in a gravy of tomatoes, onion & assorted spices.

Chicken Tikka Masala (medium) GF \$13.90
Marinated chicken tikka cooked in a tomato based sauce with diced onion,
juvenile ginger, diced capsicum and tomato.

Chicken Vindaloo (hot) GF \$13.90
A very hot chicken curry flavoured with vinegar and hot spices.

Chicken Korma (mild) GF \$13.90
Boneless chicken prepared in a cashew nut gravy along with mild
aromatic spices.

Chicken Spinach (medium) GF \$13.90
Chicken pieces cooked with spinach, mild spices and finished with cream.

Mango Chicken (mild) GF \$13.90
Chicken pieces cooked in onion gravy sauce finished with mango pulp and cream.

Chicken Zalfrezi (medium) GF \$13.90
Chicken pieces tossed with onions, capsicum, tomato in med/hot sauce.

Chicken Madras (medium) GF \$13.90
Classic coconut based curry with mustard seeds roasted chillies & curry leaves.

~ LAMB ~

Lamb rogan josh (medium) GF \$14.90
Authentic lamb curry richly bursting with tomato and onion flavours.

Lamb Korma (mild) GF \$14.90
A creamy dish of lamb cooked in a rich, cashew nut gravy.

Lamb Vindaloo (hot) GF \$14.90
Cubes of lamb cooked with a combination of hot spices.

Saag Ghost (medium) GF \$14.90
Tender pieces of lamb cooked on a slow flame in spinach: a richly flavoured,
traditional Northern Indian dish.

Bhuna Ghost (medium) GF \$14.90
Tender pieces of lamb pot with spices and finished with green chillies &
a touch of lemon

Lamb Madras (medium) GF \$14.90
Classic coconut based curry with mustard seeds roasted chillies & curry leaves.

~ SEAFOOD ~

Bengal Fish Curry (hot) GF \$15.90
A tangy fish curry cooked with mustard seeds, curry leaves and
coconut milk.

Malabar Fish Curry (medium) GF \$15.90
Basa fish fillets cooked in exotic tomato, coconut milk & cashew nut gravy.

Prawn Malai (mild) GF \$17.90
Prawns simmered in cashew and tomato, onion based gravy with
coconut cream.

Mango Prawn Curry (mild) GF \$17.90
Prawns cooked with onion gravy sauce finished with splash of
mango pulp and cream.

Ginger, Garlic & Coriander Prawns (mild) GF \$17.90
Sautéed prawns with julienne of ginger, garlic, cream and fresh coriander.

Prawn Masala (medium) GF \$17.90
Prawns cooked in finely chopped, capsicum, tomato & onions with
med/hot spices.

~ VEGETARIAN ~

Bombay Potatoes (medium) GF \$9.90
Potatoes cooked cumin, onions, tomatoes, coriander & dry spices.

Mixed Vegetable Curry (medium) GF \$10.90
Fresh garden vegetables cooked in a light, tomato base sauce.

Vegetable Korma (mild) GF \$11.90
Mildly spiced vegetable curry cooked with almond and cashew nut paste.

Palak Paneer (med/Hot) GF \$11.90
Home made cottage cheese cooked with spinach & mild spices.

Shahi Paneer (mild) GF \$11.90
Home made cottage cheese, fresh onions, ginger, tomatoes,
herbs and cream.

Malai Kofta (mild) GF \$11.90
Cheese and potato dumplings deep fried, finished in cashew and
cream sauce.

Dal Makhani (mild-medium) GF \$9.90
Traditional North Indian lentil dish cooked slowly with onion, ginger,
garlic & spices.

Channa Masala (medium) GF \$9.90
Slow cooked chick peas with onions, tomato and freshly blended spices.

Aloo Ghoobi (medium) GF \$9.90
Potato and cauliflower curry cooked in a flavoursome gravy.

Potato and Eggplant (mild) GF \$11.90
Potatoes and eggplant masala tossed with capsicum and onions
in medium gravy sauce.

Please notify our staff of any food allergies. All prices are inclusive of GST.