

SINCE 1984



MANJITS
W H A R F

Welcome to a culinary journey across the flavours of India. We present to you; traditional Indian recipes, tweaked to reflect the evolution of our cuisine over time.

Each dish has been carefully designed and prepared by our family's chef de cuisine Varun Gujral to delight your taste buds and redefine the way Indian food is perceived.

As pioneers of Indian cuisine, and with the goal to maintain the integrity of our fine food, we take careful pride in the preparation and presentation of your entirely fresh meal. If on this visit to us, you have limited time, please let our waitstaff know and we can advise the best dishes to oblige your schedule.

We look forward to taking you on this journey.

A handwritten signature in black ink, appearing to read 'Manjit S. Gujral'. The signature is fluid and stylized, with a long, sweeping horizontal line extending from the end.

Manjit S. Gujral

DINNER BANQUETS

Banquets recommended for parties of four or more.
Parties of 10 and above are asked to order from this page only.

MANJIT BANQUET

Pappadums and Raita

Plattered Entrée

Chicken Malai Tikka • Amritsari Machhli • Dil Bhar Tikki

Main

Butter Chicken • Bakra Roganjosh • Baigan Tak-a-tak
Naan • Rice

55.90 per person

Dessert can be added for 12.50 per person

MAHARAJA BANQUET

Pappadums, Flavoured Chakra
and Gol Gol Gappa

Plattered Entrée

Bharrah Kebab • Kashmiri Chicken
Amritsari Machhli • Kabhi Khushi Kabhi Khumb

Main

Butter Chicken • Bakra Roganjosh,
Prawn Malabari • Baigan Takatak
Dal • Naan • Rice

Dessert

Mango Pistachio Kulfi

69.90 per person

Dishes listed on the above banquets will be served to the middle of your table for all guests to share. Vegetarian substitutes are available for all banquets.

Other changes to these menus can be made at the discretion
of the restaurant and may be an additional charge
Banquets are available to the entire table only

Please advise us of all dietary requirements prior to your order.
We will do our best to accommodate requests,
although this cannot be guaranteed.

APPETIZERS

Tandoori Roasted Pappadums	5
Spiced lentil dough rolled into thin flatbread and roasted in the Tandoor	
Four Flavoured Chakra	12
Mango Chutney, Mixed Pickle, Katchumber, Yoghurt and Cucumber Raita	
Side Dishes	4
<i>Price per side</i>	
Banana Coconut	Imli (Tamarind) Sauce
Mint Sauce	Mango Chutney
Mixed Pickle	Katchumber
Yoghurt and Cucumber Raita	

ENTRÉE

Vegetarian

Gol Gol Gappa	3
<i>Price per piece</i>	
A contemporary twist on a classic street food delight. Crisp pastry filled with spiced chickpea and potato, served with tamarind and chaat masala	
Micro Samosa	9
Handmade, deep fried Punjabi short-crust pastry filled with potatoes and aromatic spices	
Stuffed Idli	16
Traditional South Indian steamed rice cakes, filled with vegetables, served with tomato rasam and coconut chutney	
Kabhi Khushi Kabhi Khumb	18
Grilled whole organic mushrooms filled with paneer and cottage cheese, spiced corn and water chestnut	
Tandoori Gobhi	18
Cauliflower florets marinated in Tandoori spices and roasted and topped with slivered almonds	
Zivu Paneer Tikka	18
24 hour marinated cottage cheese smoke-roasted with onion, capsicum and tomato, finished with fresh coriander and activated charcoal	
Dil Bhar Tikki	18
Potato dumplings filled with spices, lentils, beetroot powder and sweet and sour green chilli chutney	
PyaaJ ka Phool	18
Our take on the classic onion bhaji. Baby Gladalan brown PyaaJ from Lockyer Valley, Queensland richly coated in a spiced chickpea flour and deep fried to golden perfection	
Bharwan Mirch (Very hot)	17
Homemade stuffed jalapeno chilli stuffed with 3 types of cheese, coated in spicy breadcrumb, and served golden brown.	

ENTRÉE

Seafood

Amritsari Machli	18
Market fish fillets marinated with garlic, ginger, red chilli, tamarind and coriander; coated in chickpea batter and deep fried until crisp	
Tandoori Fish Malai	19
White Fish Fillet marinated in Indian spices roasted on the tandoori oven with a blend of the 4 signature sauces of India	
Prawn Pakora	22
An Indian take on an Asian classic of Salt and Pepper prawns, made with dry chilli and fried curry leaves	
Jhinga Tandoori	35
Crystal Bay Prawn shelled, and marinated in deggi mirch and tandoori spices oven roasted & served with fresh lemon	

Chicken

Tandoori Chicken Malai	18
Tender grain-fed chicken fillet marinated with yoghurt and spices, broiled in the tandoor oven and topped with fresh lemon and coriander finished with Puree of Cauliflower	
Kashmiri Chicken	19
Free-range Organic chicken tenderloin marinated with spices and chickpea flour, cooked in the Tandoor oven. Finished with fresh zesty lemon and sweet pea puree.	

Lamb

Double Seekh Kabab	18
Layered chicken and lamb mince kebab, infused with traditional Indian spices, roasted over our special charcoal tandoor oven.	
Signature Barrah Kebabs	19
Tender rack of baby Lamb cutlets marinated with yoghurt, garlic, ginger, lemon juice and red spices. Broiled in the tandoor.	

Platter

Mixed Entree Platter	20
<i>Price per person for 2 or more</i>	
Barrah Kebab; Tandoori Chicken Malai; Fish Amritsari; Dil Bhar Tikki	
Vegetarian Mixed Entree Platter	20
<i>Price per person for 2 or more</i>	
Bharwan Mirch; Kabhi Khushi Kabhi Khumb; Zivu Paneer Tikka; Dil Bhar Tikki	

OUR SPECIALTY

Murgh Mumtaz Begum [Butter Chicken]

31

Two simple words that describe one of the richest and most iconic of Indian dishes. Succulent chicken pieces, wrapped in an utterly buttery combination of cream, tomatoes and aromatic spices, this composite dish is a culinary star that tickles palates across the world

At Manijts, we offer more than just Australia's favourite Indian dish...

Tandoori Chicken, the parent dish of Butter Chicken, was born 100 years ago in Gora Bazaar in Peshawar, where a man named Mokha Singh Lamba started a small restaurant.

The restaurant's young chef Kundan Lal Gujral decided to experiment by skewering yoghurt marinated pieces of chicken and sticking them into the tandoor (which was previously used only for breads). Thus, the incredibly popular, ubiquitous tandoori chicken was born.

Cooked in the radiant heat of the clay tandoor, fragrant and flavoured by the smoke rising from the hot coals, the version Gujral made—with crispy skin and a recognizably bright red exterior—became an enormous success until he was forced to flee Pakistan during the 1947 Partition of India.

In his new home in Delhi, Gujral founded a new restaurant, Moti Mahal, in Daryaganj. The refrigeration facilities or lack thereof at that time led to Gujral having to innovate again to avoid wastage, especially that of the unsold tandoori tikkas.

He deduced that a tomato gravy, lush in butter and cream, would soften his leftover chicken and served it as such. The combination proved to be a masterstroke and thus, by accident or an act of genius, the butter chicken was born.

The Gujral family grew and some moved to Sydney Australia, where they opened a small restaurant in Balmain that shared the same name as the founder; Manjit. 35 years ago, this was Australia's first Indian restaurant, still in operation today, and as it grew, so too did Manjit's children, Karan and Varun.

At Manjit's, we're so incredibly proud of this history and strive to offer the best Butter Chicken that you've experienced. Diners that have not eaten the dish in years often debate whether or not to order such a stalwart of Indian cuisine, yet when they do; they leave satisfied, nostalgic and impressed.

MAIN COURSE

Poultry

Chicken Tikka Masala 28

A traditional Indian-British favourite; fresh onions, capsicum and tomato combined with a smoky tandoori chicken tikka pieces topped with lemon juice garnished with coriander.

Chicken Madras 27

Originating from the southern Indian city of Madras. Made with onions, tomatoes, fenugreek and garlic; served med-hot.

Chicken Patiala 29

A semi dry style curry with black pepper and fennel blended with Manjit's signature spices, sautéed with okra and lotus root chips. Famous across Northern India.

Tandoori Adrak Ka Choosa 35

Free-range spatchcock smoked with cardamom, clove, ginger and bay leaves; served with mint yoghurt.
25 min cook time.

The Disputed Duck Curry 36

Confit duck legs, slow cooked for 12 hours with aromatic spices and topped with capsicum, fresh green chillies and coconut curry

Dum Ki Biryani 42

A specialty from the Mughal days. Fragrant basmati rice, pressure cooked in stock with tender chicken thigh fillet, saffron, sultanas and nuts.
30 min cook time.

MAIN COURSE

Meats

Bakra Roganjosh	31
Manjit's famous preparation of tender, boneless lamb with fragrant Kashmiri gravy	
Goan Beef Vindaloo	32
A Portuguese-inspired slow cooked beef cheek. The meat is rested in malt vinegar and garlic, cooked with pepper, cinnamon and fresh red chillies. Traditionally served very hot.	
Dhaba Goat Curry	31
Tender goat piece cooked in a traditional roadside style gravy of browned onion, ginger, garlic, black cardamom and cassia bark.	
Lamb Shoulder Anarkali	43
A popular version of "hadi walla" lamb hailing from the Mughal Empire. A perfect partnership of pomegranate and molasses in a rich pot gravy.	
Gosht Saagwala	30
Gosht; an Urdu word for meat. Spring lamb, blended to perfection with Mughlai style, with fresh green spices from the hill tops of Kashmir and puree of green leafy spinach.	

Seafood

Jhinga Malabari (Prawns)	34
Tiger Prawns lightly sauteed and finished with a creamy coconut reduction spiced with carom seeds, capsicum and fresh lime.	
Kochi Bug Curry	38
Fresh Balmain bugs classic South Indian style, cooked in three extractions of coconut milk, gently stewed and lightly spiced with cloves and green chillies	
Machli Tamaterwalli	30
Australian market fish with a sauce of fresh tomatoes, garlic, coriander and finished with garam masala	

VEGETARIAN MAINS

Signature Baingan Takatak 26

Tandoori roasted eggplant left to caramelize to a char, coarsely cut with onion, tomato and chilli prepared on the traditional “tawa” hotplate, finished with fresh peas; then smoked with applewood and cardamom.

Malai Kofta 27

Homemade paneer and mix vegetable dumplings served in a rich tomato and cashew nut curry

Shahi Paneer 22

Homemade crumbed cottage cheese cooked with a whole cashew nut sauce on low heat with peas, tomatoes and dried fenugreek leave

Paneer Saag 24

A spinach puree simmered with homemade spiced cottage cheese

Diwani Handi 27

Nine Seasonal mixed vegetables with poppy seed (Khus-Khus), Cashew, Cassia bark, onions and tomatoes.

Bhindi Masala 26

Okra seasoned with cumin, coriander and sautéed in a Punjabi Tadka

Aloo Matar Tamatar 22

Peas and potatoes in a very smooth onion and tomato-based curry, finished with fresh turmeric and chaat masala

Barnarsi Dum Aloo 20

Farmhouse gravy made with fried baby potatoes slow cooked in a spicy onion, tomato and yogurt-based gravy, served with curry leaves and mustard seeds

Dal Makhani (black) 18

Whole black lentil, red kidney beans, butter and cream

Dal Khushbudar (yellow) 17

Red lentils with clarified butter, green coriander, served with shredded ginger

Vegetable Hyderabad Biryani 39

A specialty from the Moghul days. Fragrant basmati rice, pressure cooked in stock with seasonal garden vegetables, saffron, sultanas and nuts. Roasted in a whole pumpkin. 30 min cook time.

RICE AND TANDOOR BREAD

Rice <i>per person</i>	4
Kashmiri Pulao <i>per person</i>	5
Naan	5
Roti <i>wholemeal</i>	5
Garlic Naan	6
Paneer Kulcha	7
Filled with cheese and spices	
Lachedar Paratha (Wholemeal)	6
Layered wholemeal bread with clarified butter and spices	
Keema Naan	7
Filled with spiced lamb mince	
Kashmiri Naan	7
Filled with dried fruits and nuts	
Naan Makhani	6
Layered bread filled with clarified butter	
Vegetable Paratha (Wholemeal)	6
Wholemeal bread filled with a mixture of seasonal vegetables and spices	
The Manjit’s Signature Naan	10
Naan stuffed with keema, cheese, chilli and garlic	

SALAD

Lacha Pyaz	6
Spanish onion, fresh green chillies, marinated with lemon juice, green mango powder and green chilli chutney	
Garden Salad	9
Classic Indian salad of lettuce, cucumber, red onions and tomatoes, finished with lemon juice and green mango powder	
Bhung Slaw	12
Indian style coleslaw, with homemade chilli mayo, cabbage, cashew and a south Indian tempering of mustard seeds, red chillies, curry leaves and hemp seeds	

A minimum spend of \$30 per person is politely requested
A 10% surcharge is applied on Sundays and Public Holidays
All prices include GST • Credit card surcharge applies

If you enjoyed your dining experience with us tonight,
we'd love to celebrate your next event with you



MANJITS
HOSPITALITY

After 35 years of events, Manjits Hospitality has remained one of Australia's leading event companies, with the ability to transform events into experiences and unforgettable moments that will inspire, evoke, entertain and delight.

WEDDINGS

CORPORATE EVENTS

BIRTHDAYS

SOCIAL CELEBRATIONS

Manjits has become a standard first-stop for bespoke wedding experiences that are entirely unrivalled on the Australian market.

Affordable package prices, matched with impressive and innovative design, premium food offerings and quality service is the Manjits specialty.

Contact our events team
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