

TAKEAWAY MENU



restaurant • take-away • condiments

Call 1300 50 88 22

starters

BEEF MINCE SAMOSAS (4) **\$11**
Delicious baked parcels of curried beef mince encased in light pastry.

VEGIE CURRY SAMOSAS (4) Vg **\$9**
Delicious baked parcels of curried potato and fresh baby peas encased in light pastry.

ONION BAHJI (4) Vg GF **\$7**
Lightly spiced and fragrant lentil flour batter mixed with red onion, fresh coriander, a pinch of chilli and then deep fried.

PRAWN PAKORAS (4) GF **\$11**
Lightly spiced and fragrant lentil flour batter mixed with sumptuous Tiger prawns, fresh coriander, and a pinch of chilli and then deep fried.

GREEN CHILLI PAKORAS (4) Vg GF **\$7**
Green chilli mixed with lentil batter then deep fried to create an intense and flavoursome entrée ... or with your main meal to spice things up a little!

meat mains

PRAWN CURRY **\$21**
Plump Australian Tiger prawns and pumpkin cooked with turmeric, blended spices and creamy coconut milk to create a deliciously sweet dish.

CHICKEN CURRY **\$19**
Succulent chicken tenderloins cooked in a subtle blend of mild spices, zesty lemon juice.

BEEF CURRY **\$19**
Tender beef pieces sautéed in a blend of dark roasted spices and paprika ... laden with flavour.

GOAT CURRY **\$23**
Marinated pieces of succulent baby goat and slow cooked to create the most delicious comfort food.

PORK VINDALOO **\$19**
Pork pieces marinated in vinegar, roasted spices and chilli. This dish is a much-loved family specialty ... and it's hot!

SLOW ROASTED MASALA PORK SHOULDER **\$21**
Roasted shoulder of pork, marinated for 24 hours in our special blend of fragrant spices and drizzled with our garlic and chilli infused oil.

LAMB SHOULDER CURRY **\$21**
Lamb shoulder slow cooked in a rich curry sauce of paprika and garam masala.

Vg = VEGAN

GF = GLUTEN FREE

ALL CURRIES ARE GLUTEN FREE



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vegetable mains

PUMPKIN CURRY Vg

Pumpkin cooked with turmeric, blended spices and creamy coconut milk to create a deliciously sweet dish.

\$14

OVEN ROASTED VEGETABLE BAKE Vg

A medley of fresh seasonal vegetables gently tossed in delicate spices, mustard oil and oven roasted.

\$14

BAKED CAULIFLOWER (bowl) Vg

A deliciously sweet and slightly nutty cauliflower dish. Baked with turmeric. Garlic, coriander, cumin seeds, finished with a sprinkling of roasted almond flakes.

\$14

BAKED BRINJAL (EGGPLANT) Vg

Sliced Eggplant mixed with a blend of spices, garlic and fresh coriander then oven roasted.

\$14

DAHL Vg

Red lentils cooked with mild spices and garnished with onions.

\$11

extras

BASMATI RICE (per serve)

\$5

RAITA

Natural yoghurt dressing with blended coriander and mint.

\$5

CHAPATI (each)

Locally made Indian flat bread.

\$4

PICKLE (assorted flavours)

A delicious selection of homemade pickles.

\$4

PAPADUMS (5)

\$4

CHILLI OIL

Oil delicately infused with dried chillies and garlic flakes.

\$3

CHILLI SALSA

Fresh chillies, coriander, garlic and ginger.

\$3

refreshments

SPARKLING MINERAL WATER (bottle)

\$5

SOFT DRINK (assorted flavours)

\$4

Some items may be sold out or not available.

Open Thursday - Sunday, 6pm till late

Find us at 64 Etwell Street, East Victoria Park

www.jaysmasalajunction.com.au facebook.com/jaysmasalajunction

Instagram [jays_masala_junction](https://instagram.com/jays_masala_junction)