

Maharaja



Authentic Indian Restaurant



Royal Indian Cuisine

Maharaja offers an authentic Indian experience with a wide selection of cuisine which are all firm favourites.

Our master chefs add their wealth of experience and styles into the well balanced menu to allow the diners to enjoy a perfect North as well as hot and spicy South Indian cuisine prepared to perfection. A vast array of delectable North Indian dishes that represent the moghul tradition, prepared using ingredients brought down especially from India.

The food has no MSG added and does not contain any artificial flavourings.

The menu is adorned by a host of rich, creamy and spicy delicacies featuring both vegetarian and non-vegetarian dishes, which bring to the table the distinct unique, sophisticated and subtle flavours of Lucknow - the gastronomical capital of India.

We are ready to cook the best for you. Enjoy the real taste of the best of India, top dining which is truly for the food lovers.

All curries cooked according to your appetite - ask for mild, medium or hot.

In summer or warmer weather you can sit and relax with your drinks in the outside dining area, next to the restaurant dining.

All prices include GST

Bon appetit!

Please check on blackboard for chef's specials

Phone / Fax: 6234 4327

Fully licensed (BYO bottled wine only)

Sahi Shuruaat

Entrées

All entrées served with mint sauce

- 1. Vegetable Samosa (2 pieces) \$7.90**
Triangle shaped crisp pastry filled with a spicy mixture of potato and green peas.
- 2. Vegetable Pakora (4 pieces) \$7.90**
Crisp vegetable fritters of spinach, potato, onion and cauliflower.
- 3. Mince Samosa (2 pieces) \$9.90**
Triangle shaped crisp pastry filled with a spicy cooked mince.
- 4. Mushroom Bhajia \$8.90**
Slices of mushroom marinated in ginger, garlic and lemon juice and pounded spices rolled in chickpea flour batter and golden fried.
- 5. Onion Bhajia \$8.90**
Onion rings marinated in ginger, garlic and lemon juice and pounded spices rolled in spicy chickpea flour batter and fried.
- 6. Paneer Pakora (4 pieces) \$9.90**
Marinated cottage cheese pieces dipped in chickpea patter and deep fried.
- 7. Garlic Prawns \$14.90**
Marinated prawns cooked in pan with chef's special sauce.
- 8. Akbari Prawns (7 pieces) \$14.90**
Prawns marinated in spicy batter and deep fried. A specialty from the fishing villages of western India.
- 9. Maharaja Champ Masala \$20.90**
Lamb chops marinated in ginger, garlic and pounded spices, grilled in clay oven, finished chef's pan. Maharaja's special.
- 10. Chicken 81 \$14.90**
Chicken or fish marinated in ginger, garlic, white wine, herbs and spices, dipped in special batter and lightly fried.
- 11. Fish 81 \$14.90**
Chicken or fish marinated in ginger, garlic, white wine, herbs and spices, dipped in special batter and lightly fried.

Khaas E Maharaja *(entrées from clay oven)*

- 12. Nawabi Murg Tikka** **\$12.90**
All time favourite! Tikka comes from Persian language of the royal Mughals meaning 'pieces'. Tender pieces of chicken marinated in chef's special sauce and cooked to perfection in tandoor.
- 13. Noorjahani Tikka (Malai Kebab)** **\$12.90**
'Everyone loves it'. Marinated chicken in a unique cheese and cashew nut sauce with rich spices, and cooked in tandoor.
- 14. Maharaja Tikka** **\$12.90**
Food lovers love it. Chef's special marinated with full flavour of pounded spices.
- 15. Sahi Sheek Kebab** **\$12.90**
Chicken mince marinated with ginger, garlic and flavoured with mace and cardamom powder, cooked on skewers in slow heat in tandoor for perfection.
- 16. Bharra Kebab** **\$21.90**
Most popular grilled lamb chops. Lean and tender chops marinated in peppered yoghurt, ginger, garlic and a secret blend of spices, delicately cooked in tandoor to produce mouth watering taste.
- 17. Tandoori Combination for one** **\$17.90**
Mix of the above four tandoor dishes.
- 18. Maharaja Platter for Two** **\$28.90**
Combination of two vegetable entrées and two non-veg entrées.

Sultan E Khaas

Main courses

Serving of rice \$3 charge.

All main curries can be cooked according to your taste -

Mild 🌶️, Medium 🌶️🌶️ or Hot 🌶️🌶️🌶️

Jayaka E Murg - Chicken dishes

19. **Murg Makhan (Butter Chicken)** **\$22.90**
Boneless chicken marinated in ginger, garlic, yoghurt and spices, cooked in tandoor, then pan finished with a subtle blend of tomatoes and cream based sauce.
20. **Chicken Tikka Masala** **\$22.90**
Everyone loves it! Specialty of 'Maharaja'. Grilled chicken cooked with onion, capsicum and tomatoes with chef's special sauce and spices.
21. **Muglai Chicken Korma** **\$22.90**
A traditional muglai dish. An aromatic chicken curry cooked with cashew-almond sauce and finished with silky cream sauce.
22. **Murg Musallam** **\$22.90**
Maharaja house special, Chicken cooked in slow fire with onion, tomatoes and spices to form 'semi dry chicken masala'. Garnished with whole egg.
23. **Murg E Khaas Patti** **\$22.90**
Chef's creation. Chicken cooked with mushroom, onion and tomatoes, and garnished in special Khaas Patti style.
24. **Murg Malai Methi** **\$22.90**
A must taste recipe of chicken. Chicken cooked with creamy sauce and fenugreek leaves with a touch of pepper.
25. **Chicken Himayu** **\$22.90**
Choice of Maharaja. Marinated chicken cooked with onion, capsicum and crushed black pepper and chef's special spices.

26. **Nawabi Keema Matar** **\$22.90**
A mouthwatering preparation of minced chicken, fresh green chilli, ginger, garlic and a secret blend of spices with typical Lahore style.
27. **Kadhai Chicken** **\$22.90**
All time favourite. Marinated chicken cooked with capsicum, tomato masala and pounded spices.
28. **Akbari Kofta** **\$22.90**
Marinated chicken mince balls stuffed with cheese, mushroom, herbs and spices and cooked in chef's special gravy. Chef's signature dish.
29. **Murg Nihara** **\$22.90**
Marinated chicken cooked with fresh yoghurt, spices, herbs and a touch of black pepper. Love it.

Dawat E Khaas - Beef special dishes

30. **Beef Madras** **\$23.90**
Popular South Indian beef curry. Tender beef cooked with onion and tomato based gravy, coconut milk and South Indian spices.
31. **Gosht Lahori** **\$23.90**
Marinated beef cooked in slow fire till all aroma comes in, and spices added on different stages of cooking.
32. **Beef Maharaja** **\$23.90**
House special beef curry. Marinated beef cooked with fenugreek leaves and chef's special spices. Garnished with egg.
33. **Beef Laziz** **\$23.90**
Tender beef marinated in pickled spices to give sweet and tangy taste. It is something different and is very popular.
34. **Beef Piratal** **\$23.90**
Dish is very famous for it's authentic South Indian style. Chef's recommendation, if you want semi-dry beef curry.
35. **Beef Bombay** **\$23.90**
Popular beef curry cooked with potatoes, fenugreek leaves, coconut cream and authentic spices.
36. **Beef Vindaloo** **\$23.90**
Popular spicy Goan dish. Beef cooked with fresh onion, tomatoes, garlic and spicy sauce.

37. Beef Afgani **\$23.90**
Marinated beef cooked with fresh onion, tomato, mushroom and cashew nut based sauce and chef's special spices.

38. Tilena Gosht **\$23.90**
Marinated beef cooked with fresh onion, tomato, green coriander and spices. Cooked in a style to sweet, sour and chilli tastes. Garnished with sesame seeds.

Shan-e-gosht - Lamb special dishes

39. Kashmiri Rogan Josh **\$25.90**
'All time favourite'. A traditional lamb curry.

40. Lamb Korma **\$25.90**
Marinated lamb cooked with yoghurt, cashew nut based gravy by adding spices at different stages, and finished with cream.

41. Saag Gosht **\$25.90**
Lamb cooked with fresh spinach, tomato, onion masala, fenugreek leaves and finished with a touch of cream.

42. Maakki-Ka-Soweta **\$25.90**
A delicious combination of lamb and corn. 'Soweta' means spicy combination of lamb and corn.

43. Maharaja Champ Masala **\$29.90**
Lamb chops marinated in ginger, garlic and pounded spices, grilled in clay oven, finished in chef's pan. A delicious recipe of lamb chops.

44. Lamb Jhalfrezi **\$25.90**
A must try dish for everyone. Marinated lamb cooked with fresh tomato and capsicum in chef's special jhalfrezi sauce.

45. Gosht Dhansk **\$25.90**
Marinated lamb cooked with fresh seasonal vegetables and lentils. A great balance of lamb and vegetables and lentils.

46. Jhal Lamb **\$25.90**
Specialty of Maharaja. Lamb cooked with green chilli and jhal sauce.

Samundari Se - Seafood special dishes

47. **Akbari Jheenha Masala** **\$25.90**
For those who love prawns, this is a treat. Cooked with fresh tomatoes, capsicum and sweet and tangy sauce.
48. **Jahangiri Jheenga Jhalfrezi** **\$25.90**
Delicious dish of prawns. Prawns cooked with fresh tomatoes, capsicum and tomato based gravy.
49. **Malabari Prawn** **\$25.90**
Marinated prawn cooked together with mixed vegetables, herbs, spices and tempered with mustard seed and curry leaves. Beautiful prawn and vegetable combo.
50. **Prawn Vindaloo** **\$25.90**
Popular prawn dish. Prawns cooked in goan style, with vindaloo sauce, garnished with shallots.
51. **Prawn Molee** **\$25.90**
Madras special curry. Prawns cooked with fresh tomatoes, coconut milk, curry leaves and mustard seeds.
52. **Kashmiri Fish Curry** **\$25.90**
Fresh marinated fish cooked with tomatoes, onion masala and pounded spices. Chef's special.
53. **Patiala Fish Curry** **\$25.90**
Fresh marinated fish cooked with almond-cashew based gravy, herbs and spices. Perfection with spicy, sweet and sour taste.
54. **Chilli Fish** **\$25.90**
Marinated fish cooked with fresh tomatoes, capsicum, green chilli and spices.
55. **Garlic Prawns** **\$25.90**
Marinated prawns cooked in pan with chef's special sauce.

Maharaja E Kabab

Tandoori main menu

56. **Nawabi Murg Tikka (Chicken Tikka)** **\$20.90**
All time favourite! Tikka comes from Persian language of the royal Mughals meaning 'pieces'. Tender pieces of chicken marinated in chef's special sauce and cooked to perfection in tandoor.
57. **Noorjahani Tikka (Malai Kebab)** **\$20.90**
'Everyone loves it'. Marinated chicken in a unique cheese and cashew nut sauce with rich spices, and cooked in tandoor.
58. **Maharaja Tikka** **\$20.90**
Food lovers love it. Chef's special marinated with full flavour of pounded spices.
59. **Bharra Kebab** **\$29.90**
Most popular grilled lamb chops. Lean and tender chops marinated in peppered yoghurt, ginger, garlic and a secret blend of spices, delicately cooked in tandoor to produce mouth watering taste.
60. **Sahi Sheek Kebab** **\$20.90**
Chicken mince marinated with ginger, garlic and flavoured with mace and cardamom powder, cooked on skewers in slow heat in tandoor for perfection.
61. **Fish Tikka** **\$26.90**
Seasonal fish fillets marinated in ginger, garlic and lemon juice and dipped in yoghurt and pounded spices, cooked in tandoor on skewers.
62. **Tandoori Chicken** **\$17.90 (half) / \$27.90 (full)**
All time favourite Indian roasted chicken. Whole chicken marinated in ginger, garlic, yoghurt and spices. Cooked on skewers in clay oven.

Biryani E Khaas

(served with raita)

63. **Akbari Gosht Dum Biryani** **\$22.90**
Basmati rice cooked with marinated lamb, fresh onion, tomato and chef's special spices and herbs.
64. **Murg Lukhnow Dum Biryani** **\$21.90**
Basmati rice cooked with tender pieces of marinated chicken, fresh onion, tomato, herbs and spices, in low heat 'Dum style'
65. **Sahi Jhinga Dum Biryani** **\$23.90**
Basmati rice cooked with marinated prawns and fresh onion-tomato masala and spices.
66. **Maharani Vegetable Dum Biryani** **\$20.90**
Basmati rice cooked with lightly spiced sautéed mixed vegetables and chef's special sauce and spices.

Tandoori Bread

67. **Tandoori Roti** **\$4.50**
Whole wheat flour bread baked in tandoor oven.
68. **Plain Naan** **\$4.50**
Traditional leavened refined flour bread baked in a tandoor oven. A perfect accompaniment to any curry.
69. **Garlic Naan** **\$5.50**
Plain naan baked with fresh garlic and herbs.
70. **Amritsari Kulcha** **\$6.50**
All time favourite. Naan bread stuffed with mashed cottage cheese, fresh copped tomatoes, onion, herbs and spices.
71. **Lacha Parantha** **\$6.50**
Flaky layered wholemeal bread cooked in tandoor oven and brushed with butter.
72. **Kashmiri Naan** **\$6.50**
Plain flour bread stuffed with a mixture of dry fruits and nuts.

- 73. Cheese Naan** **\$6.50**
Plain flour bread stuffed with cheddar cheese and cooked in tandoor oven.
- 74. Keema Naan** **\$6.50**
Plain flour bread stuffed with spicy mince chicken.
- 75. Mahara Kulch Naan** **\$6.50**
Plain flour bread stuffed with cheese, mixed vegetables, herbs and spices.

Maharaja Banquets

(Minimum of 4 persons. Price is per person. No Sharing)

- 76. Rani Banquet (Vegetarian. Also available in vegan)** **\$35.90**
4 vegetarian entrées, 4 vegetable dishes, basket of bread.
- 77. Raja Banquet (chicken, lamb, beef, vegetarian)** **\$38.90**
4 entrées, 4 mains, basket of mixed breads, side dishes, dessert (gulab jamun).
- 78. Maharaja Banquet (with seafood)** **\$43.90**
4 entrées, 5 mains (chicken, lamb, beef, prawn, vegetable), basket of mixed breads, side dishes, dessert (gulab jamun).

Maharaja Special Thali Treat

(Price is per person. No Sharing)

A long time ago royals were treated to a special feast by putting all meals together in same thali. Now it becomes a trend to feast.

- 79. Raja Thali (Non-veg thali)** **\$30.90**
Chicken Tikka as entrée, choose one lamb or beef or prawn curry, one chicken dish, one vegetable dish, rice, naan, raita.
- 80. Rani Thali (Veg thali)** **\$29.90**
Vegetable Pakora as entrée, 3 vegetable dishes, rice, naan, raita.

Sabj E Khaas

Vegetable dishes (vegan options available)

81. **Palak Paneer** **\$23.90**
Fresh cottage cheese cooked with fresh spinach puree and onion tomato masala, tempered with cumin seeds.
82. **Sahi Paneer** **\$23.90**
Home made cottage cheese cooked in onion tomato and almond-cashew nut paste with touch of fresh cream
83. **Kadhai Paneer** **\$23.90**
home made cottage cheese cooked with fresh onion, tomato, and capsicum in kadhai gravy.
84. **Paneer Makhani** **\$23.90**
Home made cottage cheese cooked in tomato based gravy with the touch of fresh cream. Garnished with fresh coriander.
85. **Aloo Matar Paneer** **\$23.90**
fresh potato, green peas and cottage cheese cooked with ginger, garlic, tomatoes, herbs and spices to perfection.
86. **Hyderabadi Paneer** **\$23.90**
Fresh home made grated cottage cheese cooked with fresh onion tomato gravy and potatoes in Hyderabadi style.
87. **Mileejulie Sabziya (Mixed Vegetables)** **\$22.90**
Tossed green vegetables with fresh onion tomato masala and herbs, cooked to delicious taste in Punjabi style.
88. **Dal Makhani** **\$22.90**
Combination of lentils cooked in slow fire till soft texture and tempered with fresh herbs and spices, Finished with a touch of cream.
89. **Punjabi Dal Fry** **\$22.90**
Red lentils cooked with fresh onion tomato garlic masala and tempered with cumin seeds. Popular in every house of India.
90. **Chatpate Channa Masala** **\$22.90**
All time favourite. Boiled chickpeas cooked with fresh onion tomato garlic masala, herbs and spices in Punjabi style.

91. **Corn, Capsicum and Mushroom Masala** \$22.90
Beautiful combination of corn and mushroom, cooked with fresh onion tomato and vegetable gravy by adding herbs and spices.
92. **Gobhi Mussalam** \$22.90
Marinated cauliflower cooked with fresh onion tomato, almond cashew nut paste and pounded spices in Muglai style
93. **Gobhi Keema Matar** \$22.90
Grated cauliflower cooked with green peas, fresh onion tomato garlic, herbs and spices. Cooked to form a perfect taste.
94. **Matar Malai Methi** \$22.90
Green peas cooked with fenugreek leaves and cream-cashew nut sauce to a delicious taste.
95. **Channa Paneer** \$22.90
Chunks of fresh cottage cheese and boiled chickpeas cooked with onion tomato based gravy, fresh herbs and pounded spices.
96. **Dhingri Dulma** \$22.90
Maharaja house special. Great combination of mushroom and cottage cheese, cooked with fresh onion, tomato, capsicum in chef's special herbs and spices.
97. **Kofta Shamsavera** \$22.90
Chef's signature dish. Fresh spinach balls stuffed with cheese and cooked in orange cashew sauce to perfection.
98. **Avial** \$22.90
South Indian popular curry. Fresh vegetables cooked with coconut milk based gravy tempered with fresh mustard and curry leaves.
99. **Bombay Potatoes** \$22.90
Popular dry potato dish. Fresh potatoes tossed with fresh onion, tomatoes, tempered with curry leaves and mustard seeds. Finished with chef's special gravy, herbs and spices.
100. **Malai Kofta** \$23.90
All time favourite classic dish. Cottage cheese and potato mashed together with spices and deep fried, then cooked in tomato creamy gravy.
101. **Vegetable Korma** - Fresh mixed vegetables cooked in cream base sauce in muglai style. Popular with vegetable lovers. \$22.90

Darbar Ke Khaas

Side dishes

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| 102. Papadom | \$3.50 |
| 103. Lime Pickle | \$3.50 |
| 104. Chilli Pickle | \$3.50 |
| 105. Sweet Mango Chutney | \$3.50 |
| 106. Mint Coriander Chutney | \$3.50 |
| 107. Fresh Green Salad | \$9.90 |
| Fresh green salad of cucumber, onion, tomatoes, carrot sprinkled with black pepper and lemon juice. | |
| 108. Red Onion Salad | \$7.50 |
| 109. Raita | \$3.50 |
| Home made yoghurt mixed with grated boiled potato, chopped tomato and grated cucumber. | |
| 110. Mixed Platter of Side Dishes | \$10.90 |

Metha E Khaas

Desserts

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| 111. Gulab Jamun | \$6.90 |
| A perfect Indian dessert - milk reduced to solid form and rolled into round shape, deep fried, dipped in cinnamon cardamom flavoured sugar syrup. | |
| 112. Bademi Mango Kulfi | \$7.99 |
| Home made ice cream, which is all time favourite, with mango, almond flakes and cardamom. | |
| 113. Pistachios Kulfi | \$7.99 |
| Traditional Indian Ice Cream made with pistachios. | |



