



Jatt & Juliet

BAR AND RESTAURANT



Starters

Samosa Chaat	\$14
Pastry stuffed with potatoes served with black chole & chutney drizzle.	
Pani Puri (6)	\$13
Fried puffed hollow balls stuffed with potato served with flavored water.	
Bhel Puri	\$9
Puffed rice with sev, onion, tomato, coriander finished with lime squeeze.	
Chicken Kimchi Fries	\$14
Loaded cheesy fries topped with chicken and kimchi.	
Ambarsari Fish Pakora	\$23
Indian boneless fish battered with Indian spices and deep fried.	
Pav Bhaji	\$18
Thick smashed vegetable (curry) bhaji served with a pav.	
Peg nal Murga	\$19
Jatt's Style fried chicken pakora.	
Naan Pizza	\$14
Naan topped with pizza sauce, onion, capsicum, corns, cheese and pizza seasoning.	
Ambarsari Naan	\$16
Potato Stuffed kulcha served with chole & chutney salad.	
Chicken Lollipops	\$18
Frenched chicken drumette is marinated and then batter fried.	

Not So Desi

Chilli Chicken	\$23
Crispy chicken sautéed in a spicy sweet sauce with onions & capsicum.	
Manchurian	\$23
Fried veggie balls in a spicy, sweet and tangy sauce.	
Pink Sauce Pasta	\$19
Mix of red sauce & creamy white sauce pasta cooked vegetables.	
Gravy Mussel	\$19
1/2 green lip mussel cooked in Thai paste & coconut cream.	
Chilli Honey Potato	\$22
Fried potato fingers are tossed in a sesame honey chilli sauce.	
Chilli Garlic Chowmein	\$19
Noodles are stir-fried with Indian chillis, burnt garlic and veggies.	
Chilli Prawns	\$25
Buttered prawns cooked in tangy sauce with onion, carrot & capsicum.	
Papadelle chicken Pasta	\$19
Papadelle pasta cooked in creamy garlic white sauce, Chicken, veggies & pasta seasoning.	
Battered oyster	\$21
Indian battered & spiced, half dozen oyster fritters.	

Rice

Rajma with Rice	\$23
Indian rajma curry served with chawal.	
Kadhi with Rice	\$23
Indian kadhi served with chawal.	
Kiwi Butter Chicken rice	\$19
Kiwi style sweet and tangy butter chicken served over rice.	
Chicken dum Biryani	\$27
Rice and chicken cooked Dum style in layers comes with raita.	
Egg Fried rice	\$24
Basmati rice cooked with mix veggies, egg & prawns in wok with sauces.	

From Tandoor

Lamb Seekh Kebab	\$23
Indian flavour lamb skewers served with salad.	
Tandoori Momos (Veg/Chicken)	\$23
Indian spice marinated momos cooked in tandoor.	
Malai Paneer Tikka	\$19
Chicken chunks marinated in creamy sauce cooked in charcoal tandoor.	
Chicken Malai Tikka	\$19
Chicken chunks marinated in creamy sauce cooked in charcoal tandoor.	
Chicken Tikka	\$27
Indian tandoori spice marinated chicken in cooked in charcoal oven.	
Soya Chaap	\$24
Chopped soya chunks marinated in creamy sauce & cooked tandoor.	

Mains

Dal Makhani	\$22.5	Makhani Murga	\$26.9
Simmered black lentil, cooked with creamy onion tomato gravy		Punjabi Dhaba style butter chicken, creamy and delish.	
Dal Tadka	\$21.0	Kiwi Butter Chicken	\$26.9
Yellow Dal tadka is a comforting, flavorful and hearty Indian lentil.		Boneless chicken in tomato gravy and cream, its tangy and sweet.	
Masala Bhindi	\$24.9	Afghani Chicken	\$27.5
This delicious dish made of okra, onions, tomatoes & spices.		Boned chicken cooked in a creamy sauce with garlic and coriander.	
Palak Paneer	\$25.5	Indian Style fish Curry	\$25.9
Cottage cheese in a thick & creamy paste made from puréed spinach.		Mildly spicy, flavorful and delicious tasting Indian fish curry.	
Mushroom Do Pyaaza	\$28.0	Egg Curry	\$24.9
Button mushrooms cooked with onions, tomatoes and ground spices.		Egg curry made with boiled fried eggs cooked in onion tomato gravy.	
Makhani Paneer	\$24.9	Coconut Fish Curry	\$25.9
Punjabi Dhaba style butter paneer, creamy and delish.		Fresh fish fillet cooked in coconut gravy.	
Baigan Ka Bharta	\$23.5	Motor Ala Chicken	\$26.9
Juliet style smashed eggplant with light dry Indian spices.		Thin chicken curry that is made with rich Indian spices & butter.	
Aloo Gobi	\$23.5	Jatt da Handi Mutton	\$28.9
Its a Indian subcontinent Dish made with aloo, gobi with spices.		Mutton cooked in handi Jatt's way.	
Creamy Kofta	\$24.9	Bhuna Lamb	\$28.5
Indian dish of veg balls served with a flavorful, creamy curry.		Curry with mince lamb in aromatic spices to create a flavorful curry.	
Kadai Paneer	\$27.0	Beef Chilli Curry	\$29.0
Dry boneless chicken curry made with kadai masala onion and capsicum.		Succulent beef combines with aromatic spices.	
Matar Paneer	\$24.9	Kadai Chicken	\$27.5
North Indian dish with peas & paneer in onion base gravy with Indian spice		Dry boneless chicken curry made with kadai masala onion and capsicum.	

Breads

Tandoori Roti	\$4
Tawa Roti	\$3.5
Butter Naan	\$5.0
Garlic Naan	\$6.0
Green Chilli Naan	\$5.5
Chilli Naan with garlic	\$6.5
Cheese Garlic Naan	\$6.5

Sides

Boondi Raita	\$5.0
Ghar Ka Raita	\$5.5
Onion Salad	\$6.0
Mango Chutney	\$5.0
Mint Chutney	\$4.0
Chana Salad	\$10
Popodams	\$3.0
Mix Indian Salad	\$7.0