

# INDIAN BUFFET MENU

# FRANKSTON **ARTS** CENTRE

---

## INDIAN MENU OPTIONS

**BUFFET MENU ONE** | \$55.00 PER PERSON  
WITH 4 HOUR BEVERAGE PACKAGE | \$65.00 PER PERSON  
CHOICE OF ONE ENTREE & TWO MAIN-COURSES

---

**BANQUET MENU TWO** | \$65.00 PER PERSON  
WITH 4 HOUR BEVERAGE PACKAGE | \$75.00 PER PERSON  
CHOICE OF TWO ENTREE & THREE MAIN-COURSES

---

**BANQUET MENU THREE** | \$75.00 PER PERSON  
WITH 4 HOUR BEVERAGE PACKAGE | \$85.00 PER PERSON  
CHOICE OF THREE ENTREE & FOUR MAIN-COURSES

---

ALL MENUS INCLUDE RICE, RAITA, NAAN AND PAPPADUMS

MIXED DESSERT PLATTERS | \$8.00 PER HEAD

KIDS (UNDER 12)  
50% OFF THE BUFFET OPTION COST

\* Please note that we can cater for all Indian sub-continent cuisines Sri-Lankan, Pakistani & Bangladeshi

MINIMUM 50 PEOPLE

# FRANKSTON **ARTS** CENTRE

---

## **ENTRÉE**

Tangri Kebabs – Chicken drumsticks marinated in yoghurt, ginger, garlic and Indian spices

Peri Peri Chicken – Chicken pieces coated with fresh mint, chilli sauce

Seekh Kebabs – Marinated lamb mince rolls on skewers, roasted and served with mint chutney

Vegetarian Samosa – Golden crispy spiced pastries

Pakorras – Indian savouries in chickpea batter, crisp and golden

Paneer Tikka - Baked cottage cheese marinated in thick Indian spiced yoghurt served with mint chutney

Gobi Manchurian - Crispy cauliflower with sweet chilli sauce, sautéed shallots, capsicum and fresh coriander

Onion Bhaji - Onion in fresh herbs and spices coated in chickpea flour and fried

Murgh Tikka - Tandoori fillet of chicken marinated in yoghurt

Fish Amritsari · Fillet of fish fried in a chick-pea batter

## **MAIN-COURSES**

### **VEGETARIAN DISHES**

Bombay Potato Masala - Potato sautéed curry leaves and Indian spices

Palak Paneer - Cheese dumplings with fresh spinach puree

Baingan Allo – Slow-cooked eggplant, potato with onions and tomato in curry leaves and spices

Paneer Chilli Masala - A combination of paneer, capsicum, onion, tomato and spice sauce

Tarka Daal - Yellow lentils cooked with cumin & lightly spiced

Vegetable Vindaloo - Assorted vegetables in a hot vindaloo sauce

Kofta Laojwaab - Potato and cottage cheese croquet in a rich creamy sauce

Daal Maharani - Lentils cooked with peas and mushrooms

Vegetable Biryani - spiced rice with peppers, peas, carrots, potatoes and warm spices

# FRANKSTON **ARTS** CENTRE

---

## **CHICKEN DISHES**

Chicken Biryani – steamed chicken, rice and aromatic spices

Butter Chicken · Chicken thigh pieces simmering in Indian spices, tomato cream sauce

Chicken Nilgiri · Boneless chicken cooked in a delicate sauce of fresh mint and coriander

Tandoori Chicken· Spiced roasted chicken marinated in yogurt spiced

Chicken Korma · Chicken cooked in a mild sauce infused with almond & cashews

Chicken Vindaloo - Chicken in a spicy hot curry sauce with a dash of vinegar

## **BEEF, LAMB AND GOAT DISHES**

Beef Vindaloo · Beef chunks simmered in coriander, garlic, mustard seeds, fennel seeds, ginger and Indian spices

Beef Korma - Beef chunks cooked in coriander, almonds, cardamom and cream

Beef Madras - Beef cooked in a madras masala

Beef Burr a Sahib - Beef curry finished with coconut and a hint of rum

Goat Masala - Goat on the bone cooked with fresh ginger, green chilli, onion, tomato and roasted spices

Goat Do Piazza - Goat curry garnished with onion rings

Lamb Rogan Josh - Lamb in a spicy sauce, glazed with tomato, onion and herbs.

Lamb Biryani - tender chunks of lamb, rice, fragrant spices and fried onions

Saag Lamb – Spiced lamb cooked in spinach

Lamb Rarha - Lamb cooked in dry masala with green chillies and ginger

## **SEAFOOD DISHES**

Goan Fish Curry - Fish fillet simmered in a red tangy curry sauce of coconut, red chilli, shallots and fresh curry leaves

Fish Bengali - Fillet of fish cooked in a traditional curry

Scallop Masala - Scallops cooked in an aromatic Masala sauce

Prawn Malabari – Spice infused prawns in a light coconut sauce

# FRANKSTON **ARTS** CENTRE

---

## DESSERT

Gulab Jamun - Golden dough balls in a sweet sugar syrup

Matka Kulfi – a frozen creamy dessert flavoured with sugar, nuts, cardamom and saffron

Stick Kulfi - a favourite Indian summer frozen dessert

Rasmalai - soft steamed dessert balls served in a spiced sweetened thickened milk

Carrot Halwa – A traditional dessert of simmered grated carrot, milk and sugar, delicately scented

Suji Halwa – an Indian celebration dessert made with toasted semolina, honey and sugar syrup

Dal Halwa Payasam - a South Indian pudding with dal, honey, coconut milk and aromatic spices

Jalebi - a golden circular sweet bites soaked in sugar syrup.

Punjabi Burfi – a festive sweet spiced fudge

We are delighted to accommodate any special dietary requirements with advance notice.

# FRANKSTON **ARTS** CENTRE



MINIMUM 50 PEOPLE