



Welcome to

NORMANJI

RESTAURANT | BAR | RECEPTION

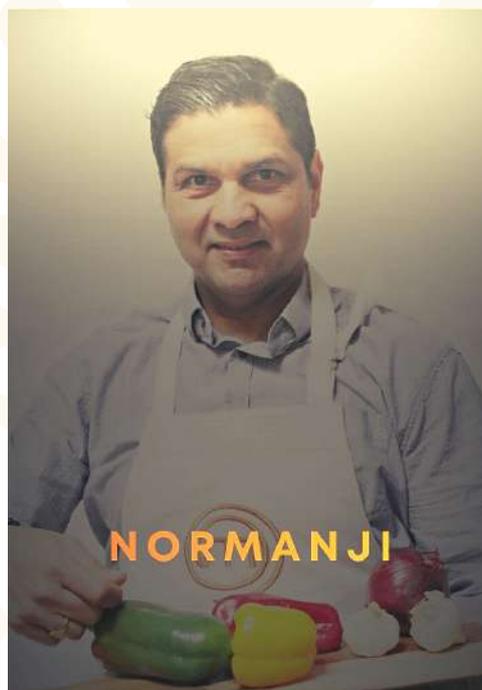
125, Carinish road, Clayton VIC 3168

Our Mission

Our #1 priority is YOU - our valued customer. We would like to connect with you on every level, using our food as the language.

Now that you're here, let us treat you to delicious Indian cuisine with our extensive menu featuring traditional Indian curries, Indo-Chinese favourites and Burgers packed with flavour from the Motherland. It's "ghar ka khaana", with a twist!

CHEF NORMANJI





INDIAN



APPETIZERS

VEG

- Onion Bhaji** \$7
Onions dipped in spiced chickpea batter and deep-fried.
- Paneer Tikka Kabab** \$10
Cottage cheese marinated in yoghurt and spices, skewered with peppers and onions and roasted in the clay oven
- Hara Bhara Kabab** \$7.99
A mixed greens patty blended with spices and cooked in tandoor (6pcs)
- Samosa (2 pcs)** \$6.50

NON-VEG

- Chicken Tikka Kabab** \$11
Skewered chicken marinated in yoghurt and spices, cooked in tandoor
- Tandoori Chicken** \$12(H)/\$17(F)
Tender spicy chicken, marinated with fresh herbs and cooked in tandoor
- Seekh Kabab** \$12
Lamb mince mixed with onions, chilies and spices, cooked in tandoor
- Amritsari Fish** \$14
Marinated fish fried in a batter of gramflour and chickpea flour
- Prawn Chili** \$17
A spicy dish prepared with delicious fresh prawns

MAINS

VEG

- Dal Tadka** \$10.90
Chef's special mixed lentils with chopped green spices
- Dal Makhani** \$12.50
Black lentils, kidney beand and chana dal, with a creamy butter base
- Mattar Mushroom** \$14
Mushrooms and green peas cooked in onion and tomato gravy
- Malai Kofta** \$14
Cheese and potato dumplings cooked in a creamy cashew gravy
- Mix Vegetable** \$14
Chef's special seasonal vegetables
- Veg Jalfrezi** \$14
Seasonal mixed veggies cooked with onion and capsicum
- Veg Korma** \$14
Mixed veggies cooked in onion, tomato and cashew nut gravy



INDIAN



MAINS

VEG

Mattar Paneer Cottage cheese and green peas cooked in onion and tomato gravy	\$14
Shahi Paneer Cottage cheese in a creamy cashew gravy	\$14
Paneer Butter Masala Cottage cheese in a creamy tomato, onion and cashew gravy	\$14
Paneer Makhani Cottage cheese in a mild creamy butter and tomato gravy	\$14
Kadhai Paneer Cottage cheese cooked in onion and tomato with spices	\$14
Palak Paneer Cottage cheese in a thick creamy spinach based gravy	\$14

LUNCH SPECIAL

Amritsari Kulche Chole A mixed greens patty blended with spices and cooked in tandoor (6pcs)	\$14
Normanji Thali Veg/Non-veg/Vegan	\$14
Desi Parantha Thali Thali with stuffed parantha, butter and yoghurt	\$14
Chole Bhature	\$12

CHICKEN

Butter Chicken Tender boneless chicken in a creamy tomato, cashew and butter gravy	\$16
Chicken Korma Mild thick gravy with onion, tomato, ginger, garlic and cashews	\$16
Chicken Curry Traditional home-style chicken in tomato-onion gravy	\$16
Chicken Saag Chicken in a thick, creamy spinach gravy	\$16
Chicken Tikka Masala Boneless tandoori chicken with onion, tomato, capsicum and green chili	\$16
Chicken Do Piaza Boneless chicken in a spiced onion gravy	\$16
Garlic Chicken Boneless chicken in a delicious garlic flavoured gravy	\$16
Kadhai Chicken Onion and tomato spiced gravy	\$16
Chicken Jalfrezi Boneless chicken in a capsicum and onion gravy	\$16
Chicken Vindaloo Spicy chicken gravy simmered with ginger and vinegar	\$16



INDIAN



LAMB/GOAT

Lamb Rogan Josh	\$16
Traditional gravy with the perfect blend of spices	
Lamb Masala	\$16
Diced lamb cooked with onion and capsicum	
Lamb Do Piazza	\$16
Lamb in a spiced, rich onion gravy	
Lamb Korma	\$16
Mild thick gravy with onion, tomato, ginger, garlic and cashews	
Lamb Saag	\$16
Lamb in a rich spinach gravy	
Normanji's Goat Special	\$17
Home-style goat curry with bones	

ACCOMPANIMENTS

Plain Yoghurt	\$3
Raita	\$3
Pappadum	\$2
Chutney	\$2
Pickle	\$1
Green Salad	\$4
Onion Salad	\$4
Vinegar Onion	\$3

RICE

Saffron Rice	\$4
Peas Pulao	\$5
Jeera Rice	\$4
Kashmiri Pulao	\$6
With nuts and dry fruits	
Chennai Biryani	\$10/14/15/\$16
Veg/Chicken/Lamb/Goat	

BREADS

Tandoori Roti	\$3
Butter Naan	\$3.50
Garlic Naan	\$4
Cheese Garlic Naan	\$4.50
Masala Kulcha	\$5
Onion Kulcha	\$4.50
Aloo Parantha	\$3.50
Keema Naan	\$4.50
Naan bread stuffed with spiced lamb mince	



INDO-CHINESE



VEG

Gobi Manchurian	\$10.99
Veg Manchurian	\$10.99
Paneer Manchurian	\$11.99
Mushroom Manchurian	\$11.99
Spring Rolls	\$7.99
Paneer Chili	\$11.99
Mushroom Chili	\$11.99
Gobi 65	\$12.99

NON-VEG

Chicken Manchurian	\$16
Chili Chicken	\$16
Chicken 65	\$16
Green Chili Prawns	\$18.99

SOUPS

Sweet Corn Soup (Veg/Chicken)	\$6.99 / \$7.99
Manchow Soup (Veg/Chicken)	\$6.99 / \$7.99
Hot and Sour Soup (Veg/Chicken)	\$6.99 / \$7.99

RICE/NOODLES

Veg Fried Rice	\$9
Mushroom Fried Rice	\$10
Paneer Fried Rice	\$12
Chicken Fried Rice	\$14.50
Egg Fried Rice	\$10
Chicken Schezwan Fried Rice (hot)	\$11.99
Veg Hakka Noodles	\$12.99
Veg Chili Garlic Fried Rice	\$12.99
Chicken Hakka Noodles	\$14.99
Chicken Garlic Noodles	\$14.99

(Dry/Gravy preparation options available on request.)



BURGERS



Lamb Jalfrezi Burger \$15

Slow cooked lamb with roasted peppers, salad, raita and red hot salsa

OZ Style Fiesta \$15

Two angus beef patties, cheddar, onion rings, BBQ sauce and desi mayo

Butter Chicken Burger \$12.50

Tandoori chicken breast, lettuce, cheese and desi garlic aioli

Fiery Punjabi \$12.50

Spicy chicken, lettuce, tomato, red onions, mayo and ghost chili drops. HOT!

Paneer Shaneer \$12.50

Grilled cottage cheese, red onions, tomato, lettuce, mint chutney and peri-peri sauce

Veggie Burger \$11

Mixed veggie patty with aioli, lettuce, tomato, desi mayo and chili sauce

Gym Junkie \$14.50

Grilled chicken breast, crispy bacon, egg, cheese, tomato, onion, ketchup and mustard

Vegan Desi \$12.50

Unreal vegan protein patty, coriander, ginger, garlic, mint chutney and masala chili sauce

Desi Fish Burger \$16.50

A desi twist on an Aussie favourite, using fresh, ethically sourced Barramundi

SNACKS

Deconstructed Samosa \$12

Spiced potato and peas mix with chana, cucumber, chutney and your choice of chicken/paneer/unreal vegan. A samosa inside-out!

Desi Fish'n'Chips \$16

Batter fried fish fillets with potato chips and a desi twist

Desi Loaded Fries \$12

Chips topped with your choice of chicken/paneer, drizzled with yoghurt and masala garlic sauce

Kulcha Pizza \$12.50

Kulcha naan base with cheese, caramelised onions, shaved green chili and spinach with your choice of paneer/chicken/vegan kebab

Sexy Fries \$6

Our best-seller. Waffle fries with a hint of Normanji's special spice mix





BEVERAGES



THANDA (Cool Drinks)

Soft drink (can)	\$3.99
Mango Lassi	\$4.50
Rose Lassi	\$4.50
Salted Lassi	\$3.99

GARAM (Hot Drinks)

COFFEE

Cappuccino
Espresso
Flat White
Mocha
\$ 4.50

TEA

Masala Chai
English Breakfast
Green Tea
Peppermint Tea
\$ 4.00



DESSERTS



FALOODA

A delightful dessert beverage with ice-cream, fruits, sweet basil seeds and vermicelli

Gulab Jamun	\$5.50
Gajar Halwa (Carrot pudding)	\$5.50
Ras Malai	\$5.50
Pista Kulfi (pistachio ice-cream)	\$5.50
Mango Kulfi (mango ice-cream)	\$5.50
Cake of the Day	\$5.50

Rose Falooda	\$8
Dry Fruit Delight	\$8
Mango Rabdi	\$8
Milk Fudge	\$8