

Vegetarian

Paneer Makhani Soft and mellow paneer cubes cooked in spicy and rich gravy of tomato, cashew nuts, milk cream	\$17.99
Malai Kofta Soft dumplings made with potato & cottage cheese dipped in creamy & savory cashew sauce and nuts	\$17.99
Lajawab Paneer Romanchak Paneer cooked with smokey tomato cashew & creamy gravy	\$20.99
Zafrani Bemisal Paneer Paneer cooked with zafrani based creamy sauce	\$20.99
Delight Indian Accent Paneer Spicy and delicious curry made with Indian cottage cheese & chef's special spices	\$21.99
Paneer Saagwala Paneer cooked in tomatoes and spinach based sauce	\$17.99
Paneer Kadai Paneer dipped in a flavour rich gravy and made with special kadai masala, onion and capsicum	\$17.99
Shahi Paneer Paneer cooked in tomatoes & cashew based creamy sauce	\$17.99
Paneer Butter Masala Fried paneer cooked in special masala based gravy	\$17.99
Paneer Methi Malai Paneer cooked with creamy sauce & fenugreek leaves	\$17.99
Daal Tadka Yellow lentils tempered with onions, ginger, garlic & finished off with curry leaves & mustard seeds	\$15.99
Daal Makhani Black lentils and kidney beans slowly cooked for hours with special Indian spices	\$15.99
Chana Masala Black lentils and kidney beans slowly cooked on charcoal with Special Indian spices	\$15.99
Aloo Gobi Made with potatoes, cauliflower, spices and herbs	\$16.99
Aloo Baingan Eggplants and potatoes are cooked in a mix of tangy spices	\$16.99
Mixed Vegetables Delectious dish cooked with seasoned vegetables	\$15.99
Navrattan Korma Mix vegetables cooked with cashew based creamy sauce	\$16.99

Rice

Biryani (Chicken/Lamb/Beef) Tasty dish made with highly seasoned rice & meat, or vegetables	\$15.99
Biryani (Chicken-65)/ Paneer-65 Tasty dish made with highly seasoned rice & marinate chicken pieces	\$16.99
Plain Rice (Small/Large) Plain boiled basmati rice	\$5.99/6.99
Kashmiri Pulao (Small/Large) Basmati rice cooked with touch of dry fruits & nuts	\$6.99/7.99
Jeera Pulao (Small/Large) Basmati rice tempered with cumin seeds	\$5.99/6.99
Coconut Rice (Small/Large) Succulent dish made with tender coconut milk topped with a flaky texture	\$5.99/6.99
Peas Pulao (Small/Large) Classic Indian dish made with basmati rice, whole spices & green peas	\$5.99/6.99

Bread

Traditional Butter Naan Bread layered with butter cooked in tandoor	\$4.99
Naan Plain flour flat bread cooked in tandoor	\$3.50
Roti Wheat flour bread cooked in tandoor	\$2.99
Garlic Naan Naan cooked in tandoor flavoured with garlic	\$3.99
Mirchi Naan Naan bread stuffed with green chillies	\$4.99
Keema Naan Naan bread stuffed with mince lamb & spices	\$4.99
Masala Kulcha Soft & delicious bread stuffed with paneer, potatoes	\$4.99
Aloo Kulcha/ Aloo Pratha/Lacha Paratha Made with flour, potatoes, & garam masala	\$4.99
Cheese Garlic Naan Stuffed with garlic & bread cheese	\$5.99

Salads & Accompaniments

Plain Yogurt Tasty, cooling side dish for your main course cuisine	\$4.99
Salad Fresh Salad with cucumber, tomatoes & onions	\$4.99
Boondi Raita Yogurt dip with roasted cumin seeds & grams flour puffs	\$4.99
Raita Yogurt dip with cucumber & mild spices	\$4.99
Sirka Onion crunchy pearl onions dipped in a mixture of vinegar, water, salt, and sugar	\$3.99

Indian Desserts

Rasmalai Cottage cheese dumplings with saffron flavoured milk	\$5.99
Gulab Jamun Milk based dumplings in sugar syrup	\$4.99
Kulfi (Pista) Homemade Indian icecream Mango Pista flavour	\$4.99
Kulfi Falooda Kul fitopped with falooda and dry fruits	\$8.99

Drinks

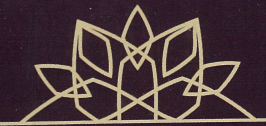
Mango Lassi	\$4.99	Juice Orange/apple	\$3.99
Coke Can	\$3.50	Sparkling Water	\$3.99
Fanta Can	\$3.50	Lemon, Lime & Bitters	
Soft Drink	\$5.50	300 ml	\$3.50
1.25 ltr		1.25 ltr	\$5.50

Kids Menu

Nuggets (8 pc)	\$7.99	Fries	\$6.99	Wedges	\$7.50
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Meal Deals

Value Pack (Serving for 4 Adults) 4 samosa, Choice of 3 curries, 2 large rice, 4 naan, 2 papadum, 2 raita, 4 pc gulab jamun	\$79.99
Plus One Pack (Serving for 2 Adults) 1 x samosa 2pcs, or chicken tikka 2 pcs, 2 x any curries 2 x naan, 1 x large rice, 1 x papor (4pcs papudums), 1 x raita	\$59.99
Yolo (You Only Live Once) Pack (Serving for 1 Adult) 1 x any curry, 1 x rice, 1 x naan, 1 x gulab jamun, raita, 1 x can of coke (375ml)	\$34.99



INDIAN ACCENT

AUTHENTIC INDIAN RESTAURANT

254 Broadway,
Reservoir VIC 3073

BOOKINGS & ORDERS

03 7009 6133



HOME DELIVERY & TAKEAWAY MENU

Mon - Thu

4:30 PM to 10:30 PM

Fri - Sun

12.00 Noon to 10:30 PM



Scan to Order Online



Indianaccentcuisine.com.au

CHAT

Chaat Pakodi	\$11.99
Delicious indian chaat made with crunchy lentil dumpling with toppings & spicy chutney	
Dahi Bhalle	\$11.99
Fried soft & fluffy lentils balls which meltdown in the mouth, served with yogurt sauce, tamarind, and green mint chutney garnished with roasted cumin powder	
Aloo Tikki	\$11.99
Deep fried crispy hot patty filled with chickpea lentil and mashed potatoes, served with refreshing cool yogurt unique mint & tamarind sauce	
Pani Puri	\$12.99
The World famous Indian street snack comes in sphere form filled with Irresistible Flavourful green minty water containing Swagat's secret spices.	
Dahi Puri	\$12.99
Soft fried balls made with smooth semolina, dipped in cool and refreshing thick sweet yogurt with special tamarind & mint sauce	
Cholle Tikki	\$12.99
Deep fried crispy hot patty filled with yellow lentil and mashed potatoes, dipped in flavorful chickpea sauce and served with tasty tamarind and mint sauces.	
Papadi Chaat	\$11.99
Crispy fried-dough wafers Mixed with soft chickpeas, potatoes, yoghurt sauce, and dipped into special tamarind, mint & coriander chutneys, garnished with roasted cumins	
Samosa Chat	\$14.99
Freshly made pyramid-shaped crispy snack filled with tempting potatoes & peas topped with flavorful chickpea curry, mint sauce an tamarind sauce	

ENTREE

Non-Vegeterian

Tandoori Mix Grill (10 pc/5 pc)	Full - \$24.99
Assortment of Tandoori Entree - Chicken Tikka, Malai Murg Tikka, Tangri Kebab, Tandoori Chicken Lollipop, Lamb Cutlets & Sheek Kebab	
Murg Tandoori (8 pc/4 pc)	Full - \$22.99
Chicken on bone marinated in tandoori spices & yogurt cooked in tandoor to perfection	

Murg Tikka (6 pc)	\$15.99
Boneless chicken pieces marinated in tandoori spices & cooked in tandoor	
Zafrani Murg Tikka (6 pc)	\$15.99
Boneless chicken marinated in cashew paste, cream & exotic andoori spices cooked in tandoor to perfection	
Murg Pankhudi (8 pc)	\$14.99
Made with Chicken wings marinated in a rare combination of spices & roasted in tandoor	
Tandoori Lamb Cutlets (4 pc)	\$23.99
Marinated in strained yogurt and flavoursome chef's special spices	
Murg Nawabi Tangri (4 pc)	\$14.99
Delicious appetizer made with chicken drumsticks, spices, curd & cream	
Lamb Sheek Kebab (4pc/8pc)	\$15.99/24.99
Mughalai style luscious and juicy lamb minced with handpicked ground spices, grilled in tandoor garnished with coriander leaves.	
Amritsari Fish	\$16.99
Chunks of fish marinated in chef's special spices to be crisp fried	
Chilli Chicken Dry	\$16.99
Fried battered chicken wok tossed in chef's special chilli sauce	
Chicken 65	\$16.99
Fried battered chicken stir-fried in chef's special sauce with curry leaves & mustard seeds	
Chicken Noodles	\$14.99
Noodles tossed with shredded chicken in soy & garlic sauce	
Chilli Chicken Lollipop (8 pc)	\$15.99
Chickcen wings marinated in a spice paste, battered and then deep fried	
Vegeterian	
Tandoori Veg Platter (8 pc)	\$22.99
Consists Four pieces of Irresistible paneer tikka and Four Pieces of tempting tandoori mushroom	
Paneer Tikka (8 pc)	\$16.99
Pieces of Paneer marinated in tandoori spices & cooked in tandoor	
Tandoori Mushroom (8 pc)	\$16.99
Mushrooms marinated with chef's special spices, skewered & cooked in tandoor	

Hara Bhara Kebab	\$13.99
A popular snack of North Indian fried patties made with spinach, peas and potatoes	
Veg Platter	Half - \$14.99
Assortment of veg snacks smaosa, onion bhaji, paneer pakora, chips, potato wedges & hara bhara kebab	
Onion Bhaji (6 pc)	\$9.99
Onion rings dipped in chickpea flour & deep fried	
Veg Samosa (1 pc)	\$3.99
Pyramid shaped pastry stuffed with spiced potatoes & peas	
Paneer Pakora	\$10.99
Homemade cottage cheese fritters	
Paneer 65	\$16.99
Made with paneer, flour, yogurt, curry leaves and spices	
Chilli Paneer Dry	\$16.99
Fried Battered paneer wok tossed in chef's special chilli sauce	
Veg Manchurian Dry	\$16.99
Fried mix veg dumplings tossed in manchurian sauce	
Veg Noodles	\$14.99
Noodles tossed with shredded vegetables in soy & garlic sauce	

MAIN COURSE

Non-Vegeterian

Chicken

Murg Delight Indian Accent (Chef Special)	\$21.99
Chef's special chicken in luscious sauce	
Lajawab Murg Romanchak (Signature Dish)	\$20.99
Tossed with chopped capsicum, onions, tomatoes & cashew gravy	
Murg Mussalam (All Time Favourite)	\$20.99
Marinated chicken cooked in tandoor & flavoured with special spices	
Butter Chicken	\$17.99
Tender pieces of chicken marinated & cooked in tandoor & simmered in chef's special makhani sauce	
Chicken Tikka Masala	\$18.99
Pieces of chicken tikka tossed with capsicum, onions	

Zafarani Murg Bemisal	\$20.99
Chicken cooked with smokey tomato cashew & creamy based gravy	
Chicken Madras	\$17.99
Cooked in south Indian style coconut sauce tampered with curry leaves & mustard seeds	
Chicken Saagwala	\$17.99
Pieces of meat tossed in spinach based sauce	
Kadai Chicken	\$17.99
Chicken cooked in onion tomato based gravy with diced capsicum & onion	
Murg Methi Malai	\$17.99
Creamy chicken with fenugreek leaves	
Tangri Murg Masala	\$20.99
Marinated chicken drumsticks cooked in tandoor & flavoured with special spices	
Chicken Vindaloo	\$17.99
Meat cooked in fiery vindaloo sauce flavoured with vinegar & red chillies	

Goat / Lamb/Beef

Goat Curry	\$18.99
Tender pieces of goat on the bones cooked in onion, tomatoes & coriander	
Lamb Roganjosh	\$18.99/\$17.99
Famous curry dish from Kashmir meat cooked in onion & tomatoes in masala sauce	
Lamb/Beef Korma	\$18.99/\$17.99
Cooked in almond & cashew based creamy sauce	
Lamb/Beef Bhuna	\$18.99/\$17.99
Meat cooked with lamb mince with onion capsicum & tomatoes	
Lamb/Beef Saagwala	\$18.99/\$17.99
Pieces of meat tossed in spinach based sauce	
Lamb/Beef Madras	\$18.99/\$17.99
Cooked in south Indian style coconut sauce tampered with curry leaves & mustard seeds	
Lamb/Beef Jalfrezi	\$18.99/\$17.99
Tossed with shredded capsicum, onions & tomatoes in jalfrezi sauce	
Lamb/Beef Vindaloo	\$18.99/\$17.99
Meat cooked in fiery vindaloo sauce flavoured with vinegar & red chillies	