

Nepalese & Indo-Chinese MENU

ENTREE

- Chicken Sausage (2)** \$7.90
Deep fried sausage with spicy pickle which is very popular street food in Nepal
- Crispy Chicken WINGS 5 Pieces** \$10.90
Chicken wings marinated in chefs' special spices, batter coated and deep fried, served with tomato and Sesame seeds dip
- Chicken 65** \$14.90
Succulent chicken breast lightly sautéed with coconut, mustard seed and finished with fresh herb
- Buff Chilli (Medium | Hot)** \$16.90
Pan fried buff on rich tomato chilli sauce with onion and capsicum and secret Nepalese spices
- Newari Khaja set (Medium | Hot)** \$25.90
Traditional combinatorial Khaja set of chicken or Buff or Goat choyla, Fried chicken Giblets, Aloo sadeko mula ko Achar, Bhatmas sadeko, masala fried cheura, Salad and prawn crackers
Choose: Chicken, Buff, Goat
- Sadeko (Medium | Hot)** \$16.90
Tenderly char-grilled meat marinated in fresh ginger, garlic, onion, tomato & green Nepalese spices
Choose: Chicken, Buff, Goat

CHOW-MEIN (NEPALESE STYLE STIR FRIED NOODLE)

Stir-fried noodles with Onion, carrot, bell pepper cooked in homemade tangy tomato and soya sauce, garnished with fresh cilantro and green onions with Choice of

- Veg & Paneer Chowmein** \$16.90
- Egg Chowmein** \$17.90
- Chicken Chowmein** \$18.90
- Buff Chowmein** \$18.90
- Mixed Chow Mein (Chicken+Buff+Egg)** \$18.90
Choose: Mild | Medium | Hot



MO:MO (NEPALESE STYLE DUMPLINGS)

ALL DUMPLING SERVED IN A 10 PCS

Steamed MO:MO \$15.90 | 16.90 | 18.90

Nepalese style dumplings wrapped in flour dough and steamed, served with tomato & sesame seeds dip

Choose: Veg & Paneer or Chicken or Buff

Plain Fried MO:MO \$15.90 | 16.90 | 18.90

Nepalese style dumplings wrapped in flour dough and fried, served with tomato & sesame seeds dip

Choose: Veg & Paneer or Chicken or Buff

Chilli (C) MO:MO \$17.90 | 18.90 | 19.90

Nepalese style dumplings wrapped in flour dough pan tossed with Chilli sauce.

Choose: Veg & Paneer or Chicken or Buff

Fried only

Choose spice level: Medium | Hot

Sadeko MO:MO (Salad Dumplings) \$17.90 | 18.90 | 19.90

Steamed dumplings marinated w/lemon juice, fresh onion, tomatoes and Himalayan spices.

Choose: Veg & Paneer or Chicken or Buff

Jhol MO: MO (Sesame & tomato gravy) \$17.90 | 18.90 | 19.90

Steamed Dumpling mixed with spicy sesame seeds and soya bean gravy

Choose: Veg & Paneer or Chicken or Buff

Sekuwa MO:MO (Skewer Dumpling) \$17.90 | 18.90 | 19.90

Dumplings marinated in Himalayan spices and grilled in the tandoori oven and served in a skewer stick

Choose: Veg & Paneer or Chicken or Buff

Jumbo MO:MO Platter (For 4) \$32.00 | 35.90 | 38.90

Served with 4pcs of each C- mo:mo, jhol mo:mo, Fried mo:mo, Steamed mo:mo and Sadeko mo:mo

Choose: Veg & Paneer or Chicken or Buff

NEPALESE & INDO - CHINESE MAINS

ALL DUMPLING SERVED IN A 10 PCS

Paneer Chilli Garlic (Medium | Hot) \$22.90

Home-made paneer cooked with garlic, onion capsicum and chilly soy sauce

Veg Manchurian (Mild | Medium | Hot) \$22.90

Mixed Vegetable balls seasoned with coriander, celery and sautéed ginger and garlic and soy sauce

Chilli Chicken (Medium | Hot) \$22.90

Mouth-watering boneless chicken mixed with red chili, onion, capsicum, and soy sauce

Chicken Manchurian (Mild | Medium | Hot) \$22.90

Mouth-watering boneless chicken seasoned with coriander, celery and sautéed ginger and garlic and chilly soy sauce

Fish Curry (Mild | Medium | Hot) \$23.90

Boneless Barramundi fish filet cooked in Nepalese spice and herbs

Goat Curry with Bones (Mild | Medium | Hot) \$23.90

(DF) (GLOBAL NEPALESE FAVOURITE)

Goat meat marinated in herbs & spices-flavoured with black pepper & shallow fried.

Chicken Curry with Bones (Mild | Medium | Hot) \$22.90

(DF) (GLOBAL NEPALESE FAVOURITE)

Chicken marinated in Nepalese herbs & spices-flavoured with timur (Sichuan Pepper), fenugreek seeds & shallow fried.

NEPALESE & INDO- CHINESE RICE DISHES

Choose spice level: Mild | Medium | Hot

- Chicken & Egg Fried Rice** \$18.90
- Buff Fried Rice** \$18.90
- Veg & Paneer Fried Rice** \$17.90
- Egg Fried Rice** \$17.90

DESSERTS

- Mango Kulfi** \$6.50
Homemade Mango Ice Cream
- Gulab Jamun (4pcs)** \$6.50
Deep Fried Dumplings in Sugar Syrup

DRINKS

- Coke/ Fanta/ Diet Coke/ Coke Zero/ Sprite** \$3.50
- Plain Sweet Lassi** \$5.00
- Mango Lassi** \$6.00

Special Banquet Deal

COUPLES PACK (2 PEOPLE) – Save up to \$14.90

- Entrée
- 1x Veg Pakora (4 pcs)
- Mains
- 2x Any Main Meals
- 2x Basmati Steamed Rice
- 1x Plain or Garlic Naan
- 1x Raita
- Dessert
- 1x Gulab Jamun (Milk dumpling) with yoghurt or Mango Kulfi

\$65.90

FAMILY PACK (5 PEOPLE) – Save up to \$19.90

- Entree**
- 2x Veg Pakora (8pcs)
 - 2x chicken Tikka (8pcs)
 - 2x vegetable Samosa (4pcs)
 - Mains
 - 4x Curries of your choice (any 2 veg and 2 non-veg curry)
 - 4 x Basmati Steamed Rice
 - 2x Plain or Garlic Naan
 - 1x Raita
 - 1x Papad
 - Desert
 - 1x Gulab Jamun (Milk dumpling) with yoghurt or Mango Kulfi

\$165.90



Take Away MENU

EVERY DAY DEAL

ALL CURRIES
COMES WITH COMPLIMENTARY RICE

* Takeaway Only
* Condition Apply
* Not conjunction with any other offers

SUPER TUESDAY DEAL

BUY 1 GET 2ND 50% OFF
LIMITED CURRIES ONLY

* Takeaway Only
* Condition Apply
* Not conjunction with any other offers

PHONE ORDER

0738122209 | 0424073106

146 Brisbane Street, Ipswich QLD 4305

ONLINE ORDER

Download Our App



www.indusc CurryExpress.com

For more updates, please follow us on Instagram & Facebook

Dinner

Tuesday to Sunday

4:30 PM - 9:30 PM

Lunch

Tuesday to Saturday

11:00 AM - 2:00 PM

OTHER LOCATION

INDUS INDIAN & NEPALESE RESTAURANT (GOLDCOAST)

☎ 0755933112 | 0425171622

🌐 www.Indusrestaurant.com.au

📍 18 Cypress Ave, Surfers Paradise QLD 4217

INDUS CURRY EXPRESS (BRISBANE)

☎ 0732162686 | 0403136236

🌐 www.Indusrestaurant.com.au

📍 7/328 Newman Road, Geebung 4034, QLD Brisbane

Indian Entree

VEGETARIAN

Pea & Potato Samosa (2 pcs) \$8.90
Served with date & tamarind chutney.

Veg Pakora (V/GF) (6pcs) \$8.90
It is a delightful vegan vegetable pakoras, fried to crispy golden-brown perfection and served with date and tamarind



NON-VEGETARIAN

Chicken 65 (GF) \$15.90
Delicious juicy deep fried spicy piece of chicken meat bursting

Chicken Tikka (GF) (4) \$14.90
Tender chicken pieces flavoured with yoghurt and spices, cooked in a traditional clay tandoor oven. (GF)

Amritsar Tandoori Chicken (GF)
Half \$15.90 **Full \$22.90**
Skewered chicken marinated in traditional yoghurt, spices and grilled in tandoori oven.



INDUS SPECIAL ENTREE COMBO

Indus Mix Platter for Four (x4 pcs each) \$24.90
Our platter contains
-Veg Pakora
-Vegetable Samosa
-Chicken Tikka



Indian Mains

Please allow minimum 20-25 minutes as all dishes are cooked fresh to order.
All mains are Gluten free & some curries are Dairy free as marked =DF & Vegan as mark

All curries are served with complimentary steamed rice.

INDUS DESIGNER CURRIES

Step 1: Select one of the following:

Chicken \$22.90
Lamb \$23.90
Beef \$22.90
Mixed Veg \$21.90

Step 2: Choose your sauce from any of the following:

Choose Spice Level MILD | MEDIUM | HOT

Karahi (DF): Rustic and flavoursome spicy & home style Gravy Made with Karahi spices, fresh ginger, onion, Capsicum, and tomatoes.

Rogan Josh (DF): A popular North Indian dish cooked with fried onions, ground spices, tomato & herbs.

Saag (Spinach): Smooth spinach curry scented with nutmeg, cumin & fresh herbs.

Korma: Creamy yellow sweet, mild onion & almond and Cashew sauce.

Vindaloo (DF): Hot & spicy sauce made with red chillies, cumin, tomato, onion & vinegar.

Madras (DF): A traditional South Indian dish prepared with a combination of ginger, garlic, onions, tomatoes, & coconut with fresh herbs and spices



INDUS CHEFS SPECIAL

\$23.90

Choose Spice Level MILD | MEDIUM | HOT

All curries are served with complimentary steamed rice.

Butter Chicken (GLOBAL INDIAN FAVOURITE): Diced Chicken Breast cooked in creamy, tomato, ginger & almond and Cashew sauce.

Chicken Tikka Masala (GLOBAL INDIAN FAVOURITE): Chicken Breast cooked in tomato, ginger & creamy sauce with diced onion, capsicum & herbs.

Murg Methi Chaman : Methi Chaman is a superb chicken dish combined with fenugreek & touch of greens gravy.

Aloo Gosht (Classic Lamb & Potato Curry): It is a beloved classic a hearty curry that combines tender piece of lamb with soft, succulent potatoes, all bathed in rich and fragrant sauce.

Lamb Cashew with black spice : A delicious thick, nutty lamb curry cooked with cashew nut, black pepper, and secret spicespepper & shallow fried.

SEAFOOD LOVERS

\$23.90

Choose Spice Level MILD | MEDIUM | HOT

Barra Fish/ Tiger Prawn Goan (DF): A fish/Prawn curry, delicacy of Southern India, prepared with tomato, onion, fresh herbs and spices, coconut, and curry leaves.

Barra Fish/ Tiger Prawn Vindaloo (DF): Hot & spicy sauce made with red chillies, cumin, vinegar & tomato.

Tiger Prawn Balti (DF) Prawn cooked with a delicious blend of Balti spices, tomatoes, chillies, garlic, onions, and capsicum.

Fish / Prawn Methi Malai : Almond & cashew nut gravy cooked with fenugreek & mild spices

VEGETABLE / VEGAN CURRY

Please advise staff when ordering vegan option

\$21.90

Choose Spice Level MILD | MEDIUM | HOT

Paneer Butter Masala: Cottage cheese cubes in a rich tomato, almond & creamy ginger sauce.

Palak Paneer: Cottage cheese cubes in a spinach & aromatic spices curry.

Paneer Kadhai: Cottage cheese cooked with in a rich onion & tomato sauce.

Bombay Aloo (Vegan): Potato cubes & peas pan-fried with ginger, garlic & spices with a tomato onion sauce.

Mix-Veg Curry (Vegan): Our special curry seasoned with cauliflower, carrot, potato, garden peas and beans.

Chickpeas & Spinach Salan (Vegan): Chickpeas tempered with mustard seeds, garlic, onion, curry leaves & cooked in a coconut cream and spinach sauce.

Chana Masala (Chole) (Vegan): It is a mixture of chickpeas, garam masala, and, typically, onion, tomatoes, coriander, garlic, ginger, and chiles sauce.

Muttar Paneer: Home-made cottage cheese cooked with green peas and tomato and onion-based sauce spiced with garam masala.

Eggplant and Potato Curry (Vegan): A rich & spicy eggplant, potato curry with aromatic spices , curry leaves , onions and tomato.

FAVOURITE LENTILS

All curries are served with complimentary steamed rice.

\$20.90

Choose Spice Level MILD | MEDIUM | HOT

Tadka Dahl (Vegan): Traditional tempered dahl with garlic, chillies, onions, tomatoes, curry leaves & mustard seeds.

Black lentil and Kidney Beans (Vegan): Black lentil and Kidney Beans prepared in a special pot served with tempered fresh ginger, garlic, tomato and coriander.

Dahl Makhni: Dahl cooked in a rich tomato, almond & creamy ginger sauce.

Hyderabadi Dum Biryani \$23.90

Choose: Chicken / Lamb / Goat / Veg and Paneer

Please allow a minimum of 20 minutes from the time of order.

A traditional rice & veg or meat dish garnished with fried onions & served with raita.

(Note: Chicken and Goat Biryani is with bone)



RICE DISHES

Steam Rice \$2.50
Saffron Rice \$4.00
Coconut Rice \$4.00
Chicken & Egg Fried Rice \$18.90
Veg & Panner Fried Rice \$17.90

ACCOMPANIMENTS

Cucumber & Yoghurt Raita \$4.00
Mango Chutney \$3.00
Pappadums (4) \$3.00
Green Salads \$6.90

NAAN BREADS

Roti (Whole meal tandoori bread) \$4.00
Plain Naan (without butter) \$4.50
Plain Naan (with Butter) \$5.00
Garlic Naan \$5.90
Potato Naan \$5.90
Tasty Cheese Naan \$6.90
Peshwari Naan (dry fruits & nuts) \$6.90
Spinach & Cheese Naan \$6.90
Chicken & Cheese Naan \$6.90
Chilli, Cheese and Capsicum (CCC) \$6.90

