



## Entrees

### Gateway Favourites

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#### GATEWAY MIX • 14.9

*A mix of our best entrees served on a platter. Serves 2*

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#### VEGETARIAN OR MEAT SAMOSAS • 9.5

*Your choice of seasoned vegetable or meat filling in a curry puff, gently fried until crisp and golden*

#### VEGETABLE PAKORAS • 9.5

*Lightly battered vegetables seasoned with spices, fried until golden brown clusters*

#### CHICKEN TIKKA • 10.95

*Succulent chicken pieces slowly marinated in our special basting and grilled to perfection*

#### CHICKEN PAKORAS • 10.95

*Fillets coated in a seasoned batter and gently fried until golden brown. Served with mint sauce*

#### SHEEK KEBABS • 10.95

*Grilled lamb mince mixed with onions and garlic spice mixture*

#### GARLIC OR CHILLI PRAWNS • 10.95

*Succulent prawns sautéed in your choice of a garlic or chilli gravy, served on a bed of aromatic rice*

#### FISH PAKORAS - 10.95

*Fresh fish fillets basted in our chick pea batter, infused with mint, lemon and spices. Fried golden*

All curries are served with complimentary basmati rice

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#### ALOO TIKKI - 9.5

*Spicy potato fritters fried until golden, served with our homemade mint sauce*

#### PANEER PAKORAS • 9.5

*Lightly spiced paneer pieces battered and fried until crispy*

## Traditional Mains

### Chicken – Lamb – Beef – Goat

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#### KORMA • 18.5

*A popular North Indian curry made with a delicate blend of spices, yoghurt and cashews creating a rich creamy texture*

#### MADRAS • 18.5

*A South inspired dish prepared with garlic, turmeric and chilli with a soft coconut base*

#### ROGAN JOSH • 18.5

*A bold and aromatic dish cooked with ground fried onion, paprika and fresh coriander for a rich finish.*

#### VINDALOO • 18.5

*A staple Indian dish known for its spice and seasoning. Available from a mild base to very hot spice*

#### SAAGWALA • 18.5

*A true Punjabi delicacy prepared with a spinach and herb gravy, sauteed in your choice of meat*

### Biryani– Chicken or Lamb • 18.5

*A rice dish formerly prepared on special occasions layered with your choice of chicken or lamb in a beautiful blend of rice and aromatic spices*

# Gateway Favourites

## **BUTTER CHICKEN • 18.5**

*The traditional favourite curry that can be enjoyed by all. A lighter take on the creamy Punjabi delicacy*

## **MUGLAI CHICKEN • 18.5**

*A royal dish traditionally enjoyed by the Mughals. With a slightly bolder base, this aromatic curry is a staple in North Indian households.*

## **CHICKEN TIKKA MASALA • 18.5**

*Our very own version of the renowned dish, created from a mildly seasoned tomato base combined with a creamy cashew touch.*

## **CHILLI CHICKEN • 18.5**

*Our succulent chicken marinated and cooked in a Punjabi stir fry with fresh capsicums, onions and in house made chilli gravy.*

## **MANGO CHICKEN • 18.5**

*An exotic dish created with a mango base, slowly infused with the right amount of spices to leave a rich but smooth taste.*

# Seafood Dishes

## **FISH CURRY • 18.9**

*Our signature fish dish. Succulent fillets delicately sautéed in a coconut cream base, infused with fresh herbs, tomato and assorted masalas*

## **PRAWN SAAGWALA • 18.9**

*Fresh shelled prawns cooked in a fragrant spinach and herb sauce*

## **PRAWN MASALA • 18.9**

*One of our most popular seafood dishes, with prawns simmered in a light but flavoursome gravy with coconut and cumin*

## **PRAWN JAL FREZI • 18.9**

*A stir fried prawn dish cooked with fresh capsicums, peas and spiced onions*

## **PRAWN VINDALOO • 18.9**

*The aromatic and spicy Vindaloo curry cooked with fresh shelled prawns*

# Vegetarian Dishes

## **MALAI KOFTA • 17.5**

*Homemade kofta balls containing lightly seasoned potato and paneer mixture, sautéed in a rich and mild cream based gravy*

## **KARAHI PANEER • 17.5**

*An authentic North Indian dish cooked with fresh paneer cubes and simmered in a crisp vegetable base*

## **ALU GOBI • 17.5**

*A classic Punjabi curry cooked with cauliflower, potato and spiced with a turmeric blend*

## **DHAL MAKHANI • 17.5**

*A recipe that has been passed down through almost every Indian kitchen. Made from carefully soaked black lentils mixed with a delicious sauce with touches of ghee and spices.*

## **PALAK PANEER • 17.5**

*A spinach delicacy made by blending an aromatic spinach gravy with homemade cubes of Indian cheese*

## **DHAL • 17.5**

*A delicious lentil curry cooked in an array of aromatic spices over a slow fire until rich in texture*

## **DHAL SAAGWALA • 17.5**

*A delicious lentil curry blended with a spinach base over a slow fire until rich in texture*

## **SHAHI PANEER • 17.5 (BUTTER PANEER)**

*A mild tomato, cardamom and cashew based curry, slowly cooked and blended with cubes of Paneer.*

## **MIXED VEGETABLES • 17.5**

*A simple North Indian dish with seasoned vegetables and aromatic spices*

## **VEGETABLE PILLAU • 17.5**

*A fragrant vegetable take on the classic biryani, with layers of rice and lightly spiced vegetables*

## **MATTER PANEER • 17.5**

*A subtle creamy paneer dish, cooked with mild spices and seasoned peas*

# From the Tandoor

## TANDOORI CHICKEN - FULL • 19.5

*Our whole chicken marinated in a special tandoori mixture, baked succulent, then served on our sizzling platter w. mint sauce*

## TANDOORI CHICKEN - HALF • 14.5

*Half chicken marinated in a special tandoori mixture, baked succulent, then served on our sizzling platter w. our homemade mint sauce*

## CHICKEN TIKKA • 18.5

*Succulent boneless chicken pieces marinated in our special basting w. mint sauce*

## TANDOORI PLATTER • 19.5

*An array of our most popular tandoori dishes, cooked and then served on a sizzling platter w our homemade mint sauce*

## SHEEK KEBAB • 18.5

*Spicy lamb kebabs cooked in our own spice mixture, baked and sliced into portions*

## Sides

### RAITA - CUCUMBER & YOGHURT • 4.95

### PAPPADUMS • 3.95

### MANGO CHUTNEY • 4.95

### TOMATO ONION SALAD • 4.95

### INDIAN PICKLE • 4.5

### INDIAN SALAD • 6.5

# Naan & Breads

## Gateway Favourites

### PUNJABI NAAN • 4.95

*Our popular naan filled with a cheese and spinach mixture*

### GARLIC NAAN • 4.95

### GARLIC & CHEESE NAAN • 4.95

### ONION & CHEESE NAAN • 4.95

## Traditional Breads

### ROTI • 4.5

*Traditional wholemeal Indian flat bread*

### NAAN • 4.5

### CHILLI NAAN • 4.95

### TANDOORI CHICKEN NAAN • 4.95

### PANEER KULCHA • 4.95

*Our homemade Paneer slightly spiced and filled into a naan bread*

### ONION KULCHA • 4.95

*Onion and fresh herbs stuffed into a soft plain flour bread*

### SHAHI NAAN • 4.95

*The popular sweet naan, made with dry fruits and nuts filling*

### PARATHA • 4.95

*A special butter layered bread made from wholemeal flour*

### KEEMA NAAN • 4.95

*Our lightly spiced mince filled into a soft plain flour naan bread*

### GATEWAY NAAN • 6.5

*A naan with the lot, including cheese, spinach, garlic and a spiced potato filling.*

All curries made to your liking; mild, medium or hot

## Drinks

### SOFT DRINK • 3.5

*Sprite, Coke, Coke Zero, Solo, Fanta*

### SOFT DRINK JUG • 7.5

### MANGO/SWEET LASSI • 6.5

*A cooling yoghurt based beverage, made with either a mango or sweet base*

### INDIAN CHAI • 5.5

## Desserts

### GULAB JAMUNS • 8.5

*Delicate deep fried milk powder balls soaked in a rich rose water syrup and served slightly warm*

### RAS MALAI • 8.5

*Soft homemade paneer balls soaked in a fragrant milk syrup*

### ICE CREAM • 6.5

## Banquet

### BANQUET • 24.5

*Your choice of main meal served with basmati rice, naan bread, an array of sides & pappadums*

### BANQUET WITH ENTREE • 27.5

*A mix of entrees including Samosa's, Vegetarian Pakora's, Chicken Tikka & Sheek Kebabs. Your choice of main meals served with naan, rice and assorted sides with pappadums.*

### BANQUET WITH ENTREE AND DESSERT • 29.5

*All inclusive with Entrees as above, your choice of main meals and dessert.*

Ask for our banquet or function options