

# ENTREE

PAPADUMS BASKET 6

VEGETARIAN SAMOSA 9.95  
(3 PCS)  
Triangular pastry filled with potatoes

MEAT SAMOSA (3 PCS) 9.95  
Triangular pastry filled with lamb

CHEESE KURKURIES 9.95  
(4 PCS)  
Cheese mixed with chopped onion, capsicum, Indian spices, and herbs

ONION BHAJI 11.5  
Fried sliced onions coated in gram flour and spices

TANDOORI CHICKEN TIKKA 16.9  
Chicken thigh marinated overnight in yoghurt and ground spices

MURGH MALAI KEBAB 16.9  
Chicken breast marinated in cheesy cream sauce

SEEKH KEBAB (6 PCS) 15.9  
Lamb mince blended with herbs and spices

CHILLI MILLI (MASALA PANEER) 15.9  
Cottage cheese tossed with onions, capsicum, and tomato sauce



TANDOORI PANEER TIKKA 16.9  
Marinated cottage cheese cooked with The Grand Castle's special spices

TANDOORI CHICKEN 16.9  
Tandoori chicken with bone marinated in yoghurt and spices

AMRITSARI FISH 14.9  
Fish fillets marinated in Indian-style batter, and deep-fried

EGGPLANT KASHMIRI 15.9  
Eggplant marinated in Indian spices, and oven-roasted

MASALA PRAWNS 16.9  
King tiger prawns skewered in onion sauce and seasoned with The Grand Castle's special blend of spices

THE GRAND CASTLE NON-VEG PLATTER (2 PERSONS) 25.5  
2 pcs of chicken malai, chicken tikka, seekh kebab, amritsari fish, and prawn pakoras

THE GRAND CASTLE VEG SELECTION PLATTER 21.5  
2 pcs of veg samosas, cheese kurkuri, onion bhaji, and aloo tikki

Gluten-free

# MAINS

## CHEF'S SPECIALITY

TANDOORI LAMB CHOPS 26.9  
Juicy lamb chops marinated in Indian spices, served with salad

LAMB SHANK 24.9  
Tender lamb shank slow-cooked in a dark, rich, spiced gravy

TANDOORI RAAN (24 HOURS NOTICE) 99.95  
Whole lamb shoulder marinated and roasted in a tandoori oven

## CHICKEN DISHES

BUTTER CHICKEN <sup>Must Try!</sup> 22.5  
Chicken thighs simmered in a mild, creamy tomato sauce



CHICKEN MASALA 22.5  
Boneless chicken cooked with onions, tomatoes, and ground spices

SAAG CHICKEN 22.5  
Boneless chicken simmered in a rich and spiced English spinach sauce

CHICKEN VINDALOO 22.5  
Boneless chicken in a fiery hot chef's special sauce

CHICKEN MUMTAZ 22.5  
Boneless chicken cooked in an onion sauce with cream and mint

CHICKEN KORMA 22.5  
Boneless chicken simmered in a cashew nut paste

CHICKEN JHALFREZI 22.5  
Boneless chicken cooked with sautéed onions and capsicum

Gluten-free

# GOAT DISHES

GOAT CURRY 24.9  
Goat prepared with garam masala and exotic Indian herbs

## LAMB DISHES

LAMB KARAH 22.5  
Diced lamb cooked with traditional spices in a thick sauce

LAMB MALABARI 22.5  
Lamb simmered in coconut milk with mustard seeds, coriander and cumin seeds

LAMB KORMA 22.5  
Lamb cubes simmered in a creamy cashew-based sauce

LAMB VINDALOO 22.5  
Lamb cooked in a fiery hot chef's special sauce

SAAG GOSHT 22.5  
Lamb cooked in a rich English spinach sauce

LAMB ROGAN JOSH 22.5  
Traditional lamb curry

## BEEF DISHES

BEEF KARAH 22.5  
Diced beef fillet cooked with traditional spices in a thick sauce

SAAG BEEF 22.5  
Beef cooked in a rich English spinach sauce

BEEF KORMA 22.5  
Beef cubes simmered in a creamy cashew-based sauce

BEEF MALABARI 22.5  
Beef simmered in coconut milk with mustard, cumin, and coriander seeds

BEEF VINDALOO 22.5  
Beef cooked in a fiery hot chef's special sauce

## SEAFOOD DISHES

FISH GOAN CURRY 23.9  
Fish fillets simmered in onion sauce blended with mustard seeds, coconut and sun dried chillies

PRAWN JHALFREZI 24.9  
Tiger prawns cooked with sautéed onions and capsicum in a thick onion sauce

FISH VINDALOO 23.9  
Hot curry from Goa with chef's own blend of spices

BUTTER PRAWNS 24.9  
Shelled prawns cooked in rich creamy tomato sauce

FISH MASALA 23.9  
Fish cooked in Indian spices and masala sauce

PRAWN MASALA 24.9  
Prawn cooked in a medium sauce with tomatoes and fresh coriander

PRAWN GOAN CURRY 24.9  
Tiger prawns cooked in onion based sauce with mustard seeds, coconut and sun dried red chillies

Gluten-free

VEGETARIAN DISHES

MALAI KOFTA <sup>Must Try!</sup> 18.95  
Homemade potato and cheese dumplings  
cooked in a tomato and cashew nut-based sauce



VEGETABLE KORMA 18.95 ALOO PALAK 18.5  
Homemade potatoes and vegetables  
in a cashew nut and sultana sauce Potatoes cooked in a rich  
spiced English spinach sauce

MUSHROOM 18.95 CHOLAY MASALA 17.5  
JHALFREZI Mushrooms cooked  
in a thick onion-based sauce Chickpeas cooked in an onion  
and tomato-based sauce

KARAHI PANEER 18.95 DAL MAKHNI 17.5  
Ricotta cheese in an onion  
and tomato-based curry Black lentils simmered  
in a creamy tomato and onion sauce

PALAK PANEER 18.95 MIXED VEGETABLES 17.95  
Ricotta cheese in a rich  
spiced English spinach sauce A mix of seasonal vegetables cooked  
with a blend of spices and onions

PANEER TIKKA MASALA 18.95 ALOO GOBHI 17.95  
Cottage cheese cooked with  
capsicum and spiced onions  
in a tomato-based gravy Potatoes and cauliflower  
cooked in a tomato and onion sauce

Gluten-free



RICE AND BIRYANI

BASMATI RICE PLAIN 4.5 CHICKEN BIRYANI 18.95  
Fluffy, fragrant basmati rice (WITH RAITA)  
Basmati rice cooked with  
traditional spices and chicken

SAFFRON RICE 5.5 LAMB / BEEF 19.95  
Basmati rice cooked with  
saffron and aromatic spices BIRYANI (WITH RAITA)  
Basmati rice cooked with  
traditional spices and lamb

VEGETABLE 16.5 GOAT BIRYANI 22.5  
BIRYANI (WITH RAITA) Basmati rice cooked with  
seasonal vegetables and spices (WITH RAITA)  
Basmati rice prepared  
with spices and baby goat

BREADS

ROTI 4.5 ALOO KULCHA 6  
PLAIN NAAN 4.5 ONION KULCHA 6  
BUTTER NAAN 4.95 PANEER KULCHA 6  
GARLIC NAAN 5 PESHAWARI NAAN 6  
CHILLI GARLIC NAAN 5 KEEMA NAAN 6  
PARATHA 5.5

CONDIMENTS

PLAIN YOGURT 4.95 SWEET MANGO 3.5  
CHUTNEY  
RAITA 5.5 MANGO / MIXED 3.5  
KACHUMBER SALAD 6.5 / LIME PICKLE  
MINT CHUTNEY 4

DESSERTS

PISTA KULFI 5  
Traditional ice cream made with pistachio nuts and saffron

MANGO KULFI 5.5  
Traditional ice cream made with pistachio nuts and mango

GULAB JAMUN (4 PCS) 6.5  
Sweet dumplings made with flour and milk in sweet syrup

Gluten-free



THE  
GRAND  
CASTLE  
RESTAURANT & BANQUET

MONDAY TO THURSDAY  
4PM - 9.30PM

FRIDAY · SATURDAY · SUNDAY  
11.30PM - 3PM · 4PM - 9.30PM

DELIVERY AVAILABLE. \$5 CHARGES MAY APPLY.

WE CATER FOR BIRTHDAYS, CORPORATE,  
AND WEDDING EVENTS.  
PRIVATE FUNCTION ROOM AVAILABLE.

VEGAN MENU AVAILABLE.  
GLUTEN FREE AND DAIRY FREE CHOICES AVAILABLE.

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