



AUTHENTIC INDIAN DINING

DINE-IN MENU

Curries, tandoor favourites, street food and Indian classics

A MODERN INDIAN DINING EXPERIENCE

Thoughtfully prepared dishes inspired by the regional flavours of India.
Designed for relaxed dining, shared plates and memorable occasions.

PORT MELBOURNE • DINE-IN • TAKEAWAY • CATERING

A5/63-85 Turner Street, Port Melbourne VIC 3207
+61 421 950 000 | info@brothersindiarestaurant.com

STARTERS, CHAATS & FAVOURITES

Designed for sharing at the table

VEGETARIAN STARTERS

- Vegetable Samosa (2 pcs)** **\$9**
Crisp pastry with spiced potato and peas.
- Paneer Samosa (2 pcs)** **\$10**
Crisp pastry with mildly spiced paneer.
- Batata Vada (4 pcs)** **\$10**
Spiced potato dumplings in chickpea batter.
- Bread Pakora (2 pcs)** **\$9**
Seasoned bread pockets in gram-flour batter.
- Assorted Pakora Platter (5 pcs)** **\$12**
Selection of onion, spinach, paneer and bread pakora.
- Paneer Momos (5 pcs)** **\$12**
Steamed or fried dumplings with paneer filling.
- Pani Puri (6 pcs)** **\$12**
Crisp puri with potato, chickpeas and tangy water.

NON-VEGETARIAN STARTERS

- Chicken Momos (5 pcs)** **\$14**
Steamed or fried dumplings with seasoned chicken.
- Chicken Samosa (2 pcs)** **\$11**
Crisp pastry with savoury chicken filling.
- Lamb Samosa (2 pcs)** **\$12**
Crisp pastry with delicately spiced lamb.

CHAATS

- Samosa Chole Chaat** **\$15**
Two samosas, chickpeas, yoghurt, chutneys and spices.
- Kachori Chaat** **\$13**
Crisp kachori with yoghurt and chutneys.
- Aloo Tikki Chaat** **\$13**
Potato patties topped with yoghurt and chutneys.
- Papdi Chaat** **\$13**
Crisp papdi with potato, yoghurt and chutneys.
- Dahi Bhalle** **\$13**
Soft lentil dumplings in seasoned yoghurt.
- Aloo Tikki Chole Chaat** **\$15**
Potato patties with chickpeas, yoghurt and chutneys.

INDIAN FAVOURITES

- Chole Bhature** **\$19**
Spiced chickpeas with two fluffy fried bhature.
- Saag with Makki di Roti** **\$19**
Punjabi mustard greens with two cornmeal rotis, pickle and butter.
- Aloo Paratha - 1** **\$10**
Served with yoghurt and pickle.
- Aloo Paratha - 2** **\$17**
Served with yoghurt and pickle.
- Pyaz Paratha - 1** **\$10**
Served with yoghurt and pickle.
- Pyaz Paratha - 2** **\$17**
Served with yoghurt and pickle.
- Gobi Paratha - 1** **\$10**
Served with yoghurt and pickle.
- Gobi Paratha - 2** **\$17**
Served with yoghurt and pickle.
- Paneer Paratha - 1** **\$12**
Served with yoghurt and pickle.
- Paneer Paratha - 2** **\$20**
Served with yoghurt and pickle.

Chaat, the Indian way

A lively balance of crisp textures, cooling yoghurt, tangy chutneys and warming spices - ideal as a shared beginning to the meal.

TANDOOR, GRILL & VEGETARIAN CURRIES

Dine-in plates and sharing favourites

TANDOOR & GRILL

Hara Bhara Kebab Spinach, peas and potato kebabs, grilled until golden.	\$16	Tandoori Chicken - Half Classic yoghurt-marinated chicken cooked in the tandoor.	\$19
Paneer Tikka Marinated paneer, capsicum and onion cooked in the tandoor.	\$18	Tandoori Chicken - Full Classic yoghurt-marinated chicken cooked in the tandoor.	\$32
Chicken Tikka Tandoori chicken pieces marinated with yoghurt and spices.	\$19	Lamb Seekh Kebab Spiced minced lamb skewers cooked in the tandoor.	\$20
Malai Chicken Tikka Creamy, mildly spiced chicken tikka.	\$20	Mixed Tandoori Grill A generous sharing selection of chicken, lamb and paneer.	\$35

VEGETARIAN CURRIES - INDIVIDUAL PLATE

Dal Tadka Yellow lentils tempered with cumin and garlic.	\$20	Shahi Paneer Paneer in a rich cashew and tomato gravy.	\$24
Dal Makhani Black lentils slow-cooked with tomato, butter and cream.	\$22	Paneer Tikka Masala Paneer tikka in a creamy tomato masala.	\$24
Chana Masala Chickpeas with onion, tomato and warming spices.	\$21	Methi Malai Paneer Paneer in a mild cream sauce with fenugreek.	\$24
Mixed Vegetable Curry Seasonal vegetables in a homestyle masala.	\$22	Kadai Paneer Paneer, capsicum and onion in robust kadai masala.	\$24
Palak Paneer Paneer in smooth, gently spiced spinach sauce.	\$23		

Dining notes

Vegetarian curries are served as individual dine-in plates. Choose Mild, Medium or Hot. Please advise our team of allergies or dietary requirements.

CHICKEN, LAMB & GOAT CURRIES

Half and Full sharing portions

CHICKEN CURRIES

	HALF	FULL
Chicken Curry Homestyle onion, tomato and spice gravy.	\$23	\$35
Butter Chicken Chicken in a buttery tomato and cream sauce.	\$24	\$37
Chicken Tikka Masala Chicken tikka in tomato, onion and capsicum gravy.	\$24	\$37
Chicken Korma Mild chicken curry in creamy cashew sauce.	\$24	\$37
Chicken Saag Chicken cooked with spinach, garlic and spices.	\$24	\$37
Chicken Vindaloo A bold, tangy and spicy Goan-style curry.	\$23	\$35
Methi Malai Chicken Mild creamy chicken curry with fenugreek.	\$25	\$38
Kadai Chicken Chicken, capsicum and onion in kadai masala.	\$24	\$37

LAMB & GOAT CURRIES

	HALF	FULL
Lamb Curry Tender lamb in a traditional onion and tomato gravy.	\$26	\$40
Lamb Rogan Josh Aromatic lamb curry with Kashmiri-style spices.	\$27	\$42
Lamb Korma Mild lamb curry in creamy cashew sauce.	\$27	\$42
Lamb Saag Lamb simmered with spinach, garlic and spices.	\$27	\$42
Lamb Vindaloo Tangy and spicy lamb curry inspired by Goa.	\$26	\$40
Goat Curry Slow-cooked goat in a robust homestyle masala.	\$28	\$44

Half and Full portions

Half portions are suited to a regular dine-in serving; Full portions are larger sharing serves. Rice and breads are ordered separately. Our team can assist with portion planning for the table.

RICE, BREADS, DESSERTS & DRINKS

Complete your dine-in meal

RICE & BIRYANI

Plain Rice	\$7
Steamed basmati rice.	
Jeera Rice	\$9
Basmati rice tempered with cumin.	
Vegetable Biryani	\$20
Fragrant basmati rice with vegetables and spices.	
Chicken Biryani	\$24
Basmati rice layered with seasoned chicken and spices.	

INDO-CHINESE & CAFE

Vegetable Spring Rolls (5 pcs)	\$10
Golden-fried rolls with savoury vegetable filling.	
Fries	\$9
Golden fries with dipping sauce.	
Vegetable Fried Rice	\$16
Wok-tossed rice with vegetables.	
Egg Fried Rice	\$17
Wok-tossed rice with egg and vegetables.	
Chicken Fried Rice	\$19
Wok-tossed rice with chicken and vegetables.	
Schezwan Option	+\$1
Add to any fried rice.	
Vegetable Noodles	\$16
Wok-tossed noodles with vegetables.	
Chicken Noodles	\$19
Wok-tossed noodles with chicken and vegetables.	

BREADS & SIDES

Plain Naan	\$5
Soft tandoor-baked flatbread.	
Butter Naan	\$6
Naan finished with butter.	
Garlic Naan	\$6
Naan topped with garlic and herbs.	
Cheese Naan	\$8
Naan filled with cheese.	
Garlic Cheese Naan	\$9
Cheese-filled naan with garlic and herbs.	
Tawa Roti	\$4
Wholemeal flatbread cooked on the tawa.	
Lachha Paratha	\$7
Layered flaky wholemeal flatbread.	
Raita	\$6
Seasoned yoghurt accompaniment.	
Fresh Salad	\$9
Freshly prepared side salad.	
Mixed Pickle	\$3
Traditional Indian mixed pickle.	

DESSERTS

Gulab Jamun (2 pcs)	\$7
Milk dumplings in fragrant sugar syrup.	
Rasmalai (2 pcs)	\$10
Soft cheese patties in saffron-flavoured milk.	
Kulfi	\$9
Traditional Indian frozen dessert.	
Gajar Halwa	\$10
Warm carrot pudding with milk and nuts.	
Kaju Katli (2 pcs)	\$7
Cashew fudge with delicate sweetness.	
Pink Cham Cham (2 pcs)	\$7
Soft Bengali-style sweet.	
Roasted Barfi (2 pcs)	\$7
Traditional roasted milk fudge.	

DRINKS

Lassi	\$8
Mango, sweet or salty.	
Smoothie	\$9
Mango, mixed banana, wild berries or green delight.	
Fresh Juice - Small	\$7
Choice of fresh flavours.	
Fresh Juice - Medium	\$9
Choice of fresh flavours.	
Fresh Juice - Large	\$11
Choice of fresh flavours.	
Indian Tea or Coffee	\$5
Cardamom tea, masala tea or masala coffee.	
Saffron or Jaggery Tea	\$6
Traditional speciality tea.	

Complete the table

Pair your curries with freshly baked breads, fragrant basmati rice and cooling raita for a balanced dining experience.

DINING INFORMATION

Our approach to hospitality

A relaxed, refined Indian dining experience

Our menu brings together classic curries, tandoor favourites, Punjabi comfort dishes, Indian street-food flavours and house-style accompaniments for the whole table.

SHARING & PORTIONS

Starters and tandoor dishes are ideal for sharing. Half curry portions suit a regular dine-in serving, while Full portions are designed as larger sharing serves.

SPICE PREFERENCE

Many curries may be prepared Mild, Medium or Hot. Please speak with our team so we can guide you according to your preferred level of heat.

ALLERGIES & DIETARY NEEDS

Please advise our team of any allergies or dietary requirements before ordering. Ingredients and preparation methods may vary and menu items are subject to availability.

GROUP DINING & CATERING

For family gatherings, celebrations, corporate meals and catered events, please contact the restaurant to discuss menu planning and service requirements.

Thank you for dining with us

All prices include GST. Menu items and ingredients are subject to availability.

RESERVATIONS & ENQUIRIES

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