



Curry Hub

Townsville

Indian Speciality Restaurant

DINNER MENU

5pm - 9 pm

ENTREE

Pani puri \$6.00 (Not GF)

Popular indian street food- a round, hollow ,fried crisp puri filled with potatoes and onion, dipped in tamarind flavoured water and sweet hot chutney.

Pav baji \$12.90 (Not GF)

Popular fast food dish from north India, thick mixed vegetable curry served with 2 toasted buttered soft buns.

Veg Samosa \$6.00 (2 pcs) (Not GF)

Vegetarians special snack -fried pastry with spiced potatoes, onions, peas filling, accompanied with tamarind chutney.

Dahi vada \$8.00

South Asia's popular snack with savory urad dal donut soaked in thick seasoned yoghurt.

Vada pav \$8.00 (Not GF)

Mumbai's famous street food made with deep fried potato dumpling placed inside 2 bread buns accompanied with chutney.

Chole Batura \$11.90 (Not GF)

This Punjabi dish is a combination of channa masala with 2 fluffy deep fried leavened bread.

Sambar vada \$8.00

South Indian popular snack, a savory lentil donut soaked in vegetable and lentil broth.

Samosa Chaat \$9.90 (Not GF)

The samosa chaat is a contemporary street food derived from smashing the samosa flat and splashing it in yoghurt, tamarind chutney and mint chutney.

Masala fried fish \$14.90 (subject to availability)

Chilli marinated fish pieces fried along with curry leaves. (Not GF)

Chicken samosa \$8.00 (2 pcs)(Not GF)

Fried pastry with minced chicken, potato, onions, peas filling, accompanied with tamarind chutney.

Chicken tikka \$12.90

All time popular dish from Punjab region of North India, made with marinated chicken in yoghurt and spices which is cooked in tandoor clay oven and served with mint chutney.

Dosa - One of the TRADITIONAL South Indian breakfast item, made from rice and lentils crepe filled with variety of fillings and served with chutney and sambar.

Masala dosa - Lentil crepe with potato filling seasoned with red chilli ,mustard, fenugreek green peas and curry leaves. **\$13.90**

Plain dosa - Rice and lentil crepe with no fillings. **\$9.90**

Ghee dosa - lentil crepe with no fillings but brushed with plenty of ghee(cow butter). **\$11.90**

Onion dosa - lentil crepe with sauteed onion, chilli and curry leaves. **\$11.90**

Egg dosa - lentil crepe with eggs brushed on one side. **\$11.90**

Palak and cheese dosa - lentil crepe with spinach and cottage cheese filling. **\$15.90**

Curry Hub special dosa - lentil crepe filled with chicken mince, potato and cottage cheese. **\$17.90**

MAINS

Chicken dum Biryani \$13.90

Malabar version of Mughals Biryani made by layering an aromatic and herby chicken masala with fluffy rice, cooked through Dum method, served with raita.

Butter chicken \$16.90

All time popular main dish originating from Northern India, marinated chicken in yoghurt and spices cooked in tandoor clay oven and finished of in a mildly spiced tomato sauce.

Chicken tikka masala \$17.90

United Kingdom's most popular dish made with chicken tikka pieces simmered in a tomato curry sauce and cubes of onion and capsicum to enhance the flavor.

Kadai chicken \$16.90

Chicken speciality dish cooked in a kadai with freshly ground spices and cubes of onion and capsicum.

Chicken/Lamb/Beef rogan josh \$16.90

Staple dish popular from Kashmir-Meat pieces braised in a gravy flavoured with garlic, ginger and aromatic spices.

Palak chicken \$17.90

Vegetarian option of the emperors-chicken curry cooked with spinach puree and spices.

Chicken/Beef/Lamb vindaloo \$16.90

Portugal influenced Indian curry dish popular from the region of Goa, meat cooked in red wine vinegar gravy with red chilli and spices.

Chicken korma/Beef/lamb \$16.90

Popular for its mildly tone, korma is a curry made with meat pieces simmered in creamy nutty sauce with coconut and exotic spices.

Chicken/Lamb perattu \$19.90

Meat cooked in freshly ground spices and chilli paste, which is sautéed with onions and coconut and slowly roasted giving it rich and aromatic flavor.

Coconut chicken masala \$17.90

South Indian special chicken dish made with fried coconut, chilli and coriander sauce simmered into semi dry gravy.

Curry Hub special chicken Kothu \$15.90 (Not GF)

Delicacy originated in the South Indian state of Tamil Nadu. It is made using chicken pieces with shredded porotta, egg, and spicy gravy with a Curry Hub twist.

Pepper chicken/Beef \$19.90

House special curry from the God's own country made with freshly ground pepper and aromated spices.

Chicken chettinad \$17.90

Chettinad chicken is a classic Indian dish from Chettinad cuisine. Chicken marinated in yoghurt cooked along with wide variety of spices and coconut.

Chicken/Lamb madras \$16.90

Madras curry has originated from South India, having a savoury tone with earthy spices flavoured by star anise.

Travancore goat curry \$17.90

Spicy goat curry made in traditional travancore style with onion and ground spices, tempered with curry leaves and mustard seeds.

Available on

UBER EATS

curryhubtownsville@gmail.com



Curryhub.com.au

Dine in or Takeaway 07-44201300
206 c Rossriver Road, Aitkenvale -4814

Goat sukka \$24.90

Goat sukka is a dry recipe which is coated with different types of Indian spices along with onion and tomato gravy and tempered with mustard, red chilli and curry leaves.

Malabar beef curry \$17.90

Northern Kerala specialty slow cooked tender beef curry in a spicy masala gravy with tomato, onion and ground spices.

Seafood

Malabar fish curry \$19.90

(subject to availability)

Fish curry consists of fish pieces semi-stewed in a Kerala-style curry with ground coconut, tamarind, onion and tomato flavoured with chilli powder and fenugreek.

Coconut prawns curry \$19.90

Sri Lankan style fragrant curry made with coconut milk, tamarind puree and mild curry spices.

Prawns vindaloo \$19.90

Portugal influenced Indian curry dish popular in the region of Goa, where prawns are cooked in a red wine vinegar gravy with red chilli and spices.

Vegetarian

Mix vegetable curry \$12.90

Assorted vegetables simmered in a mild flavored onion and tomato based curry sauce.

Channa masala \$12.90

A semi dry curry made with white chickpeas along with onion, tomato and spices added with mustard and red chilli tempering for extra flavour.

Palak paneer \$15.90

The healthiest curry gravy made with spinach puree and homemade cottage cheese cubes.

Dhal makhani \$12.90

A dish originating from the Punjab region with whole black lentil and red kidney beans in a creamy butter sauce.

Dhal tadka \$12.90

North Indian popular delicacy where lentils are cooked in a spicy onion tomato masala and tempered with asafoetida.

Kadai paneer \$16.90

Popular modern paneer dish cooked with freshly ground spices and cubes of onion and capsicum in a wok.

Paneer makhni \$16.90

Homemade paneer cubes cooked in a creamy buttery tomato gravy.

Veg khorma \$12.90

Popular mild spiced curry made with assorted vegetables simmered in creamy nutty sauce with coconut and exotic spices.

Aloo mutter \$13.90

Cubes of potato and green peas simmered in creamy tomato based gravy with exotic spices.

Tomato fry \$12.90

South Indian style tomato and onion preparation tossed with chilli and spices tempered with red chilli mustard and curry leaves.

Bindi masala \$14.90

Baby lady finger stir fried with onion and tomato tempered along with mustard.

All curries are gluten free unless marked, please direct any allergy concerns to the staff

Indo Chinese (Not GF)

Chilly chicken \$15.90

Popular indo chinese dish from Chinese of Kolkata, where battered fried chicken pieces tossed in spicy chilly flavoured sauce with onion, capsicum and celery.

Chilly paneer \$15.90

Deep fried paneer cubes tossed in spicy chilli sauce with onion, capsicum and celery

Chicken Manchurian \$15.90

Deep fried chicken pieces tossed in a chinese garlic flavoured brown sauce with red onion, capsicum and celery, finished with spring onion.

Veg Manchurian \$14.90

Deep fried mix vegetable balls tossed in a chinese garlic flavoured brown sauce with red onion, capsicum and celery, finished with spring onion.

Chicken fried rice/noodles \$13.90

Wok fried noodles or rice along with chicken and vegetables in special indo chinese sauce and white pepper.

Prawns fried rice/noodles \$13.90

Wok fried noodles or rice along with prawns and vegetables in special indo chinese sauce and white pepper.

Mixed fried rice/noodles \$13.90

Wok fried noodles or rice along with prawns, chicken and vegetables in special indo chinese sauce and white pepper.

Breads and Rice

Naan is a leavened flat bread made in tandoor clay oven, in which varieties of naan breads can be made with different fillings also brushed with ghee for extra perfection. (Not GF)

Plain naan \$3.00 (Not GF)

Garlic naan - smeared with crushed garlic on top which gives a burnt garlic flavour to the naan bread. **\$3.50** (Not GF)

Kheema naan - stuffed inside with savoury chicken mince. **\$5.90** (Not GF)

Aloo paratha - stuffed with seasoned smashed potato. **\$4.90** (Not GF)

Palak and cheese naan - stuffed with spinach and stretched cheese. **\$4.90** (Not GF)

Malabar paratha - south indian popular layered bread made with plain flour. **\$3.00** (Not GF)

Chapati - also called roti which is made of wheat flour flattened and cook in tawa and dry heat. **\$2.00** (Not GF)

Plain rice - boiled fluffy basmati rice. small **\$2.00** large **\$4.00**

Coconut rice - coconut flavored basmati rice. **\$4.90**

Cumin rice - basmati rice flavored with tempered cumin. **\$4.90**

Accompaniments

Pappadums (3pcs) \$2.00 (Not GF)

Chutney (sweet mango, coconut, mint) **\$2.00**

Pickle \$2.00

Raita - yoghurt based condiment with onions, tomato, cucumber and carrot **\$2.00**

Sambar - vegetable and lentil broth often used in south Indian breakfast accompanied with dosa **\$2.00**

LUNCH MENU

11am - 2:30 pm

Vegetarian Thali \$14.00

3 Vegetarian curries, roti/bread, rice, pickle, raita and pappad.

Non Veg Thali \$15.00

2 Meat curries, 1 Vegetarian curry, roti/bread, rice, pickle, raita and pappad.

Chicken Dum Biryani \$13.90

Malabar version of Mughals biriyani made by layering an aromatic and herby chicken masala with fluffy rice, cooked through Dum method. Served with Raita.

Vegetable Biryani \$12.90

Vegetable Biryani is a bold and flavorful Indian rice dish with mixed vegetables and other warm spices. Served with Raita.

Masala Dosa \$13.90

One of the TRADITIONAL South Indian breakfast item, made from rice, lentils crepe filled with Potato masala filling and served with chutney and sambar.

Chole Bhatura \$10.90

This Punjabi dish is a combination of channa masala and 2 fluffy deep fried leavened bread.

Pav Bhaji \$12.90

Popular fast food dish from North India, smashed mixed vegetable curry served with 2 lightly toasted buttered soft buns.

Curry and Rice combo \$9.90

Choice of Chicken curry or Beef curry or Lamb curry or Butter chicken with rice

Note: curries are made as daily special, Menu substitution not available, All extra items costs \$2 each. Images are for illustration purposes only. Softdrinks are only \$2

Beverages

Soft drinks - assorted can varieties. **\$2.00**

Lassi (flavoured yoghurt) - Mango, Rose, Plain lassi. **\$5.00**

Mineral water \$2.00

Indian masala tea - The traditional masala chai is a spiced beverage, brewed tea with different proportions of warming spices and milk. **\$4.00**

Indian Coffee - Speciality coffee made with infused coffee with full cream milk. **\$4.00**

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We also cater for functions. Contact in store for different menu options and prices

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