

THE RAJABAR

Welcome to the Rajabar, where our team of chefs have produced a new array of dishes, as well as old favourites, to suit all tastes.

Cutting edge meals, classics, the famous curries and of course the Brazilian Churrasco charcoal grill.

Booth bookings, pre-orders, functions and special events are all catered for in The Rudyard, The Backyard, The Frontyard or in the Rajabar itself.

**LUNCH AND DINNER - 7 DAYS - NOON-9PM
(CHURRASCO GRILL- WEDNESDAY & FRIDAY-SUNDAY)**

(v) vegetarian **(vv)** vegan **(gf)** gluten free **(d)** contains dairy
(e) contains egg **(n)** contains nuts

Please note: A 10% surcharge applies on all public holidays
A 2.5% surcharge applies to Amex transactions.



BREAD, SMALLS & SHARES

INDIAN NAAN BREADS (v)(d)(e) Cooked to order in the tandoor

PLAIN \$3 GARLIC \$4 CHEESE \$5 ← ALL THREE OF THESE \$11
OUR SIGNATURE NAAN– Tikka red onion, chilli, coriander & feta cheese **\$6**

BASKET OF POPPADOMS (v)(gf) **\$3**

MIXED MINI POPPADOMS (v)(gf) **\$12**

Rice, potato and finger millet with two chutneys
Mango & Apricot Mint • Red Chilli & Green Tomato

CIABATTA LOAF FOR TWO (v)(d)(e) **\$14**

Served hot with lashings of melted garlic & herb butter

CHARGRILLED LACCHA (v)(d) **\$9**

Indian flaky Roti bread served with dipping dahl and date & pomegranate raita

CHARGRILLED LACCHA, DIPS AND BITS (v)(d) **\$18**

Three dips & Indian roti bread, with Khatta Meetha chutney (date, tamarind & jaggery) & mini poppadoms

- Beetroot, chilli, pomegranate, goats cheese, mint
- Smoked Aubergine, confit garlic, cumin seeds, preserved lemon, crème fraiche
- Walnut & carrot hummus, paprika, garlic, lemon

CURRY SAMPLER \$19

Six curry sauces to sample, served with two garlic naans from the tandoor
Vindaloo • Malai Jingha • Red Thai • Butter Chicken • Persian Rogan Josh • Madras

PUNJAB PARTY PLATTER (d)(e) **(for four) \$68**

Chicken Tikka kebab, Beef Striploin Shaslicks, Saunth Samosas, Barramundi Skewers, Crispy Corn Kebabs, Crispy Pork Belly, Mango Chutney, Madras Curry Sauce, House Tartare, Salad, Garlic Naan and Mini Poppadoms

SAUNTH SAMOSAS (v) **\$11**

Traditional housemade pastry, spiced Dutch cream potato, sweet peas, Lotus stem chips & Saunth chutney

THREE CURRY CUPS (gf)

Served with rice and dobs of cucumber raita

Navartan • Little Red Courgette • Railway Potato Curry **\$10** (v)

OR Lamb Korma • Butter Chicken • Beef Rendang **\$12**

CURRIES (All gf)

TRIO OF CURRIES (d)(n) **\$25**

Lamb Shank Korma, Royal Butter Chicken, Malaysian Beef Rendang served with rice, raita & poppadom

THE VEGAN TRIO OF CURRIES (vv) **\$20**

Navartan, Little Red Courgette, Railway Potato Curry served with rice & poppadom

WESTERN GNATS BEEF (d) **\$20**

Beef Vindaloo- Marinated slow cooked pieces of diced beef with vinegary red chilli garlic masala, spiced with sweet cinnamon and pounded coriander served with rice, raita & poppadom

HIMALAYAN – SHANKRILA (d)(n) **\$20**

Korma curry, tender lamb shank, cashews, garlic, ginger, tumeric, cardamom & creamy sauce served with rice, raita & poppadom

RAILWAY POTATO CURRY (vv) **\$15**

Traditional station curry, tomato, ginger, tumeric, coriander, chilli, coconut served with rice & poppadom

LAMB “BOGAN” JOSH (d)(n) **\$18**

Lamb forequarter chops in a classic Rogan Josh gravy, served with crunchy chips

ENGLISH ROYAL BUTTER CHICKEN (d) **\$19**

Tandoori roasted chicken thighs, creamy fenugreek & rich tomato sauce, served with rice, raita & poppadom

MALAYSIAN BEEF (n) **\$21**

Penang Rendang- beef hanger steak braised in Babas meat sauce, sweet coconut curry & peanuts served with rice, raita & poppadom

BANGLADESHI BRINJAL (vv) **\$18**

Little Red Courgette- zucchini, aubergine, chilli, tomato, ginger and spices served with rice & poppadom

NORTH AMERICAN SQUIRREL (d)(n) **\$19**

(Caution- this dish may contain nuts)

Squirrel fillets (could be chicken), anasazi chupeon beans, white corn posole, red chilli powder, ginger, coriander, tomato puree, carrot, crème fraiche, maple syrup served with rice, raita & poppadom

NEPALESE NAVRATAN (vv) **\$16**

Navratan- Nine jewels (vegetables) in a rich mild curry, spiced with fennel, coriander & cardamom served with rice & poppadom

THE BUCKET LIST

CHICKEN WINGS (ten) \$10

Goosey, yummy, honey, soy and sesame chicken wings

BOMBAY BEEF SHASLICKS (three) (gf) \$14

Tender striploin beef pieces, spiced with coriander, chilli, cumin, baked in Madras sauce

CRISPY CORN SEEKH KEBABS (three) (vv) \$11

Tasty sweet corn & vegetable kebabs with capsicum, potato & garam masala

CHICKEN TIKKA SHASLICKS (three) (gf) \$13

Chicken thigh fillet, skewered, cooked in the tandoor, coriander thecha, lemon & wild lime

BARRAMUNDI SKEWERS (three) (d)(e) \$15

Barramundi skewered, in Coopers Ale beer batter, tartare

SALT AND PEPPER BABIES (e) \$16

South Australian baby squid with chilli dipping sauce & squid ink aioli

BABY BACK RIBS \$22

500gms of baby pork ribs, slow oven cooked in bbq marinade, finished on the chargrill

BURGERS AND SALADS

THE BIKESEAT BURGER (d)(e) \$22

Two 100% beef patties, cheese, bacon, egg, fried onions, tomato, lettuce, tomato sauce & mayo, crunchy chips

AMERICAN CHEESE BURGER (d) \$18

100% beef pattie, bacon, american cheese, tomato sauce, pickles, brioche bun, crunchy chips

CRISPY CHICKEN TIKKA BURGER (d) \$20

Curried mayo, cucumber, red onion, cos lettuce, cheese, raita, crunchy chips

OUR FAMOUS CALCUTTA CAESAR (d)(e) \$16

Bacon, cheesy croutons, julienne vegetables, cos lettuce, house made caesar dressing, egg, on a freshly baked naan

GRAINS & GREENS SALAD (v)(d) \$16

Kale, currants, goats curd, broccoli, snowpeas, black farro, mixed quinoa, lemon vinaigrette

ADD TANDOORI CHICKEN, SALT & PEPPER SQUID OR PORK BELLY \$6

AS YOU WOULD EXPECT

(All served with crunchy country chips and bombay salad)

KING GEORGE WHITING (e) \$32

King George Whiting fillets, lemon, vinegar, house tartare, grilled, battered or crumbed

BARRAMUNDI \$20

Beer battered barramundi, lemon wedges, vinegar, house tartare

BEEF SCHNITZEL (e) \$20

400gm MSA grade, grain fed porterhouse, panko & herb house crumbed

CHICKEN SCHNITZEL (e) \$20

400gm tender chicken breast schnitzel, panko & herb house crumbed

SALT AND PEPPER BABIES (e) \$22

South Australian baby squids, with chilli dipping sauce and squid ink aioli

PORTERHOUSE STEAK (gf) \$29

300gm of prime cut MSA grade, grass fed beef, **wet aged for 36 days minimum**

RUMP STEAK (gf) \$20

200gm of prime cut MSA grade, grass fed beef, **wet aged for 36 days minimum**

CHURRASCO BEEF PIE (e) \$22

Made fresh daily, tasty beef in crispy golden brown pastry

SAUCES \$3

All our sauces are gluten free & made on premise

Creamy Garlic & Chive (d) • Tellicherry peppercorn
Trio of Mushrooms (d) • Rich Gravy • Bacon, Garlic & Red Wine

CREAMY GARLIC, CHIVES & PRAWNS (d) \$9

KILPATRICK (d) \$5 PARMIGIANA (d) \$5

MAKHANIGIANA (butter curry & cheese) (d) \$5

SOMETHING EXTRA

\$4 each

Cucumber Raita • Date & Pomegranate Raita
Mango & Apricot Mint Chutney • Saunth Chutney
Red Chilli & Green Tomato Chutney
Khatta Chutney (Date & Jaggery) • Mango Chutney

SOMETHING ON THE SIDE

All gluten free (except Caesar croutons) • All \$8

LENTIL AS ANYTHING (d)(v)(gf)

Traditional Indian Dahl, split black lentil peas. Cooked overnight with spices

CRUNCHY COUNTRY CHIPS (e)(v)(gf)

A bucket of crunchy chips with our secret seasoning & aioli

STEAMED VEGETABLES (v)(d)(n)

Snowpeas, carrots, broccoli, edamame beans, almonds and lemon vinaigrette

GRAINS & GREENS SALAD (v)(d)

Kale, currants, goats curd, broccoli, snowpeas, black farro, mixed quinoa, lemon vinaigrette

OUR FAMOUS CALCUTTA CAESAR (d)(e)

Bacon, cheesy croutons, julienne of vegetables, cos lettuce, house made caesar dressing & egg

RAILWAY POTATO CURRY (vv)

Traditional station curry, tomato, ginger, tumeric, coriander, chilli, grated coconut

CRACKLING

Pork crackling oven roasted with rock salt

POTATO WEDGES

With sweet chilli sauce & sour cream

DESSERTS

HOT POURIES (d)(e)(n) \$12

Doughnut balls, cinnamon sugar, chocolate hazelnut sauce, raspberry coulis, cream

BOMBAY ALASKA (d)(e) \$17

Chocolate raspberry baked Alaska, rich brownie layer, creamy raspberry parfait, toasted Italian meringue

ALMOND KHEER (gf)(d)(n) \$13

Stewed apricots, warm English rice pudding and date jaggery

ETON MESS (gf)(d)(e) \$13

Smashed meringue, strawberries, vanilla icecream, chantilly cream & strawberry coulis

CHOCOLATE FRUFFLES (d)(e) \$15

Soft fudge brownies, dipped in dark chocolate, bejewelled with salt and sugar crystals, whipped cream and raspberry ketchup

WELCOME VEGAN (gf)(vv)(n) \$15

NO Cooking. NO Gluten. NO Animal. NO Dairy. NO Sugar.

Banana nut slice, date caramel, dehydrated bananas, cashew nut and cacao panna cotta