

MR. PUNJABI BAR & GRILL

Keysborough | Authentic Charcoal Tandoor Cuisine

Food Allergy Warning: Please inform our staff of any food allergies.

— MENU —

CHAAT - STREET FOOD FAVOURITES

Bhalla Papdi Chaat	\$15.95
<i>Lentil dumplings & Crispy wafer chaat with tamarind chutney and yoghurt</i>	
Dahi Bhalla	\$16.95
<i>Lentil dumplings in sweetened yoghurt with tangy chutneys</i>	
Pani Puri 8 pcs	\$13.95
<i>Hollow crispy shells filled with spiced tamarind water</i>	
Dahi Puri	\$14.95
<i>Crispy puris filled with potato, yoghurt and sweet-tangy chutneys</i>	
Chaat Papdi	\$14.95
<i>Crispy wafer chaat with potatoes, chickpeas and yoghurt</i>	
Bhel Puri	\$13.95
<i>Puffed rice and sev tossed in tangy tamarind chutney</i>	
Samosa Chaat	\$14.95
<i>Crushed samosa with yoghurt and chutneys</i>	
Samosa Channa Chaat	\$16.95
<i>Samosa with spiced chickpeas and a medley of chutneys</i>	
Aloo Tikki Chaat	\$15.95
<i>Crispy potato patties with yoghurt and chutneys — a Punjabi staple</i>	
Aloo Tikki Chana Chaat	\$16.95
<i>Crispy potato patties topped with spiced chickpeas, yoghurt and chutneys.</i>	
Peanut Masala	\$10.95
<i>Roasted peanuts with onion, tomato, chilly, lemon and spices</i>	

ENTREE & STARTERS

Vegetarian	
Paneer Tikka	\$18.95
<i>Grilled cottage cheese with peppers, onion and vibrant spices</i>	
Hara Bhara Kabab	\$16.95
<i>Crispy spinach and green pea patties infused with aromatic Indian spices.</i>	
French Fries	\$8.95
<i>Crispy golden fries, lightly seasoned, served with dipping sauce</i>	
Samosa	\$7.50
<i>Golden crispy pastry filled with spiced potato and peas</i>	
Onion Rings	\$10.95
<i>Crispy battered onion rings, light and golden</i>	
Chaap	
Malai Chaap	\$18.95
<i>Tender soya chaap in a rich, creamy malai marinade — soft and indulgent</i>	
Tandoori Chaap	\$18.95
<i>Classic soya chaap in aromatic spices, cooked in the charcoal tandoor</i>	
Veg Platter	
Platter Veg	\$39.95
<i>Paneer Tikka + Chaap + Samosa + Hara Bhara Kabab — Chef's selection for sharing</i>	

Non-Vegetarian

Tandoori Chicken Half / Full: \$25.95	\$16.95
<i>Whole chicken marinated in yoghurt & spices, chargrilled in the clay oven</i>	

Irani Chicken - CHEF'S RECOMMENDATION \$17.95

Persian-style chicken with saffron, herbs and a squeeze of lemon

Chicken Tikka \$19.95

Boneless chicken in a spiced yoghurt marinade, cooked in the tandoor

Malai Murgh \$17.95

Creamy, mild chicken kebab with cream cheese and subtle aromatic spices

Chilli Chicken \$17.95

Indo-Chinese crispy chicken tossed in a tangy chilly sauce

Chicken Manchurian \$17.95

Crispy chicken balls in a savoury Manchurian sauce

Chicken Nuggets \$9.95

Crispy bite-sized chicken pieces with a lightly spiced coating

Chicken Lollipop 6 pcs \$17.95

Frenched wingettes marinated and deep-fried — a crowd favourite

Fish Amritsari \$20.95

Golden crispy fried fish in classic Amritsari ajwain batter

Non-Veg Platter

Platter Non-Veg \$44.45

Tandoori Legs, Irani chicken, Chicken Tikka, Malai Tikka — a generous feast

INDO-CHINESE

Noodles

Veg Noodles \$17.95

Stir-fried hakka noodles with fresh vegetables and soy sauce

Chicken Noodles (includes egg) \$18.95

Hakka noodles with tender chicken and wok seasoning

Egg Noodles \$18.95

Classic egg hakka noodles in a savoury soy-ginger sauce

Schezwan Veg Noodles (Hot) \$18.95

Noodles tossed in fiery Schezwan sauce with wok-charred vegetables

Schezwan Chicken Noodles (Hot) \$18.95

Noodles tossed in fiery Schezwan sauce with tender chicken and wok seasoning

Manchurian Noodle \$18.95

Noodles in rich Manchurian sauce with crispy vegetable balls

Paneer Noodle \$18.95

Stir-fried noodles with cottage cheese and Indo-Chinese spices

Fried Rice

Veg Fried Rice \$18.95

Wok-tossed basmati with mixed vegetables

Chicken Fried Rice (includes egg) \$19.95

Stir-fried rice with shredded chicken, onion and soy

Egg Fried Rice \$19.95

Classic fried rice folded with scrambled egg and soy seasoning

Schezwan Fried Rice (Hot) \$19.95

Fried rice tossed in bold, spicy Schezwan sauce

Schezwan Chicken Fried Rice (Hot / includes egg) \$20.95

Chicken fried rice elevated with fiery Schezwan seasoning

Manchurian Fried Rice \$19.95

Fried rice with Manchurian sauce and crispy veg balls

Paneer Fried Rice \$19.95

Stir-fried rice with golden paneer and Indo-Chinese seasoning

Wok & Crispy

Veg Manchurian \$19.95

Crispy vegetable dumplings in a savoury Manchurian sauce

Gobhi Manchurian \$19.95

Cauliflower florets fried crispy and tossed in Indo-Chinese sauce

Paneer Chilly \$19.95

Crispy paneer with capsicum and chilly in a soy-based sauce

Honey Chilli Gobhi - CHEF'S RECOMMENDATION

\$19.95

Crispy florets tossed in a sticky honey chilly glaze

BREAKFAST - MORNING FARE (11AM – 5PM)

Aloo Parantha

\$15.95

Whole-wheat bread stuffed with spiced potato, yoghurt & pickle

Mix Parantha - CHEF'S RECOMMENDATION

\$15.95

Whole-wheat flatbread stuffed with mixed spiced vegetables, served with yoghurt and pickle.

Paneer Parantha

\$15.95

Whole-wheat flatbread stuffed with spiced paneer, served with yoghurt and pickle.

Cholle Bhature

\$15.95

Fluffy deep-fried bread with a spiced, tangy chickpea curry

Cholle Puri

\$15.95

Fluffy puris served with a spiced chickpea curry and traditional Punjabi flavours.

HAPPY HOURS COMBO (11 AM - 5 PM)

Veg Combo

1 Dal Makhni + 1 Kadhai Paneer + Raita + Onion Salad + Unlimited Rice or Bread

Combo Price

\$19.95

Non-Veg Combo

1 Chicken Tikka Masala + 1 Goat Kadhai + Raita + Onion Salad + Unlimited Rice or Bread

Combo Price

\$20.95

KIDS MENU

Nuggets & Chips

\$10.95

Crispy chicken nuggets served with golden chips

Noodles Veg / Egg / Chicken

\$11.95

Stir-fried hakka noodles with your choice of filling

Fried Rice Veg / Chicken

\$11.95

Wok-tossed basmati fried rice, lightly seasoned

VEGETARIAN MAINS

Paneer

Paneer Makhni

\$19.95

Cottage cheese in a velvety butter tomato sauce — mild and luxurious

Paneer Butter Masala - CHEF'S RECOMMENDATION

\$19.95

Rich, creamy tomato gravy with soft paneer and whole spices

Kadhai Paneer

\$19.95

Paneer and capsicum stir-fried in the wok with ground fresh spices

Paneer Tikka Masala

\$19.95

Grilled paneer tikka in a smoky, spiced tomato-onion masala

Palak Paneer

\$19.95

Paneer in silky pureed spinach with ginger, garlic and cream

Shahi Paneer

\$19.95

Royal paneer in a decadent cashew cream sauce with saffron

Paneer Lababdar - CHEF'S RECOMMENDATION

\$19.95

Paneer in a rich, tangy onion-tomato gravy with cream

Vegetables

Mix Veg

\$19.95

Seasonal vegetables in a lightly spiced tomato-onion gravy

Eggplant Masala

\$19.95

Smoky roasted eggplant in a bold, tangy masala sauce

Chana Masala

\$19.95

Chickpeas cooked in a rich onion-tomato masala with Punjabi spices.

Malai Kofta - CHEF'S RECOMMENDATION	\$19.95
--	----------------

Soft cottage cheese dumplings served in a rich creamy tomato and cashew gravy.

Dal & Lentils

Dal Makhni	\$18.95
-------------------	----------------

Slow-cooked black lentils and kidney beans in butter and cream

Dhaba Style Dal	\$18.95
------------------------	----------------

Rustic roadside-style dal with a smoky tempering of spices

Dal Tadka (Yellow)	\$18.95
---------------------------	----------------

Yellow lentils finished with a sizzling mustard and cumin tadka

MAIN COURSE - Non Veg

Chicken

Butter Chicken	\$20.95
-----------------------	----------------

Tender chicken in a rich, creamy tomato gravy — a timeless classic

Punjabi Butter Chicken (with bone)	\$20.95
---	----------------

Our signature butter chicken — smokier and more aromatic

Kadhai Chicken	\$20.95
-----------------------	----------------

Stir-cooked chicken with capsicum, tomato and freshly ground spices

Chicken Tikka Masala	\$20.95
-----------------------------	----------------

Grilled tikka simmered in a smoky, spiced tomato-onion sauce

Saag Chicken	\$20.95
---------------------	----------------

Chicken cooked with fresh spinach, garlic and Punjabi spices

Mango Chicken	\$20.95
----------------------	----------------

Chicken in a sweet-tangy raw mango sauce — light and refreshing

Chicken Kali Mirch - CHEF'S RECOMMENDATION	\$20.95
---	----------------

Chicken in a peppery cream sauce with warming black pepper heat

Chicken Vindaloo (Hot)	\$20.95
-------------------------------	----------------

Fiery Goan-inspired chicken in vinegar and chilly

Goat & Lamb

Lamb Rogan Josh - CHEF'S RECOMMENDATION	\$21.95
--	----------------

Aromatic slow-cooked lamb in Kashmiri spices — rich and deeply flavoured

Lamb Curry	\$21.95
-------------------	----------------

Classic home-style lamb in an aromatic onion and tomato gravy

Bhuna Goat Medium - CHEF'S RECOMMENDATION	\$22.45
--	----------------

Dry-roasted goat in a thick masala — bold, rustic Punjabi flavours

Saag Goat	\$22.45
------------------	----------------

Tender goat pieces folded into creamy spiced spinach

Saag Lamb	\$21.95
------------------	----------------

Tender lamb folded into creamy spiced spinach

Goat Vindaloo (Hot)	\$22.45
----------------------------	----------------

Intensely spiced goat in a fiery vinegar-chilly sauce

Goat Kadhai	\$22.45
--------------------	----------------

Goat stir-fried in the kadhai with freshly pounded spices and capsicum

Lamb Kadhai	\$21.95
--------------------	----------------

Lamb stir-fried in the kadhai with freshly pounded spices

Seafood

Fish Curry	\$22.95
-------------------	----------------

Fresh fish in a tangy, spiced onion-tomato gravy

Prawn Curry	\$23.95
--------------------	----------------

Plump prawns in a rich, aromatic gravy with ginger and tomato

BIRYANI - FRAGRANT & AROMATIC

All biryanis served with Mix Raita

Veg Biryani	\$19.95
--------------------	----------------

Seasonal vegetables and paneer in aromatic saffron basmati

Chicken Biryani <i>Fragrant basmati layered with spiced chicken, saffron & caramelised onion</i>	\$20.95
Lamb Biryani <i>Tender lamb with aromatic basmati, cooked dum-style</i>	\$21.95
Goat Biryani <i>Bone-in goat layered with saffron-infused basmati rice</i>	\$22.45
Punjabi Grill Special Biryani Non-Veg <i>Chef's signature biryani — a secret blend of meat, spices and fragrant rice</i>	\$24.95

RICE

Plain Rice <i>Steamed long-grain basmati — perfectly fluffy and light</i>	\$4.95
Jeera Rice <i>Cumin tempered basmati with a gentle, nutty aroma</i>	\$5.95
Saffron Rice <i>Premium basmati infused with saffron — subtly aromatic</i>	\$6.95

BREAD, ROTI & NAAN - FROM OUR TANDOOR

Tandoori Roti(with or without butter) <i>Thin whole-wheat flatbread, freshly cooked in the tandoor</i>	\$3.95
Plain Naan <i>Soft leavened naan, straight from the tandoor</i>	\$3.95
Butter Naan <i>Pillowly leavened bread glazed with butter, straight from the tandoor</i>	\$3.95
Garlic Naan <i>Soft naan topped with garlic, butter and fresh coriander</i>	\$4.95
Garlic Roti <i>Whole-wheat roti with garlic and butter</i>	\$4.50
Cheese Naan <i>Naan stuffed with melted cheese — indulgently soft inside</i>	\$4.95
Cheese Garlic Naan <i>Naan topped with cheese and garlic — rich and satisfying</i>	\$5.95
Cheese Chilli Naan <i>Cheese naan with a kick of green chilli for heat lovers</i>	\$6.95
Chilli Naan <i>Naan with a kick of green chilli for heat lovers</i>	\$5.95
Laccha Parantha <i>Layered flaky whole-wheat flatbread</i>	\$4.95
Pudina Parantha <i>Layered parantha infused with fresh mint — light and fragrant</i>	\$5.95
Chilli Parantha <i>Parantha spiced with green chilly and fresh herbs</i>	\$5.95

RAITA & SALAD - COOL & FRESH

Boondi Raita <i>Chilled yoghurt with fried chickpea pearls and roasted cumin</i>	\$5.95
Mix Raita <i>Creamy yoghurt with seasonal vegetables, herbs and spice</i>	\$5.95
Cucumber Raita <i>Cooling cucumber in yoghurt with fresh mint and cumin</i>	\$5.95
Green Salad <i>Fresh garden greens with lemon and chaat masala dressing</i>	\$6.95
Onion Salad <i>Thinly sliced onion with lemon, chilly and coriander</i>	\$5.95
Sirka Onion <i>Pickled onions in vinegar with a sharp, refreshing Punjabi-style flavour.</i>	\$3.95

PAPAD

Plain Papad (2 pcs)	\$1.95
----------------------------	---------------

Prices include GST where applicable. Please advise staff of any allergies or dietary requirements.

Masala Papad	\$8.95
<i>Crispy lentil wafer topped with spiced tomato and coriander</i>	

Extras

Mint Chutney	\$1.95
Mango Chutney	\$1.95
Bottle Water	\$1.95
Chhole	\$4.95
Pani Puri Water	\$3.95
Pickle	\$2.95
Bhatura	\$4.95
Puri	\$4.95

DESSERTS - A SWEET FINALE

Gulab Jamun	\$6.95
<i>Warm milk-solid dumplings soaked in rose-scented sugar syrup</i>	
Ras Malai	\$6.95
<i>Delicate paneer discs in chilled saffron-cardamom sweetened cream</i>	
Indian Style Kulfi	\$5.95
<i>Traditional Indian ice cream — ask your server for today's selection</i>	
Moong Dal Halwa	\$7.50
<i>Slow-cooked split lentil pudding with ghee, cardamom and nuts</i>	
Gajar Halwa	\$7.50
<i>Traditional carrot pudding slow-cooked with milk, ghee, cardamom and nuts.</i>	
Classic Cassatta	\$4.95
<i>Vanilla base cake, mango, pistachio, orange, tutti frutti topped with vanilla and cashew nuts</i>	
Vanilla Ice Cream (1 scoop)	\$3.95
Alphonso Mango Ice Cream (1 scoop)	\$4.95
Kesar Pista Ice Cream (1 scoop)	\$4.95
Brownie	\$5.95
Brownie with Chocolate Topping	\$6.45
Brownie with Biscoff Topping	\$6.45
Brownie with Vanilla Ice Cream	\$7.95
Brownie with Vanilla Ice Cream and Chocolate Topping	\$8.45
Brownie with Vanilla Ice Cream and Biscoff Topping	\$8.95

NON ALCHOLIC AND SOFT DRINKS

Tea/Coffee	
Masala Tea	\$3.95
Green Tea	\$2.95
Indian Style Coffee	\$4.95
Black Tea	\$3.95
Black Coffee	\$3.95
Water	
Bottle Water	\$1.95
Sparkling Water	\$2.45
Tonic Water	\$2.45
Soda Water Glass / Jug: \$6.99	\$2.45
Lassi	
Sweet Lassi	\$5.45
Salted Lassi	\$5.45
Mango Lassi	\$6.45
Milkshakes	

Vanilla Milkshake	\$7.95
Strawberry Milkshake	\$7.95
Chocolate Milkshake	\$7.95
Caramel Milkshake	
Blue Heaven Milkshake	\$7.95
Biscoff Milkshake	\$8.95
Kit Kat Milkshake	\$8.95
Oreo Milkshake	\$8.95
Juices	
Mango/Pineapple/Orange/Guava	\$3.95
Masala Drinks	
Masala Coke / Jug: \$16.95	\$5.95
Masala Soda / Jug: \$16.95	\$5.95
Masala Solo Lemon / Jug: \$16.95	\$5.95
Masala Thumbs Up / Jug: \$18.95	\$6.95
Soft Drinks	
Coke/Coke Zero/Mountain Dew/Fanta/Solo/Pepsi Max/Lemonade	\$3.95
Thums Up	\$4.95
Ginger Beer	\$4.95
Lemon Lime bitter	\$4.95
Red Bull	\$4.95
Mocktails	
Sunrise Mocktail	\$8.95
Virgin Mojito	\$8.95
Guava Lemonade	\$8.95
Chilli Guava Lemonade	\$8.95
Punjabi Bar Special Mocktail	\$8.95

ALCHOHOLIC DRINKS

COCKTAILS	
Long Island Tea	\$17.95
Tequila Sunrise	\$16.95
Blue Lagoon	\$16.95
Tokyo Iced Tea	\$17.95
Midori Sour	\$16.95
Purple Rain	\$16.95
Blue Hawaiian	\$16.95
Surfer On Acid	\$16.95
Guavarita	\$17.95
Bar Special Aam Panna Cocktail	\$17.95

ON TAP BEER

IPA	
Pot	\$7.95

Pint	\$12.95
Jug	\$22.95

Carlton Draught

Pot	\$8.95
Pint	\$13.95
Jug	\$23.95

King Fisher

Pot	\$9.95
Pint	\$14.95
Jug	\$24.95

BEER & RTD'S

Corona	\$8.95
Great Northern	\$8.95
Victoria Bitter (VB)	\$8.45
Canadian Club Dry	\$9.95
Somersby (Cider)	\$8.95
Mr Finch (Rosé Cider)	\$8.95
Pure Blonde	\$8.95
Kingfisher	\$9.95
Godfather	\$10.95

ALCHOLIC DRINKS

WHISKY & BOURBON (30 ml)

Jim Beam (Bourbon)	\$9.45
Jack Daniel	\$9.95
Black Label	\$9.95
Monkey Shoulder	\$9.95
Chivas Regal	\$9.95
Jameson Irish	\$10.95
Blue Label	\$20.95

SINGLE MALT WHISKY (30 ml).

Glenfiddich 12 Years	\$10.95
Glenlivet Founder Reserve	\$11.95
Dalwhinnie	\$15.95

INDIAN WHISKY (30 ml)

Blenders Pride	\$9.95
Signature	\$10.95
100 Pipers	\$10.95

Black Dog	\$11.95
Chhalla	\$11.95
GIN (30 ml)	
Gordon's	\$9.45
Tanqueray	\$9.95
RUM (30 ml)	
Malibu	\$8.95
Bacardi	\$9.95
Old Monk	\$9.95
BRANDY (30 ml)	
Hennessy	\$10.95
VODKA (30 ml)	
Smirnoff	\$9.95
Absolut	\$9.95

ALCHOLIC DRINKS

LIQUOR

Vok Blue Curacao	\$7.95
Kahlua	\$7.95
Aperol	\$7.95
Midori	\$8.45
Sambuca	\$8.45
Cointreau	\$10.45

SHOTS

Fireball (30 ml)	\$8.95
Jägermeister (30 ml)	\$8.95
El Jimador Tequila (30 ml)	\$9.95
Sierra Blanco Tequila (30 ml)	\$9.95
Baileys Irish Cream (30 ml)	\$9.95

VODKA CRUISERS

Raspberry	\$9.95
Pineapple	\$9.95
Guava	\$9.95

Peach	\$9.95
Lemon Lime	\$9.95

WINE

WHITE WINE

Morgans Bay Sauvignon Blanc

Glass	\$7.95
Bottle	\$34.95

Morgans Bay Chardonnay

Glass	\$7.95
Bottle	\$34.95

RED WINE

Morgans Bay Shiraz Cabernet

Glass	\$8.95
Bottle	\$37.95

T'Gallant Encore Pinot Noir

Glass	\$10.95
Bottle	\$40.95

BYO corkage charges apply - \$4.95 per person