

Onion Kulcha \$5.00
Naan stuffed with sliced onion & spices.

Aloo Paratha \$4.50
Naan stuffed with potato and spices

Rice

Basmati Rice Small \$3.00
Large \$5.00

Pea Pullao \$7.50
Basmati rice blended aromatic spices and green peas.

Jerra Rice \$7.50
Cumin flavoured Basmati Rice

Kashmiri Pullao \$7.50
Basmati rice cooked with nuts and raisins.

Side Dishes

Papadum \$2.50
Raita \$4.00
Mint Chutney \$2.50
Mixed Hot Pickle \$2.50
Green Salad \$6.00
Mango Chutney \$2.50
Tarmarind Chutney \$2.50
Banana Coconut \$4.00
Kachumber \$4.00
Brindavan Salad \$6.00

Drinks

Latte \$5.00
Cappuchino \$4.00
Tea \$4.00
Masala Tea \$4.00

Peshawari Naan \$4.50
Naan stuffed with dried fruit and nuts

Biryani (Med, Mild, Hot)

Casserole of rich flavoured basmati rice with vegetables / chicken / lamb or shrimps

Vege. Biryani \$14.00

Chicken Biryani \$15.00

Lamb Biryani \$15.00

Prawn Biryani \$20.00

Desserts

Gulab Jamun \$5.50

Kheer Rice Pudding \$5.50

Lassi Sweet / Sour/Mango \$4.50

Mango Kulfi \$5.50

Ice Cream \$4.00

Kids Menu

Potato Chips \$7.00

Fish Finger & Chips \$11.00

Fish & Chips \$11.00

Chicken Nuggets & Chips \$11.00

Banquets

<p>Maharaja Banquet \$29.95 per person</p> <p>Appetiser - Samosa, Chicken Tikka, Seekh Kebab, Onion Bhaji</p> <p>Mains - Butter Chicken, Rogan Josh, Beef Vindaloo, Navratan Korma</p> <p>Rice, Naan</p> <p>Dessert - Dessert of the day after Dinner</p>	<p>Rani Banquet \$26.95 per person</p> <p>Appetiser - Chicken Tikka, Seekh Kebab, Onion Bhaji</p> <p>Mains - Butter Chicken, Beef Madras, Dal Makhani</p> <p>Rice, Naan</p> <p>Dessert - Dessert of the day after Dinner</p>
---	--

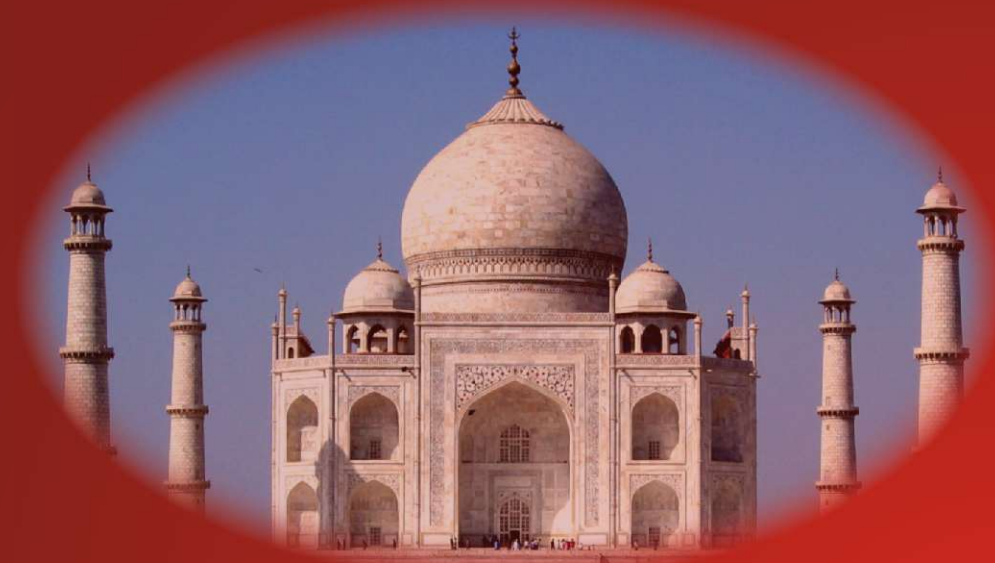
<p>Banquet Express \$24.95 per person</p> <p>Appetiser - Chicken Tikka, Onion Bhaji</p> <p>Mains - Butter Chicken, Roga Josh, Garlic Dal</p> <p>Rice, Naan</p> <p>Dessert - Dessert of the day after Dinner</p>	<p>Vegetarian Banquet \$23.95 per person</p> <p>Appetiser - Samosa, Onion Bhaji</p> <p>Mains - Dal Makhani, Aloo Palak, Navratan Korma</p> <p>Rice, Naan</p> <p>Dessert - Dessert of the day after Dinner</p>
---	---

All Banquets minimum of Two (2) People

Indian Cuisine

Kopeo

Indian Restaurant & Takeaway



Namaste (Kia - Ora)

Fully Licensed & BYO

Appetisers

Vegetable Samosa Seasonal potatoes and peas wrapped in light pastry	\$5.50	Reshmi Kebab Boneless chicken cubes marinated with cashewnut paste, vinegar, garlic, ginger, yoghurt, egg, white pepper with Indian spices cooked in tandoor	Small \$10.00 Large \$18.00
Vegetable Pakora Seasonal vegetables dipped in finely spiced, chickpea flour batter and deep fried	\$6.00	Chicken Tikka Boneless chicken marinated with lemon juice, spice and yoghurt	Half \$10.00 Full \$18.00
Onion Bhaji Onion rings, fried in spicy chickpea flour batter until golden	\$5.50	Mixed Platter For Two (Samosa, Chicken Tikka, Onion Bhaji, Seekh Kebab)	\$18.00
Paneer Koliwada Sliced cottage cheese cubes with Indian spices dipped in chickpea flour and deep fried	\$11.00	Kebab Platter For Two (Chicken Tikka, Seekh Rampuri, Kebab, Lamb Boti Kebab, Malai Kebab)	\$19.90
Seekh Rampuri Kebab Minced lamb with aromatic herbs, wrapped around a skewer and roasted	Half \$10.00 Full \$18.00	Vege Platter For Two Vege Samosa, Vege Pakora, Paneer Pakora, Onion Bhaji	\$18.00
Lamb Boti Kebab Lamb cubes marinated in Indian spices and cooked in Tandoor	Half \$10.00 Full \$18.00	Fish Tikka Fish, Garlic, Ginger, Vinegar, Yoghurt, Cheese, Chilli, Garam Masala, Kasthuri, Methi cooked in Tandoori oven	Half \$12.00 Full \$19.90
Tandoori Chicken Chicken marinated with lemon juice, spice powder and yoghurt	Half \$10.00 Full \$18.00		
Tandoori Prawns Prawns marinated with lemon juice, spice powder and yoghurt	Half \$12.00 Full \$19.90		

MAINS - Chicken (Med, Mild, Hot)

Butter Chicken Roasted chicken pieces folded into a creamy tomato sauce.	\$14.00	Chicken Tikka Masala Roasted chicken simmered in a gravy of onion and capsicum.	\$14.00
Chicken Vandaloo Chicken cooked in hot & tangy sauce Specialty of Goa.	\$14.00	Chicken Saag Chicken pieces smothered in a spinach puree spiced to taste.	\$15.00
Mango Chicken Chicken cooked in mango flavoured sauce.	\$15.00	Chilli Chicken Battered boneless cubes of chicken fried and saute in juliennes of capsicum, onion and spicy garlic flavour	\$16.00
Chicken Jalfrazie Sweet and sour marinated chicken with vegetables.	\$15.00	Chicken Lababdar Chicken cooked with chopped tomato & capsicum and cottage cheese.	\$15.00
Chicken Madras South Indian chicken curry, tempered with mustard and curry leaves.	\$14.50	Kopeo Special Chicken Chicken cooked with butter sauce and fresh vegetables	\$15.50
Chicken Korma Chicken cooked with cashew nuts, almonds, fresh cream kasmati, indian spices, ginger, garlic and onion.	\$14.50	Chicken Tawa Chicken cooked with butter sauce, onion sauce and fined copped chicken, fried with garlic	\$16.50
Chicken Anarkali Mint-flavoured chicken cooked with rum.	\$15.00		

Lamb (Med, Mild, Hot)

Lamb Rogan Josh Home style lamb curry from the kitchen of Kashmir - Medium	\$14.00	Shahi Gosht Lamb cooked in creamy cashew gravy.	\$15.00
Lamb Vindaloo Lamb in hot & tangy sauce, the Portuguese in Goan Kitchen - Hot	\$14.00	Lamb Saagwala Blended to perfection in Mughlai tradition. Diced lamb cooked in fresh green spices and a puree of green leafy spinach.	\$15.00
Lamb Do Piazza Lamb cooked with onions & spices in our chef's unique recipe.	\$14.50	Lamb Anarkali Lamb cubes cooked with spices, mint and tomato	\$15.00
Lamb Korma Lamb cooked in cashew gravy with mild spices and a splash of cream.	\$14.50	Kopeo Special Lamb Lamb cooked with butter sauce and fresh vegetables	\$15.50
Bhuna Lamb Diced lamb cooked with ginger, garlic, onion and spices.	\$14.50	Lamb Tawa Lamb cooked with butter sauce, onion sauce and fined copped lamb, fried with garlic	\$16.50

Beef (Med, Mild, Hot)

Beef Rogan Josh Home style beef curry from the kitchen of Kashmir.	\$14.00	Beef Madras South Indian beef curry, tempered with mustard and curry leaves.	\$14.50
Beef Vindaloo Beef in hot & tangy sauce, the Portuguese in Goan Kitchen.	\$14.00	Beef Korma Beef cooked in cashew gravy with mild spices and a splash of cream.	\$14.50
Beef Saagwala Blended to perfection in Mughlai tradition. Diced beef cooked in fresh green spices and a puree of green leafy spinach.	\$14.50	Kopeo Special Beef Beef cooked with butter sauce and fresh vegetables	\$15.50
		Beef Tawa Beef cooked with butter sauce, onion sauce and fined copped beef, fried with garlic	\$16.50

Seafood (Med, Mild, Hot)

Fish Madras South Indian Fish curry, tempered with mustard and curry leaves.	\$18.00	Prawn Malabari Prawns cooked in specially prepared spices with a touch of garlic and ginger.	\$18.00
Fish Masala Fish fillet cooked in our chef's secret recipe - medium.	\$18.00	Butter Prawn Prawns and mushrooms delicately spiced and cooked in tomato gravy sauteed to perfection.	\$18.00
Fish Hyderabad Fish cooked with brown onion sauce with yoghurt (sweet & sour).	\$18.00	Prawn Masala Prawn prepared in thick onion gravy finished with capsicum, tomatoes, onion and garnished with coriander	\$18.00
Mussel Masala Mussels cooked with chopped vegetables.	\$18.00	Prawn Vindaloo Prawn cooked in Vindaloo Sauce. A popular dish for its tangy and hot taste.	\$18.00
Goan Fish Curry Fish cooked with grated coconut in a spicy sauce.	\$18.00	Prawn Spinach Prawns cooked with fresh spinach	\$18.00
		Crab Curry Crab cooked with brown onion sauce and yogurt.	\$20.00

Vegetables (Med, Mild, Hot)

Aloo Matar Peas & potatoes in a very smooth onion and tomato based curry.	\$13.50	Navratan Korma Seasonal mixed vegetables in almond based curry sauce.	\$14.50
Bombay Aloo Boiled potatoes tossed with cumin and mustard seed.	\$13.50	Daal Makhani Slow simmered assortment of beans, delicately flavoured with onion, tomato, shredded ginger & coriander - Mild.	\$13.50
Palak Aloo Diced potatoes cooked with a puree of leafy spinach and spices.	\$13.50	Daal Mejedar Lentil cooked with cumin, chilli, ginger and tomato.	\$13.50
Palak Paneer Dry combination of spicy spinach & cottage cheese.	\$14.50	Butter Vegetables Fresh vegetables cooked in smooth tomato and cream sauce.	\$14.50
Seasonal Vegetables Onion, tomatoes, garlic, cauliflower, green peas, broccoli, & indian spices	\$13.50	Butter Paneer Cottage cheese cooked in creamy tomato sauce	\$14.50
Malai Kofta Cottage cheese, potato, raisins, deep fried & served soaked in a rich curry sauce.	\$14.50	Channa Masala (Chick Pea Curry) Chick pea cooked in onion and tomato sauce and Indian spices	\$14.50

Bread

Tandoor Roti Whole wheat bread baked in Tandoor.	\$3.00	Keema Naan Naan stuffed with mixture of minced lamb and fine herbs.	\$4.50
Butter Naan Light leavened bread baked in Tandoor.	\$3.00	Cheese Naan Naan stuffed with cheese.	\$4.50
Garlic Naan Naan bread flavoured with garlic.	\$3.00		