

# DINE IN Menu

Licensed/BYO wine only)

The romance of the rugged Punjab region of India comes alive here, making it a landmark dining destination in Brisbane. Run by a passionate family who hail from the countryside region deep in the heart of Punjab,

“THIS RESTAURANT STRIVES TO GIVE YOU AN EXPERIENCE TO REMEMBER”

Chef Neetu and her team at Eden Garden Indian Cuisine recreate the charm of the traditional clay oven (tandoor) with its delicious menu of succulent Tandoori Tikkas and Naan breads. Since the inception in 2013, in a near suburb of Yeronga, it has enjoyed a great reputation and has always continued to improve, keeping pace with the latest in Indian dining scene, bringing comfort and succour to diners, with its warm, robust flavours.

Today, Eden Garden Indian cuisine has perfected the art of this Punjabi cuisine, evident in its star dishes such as the Home style chicken curry, the sumptuous samosas and the most delicious naan breads on this side of the Indian ocean. A beacon of curry excellence across the Brisbane region and the undisputed pride of West end, Eden Garden Indian cuisine has won innumerable accolades from our loyal customers over the years, making it a recognised Indian restaurant and the preferred dining destination of tourists and Locals for nearly 8 years now.

“WE THANK OUR PATRONS FOR THEIR TREMENDOUS SUPPORT THAT HELPED US SURVIVE THE COVID-19 PERIOD”

193 MELBOURNE ST,  
WEST END

3846 6262



# PITCH REPORT (BAR MENU)

(BYO Wine only, \$3 Corkage\* applies)

## COCKTAIL / MOCKTAIL (Refresh with Indian flavours)

<b>Flipper</b>	(Vodka, Lime, Vetiver flavours and Herbs)	<b>14</b>
<b>Ball Temper</b>	(Tanqueray Gin with tonic water, Lime & Herbs)	<b>14</b>
<b>Howzatt</b>	(Rum, Ginger and Herbs)	<b>14</b>
<b>Late Cut</b>	(Tequila, Lime, Raspberry flavours and Herbs)	<b>14</b>
<b>Punjabi Punch</b>	(JUG of flavours with rum, Ginger and herbs)	<b>28</b>

## BEER (Refresh with Indian flavours)

Stubby

Stone & Wood Pale Ale, Haywards 5000(8%), Rekorderlig Cider 10	<b>10</b>
Kingfisher, Corona, Peroni, Fat yak, Tiger, Roger's Amber Ale 8	<b>8</b>
Pure Blonde, XXXX Gold, Cooper's (Mild Ale), Great Northern Beer 6	<b>6</b>

## WINE SELECTION

### HOUSE WINES (White & Red)

6/24

### ELITE WINES

8/36

Sauv Blanc (Marlborough)	Chardonnay (HV)
Shiraz (Barossa)	Pinot Noir (Adelaide hills)
Merlot (South Australia)	Moscato (Victoria)

### PREMIUM WINES

12/48

Shiraz (Barossa/ MV)	Sauv Blanc (Tas / M'borough)
Chardonnay (HV / Adl hills)	Red Blends (Cab shiraz/merlot)
<b>Selected Wine \$90</b>	<b>Champagne \$75</b>

### SINGLE MALT / SCOTCH (30ml/60ml)

10/16

Glenfiddich	Bowmore	Amrut Indian Single malt
Green Label	Gold Label	Paul john Indian single malt

### WHISKEY / GIN / VODKA / RUM (30ml/60ml)

8/12

Old Monk Rum	Jack Daniels	Chivas Regal	Black Label
Black Dog Whiskey	Glen Moray	Bacardi	Vodka
Jim Beam	Tanqueray Gin		

\* CORKAGE OF \$3.00 IS CHARGED FOR EACH ADULT ON THE TABLE.  
(Not based on number of Wine glasses).

\* LIQUOR SALE SUBJECT TO OLGR RULES AND REGULATIONS.



## TEAM UP FOR A BANQUET

(2-4 Guests)

Non Veg 34pp    Veg/Vegan 29pp

### ENTREES/STARTERS

CHOOSE AN ENTRÉE FROM  
ENTRÉE MENU TO SHARE BETWEEN TWO

### MAIN COURSE

CHOOSE ONE CURRY PER PERSON ON THE  
TABLE FROM CURRY MENU

### BREADS

CHOOSE ONE NAAN TO SHARE  
BETWEEN TWO

### RICE

ONE SERVE OF ZEERA RICE /COCONUT  
RICE TO SHARE BETWEEN TWO

### DESSERT

A SERVE OF KULFI /GULAB JAMUN TO  
SHARE BETWEEN TWO

## STUMPED BANQUET MEAL

(4+ Guests)

Non Veg 34pp    Veg/Vegan 29pp

### ENTREES/STARTERS

MIX VEG & NON VEG ENTRÉE PLATTERS TO SHARE  
(BASED ON MIN 3 PCS PER PERSON)

### MAIN COURSE

CHOOSE ONE CURRY PER PERSON ON THE  
TABLE FROM CURRY MENU  
(MAX 6 VARIETIES PER TABLE)

### BREADS

MIX NAAN PLATTERS TO SHARE ON THE TABLE  
(CHEESE AND SPINACH / GARLIC / PLAIN NAAN)

### RICE

MIX OF ZEERA RICE /COCONUT RICE TO  
SHARE ON THE TABLE

### DESSERT

MIXED SERVES OF  
GULAB JAMUN *with* KULFI TO SHARE

\*WE WILL BE HAPPY TO DEAL WITH ANY SPECIAL  
DIETARY REQUIREMENTS.  
PLEASE ASK OUR FRIENDLY STAFF.



## DRINKS TROLLEY

<b>VEGAN LASSI</b>	5
<i>Cardamom Flavoured Vegan lassi</i>	
<b>INDIAN LEMONADE</b>	5
<i>Fresh Lemonade made with lime, sugar, salt and black pepper</i>	
<b>SOFT DRINKS</b>	5
<i>Coke, Coke Zero, Lemon Lime Bitters, Ginger Beer</i>	
<b>VEGAN MASALA CHAI</b>	5
<i>Flavoured Indian Tea using Almond milk.</i>	
<b>COCKTAILS/MOCKTAILS</b>	12
<i>Refreshing Indian Flavours (Ask for the drinks menu)</i>	

## VEGETARIAN STARTERS

<b>SAMOSA CHAAT(VG)</b>	11.9
<i>2 pieces of crispy samosas filled with masala Potatoes, served with Chickpea and garnished with tangy sauces.</i>	
<b>SPIN ATTACK (VEG PAKODA) (VG)</b>	9.9
<i>Onions, cauli &amp; seasonal vegetables dipped in a spiced chickpea batter and deep fried. 4 pcs served with tangy sauce(GF)</i>	
<b>ALOO TIKKI (VG)</b>	9.9
<i>"Tikki" refers to crispy patties made with Potatoes and spices. Each serve has 4 pcs and a tangy tamarind sauce.(GF)</i>	
<b>HARA BARA KEBAB (VG)</b>	9.9
<i>Green veggies, Herbs and Potato cutlets (4pcs) served with tangy tamarind sauce.(GF)</i>	
<b>PANEER PAKODA</b>	11.9
<i>Masala Paneer cubes fried in chickpea batter</i>	
<b>CHILLY PANEER</b>	15.9
<i>Paneer pieces cooked with vegetables, ginger, garlic and spices.</i>	

## NON VEG STARTERS

<b>MEAT SAMOSA</b>	11.9
<i>Meat Samosa is made of deep fried crispy pastry and is filled with spiced meat mince.</i>	
<b>YORKER (MACHCHI PAKODA)</b>	11.9
<i>"Machchi" means Fish. We marinate fish fillets in a mix of spicy batter and fry them into pakodas.</i>	
<b>CHICKEN TIKKA</b>	13.9
<i>Boneless chicken pcs marinated in garlic, yoghurt, herbs and spices, roasted in tandoor</i>	
<b>TANDOORI CHICKEN (2X 1/4 CHICKEN)</b>	13.9
<i>Chicken on bone marinated overnight in traditional masalas and roasted in tandoor until its charred to perfection.</i>	
<b>SEEKH KEBAB</b>	13.9
<i>Marinated spiced lamb mince roasted in tandoor on skewers.</i>	
<b>SLEDGER (CHILLY CHICKEN)</b>	15.9
<i>Cubed Boneless chicken pieces cooked in shallow pan fry style cooking with veggies, ginger, garlic and otherspices.</i>	

# NON VEGETARIAN CURRIES

ALL NON VEG CURREIS ARE GLUTEN FREE

- HOME STYLE CHICKEN CURRY (DF)** 19.9  
*"This Punjabi curry involves cooking of chicken in a mix of basic ingredients of a typical north Indian "Tadka" curry.*
- PUNJABI BAKRA (GOAT CURRY) (DF)** 21.9  
*Punjab is known for its well-cooked goat. We cook the "GOAT ON BONE" on slow flames in a mix of whole spices till meat is tender.*
- BUTTER CHICKEN** (Delhi style with bone available) 21.9  
*Needs no explanation. It's the heart of Indian Food. We keep the heart ticking....*
- KADAHY (DF)** (CHICKEN/LAMB) 19.9  
*A traditional Indian curry from Northern India. It is cooked with capsicum and onion cubes in rich and tasty mix of spices.*
- MANGO CHICKEN** 19.9  
*We recreate the buttery dish using thick and rich mango pulp from tropical India.*
- SHAHY KORMA** (CHICKEN/LAMB) 21.9  
*"SHAHY" means royal and korma is meat or chicken braised in a spiced sauce made with yoghurt, cream, nut or seed paste*
- CHICKEN TIKKA MASALA** 21.9  
*Typical Delhi style tikka masala curry cooked in authentic style*
- LAMB BALTY (DF)** 19.9  
*Balti curry derived from British Indian Cuisine.*
- SAAG** (CHICKEN/LAMB) 19.9  
*Popular Punjabi curry with Spinach leaves and Punjabi Tadka.*
- LAMB ROGAN JOSH (DF)** 19.9  
*A popular curry from Kashmiri cuisine. Rogan means clarified butter or the fat in the meat and JOSH means intense passion.*
- MADRAS(DF)** (CHICKEN/LAMB) 19.9  
*A South Indian delicacy cooked with curry leaves and mustard seeds in coconut sauce.*
- VINDALOO (DF)** (CHICKEN/LAMB/PRAWN) 19.9  
*Needs no explanation!! It's a spicy Goan curry cooked with lots of chillies and spices.*
- GOA FISH / PRAWN CURRY(DF)** 19.9  
*Seafood Cooked in Coconut Sauce with a tinge of onion gravy with a hint of spices.*
- PUNJABI FISH / PRAWN MASALA (DF)** 19.9  
*Traditional Punjabi spices rule this curry. Not traditional but tastes are very authentic.*



## VEGAN / VEGETARIAN CURRIES

**DAAL TADKA (GF) (VG)** 16.9

"TADKA" is roasting of spices with ginger, garlic, onions and whole spices. This is a YELLOW LENTIL CURRY finished with a tadka.

**AUSTRALIAN KADDU CURRY (GF) (VG)** 16.9

"KADDU" is PUMPKIN in Punjabi language. Local Pumpkin cubes cooked with chickpea, curry leaves and mustard seeds.

**ADRARI ALOO GOBI (GF) (VG)** 17.9

POTATOES and CAULIFLOWER cooked with ginger, garlic & fenugreek leaves on slow flames

**VEGAN TIKKA MASALA** 18.9

TIKKA MASALA curry with chunks made of wheat gluten and beans

**ALOO SAAG (GF) (VG)** 17.9

We cook POTATO in SPINACH leaves with a punjabi tadka

**DAAL MAKHANI (GF) (VG)** 18.9

SLOWCOOKED Brown lentil curry cooked to thick creamy perfection

**BAINGAN DA BHARTA (GF) (VG)** 18.9

Tandoor roasted EGGPLANT cooked with tomato, spices and onion preserving the roasted flavours.

**SUBZ MAKHANWALA (GF) (VG)** 19.9

Mix of VEGETABLES and PANEER cooked in creamy tomato sauce. It's a vegan's answer to satisfy the craving for butter chicken.

**PANEER TIKKA MASALA (GF) (VG)** 18.9

Creamy tikka masala curry cooked with paneer cubes

**PALAK PANEER (GF) (VG)** 18.9

This curry comes straight from the heart of Punjab. We cook paneer in SPINACH leaves with a punjabi tadka

**NAVRATTAN / VEGAN SPECIAL KORMA (GF)** 19.9

Seasonal Vegetables cooked in a creamy cardamom flavoured sauce with flavoursome spices.

**MALAI KOFTA (GF)** 19.9

Fried kofta stuffed with paneer, potatoes and nutty mix, cooked in rich and creamy gravy.

## BASAMATI RICE

**ZEERA RICE** 4

BASAMATI Rice cooked with cumin seeds

**COCONUT RICE** 7

BASAMATI Rice cooked in shredded coconut and curry leaves

**VEGETARIAN / CHICKEN BIRYANI** 19.9

Spiced BASAMATI rice slow cooked in whole spices preserving its aroma and flavours

VG INDICATES DISH CAN BE PREPARED VEGAN ON REQUEST  
SOY CHEESE IS USED TO REPLACE THE PANEER



## TANDOORI NAAN

COOKED IN TANDOOR (CLAY OVEN)

<b>BUTTER NAAN</b>	6
<i>Naan bread stuffed with butter (we layer butter inside)</i>	
<b>CHEESE AND CHILLI NAAN</b>	6
<b>CHEESE GARLIC / CHEESE SPINACH NAAN</b>	5
<b>VEGAN KULCHA</b>	6
<i>Special bread with soy cheese, onions, potato and spices</i>	
<b>ONION KULCHA</b>	6
<i>Bread stuffed with masala onions</i>	
<b>PESHWARI NAAN</b>	6
<i>Naan bread stuffed with dried fruits and nuts.</i>	
<b>ALOO PARANTHA</b>	5
<i>Bread stuffed with masala potatoes, onions and spices</i>	
<b>GARLIC NAAN</b>	4
<i>Bread coated with garlic and cooked in tandoor</i>	
<b>PLAIN NAAN</b>	4
<i>Plain flour naan bread cooked in tandoor</i>	
<b>TANDOORI ROTI</b>	4
<i>Wholemeal flour bread cooked in tandoori oven</i>	
<b>G/F METHI ROTI</b>	6
<i>Bread cooked with maize flour and fenugreek leaves</i>	

## KIDS MENU

<b>CHEESE NAAN</b>	(WITH BUTTER SAUCE)	9
<b>CHICKEN TIKKA</b>	(WITH FRIES)	9
<b>SMALL BUTTER CHICKEN</b>	(WITH RICE)	11

## SIDES

<b>PAPADUMS/ EXTRA FRIES</b>	5
<b>MANGO CHUTNEY / BOONDI RAITA</b>	5
<b>INDIAN GREEN SALAD</b>	6
<b>ONION SALAD WITH GREEN CHILLI</b>	6

## DESSERTS

<b>GULAB JAMUN W KULFI</b>	10
<i>Bring back the nostalgia of Punjabi weddings in cold kulfi ice cream served with hot Gulab jamun.</i>	
<b>SHAHI KULFI (NORTH INDIAN SPECIALTY)</b>	7
<i>Kulfi is homemade ice cream prepared with condensed Milk, cardamom, almonds, pistachios and saffron.</i>	
<b>VEGAN INDIAN DESSERT</b>	7
<i>Coconut cream and mango based dessert with nuts</i>	
<b>GULAB JAMUN (2PCS)</b>	7
<i>Popular north Indian speciality of Fried cheese balls dipped in flavoured sugar syrup</i>	





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