

TVP

THE
VINTAGE
PUNJAB

Authentic Indian Cuisine

MENU



Indian Street Food

Panipuri / Gulgappa

\$10.95

Crispy flour shells stuffed with spiced potatoes, chickpeas, and tangy tamarind-mint water—each bite bursts with sweet, spicy, and zesty flavors in a crunchy explosion!

Papadi Chaat

\$9.95

Crispy papdis layered with whipped yogurt, mint-coriander chutney, and chaat masala, topped with diced veggies and sev—a creamy, crunchy, tangy street-food staple.

Dahi Puri

\$10.95

Mini puris filled with spiced potatoes, chilled yogurt, and tamarind-mint chutneys—cool, creamy, and tangy with a crisp finish.

Samosa Chaat

\$13.95

Crumbled samosas smothered in spiced chickpeas, yogurt, and chutneys—a saucy, savory mashup of crispy, spicy, and tangy street magic.

Aloo Tikki Chaat

\$13.95

Golden potato patties topped with spiced chickpeas, yogurt, and chutneys—crispy outside, soft inside, and layered with bold flavors.

Bhel Puri

\$9.95

Crunchy puffed rice tossed with veggies, tamarind chutney, and sev—a sweet, tangy, spicy snack that's light, refreshing, and addictive.

Pav Bhaji

\$13.95

Mumbai's iconic spiced vegetable mash, slow-cooked with garlic and butter, served with toasted pav buns—rich, hearty, and irresistibly messy.

Cheese Pav Bhaji

\$14.95

Classic pav bhaji drowned in molten cheese—gooey, spicy, and paired with buttered pav for the ultimate carb indulgence.

Extra Pav

\$3.95

Entree

Our tandoori dishes are marinated in yoghurt, ginger, garlic, fresh herbs and traditional spices then cooked in our clay tandoor until tender creating an oriental barbeque flavour. The tandoor is used in traditional Indian cooking.



Tandoori Chicken (half/full) (GF) \$12.95/\$20.95

Chicken on bone seasoned, marinated overnight in yoghurt herbs and spices then cooked in the tandoor.

Chicken Tikka (GF) \$12.95

Bonless chicken pieces marinated with yoghurt, herbs, spices and grilled on skewers in the tandoor. Served with mint sauce.

Malai Chicken Tikka (4 pieces) (GF) \$13.95

Tender chicken pieces marinated in creamy yoghurt and mild spices cooked to perfection in a tandoor.

Honey Garlic Chicken Tikka (GF) \$13.95

A delicious twist on the classic tikka with sweet honey and garlic glaze, balanced with tandoor cooked smokiness.

Chicken 65 \$17.95

A bold and spicy South Indian dish of crispy fried chicken tossed in a flavorful blend of chili, garlic, and curry leaves.

Fish Tikka \$13.95

Succulent fish fillets marinated with tangy and spiced masala, cooked in a tandoor for a smoky, chargrilled flavor.

Amritsari Fish \$14.95

Fish fillet marinated in special blend of spices, coated with chickpea, flour and served crisp.

Seekh Kebab \$12.95

Minced lamb, infused with chopped chillies, ginger, garlic and coriander then skewered and cooked in the tandoor.

Prawn Pakora \$12.95

Prawns marinated in spices coated in chickpea batter, and deep-fried.

Tandoori Prawns \$12.95

Prawns marinated in a blend of yoghurt, spices and herbs, then skewered and cooked in traditional tandoor clay oven.

Masala Calamary \$12.95

Strips of calamari dipped in flour, spices, chilli and served crisp.

Tandoori Platter \$19.95

2 pcs chicken tikka, 2 pcs tandoori chicken, 2 pcs seekh kabab, 2 tandoori prawn

Entree

Our tandoori dishes are marinated in yoghurt, ginger, garlic, fresh herbs and traditional spices then cooked in our clay tandoor until tender creating an oriental barbecue flavour. The tandoor is used in traditional Indian cooking.

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|---|----------------|
| Gobi 65 | \$14.95 |
| A bold and spicy South Indian dish of crispy fried cauliflower tossed in a flavorful blend of chili, garlic, and curry leaves. | |
| Paneer Tikka | \$13.95 |
| Grilled cubes of cottage cheese marinated in spices and yogurt for a smoky, flavorful bite. | |
| Paneer Pakora | \$12.95 |
| Cottage cheese marinated with chilli and herbs, coated in chickpea flour batter, and deep-fried. | |
| Soya Chaap | \$14.95 |
| Tender soya skewers marinated in a flavourful blend of Indian spices, grilled to perfection for a smoky, juicy bite. | |
| Malai Soya Chaap | \$15.95 |
| Soft and creamy soya chap, marinated in a luscious mix of yogurt, and mild spices, then grilled for a rich, melt-in-the-mouth experience. | |
| Tandoori Mushroom | \$12.95 |
| Juicy, marinated mushrooms infused with aromatic spices and cooked in a traditional clay oven (tandoor) for a smoky, charred flavor. | |
| Vegetable Samosa | \$8.95 |
| Crispy pastry filled with potato and peas spiced with fresh ginger. | |
| Onion Bhaji | \$8.95 |
| Sliced onion coated in spiced chickpea flour batter and served crispy. | |
| Vegetable Spring Roll | \$8.95 |
| A blend of fresh cabbage, carrots, and onions with a hint of seasoning, wrapped in a deliciously flaky and crispy spring wrap | |
| Mixed Vegetable Platter | \$18.95 |
| 2 samosa, 2 onion bhaji and 2 spring rolls | |

Mains

Chicken Curries (GF)

Butter Chicken

\$17.90

Chicken pieces simmered in a tomato, ground cashew, fresh cream and Herb sauce. It's very popular curry.

Chicken Tikka Masala

\$18.90

Tandoori chicken pieces cooked with fresh capsicum, onion, tomato and finished with coriander.

Mango Chicken

\$18.90

Boneless chicken pieces, cooked in creamy mango sauce. Kids friendly.

Korma (GF)

A choice of chicken, lamb, beef, vegetable and fish cooked in creamy cashew nut sauce.

Chicken

\$18.90

Lamb

\$20.90

Beef

\$19.90

Fish

\$20.90

Prawn

\$20.90

Vegetable

\$17.90





Vindaloo (GF)

A traditional dish from Goa (a state in India) with a slightly tangy taste

Chicken	\$18.90
Lamb	\$20.90
Beef	\$19.90
Prawn	\$20.90



Madras (GF)

A delicious curry from the south India, prepared with coconut, tomato, onion, fresh herbs and spices.

Chicken	\$18.90
Lamb	\$20.90
Beef	\$19.90
Prawn	\$20.90
Veg	\$17.90



Saag (GF)

Creamed spinach dish spiced with fenugreek, onion and garlic) Can be made dairy free as well.

Chicken	\$18.90
Lamb	\$20.90
Paneer (Indian firm white cheese)	\$17.90



Rogan Josh (GF)

A popular North Indian gravy-like curry dish cooked with tomato, onion and coriander. Dairy-free.

Chicken **\$18.90**

Lamb **\$20.90**



Kadahi (GF)

Pieces of Lamb, Beef cooked with fresh capsicum, onion, tomato and finished with fresh coriander.

Chicken **\$18.90**

Beef **\$19.90**

Lamb **\$20.90**



Goat Curry (GF)

Goat Curry **\$21.90**

Goat cooked in the traditional North Indian style rich in flavours garnished with coriander.

Jalfrezi

Jalfrezi is a flavoursome & delicious Indian dish of stir-fried protein of choice with plenty of veggies & spices in a tangy sauce.

Chicken Jalfrezi **\$18.90**

Beef Jalfrezi **\$19.90**

Lamb Jalfrezi **\$20.90**

Veg Jalfrezi **\$17.90**



Seafood (GF)

Mustard Fish **\$20.90**

Ling fish fillets cooked in coconut cream and homemade mustard paste

Mustard Prawns **\$20.90**

Prawns cooked in fresh coconut cream and homemade mustard paste.

Prawn Masala **\$20.90**

Prawns cooked with fresh capsicum, onion, tomato and finished with coriander.

Butter Prawns **\$20.90**

Prawns cooked with fresh capsicum, onion, tomato and finished with coriander.



Vegetarian

Paneer Butter Masala

\$17.90

Paneer (Indian firm white cheese) pieces cooked in a sweet ground cashew and cream curry sauce.

Paneer Tikka Masala

\$17.90

Paneer (Indian firm white cheese), fresh capsicum, onion and tomato cooked with crushed cashew, spices and cream.

Shahi Paneer

\$17.90

Soft paneer cubes in a luxurious and creamy tomato-based gravy with a royal touch of spices and a rich cashew-nut base.

Malai Kofta

\$17.90

Traditional Indian nuggets made from a mixture of paneer cheese, mashed potato, cashews and sultanas, fried in vegetable oil then cooked in a creamy curry sauce.

Matar Paneer

\$16.90

Peas and cottage cheese with fresh herbs and traditional spices.

Matar Mushroom

\$16.90

Fresh green peas and mushrooms cooked in a creamy onion, tomato, and cashew sauce.

Methi Malai Matar

\$17.90

Green peas in a creamy fenugreek-flavored sauce, offering a perfect balance of sweet and savory.

Jeera Aloo (V)

\$15.90

A comforting dish of sautéed potatoes seasoned with earthy cumin seeds and spices.

Eggplant & Potato Coconut Curry (V)

\$17.90

Eggplant and potato cooked in a coconut cream.

Channa Masala (V)

\$16.90

Chickpeas prepared in a Kashmiri style tangy curry, with fresh herbs, garlic, tomato, onion, lemon juice and green chilli.

Bombay Aloo (V)

\$16.90

Turmeric potato tempered with cumin seed, aromatic spices, tomato and coriander in a creamy curry sauce.

Aloo Gobi Adraki Masala (V)

\$16.90

A delightful mix of cauliflower and potatoes simmered in a ginger-spiced masala.





Daals

Daal Makhani (GF)

\$16.90

A rich brown lentil curry cooked in a garlic and herb butter curry sauce.

Yellow Daal (GF) (V)

\$16.90

Mix of moong dahl and channa dahl slow cooked with aromatic spices and garnished with fresh coriander.

Daal Palak (V)

\$16.90

A nourishing blend of lentils and fresh spinach simmered with aromatic spices, finished with a garnish of coriander.



Rice Dishes

Chicken Biryani

\$17.90

Seasoned rice cooked with chicken, whole spices, saffron and mint, garnished with fresh coriander and served with raita.

Lamb Biryani

\$18.90

Seasoned rice cooked with lamb, whole spices, saffron and mint, garnished with fresh coriander and served with raita.

Vegetable Biryani

\$15.90

Seasoned rice cooked with vegetables, whole spices, saffron and mint, garnished with fresh coriander and served with raita.

Onion Jeera Rice

\$7.00

Fragrant basmati rice infused with cumin seeds and caramelized onions for a subtly spiced side dish.

Saffron Pulao

\$6.50

Steamed long grain basmati rice infused with saffron.

Coconut Rice

\$7.00

Basmati Rice (Small/Large)

\$3.5/5.0

Tandoori Breads

Plain Naan

\$3.90

Plain indian flat bread topped with butter.

Butter Naan

\$4.90

Flaky Indian layered bread topped with butter.

Aloo Naan

\$5.90

A tandoor-baked flatbread stuffed with spiced mashed potatoes, offering a soft, savoury bite.

Paneer Naan

\$5.90

A tandoor-baked flatbread stuffed with spiced indian cheese, offering a soft, savoury bite.

Garlic Naan

\$6.40

Plan Indian flat bread topped with a fresh garlic butter.

Cheese and Spinach Naan

\$7.90

Indian flat bread filled with a cheese and spinach mix.

Cheese Naan

\$6.40

Indian flat bread filled with a cheese.

Cheese and Garlic

\$7.90

Indian flat bread filled with a cheese and garlic.

Kashmiri Naan

\$6.90

A fragrant, slightly sweet flatbread enriched with a luxurious filling of dried fruits, nuts, and coconut.

Tandoori Roti

\$4.90 (V)

Wholemeal Indian flat bread cooked in the tandoor.



Extras



- Mix Raita** **\$3.50**
Yoghurt and Cucumber
- Mango Chutney** **\$3.50**
- Pickle (Lime or Mango)** **\$3.50**
- Pappadums (4 pieces)** **\$3.50**
- Green Salad** **\$7.90**
A refreshing mix of greens and veggies to complement your meal.
- Onion Salad** **\$5.90**
A simple yet zesty combination of fresh onions with a sprinkle of spices.

Kids Menu

- Chips and Chicken Nuggets** **\$11.90**
Crispy golden fries served with crunchy chicken nuggets—perfect for the little ones.

Desserts

- Ice Cream** **\$5.90**
Chocolate / Strawberry / Vanilla
- Coconut Gulab Jamun with ice cream** **\$7.90**
Traditional Indian fried milk balls in rose flavoured Sugar Syrup. Topped with coconut shavings and ice cream.

Drinks

- Mango Lassi** **\$5.90**
A creamy, chilled blend of yogurt and ripe mango, delivering a naturally sweet and tropical refreshment in every sip.
- Sweet Lassi** **\$4.90**
A creamy, chilled yogurt drink sweetened to perfection.
- Salty Lassi** **\$4.90**
A savory yogurt drink with a hint of salt and spices for a refreshing twist.
- Soft Drinks** **\$4.90**
Coke, Coke Zero, Solo, Sprite, Fanta

Please Ask
Our staff for vegan and
Gluten free options.

