



ABN 80 603 982 743



GUR TAJ

Great curry, tandoori and service since 1996

Indian Restaurant Take Away & Catering

1030 PITTWATER ROAD COLLAROY
PARKING AVAILABLE AT FRONT AND DOWNSTAIRS

gurtajindianrestaurant.com.au

02 9971 2740

0468 889 029

book or order by text

*Great quality and service are our aim at all times.
Your feedback will only help us improve our selves.*

All curries and tandoori entrées are gluten and MSG free.

*Chilli and spice levels vary from curry to curry,
please feel free to ask for guidance.*

OPEN TUESDAY TO SUNDAY

Licensed and BYO (wine only)

Corkage \$3.5 per person

Prices subject to change anytime
All prices include GST
Merchant fee paid by payer

June 2022

STARTERS

CUCUMBER YOGHURT with green chilli & masala.	5.5
TOMATO ONION ✓ garnished with coriander	4.5
MINT YOGHURT prepared with special herbs.	3.5
MANGO CHUTNEY ✓	3.5
BANANA COCONUT ✓	5.0
MIXED PICKLE ✓	3.5
PAPADUM (5 pieces) ✓	5.5
SIDE DISH PLATTER Any 4 of the above.	12.0
GREEN SALAD ✓ Red onion, cucumber, green chillies topped by chaat masala & lemon juice.	11.9

ENTREES

all served with mint sauce and decorated with salad

VEGETABLE SAMOSA (2 pieces) ✓ 🌱 🌿 🥬	11.9
Stuffed with peas, potatoes, cumin seeds, deep fried.	
MEAT SAMOSA (2 pieces) 🌱 🌿	11.9
Stuffed with minced lamb, peas, potatoes, spices, deep fried.	
ONION BHAJI ✓	10.9
Onion and lentil flour preparation with selected spices.	
MIXED VEGETABLE PAKORA ✓	10.9
Lightly fried cauliflower, onions, potato, coriander and crisp fried.	
TANDOORI LAMB CUTLETS	3 pieces 20.9
marinated overnight and cooked in Tandoor.	4 pieces 27.9
CHICKEN TIKKA (4 pieces)	16.9
Boneless spring chicken fillet marinated overnight & cooked in Tandoor.	
SEEKH KEBAB (4 pieces)	16.9
Spiced minced lamb pressed on skewer and smoke roasted in Tandoor.	
TANDOORI CHICKEN (Half)	15.9
Chicken marinated in spices, ginger, garlic extract, lemon juice, yoghurt and smoke roasted. marinated overnight & cooked in Tandoor	
MIXED PLATTER (Suitable for one or light share for two)	17.9
Combination of Tandoori Lamb Cutlet, Chicken Tikka, Seekh Kebab and Vegetable Samosa	

Vegan ✓

Contains Gluten 🌱

Contains Nuts 🌿

TANDOORI FLAT BREADS

4.5

PLAIN NAAN 🌱 Fine plain flour bread cooked in the Tandoor

GARLIC NAAN 🌱 Bread cooked with garlic on top and garnished with coriander

NAAN MAKHNI 🌱 Bread with sesame seed and coriander on top

TANDOORI ROTI ✓ 🌱 Wholemeal bread

TANDOORI STUFFED BREADS 8

PESHWARI NAAN 🌱 🥥 Sweet bread cooked with cashew nuts & cream

KEEMA-NAAN 🌱 Stuffed with minced lamb and potatoes

VEGETABLE PARATHA ✓ 🌱 Stuffed with potato and herbs

CHICKEN PARATHA 🌱 Plain flour bread stuffed with roasted chicken, onion and coriander

CHEESE NAAN 🌱 Cottage cheese, potato & spice bread garnished with coriander

CHEESE NAAN WITH GARLIC 🌱

VEGITARIAN CURRIES

21.9

MIXED VEGETABLES ✓ A bountiful assortment of fresh garden vegetable curry in herbs and tomatoes

POTATO AND EGGPLANT ✓ Potato and eggplant. Dry vegetable curry

PEAS, COTTAGE CHEESE Green peas and homemade cheese curry preparation

MUSHROOM, POTATO, PEA CURRY ✓ Mushroom, potato and green peas, one of the most popular dishes of North India

POTATO, PEAS, TOMATO CURRY ✓ Potato, green peas and tomato curry prepared with onion and tomato sauce

MALAI KOFTA 🌱 🥥 A vegetarian speciality of Gur Taj, served with thick almond gravy, garnished with a cordn of fresh cream

PANEER MAKHANI Sauteed in butter and a homemade cheese curry preparation.

PANEER TIKKA MASALA Sauteed in butter and a homemade cheese curry prepared with capsicum, tomato & peas

POTATO, PEAS & COTTAGE CHEESE Potato, peas and home made cheese prepared with onion and tomato sauce

DAAL YELLOW SPLIT LENTILS ✓ Selected yellow split lentils in delicate masala

20.9

Vegan ✓

Contains Gluten 🌱

Contains Nuts 🥥

TRADITIONAL INDIAN CURRIES


KORMA

rich and creamy sauce curry of lamb, beef, chicken or vegetables

lamb, beef 23.9
chicken 22.9
vegetables 21.9

SAAG (SPINACH)

green leafy spinach blended with onions, tomatoes, cumin seed and spices

lamb, beef 23.9
chicken 22.9
potato  21.9
cottage cheese 21.9

VINDALOO (advise medium or hot)

hot and spicy curry with mustard seed, fried red chilli, traditional dish of goa

lamb, beef 23.9
chicken 22.9
prawn 24.9

MASALA

delicately roasted indian spices and herbs together with onion & tomato sauce. garnished with coriander leaves

lamb, beef 23.9
chicken 22.9
prawn 24.9

MADRAS (advise medium or hot)

spicy hot curry prepared with coconut cream madras curry powder and hot spices

lamb, beef 23.9
chicken 22.9
vegetable 21.9
prawn 24.9

CHICKEN CURRIES

22.9

BUTTER CHICKEN

boneless spring chicken fillets cooked in tandoor and then prepared in orange and creamy sauce

MANGO CHICKEN

boneless chicken cooked in a rich mango & cashew sauce

CHICKEN TIKKA MASALA

chef's special preparation

CUMIN CHICKEN

cumin flavoured thick sauce chicken curry

LAMB CURRIES

23.9

ROGAN JOSH

the original lamb curry

MEAT KOFTA

meat ball blended with spices and oriental sauce

LAMB DO PIAZA

lamb curry cooked with onions, tomatoes, capsicum and peas

Vegan 

Contains Gluten 

Contains Nuts 

BEEF CURRIES

23.9

BOMBAY BEEF (advise medium or hot)
beef cooked with indian herbs and a touch of cream

BEEF MAHARAJA
cooked with creamy sauce with pineapple and dried fruits

KADAH BEEF
cooked with tomato, onion, capsicum and green chilli

SEAFOOD CURRIES

24.9

PRAWN MALABAR
coconut flavoured with capsicum, tomatoes, onion and peas


GOA PRAWN CURRY
coconut flavoured curry with mustard seeds and special spices

PANJIM FISH CURRY
bonelss pieces of fish simmered in spiced coconut milk

FISH AMRITSARI
cooked in creamy sauce, dry nuts, indian herbs

HOUSE SPECIALITY

BIRYANI HYDERABADI lamb, beef 23.9
lightly spiced basmatic rice dish chicken 22.9

vegetables  21.9

CHICKEN MAKHNI 22.9
chicken dish prepared in orange and creamy sauce

RICE

BASMATI RICE with saffron, cumin seeds, cloves & cardamom 3.0 per person

DRINKS NON ALCOHOLIC

MANGO LASSI Yoghurt based cold drink with mango, 5.5

Coke, Diet Coke, Solo, Lemonade 5.5

Ginger Beer Bundaberg 5.5


Orange Juice, Apple Juice 5.5

Lightly Sparkling Water —330ml 5.0

Lightly Sparkling Water — 750ml 8.0

DESSERTS

MANGO KULFI  Home made cream and mango based ice cream 7.0

GULAB JAMUM  (2 pieces) indian sweet dumpling 7.0

Vegan 

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SPARKLING WINE

	Glass	Bottle
McWilliam's Markview Brut, NSW <i>Attractive white peach with fresh and clean fruit aromas.</i>		\$24.00

WHITE WINE

McWilliams Markview Sauvignon Blanc, NSW <i>Fresh and clean palate with fruity intensity providing passionfruit and tropical flavours.</i>	\$6.50	\$24.00
McWilliam's 480 Pinot Grigio, NSW <i>Aromas of fresh ripe pear with a splash of green apple. Balanced perfectly with a crisp finish.</i>	\$9.00	\$35.00
McWilliams Markview Chardonnay, NSW <i>Fresh fruit flavours balanced against a pleasant creamy texture and soft finish.</i>	\$6.50	\$24.00
McWilliam's 480 Chardonnay, TUMBARUMBA, NSW <i>Displays bright citrus with white nectarine with supporting. fresh oak. Richly textured with a long seamless finish.</i>		\$35.00

RED WINE

Richland Pinot Noir, RIVERINA <i>A moderate bodied wine with vibrant cherry and raspberry fruit, the tannins are supple giving the wine a long smooth finish.</i>	\$8.00	\$29.50
The Orford Shiraz, NSW <i>A well rounded palate with rich fruit flavours and a rewarding finish.</i>	\$7.00	\$24.00
McWilliam's 480 Shiraz, HILLTOPS, NSW <i>An intense medium bodied palate of violets and blueberries with long soft tannins and a creamy oak spice finish.</i>		\$35.00

ROSÉ

Pierre D'Amour Rosé <i>Dry with bursts of fresh red berry flavours.</i>	\$8.00	\$35.00
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BEER

Kingfisher Lager	\$7.50
Corona	\$7.50
4 Pines Pale Ale, Crafted in Brookvale	\$7.50
Light Beer	\$7.50
Non-alcoholic Beer	\$7.50

BYO (Wine Only) - Corkage \$3.5 per person

YOU HAD
MANY CHOICES
THANK YOU FOR
CHOOSING GURTAJ

