

BREAD SPECIAL

Tandoori Roti	\$3.00
Parantha Flaky wholemeal bread cooked in tandoor oven	\$4.50
Plain Naan	\$3.50
Garlic Naan	\$3.90
Butter Naan Three Layered bread with butter	\$5.00
Chicken Naan	\$5.50
Cheese and Baby Spinach	\$5.00
Oregano Naan	\$5.00
Caraway Seeds Naan	\$5.00
Kashmiri Naan Naan stuffed with dried fruits & nuts	\$5.90
Cheese Garlic Naan	\$5.50
Cheese Chilli Garlic Naan	\$5.90
Cheese Kulcha Naan stuffed with cheddar cheese	\$4.50
Potato Kulcha Naan stuffed with spiced potato	\$5.50

RICE DISHES

White Basmati Classic Range Rice	\$3.50
Saffron Rice Pulao Real saffron (No artificial color)	\$4.90
Coconut Rice	\$5.00
Kashmiri Rice Rice cooked with nuts & dry fruits	\$6.50
Zeera Pulao Rice cooked with cumin seeds	\$5.00

BIRYANI

Goat Or Prawn Biryani (Medium / Hot) Cooked with basmati rice & spices	\$19.00
Chicken Or Lamb Biryani (Mild / Medium / Hot) Cooked with basmati rice & spices	\$17.50
Paneer Biryani (Cottage cheese)	\$15.50
Mix Veg Biryani	\$15.50

KIDS SPECIAL

Chips (Medium size)	\$5.50
Chicken Nuggets With Chips (6 Nuggets)	\$8.90
Spring Roll And Chips	\$8.90
Butter Chicken + Rice	\$9.90
Chicken korma +Rice	\$9.90
Nutella Naan	\$6.00

ACCOMPANIMENTS

Mixed Pickle	\$3.00
Mint / Sweet Mango Chutney / Tamarind	\$3.00
Plain Yoghurt	\$3.00
Cucumber Raita Grated cucumber & spices in plain yogurt	\$3.50

DESSERTS

Mango Kulfi Ice cream made with mango pulp	\$4.50
Pista Kulfi Ice cream made with pistachios	\$4.50
Gulab Jamuns (2pcs) (4pcs)	\$5.00, \$8.00
Rasamalai (2pcs)	\$10.00

DRINKS

Soft Drinks Can (Limca, coke)	\$3.00
Mango Lassi	\$3.50

VIRK'S FAMILY SPECIAL **\$55**

Entree (Any One)
Nuggets and Chips, Chicken Wings, Veg Samosa
Main Curry (Any 2 Hot / Medium/ Mild)
Lamb / Beef / Chicken / Vegetarian
2x Basmati Rice, 2x Plain Naan or Garlic Naan,
2x Papadam, 1x Raita, 1x Salad

ONE PERSON MEAL **\$30**

Entree (Any One)
Nuggets and chips, Chicken Wings, Veg samosa
Main Curry (Any 1 Hot / Medium/ Mild)
Lamb / Beef / Chicken / Vegetarian
1x Basmati Rice, 1x Plain Naan or Garlic Naan,
2x Papadam, 1x Raita, 1x Salad

If you have a food allergy or a special dietary requirement.
Please inform a member of our staff before you place your order.



CONTACT US FOR YOUR CATERING NEEDS

02 5743 2385
0430 502 357

OPENING HOURS

Monday to Sunday (5pm-9pm)
Tuesday closed

DELIVERY AVAILABLE

Facebook page for more updates



Ash Designs 0421 831 220

Price subject to change without notice

Info@vstsupermarket.com

533, Peel St, Tamworth 2340

ENTREE

CHICKEN

- Chicken Tikka (4pcs)** \$14.00
Chicken thigh chunks in a saffron shahi cumin cheese masala; Tandoor smoked with cardamom
- Chicken 65 (8pcs)** \$14.00
Chicken pieces marinated w/ fresh ginger, green chilli & onion, chickpea batter & deep fried
- Chicken Wings (4pcs)** \$6.50
Crispy wings

LAMB

- Meat Samosa (2pcs)** \$9.00
Crispy pastry filled with lamb minced & herbs homemade
- Lamb Seekh Kababs (4pcs)** \$14.00
Lamb mince skewered & Tandoor glazed with mint, coriander, green chilli and garam masala

SEAFOOD

- Garlic Grilled Prawns (8pcs)** \$16.00
Prawns marinated in herbs, spices & coriander with lemon juice

VEGETARIAN

- Vegetarian Pakora (4pcs)** \$9.00
Fresh vegetable marinated in gram flour then deep fried
- Veg Samosa (2pcs)** \$6.50
Potato, peas and spices filling
- Paneer Pakora (4pcs)** \$12.00
Cottage cheese deep fried with beans flour
- Onion Bhaji (4pcs)** \$8.00
Sliced onion fried with chickpeas flour
- Soya Malai Chaap (4pcs)** \$10.90
Soya chaap is in a way derivative from nutrela beans.

MAINS CHICKEN

- Methi Chicken** \$18.90
Chicken cooked in fresh fenugreek leaves cooked with fresh ginger ans garlic & herbs
- Caraway Chicken** \$16.90
Boneless chicken cooked with carom seeds & Onion sauce
- Chicken Korma (Mild)** \$16.90
Boneless chicken cooked in thick creamy sauce with ground cashew nuts & mild spices

- Butter Chicken (Mild / Medium / Hot)** \$17.90
Chicken tikka pieces cooked in thick tomato base sauce with herbs, butter cream
- Chicken Tikka Masala (Medium / Hot)** \$16.90
Boneless spicy chicken tikka cooked in medium hot thick masala sauce with fresh coriander
- Chicken Saag (Mild/Medium/ Hot)** \$16.90
Boneless chicken cooked in fresh mustard plant leaves spinach and herbs
- Chicken Jhal Frezi (Medium)** \$16.90
Boneless chicken cooked w/ capsicum, ginger, onions in a tangy sauce & crushed spices
- Chicken Madras (Medium / Hot)** \$16.90
Boneless chicken in medium hot & sour sauce, with curry leaves, mustard seeds & coconut milk
- Chicken Karahi (Medium / Hot)** \$16.90
Boneless chicken cooked in masala sauce with crushed spices & capsicum with fresh coriander
- Mango Chicken (Mild)** \$16.90
Boneless chicken cooked with special mango gravy
- Chicken Vindaloo (Extremely Hot)** \$16.90
Boneless chicken cooked in hot vindaloo sauce with a hint of vinegar

CHEF'S SPECIAL

- Goat Curry (Medium / Hot)** \$22.00
Goat curry slow cooked with home-style sauce of onions, tomatoes and whole spices (Fresh Ginger)

SEAFOOD DISHES

- Goan Fish Curry (Medium / Hot)** \$19.90
Fish pieces cooked with coconut milk, mustard & coriander seeds in a medium hot sauce
- Prawn Madras (Medium)** \$19.90
Prawns cooked with coconut milk, mustard seeds in a medium sauce with fresh coriander
- Prawn Jhal Frezi (Medium / Hot)** \$19.90
Prawns cooked with chopped onion, capcicum & ginger in a tangy sauce with crushed spices



LAMB & BEEF DISHES

- Lamb Or Beef Saag (Medium)** \$17.90
Lamb or beef cooked with fresh mustard leaves (No artificial color)
- Lamb Or Beef Mysore (Medium / Hot)** \$17:90
Lamb or beef cooked with medium or hot sauce in south indian style with black pepper
- Lamb Or Beef Rogan Josh (Medium)** \$17.90
Lamb or beef cooked with medium traditional sauce
- Lamb Or Beef Vindaloo (Extremely Hot)** \$17.90
Lamb or beef cooked with vindaloo sauce with a hint of vinegar
- Lamb/ Beef Madaras** \$17.90
Lamb or beef cooked into south style coconut sauce with mustard seeds



VEGETARIAN DISHES

- Daal Tadka (Medium)** \$14.00
Yellow Lentils cooked in onion, tomato, masala sauce with coriander
- Daal Makhni (Mild/Medium)** \$14.90
Black urad dal cooked with ginger, garlic, tomato, onion & finished with crem & fresh coriander
- Mixed Vegetable (Mild / Medium / Hot) or Mix Vegetable Madras or Masala** \$14.90
Seasonal vegetables cooked with herbs & onions sauce
- Eggplant Masala** \$14.90
Diced strip Eggplant cooked in special sauce
- Vegetable Korma (Mild)** \$14.90
Fresh vegetables, cottage cheese cooked in mild creamy cashew sauce
- Malai Kofta (Mild)** \$14.90
Cottage cheese & vegetable dumplings cooked in a creamy masala sauce with nuts
- Karahi Paneer (Medium / Hot)** \$14.90
Cottage cheese cooked with tomato, onion & capsicum with chef's special sauce
- Saag Panner (Medium)** \$14.90
Fresh mustard leaves cooked with cottage cheese & spices