

OUR TABLE MENU

Authentic food with a modern approach, TALKING TABLES is characterised by the variety of spices and techniques used to prepare an assortment of culinary delights. The palate of every region vastly differs from the next, and it is this ethnic diversity that the restaurant celebrates.

The team at TALKING TABLES believes in providing consistently superb service to every customer that walks into the door. We are obsessive about the ingredients and spices used, as we believe that true flavor is outcome of the genuine raw material. When it comes to spice and flavor of the food served, all spices are handled by our chefs with their expertise to balance them, so you can enjoy the meal to the fullest.

STARTERS (VEG)

Samosas (2 Pieces)

Deep fried crisp turnovers filled with potatoes, peas and coriander powder.

6.90\$

Onion Bhajia Chaat

Crispy deep fried onion rings served with tamarind sauce.

7.90\$

Aloo Tikki

Shallow fried potato balls served with chick peas, carrots, onions and various sauces.

7.90\$

Assorted Pakoras

Fritters of onion, potato and cauliflower served with mint sauce.

9.90\$

Aloo Papri Chaat

A combination of potatoes, chick peas and flour crisps topped with onions and tamarind sauce.

9.90\$

Tandoori Paneer Tikka

Paneer cubes grilled in tandoor with capsicums and onions, served with mint sauce.

14.90\$

STARTERS (NON VEG)

Tandoori Chicken (Half/Full)(\$12.90 / 18.90)

Chicken marinated in yogurt and herbs, cooked in clay oven.

18.90\$

Seekh Kebab

Minced lamb mixed with aromatic Indian spices & onions, grilled in tandoor.

12.90\$

Chicken Pakora

Tender chicken pieces delicately spiced, battered and deep fried.

12.90\$

Chicken Tikka

Succulent marinated pieces of chicken with yoghurt and spices, cooked in a clay oven.

14.90\$

Chicken 65

Spicy deep fried chicken with onions, capsicum, sweet chilli sauce and various special spices.

15.90\$

Fish Fry

Fish marinated with curry paste, yogurt and deep fried.

15.90\$

Prawn Tilli (6 pcs)

King prawns battered in chick pea flour and sprinkled with roasted sesame seeds.

14.90\$

Lamb Cutlets

Lamb marinated in yogurt and various spices and grilled in an authentic Indian clay oven.

17.90\$

Mix Sizzling Platter (for 2)

A mixture of seekh kebab, chicken tikka, prawn Tilli and fish fry (2 pieces each).

24.90\$

MAINS (VEG)

Dal Makhani

Mixture of different lentils slowly cooked to perfection.

14.90\$

Malai Kofta

Croquettes of fresh cheese and vegetables simmered in a light creamy sauce.

15.90\$

Chana Peshawari

Chick Peas slowly simmered with pomegranate seeds cooked with onions, tomatoes and spices.

15.90\$

Saag Aloo

Potato cooked with spinach and flavored with freshly spices.

15.90\$

Mixed Daal

Croquettes of fresh cheese and vegetables simmered in a light creamy sauce.

	15.90\$
<u>Vegetable Jalfrezi</u> Stir fried fresh garden vegetables sauted with mild spices.	15.90\$
<u>Navratan Korma</u> Assortment of vegetables cooked in a light creamy sauce.	15.90\$
<u>Paneer Butter Masala</u> A delicious preparation of cheese cooked in an exquisite creamy tomato sauce.	16.90\$
<u>Kadhai Paneer</u> Cheese made with diced onions, capsicum and finished with thick gravy.	16.90\$
<u>Palak Paneer</u> Cottage cheese cooked with exotic spices and spinach. Popeye's favorite!!	16.90\$

MAINS-NON VEG: CHICKEN CHOICES

<u>Bombay Chicken</u> Chicken fillet with delicate spices in a medium curry gravy with potato.	17.90\$
<u>Chicken Saagwala</u> Chicken cooked with spinach and flavored with freshly ground ginger, garlic and spices.	17.90\$
<u>Chicken Kadhai</u> Strips of chicken cooked with onions, tomato and bell pepper in an Indian wok.	17.90\$
<u>Butter Chicken</u> Grilled chicken in special tomato buttery sauce to create a rich and mild classic.	18.90\$
<u>Mango Chicken</u> A rich dish which combines succulent chicken pieces, mild cream and sweet mango sauce.	18.90\$
<u>Chicken Tikka Masala</u> Tender chicken cubes cooked in an aromatic and delicious zesty tomato, capsicum and ginger Sauce.	18.90\$
<u>Chicken Vindaloo</u> From Goa. Chicken cooked in a fiery red hot curry sauce.	18.90\$
<u>Chicken Korma</u> Chicken cooked in creamy cashew nut Gravy with Indian flavors.	18.90\$
<u>Chicken Jul</u> Traditional home style chicken curry.	18.90\$
<u>Chicken Madras</u> Chicken with coconut and tomato flavors.	18.90\$

MAINS-NON VEG: LAMB CHOICES

<u>Bombay Lamb</u> Lamb with delicate spices in a medium curry gravy with potato.	19.90\$
<u>Lamb Saagwala</u> Lamb cooked with spinach and flavored with freshly ground ginger, garlic and spices.	19.90\$
<u>Tawa Goat</u> Goat pieces cooked with ground onions, ginger, garlic and aromatic masala. (GOAT WITH BONES)	20.90\$
<u>Lamb Rogan Josh</u> Slow cooked lamb curry with intense flavors.	20.90\$
<u>Lamb Korma</u> Lamb cooked in creamy cashew nut Gravy with Indian Flavors.	20.90\$
<u>Lamb Vindaloo</u> From Goa. Lamb cooked in a fiery red hot curry sauce.	20.90\$
<u>Lamb Madras</u> Lamb with coconut and tomato flavors.	20.90\$

Lam Jul

Traditional home style Lamb curry.

20.90\$

BEEF CHOICES

Bombay Beef

Beef with delicate spices in a medium curry gravy with potato.

17.90\$

Beef Saagwala

Beef cooked with spinach and flavored with freshly ground ginger, garlic and spices.

17.90\$

Beef Korma

Beef cooked in creamy cashew nut Gravy with Indian flavors

18.90\$

Beef Vindaloo

From Goa. Beef cooked in a fiery red hot curry sauce.

18.90\$

Beef Jul

Traditional home style Beef curry.

18.90\$

Beef Madras

Beef with coconut and tomato flavors.

18.90\$

SEAFOOD

Prawn Curry

Prawn curry with coconut milk and spices.

21.90\$

Prawn Masala

Kerala traditional prawn dish flavored with ginger, garlic, golden onions and tomatoes.

21.90\$

Goan Fish Curry

Fish of the day simmered in a golden brown curry sauce.

21.90\$

Seafood Curry

Pieces of fish fillets, calamari, prawns, octopus marinated in hot coastal spices and herbs, slowly cooked to perfection in a special sauce.

22.90\$

INDIAN BREADS

Roti

Whole wheat bread baked in clay oven.

2.50\$

Plain Naan

Bread made with white flour and baked in clay oven.

3.00\$

Garlic Naan

Naan bread sprinkled with chopped garlic.

3.50\$

Butter Naan

Classic leavened bread glazed with butter.

3.90\$

Laccha Parantha

Layers of whole wheat bread baked in clay oven with butter.

3.90\$

Cheese Naan

Naan bread stuffed with cheese.

4.50\$

Cheese & Garlic Naan

Naan bread stuffed with cheese and garlic on the top.

4.90\$

Peshwari Naan

Naan bread stuffed with dry fruits.

4.90\$

Kheema Naan

Naan Bread stuffed with Lamb Mince.

4.90\$

RICE

Plain Basmati Rice

Boiled basmati rice

3.90\$

Peas Pulao / Zeera Rice

Rice with cumin seeds and peas.

4.90\$

Vegetable Biryani

Basmati Rice and mixed vegetables cooked with spices

15.90\$

Chicken Biryani

Seasoned Chicken cooked with saffron rice and spices

17.90\$

Lamb Biryani

Lamb cooked with basmati rice, herbs and spices

19.90\$

SIDES

Pappadums

2.50\$

Plain Yoghurt

2.50\$

Mint Sauce

2.50\$

Mango Chutneys

2.50\$

Pickle

2.50\$

Onion Tomato Salad

3.90\$

Mix Raita

Homemade Yoghurt with Cucumber, Onions and Tomato.

3.90\$

Green Salad

4.90\$

DESSERTS

Gulab Jamun

A North Indian treat. Deep fried milk dough ball, served hot in sweet syrup.

4.90\$

Mango Kulfi

A traditional homemade mango flavored Indian ice cream.

5.90\$

Pista Kulfi

A traditional homemade pistachio based Indian ice cream.

5.90\$

Kesar Badam Milk

Sweetened milk flavoured with cardamom and topped with nuts.

4.90\$

Talking Tables Special

A combination of Gulab Jamun, Mango kulfi, Pista Kulfi served with fresh cream and cherry.

11.90\$

NON ALCHOLIC DRINKS

Soft Drinks

3.50\$

Fruit Juice

3.90\$

Lemon Lime Bitters

3.90\$

Ginger Ale

3.90\$

Natural Still Mineral Water

3.90\$

Sparkling Mineral Water

4.90\$

Coffee

(Long Black, Short Black , Cafe Latte)

3.90\$

INDIAN FAVOURITES

Nimbu Paani

Drink made of lemon juice, black salt , sugar and lemonade.

3.90\$

Mango Lassi

Homemade yogurt and mango shake

3.90S

Sweet Laasi

Sweet drink made of homemade yogurt and rose water.

3.90S

Indian Masala Chai (15 min prep time)

Indian hot tea made with milk, spices and tea leaves.

3.90S

[Print Takeaway Menu](#)

MENU TYPES

- [Table Menu](#)
- [Banquet Menu](#)
- [Take Away Menu](#)
- [Party Menu](#)

Like us on Facebook to be a part of the draw and get regular updates on the specials we run.

FEATURED MENU ITEMS

Prawn Curry



Prawn curry with coconut milk and spices.

[Read More](#)

Lamb Chops



Lamb marinated in yogurt and various spices and grilled in an authentic Indian clay oven.

[Read More](#)

Mango Kulfi



A traditional homemade mango flavored Indian ice cream.

[Read More](#)

Special Parties

Bollywood Theme Party



If there's one thing we love at Talking Tables, it's a great Bollywood themed party. We're experts at it, with years of experience.

[Read More](#)

Birthday Special



Talking Tables is the No 1 venue for birthday parties with many packages to suit all ages and budgets.