

Welcome to Ramas Fiji Indian Restaurant

Rama's is BYO (Alcohol Only)
and we do not charge corkage

Dinner
Tuesday to Saturday
from 6:00 pm

Phone: (02) 6286 1964

Lunch
Tuesday to Friday
upon request
Minimum 10 people
Bookings Essential
Conditions Apply

All prices are GST inclusive
www.ramas.com.au

Appetizers

Vegetable Pakoras

Portions of cauliflower, potato, eggplant, onion rings and capsicum dipped in spiced Lentil flour and deep fried.

6 pieces per serve \$10.00

Fish Pakoras

Portions of boneless fish, marinated in garlic, tumeric and lemon juice, then dipped in Spiced Lentil flour and deep fried.

4 pieces per serve \$10.00

Prawn Pakoras

Prawns, dipped in spiced Lentil flour and deep fried.

4 pieces per serve \$14.00

Beef Samosas

Ground beef and garden peas moderately spiced, encased in a home made pastry, then deep fried.

2 pieces per serve (G) \$10.00

Vegetable Samosas

Potatoes and Peas encased in a home made pastry and deep fried.

2 pieces per serve(G) \$10.00

Bhajia

Shredded spinach, garlic, onion and ground lentils shaped into patties, then deep fried.

3 pieces per serve \$10.00

Bhara

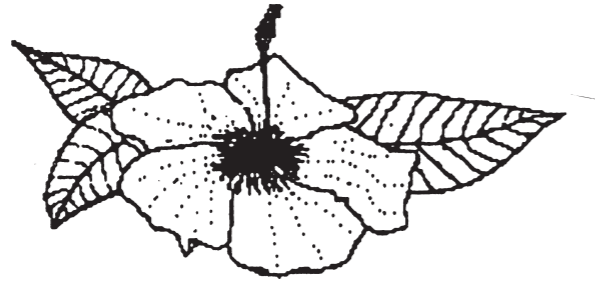
Ground pea lentils mixed with diced onion, garlic and fresh coriander leaves, shaped into patties, then deep fried.

3 pieces per serve \$10.00

Dhal Soup

Yellow lentils cooked with tomatoes, onions and fresh coriander. Served with Roti bread.(G)

\$10.50



Banquets

(Minimum of 4 people)

"Ram's Supreme"

Entree:

Pappadums
Mixed entree

(Chef's or your choice of 3 different entrees)

Main Meals:

Lamb Saag
Beef Vindaloo
Chicken Korma
Vegetable Bombay
Rice

Side Dishes:

Tomato and onion
Banana and Coconut
Raita
Roti (Bread) (G)

Tea or Coffee

Dessert (Choice of any)

Dinner: \$42.00 per person

Lunch: \$35.00 per person (cash only) or

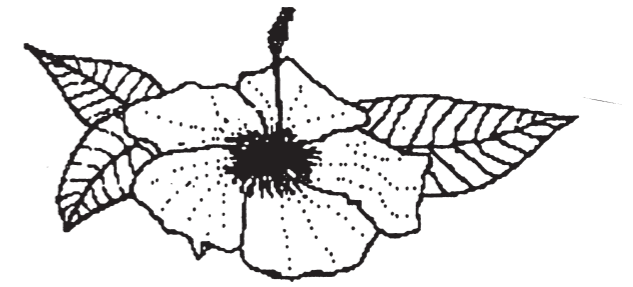
\$42.00 per person (Credit Card payment)

Inc. GST

Banquet menus may be changed to suit booking.

There is an extra charge for seafood dishes.

(G) Contains Gluten



Appetizers

Mixed Entree

Vegetable Samosas (2 of) (G)

Fish Pakoras (2 of)

Bhajia (2 of)

serves 2.

\$20.00

Roti Parcels

- Cooked pumpkin and coconut wrapped inside a
pan fried roti. (G) \$8.50

- Cooked potatoe and peas wrapped inside a
pan fried roti. (G) \$8.50

Breads

Roti

Wholemeal pan fried bread (G) 1 for \$2.50

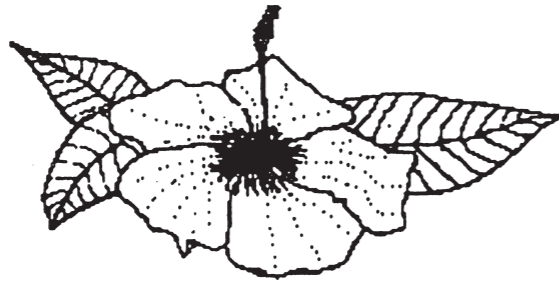
Garlic Paratha

Wholemeal pan fried bread with garlic (G) \$2.70

Pappadum

Deep fried crispy bread 4 for \$3.00

(G) Contains Gluten



Lamb

Lamb Bombay Cubes of lamb cooked with fresh spices, coconut milk and shredded coconut.	\$21.00
Lamb Vindaloo Cubes of lamb cooked with fresh spices, vinegar, paprika, fresh coriander and vindaloo sauce. (Spicy)	\$21.00
Lamb Rogenjosh Cubes of lamb cooked with fresh spices and finished with onions and blanched almonds.	\$21.00
Lamb Saag Cubes of lamb cooked with fresh spices, spinach and coconut milk.	\$21.00
Lamb Aloo Gosh Cubes of lamb cooked with potato in a spicy coconut sauce with fresh coriander leaves.	\$21.00
Lamb Madras Cubes of lamb cooked in a dry spicy sauce and fresh coriander leaves.	\$21.00
Lamb Korma Cubes of lamb cooked with fresh spices and a rich creamy sauce.	\$21.00

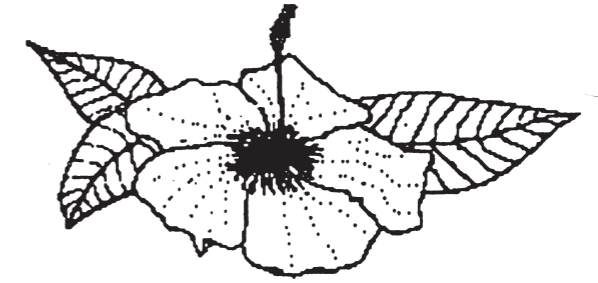
Curries should be ordered either mild, medium, hot or very hot.

Mild (no chili) - for novice curry eaters.

Medium - for regular curry eaters.

Hot - for seasoned curry eaters.

All curries are served with unlimited rice at a charge of \$2.50 per person.



Banquets

(Minimum of 4 people)

"Daya's Deluxe"

Entree:

Pappadums
Samosas (G)
Roti Parcel (G)
Bhajia

Main Meals:

Lamb Saag
Beef Vindaloo
Chicken Korma
Vegetable Bombay
Rice

Side Dishes:

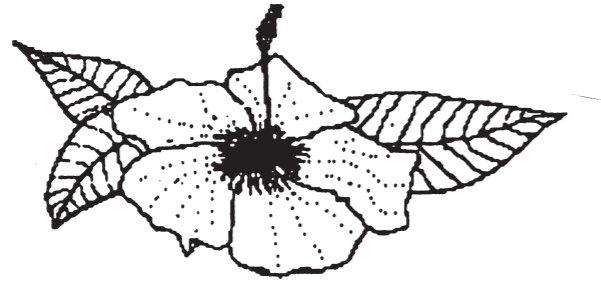
Banana and Coconut or Tomato and Onion
Raita
Roti (Bread) (G)

Tea or Coffee

Dinner: \$37.00 per person
Lunch: \$30.00 per person (cash only) or
\$37.00 per person (Credit Card payment)
Inc. GST

Banquet menus may be changed to suit booking.
There is a extra charge for seafood dishes.

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Banquets

(Minimum of 4 people)

"Rama's Delight"

Entree:

Pappadums
Samosas (G)
Bhajia

Main Meals:

Lamb Rogenjosh
Beef Vindaloo
Chicken Korma
Vegetable Bombay
Rice

Side Dishes:

Roti (Bread) (G)

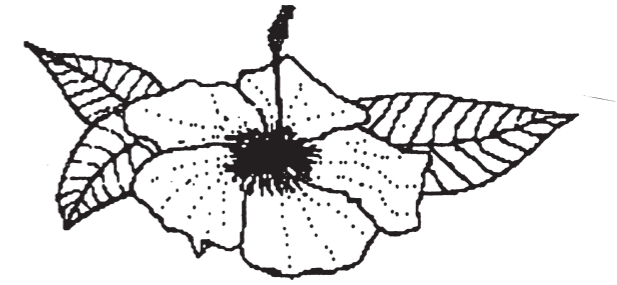
Dinner: \$32.00 per person

Lunch: \$25.00 per person (cash only) or
\$32.00 per person (Credit Card payment)
Inc. GST

Banquet menus may be changed to suit booking.
There is a extra charge for seafood dishes.

\$32.00 Banquet is Not available Friday and Saturday Evenings for
bookings over 10 people.

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Beef

Beef Bombay

Cubes of beef cooked with fresh spices, coconut
milk and shredded coconut.

\$20.50

Beef Vindaloo

Cubes of beef cooked with fresh spices, vinegar, paprika,
fresh coriander leaves and vindaloo sauce. (Spicy)

\$20.50

Beef Rogenjosh

Cubes of beef cooked with fresh spices and finished with
onions and blanched almonds.

\$20.50

Beef Kofta

Ground meat balls cooked in a rich creamy sauce and
topped with blanched almonds.

\$20.50

Beef Dhansak

Cubes of beef cooked with spices, fresh coriander leaves
and lentils in a thick but not too rich sauce.

\$20.50

Beef Madras

Cubes of beef cooked in a dry spicy sauce and fresh
coriander leaves.

\$20.50

Curries should be ordered either mild, medium, or hot

Mild (no chili) - for novice curry eaters.

Medium - for regular curry eaters.

Hot - for seasoned curry eaters.

All curries are served with unlimited rice at a charge of \$2.50 per person.

Chicken

Chicken Bombay

Boneless Chicken pieces cooked with fresh spices, and coconut milk. \$20.50

Chicken Vindaloo

Boneless Chicken pieces cooked with fresh spices, vinegar, paprika, vindaloo sauce and fresh coriander leaves. (Spicy) \$20.50

Chicken Korma

Boneless Chicken pieces cooked with fresh spices and a rich creamy sauce. \$20.50

Seafood

Prawn Masala

Prawns cooked with onion, garlic, tomato and fresh coriander, in a spicy tomato based sauce. \$22.00

Jhinga Nariel

Prawns cooked with onions, garlic, tomato, fresh coriander, and finished in a spicy coconut sauce. \$22.00

Prawn Saabji

Prawns cooked with onion, garlic, tomato, spinach and coconut milk. \$22.00

Fish Nariel

Boneless fillets of ling marinated in lemon juice, tumeric, garlic and simmered in a spicy coconut sauce. \$21.00

Madras Fish Curry

Boneless fillets of ling marinated in lemon juice, tumeric, garlic and simmered in a tomato based sauce. \$21.00

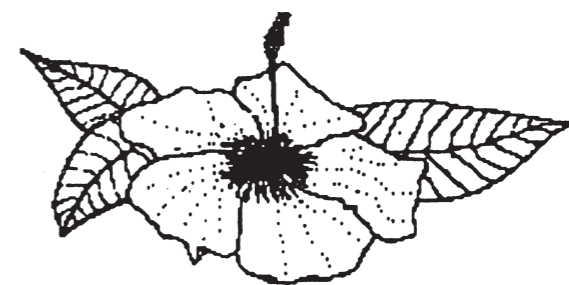
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Dessert

Aulab Jamun

Light Indian dumplings served with home made sugar syrup and ice cream. (G) \$9.00

Kulfi

Home made ice cream with mango and almonds \$9.00

Ice cream

*Mango \$8.00

*Coconut \$8.00

*Kahlua \$8.00

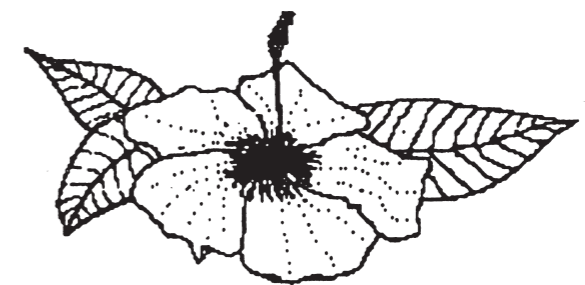
*Baileys \$8.00

Plain Ice-cream with topping (Chocolate, Caramel or Strawberry) \$7.00

(G) Contains Gluten

Drinks

Tea	- Jasmine	
	- Darjeeling	
	- Earl Grey	
	- Lemon Scented	
	- English Breakfast	
	- Peppermint	
	- Camomille	
	- Green Tea	\$3.00
Coffee		\$3.00
Hot Chocolate		
With marshmallows		\$3.50
Lassi		
Cool Indian yoghurt drink. (Mango flavour)		\$3.50
Juice		
	- Orange Juice	\$3.25
	- Apple Juice	\$3.25
	- Iced Coconut Juice	\$4.00
Soft Drinks		
	- Schweppes Lime Juice Cordial	\$3.00
	- Ginger Ale	
	- Coke, Fanta, Sprite	
	- Lemon Squash	
	- Mineral Water	
	- Tonic Water	
	- Soda Water	
	- Lemon, Lime and Bitters	\$3.50

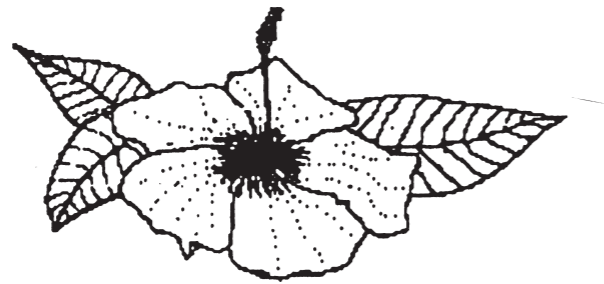


Specialties

Aamm Chicken (Mango Chicken)	
Boneless chicken pieces cooked with fresh spices and a sweet mango sauce.	\$20.50
Chicken Dhai Wala	
Boneless chicken pieces cooked with fresh spices and yoghurt sauce.	\$20.50
Potato and Egg Curry	
Hard boiled eggs cooked with potatoes, fresh coriander leaves and coconut milk.	\$18.50
Fijian Pork Curry	
Cubes of pork cooked with capsicum, onion and fresh coriander leaves. (Spicy / Hot)	\$21.00
Goat Curry	
Pieces of meat, on the bone, cooked with fresh spices and coriander leaves.	\$21.00

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Vegetarian

Vegetable Bombay

Potato, Beans, carrots, peas and cauliflower, cooked in spicy coconut milk. \$18.50

Vegetables Kofta

Balls of cauliflower, carrot, peas and ground lentils, deep fried, then simmered in a spicy creamy sauce. (G) \$18.50

Dhal

Thick spiced lentil soup cooked with fresh tomato, onion and coriander leaves. \$16.50

Palak Panir

Home made cheese cooked in a smooth spinach sauce. \$19.00

Panir Masala

Home made cheese cooked with tomato, peas, onions and fresh coriander leaves in a spicy coconut sauce. \$19.00

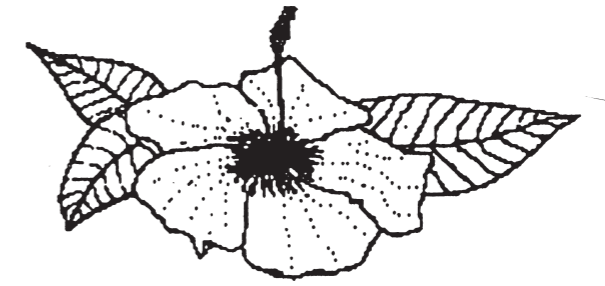
Vegetable Korma

Cauliflower, peas, potato, carrot, beans and capsicum cooked in a spicy creamy sauce. \$18.50

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Side Dishes

Dhal

Thick spiced lentil soup. A great accompaniment for rice. \$9.25

Banana and Coconut

For those who like to sweeten their curry. \$5.00

Tomato and Onion

A contrasting flavour and texture. \$5.00

Curried Bean and Tomato

Sliced beans, chopped tomatoes and onions cooked slowly at low temperature. \$11.50

Raita

Grated cucumber in spiced yoghurt. Ideal for cooling the palate. \$5.00

Pumpkin and Coconut

Finely chopped pumpkin, cooked with a dash of spices, and shredded coconut. \$9.50

Condiments:

Lime Pickles \$3.00

Mango Chutney \$3.00