

# Welcome to Ramas Fiji Indian Restaurant

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

Dinner  
Tuesday to Saturday  
from 5:30 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](http://www.ramas.com.au)

## Appetizers

### Vegetable Pakoras

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

6 pieces per serve \$12.00

### Fish Pakoras

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

4 pieces per serve \$12.00

### Prawn Pakoras

Prawns, dipped in Lentil flour and deep fried.

4 pieces per serve \$14.00

### Beef Samosas

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

2 pieces per serve (G) \$12.00

### Vegetable Samosas

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

2 pieces per serve (G) \$12.00

### Bhajia

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

3 pieces per serve \$12.00

### Bhara

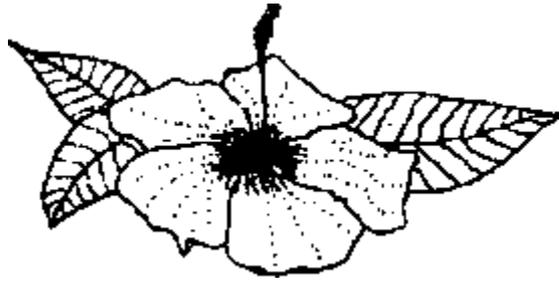
Ground pea lentils mixed with diced onion, garlic and fresh coriander leaves, shaped into patties, then deep fried.

3 pieces per serve \$12.00

### Dhal Soup

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

\$12.00



## Appetizers

### Mixed Entree

Vegetable Samosas (2 of) (G)		
Fish Pakoras (2 of)		
Bhajia (2 of)	serves 2	\$24.00

### Roti Parcels

- Cooked pumpkin and coconut wrapped inside a pan fried roti.(G)		\$9.00
- Cooked potato and peas wrapped inside a pan fried roti.(G)		\$9.00

## Breads

### Roti

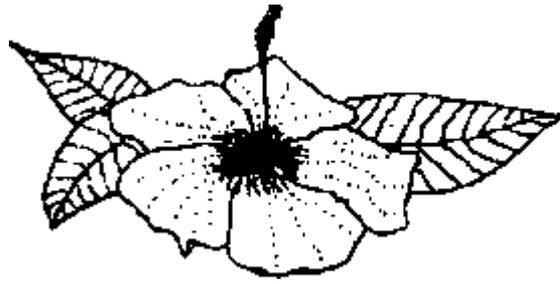
Wholemeal pan fried bread (G)	1 for	\$2.50
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### Garlic Paratha

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

Deep fried crispy bread	4 for	\$3.00
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## Lamb

### Lamb Bombay

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

\$25.00

### Lamb Vindaloo

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

\$25.00

### Lamb Rogenjosh

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

\$25.00

### Lamb Saag

Cubes of lamb cooked with fresh spices, spinach and coconut milk.

\$25.00

### Lamb Aloo Gosh

Cubes of lamb cooked with potato, fresh coriander leaves and coconut milk.

\$25.00

### Lamb Madras

Cubes of lamb cooked with fresh coriander leaves. (Dry dish)

\$25.00

### Lamb Korma

Cubes of lamb cooked with fresh spices in a rich creamy sauce.

\$25.00

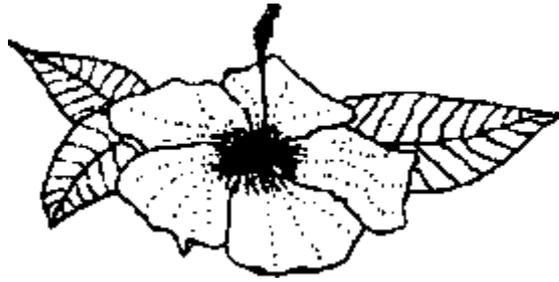
Curries should be ordered either mild, medium or hot.

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 \$2.75 per person.



## Beef

### **Beef Bombay**

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

\$23.00

### **Beef Vindaloo**

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

\$23.00

### **Beef Rogenjosh**

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

\$23.00

### **Beef Kofta**

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

\$23.00

### **Beef Dhansak**

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

\$23.00

### **Beef Madras**

Cubes of beef cooked with fresh coriander leaves.  
(Dry dish)

\$23.00

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All curries are served with unlimited rice at a charge of \$2.75 per person.

## Chicken

### Chicken Bombay

Boneless Chicken pieces cooked with fresh spices, and coconut milk. \$23.00

### Chicken Vindaloo

Boneless Chicken pieces cooked with fresh spices, vinegar, paprika, vindaloo sauce and fresh coriander leaves. (Spicy) \$23.00

### Chicken Korma

Boneless Chicken pieces cooked with fresh spices and a rich creamy sauce. \$23.00

## Seafood

### Prawn Masala

Prawns cooked with onion, garlic, tomato and fresh coriander, in a tomato based sauce. \$24.50

### Jhinga Nariel

Prawns cooked with onions, garlic, tomato, fresh coriander, and coconut milk. \$24.50

### Prawn Saabji

Prawns cooked with onion, garlic, tomato, spinach and coconut milk. \$24.50

### Fish Nariel

Boneless fillets of ling marinated in lemon juice, tumeric, garlic and simmered in spices and coconut milk. \$23.50

### Madras Fish Curry

Boneless fillets of ling marinated in lemon juice, tumeric, garlic and simmered in spices, in a tomato based sauce. \$23.50

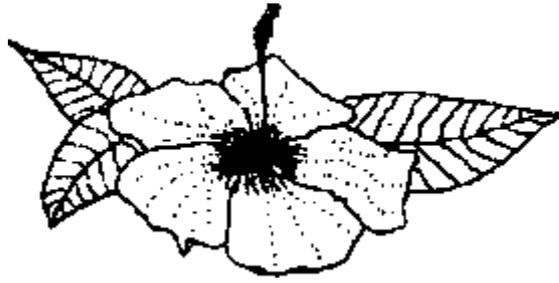
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## Specialties

### **Aamm Chicken (Mango Chicken)**

Boneless chicken pieces cooked with fresh spices and a sweet mango sauce.

\$23.00

### **Chicken Dhai Wala**

Boneless chicken pieces cooked with fresh spices and home made yoghurt.

\$23.00

### **Potato and Egg Curry**

Hard boiled eggs cooked with potatoes, fresh coriander leaves and coconut milk.

\$19.50

### **Fijian Pork Curry**

Cubes of pork cooked with capsicum, onion and fresh coriander leaves. (Spicy / Hot)

\$24.00

### **Goat Curry**

Pieces of meat, on the bone, cooked with fresh spices and coriander leaves. (Spicy / Hot)

\$23.00

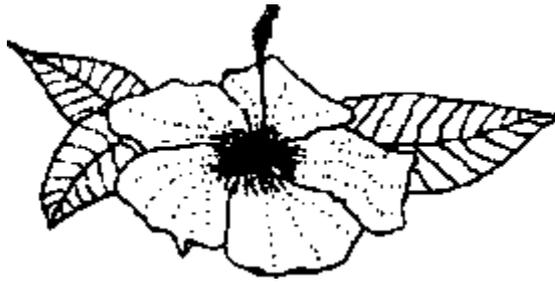
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Hot - for seasoned curry eaters.

All curries are served with unlimited rice at a charge of \$2.75 per person.



## Vegetarian

### **Vegetable Bombay**

Potato, beans, carrots, peas and cauliflower, cooked in coconut milk. \$20.00

### **Vegetables Kofta**

Balls of cauliflower, carrot, peas and ground lentils, deep fried, then simmered in a creamy sauce. (G) \$20.00

### **Dhal**

Yellow split peas cooked with fresh tomato, onion and coriander leaves. \$17.00

### **Palak Panir**

Home made cheese cooked in a smooth spinach sauce. \$20.00

### **Panir Masala**

Home made cheese cooked with tomato, peas, onions and fresh coriander leaves in coconut milk. \$20.00

### **Vegetable Korma**

Cauliflower, peas, potatoes, carrot, beans and capsicum cooked in creamy sauce. \$20.00

### **Potatoes and Peas**

Potatoes, pea, onion, tomato and fresh coriander cooked in a touch of spices. \$20.00

Curries should be ordered either mild, medium or hot.

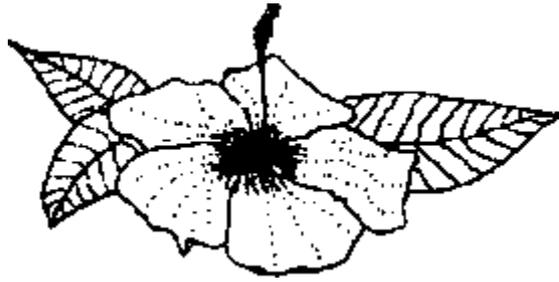
Mild (no chili) - for novice curry eaters.

Medium - for regular curry eaters.

Hot - for seasoned curry eaters.

All curries are served with unlimited rice at a charge of \$2.75 per person.

(G) Contains Gluten

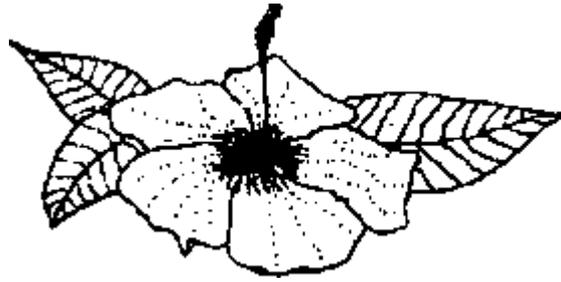


## Side Dishes

<b>Dhal</b>	
Yellow split peas. A great accompaniment for rice.	\$9.25
<b>Banana and Coconut</b>	
For those who like to sweeten their curry.	\$5.00
<b>Tomato and Onion</b>	
A contrasting flavour and texture.	\$5.00
<b>Curried Bean and Tomato</b>	
Sliced beans, chopped tomatoes and onions cooked slowly at low temperature, with a hint of spices.	\$13.00
<b>Raita</b>	
Grated cucumber in spiced yoghurt. Ideal for cooling the palate.	\$5.00
<b>Pumpkin and Coconut</b>	
Finely chopped pumpkin, cooked with a dash of spices, and shredded coconut.	\$10.00
<b>Condiments:</b>	
Lime Pickles	\$3.00
Mango Chutney	\$3.00

## Drinks

<b>Tea</b>	- Jasmine	
	- Darjeeling	
	- Earl Grey	
	- Lemon Scented	
	- English Breakfast	
	- Peppermint	
	- Camomille	
	- Green Tea	\$3.00
<b>Coffee</b>		\$3.00
<b>Hot Chocolate</b>		
With marshmallows		\$3.75
<b>Lassi</b>		
Cool Indian yoghurt drink. (Mango flavour)		\$3.75
<b>Juice</b>		
	- Orange Juice	\$3.50
	- Apple Juice	\$3.50
	- Iced Coconut Juice	\$4.00
<b>Soft Drinks</b>		
	- Schweppes Lime Juice Cordial	\$3.00
	- Ginger Ale	
	- Coke, Fanta, Sprite	
	- Lemon Squash	
	- Mineral Water	
	- Tonic Water	
	- Soda Water	
	- Lemon, Lime and Bitters	\$3.75
	- Iced tea - (Lemon, Peach or Mango)	\$3.75



## Dessert

### *Gulab Jamun*

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

\$10.00

### *Kulfi*

Home made ice cream with mango and almonds

\$10.00

### *Ice cream*

\*Mango

\$9.00

\*Coconut

\$9.00

\*Kahlua

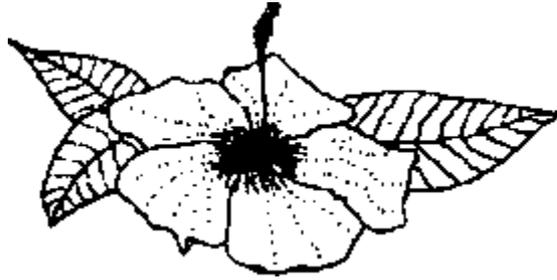
\$9.00

\*Baileys

\$9.00

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

\$7.00



## Banquets

(Minimum of 4 people)

### "Rama's Delight"

**Entree:**

Pappadums  
Samosas (G)  
Bhajia

**Main Meals:**

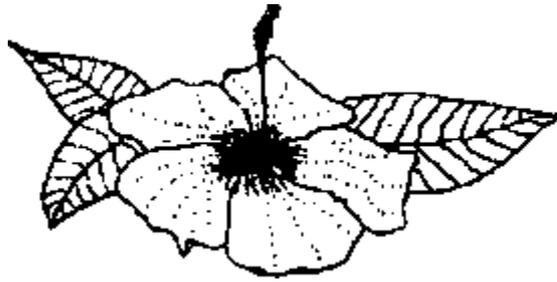
Beef Saag  
Beef Vindaloo  
Chicken Korma  
Vegetable Bombay  
Rice

**Side Dishes:**

Roti (Bread) (G)

Dinner: \$ 35.00 per person (Inc. GST)  
Lunch: \$ 30.00 per person (Inc. GST)

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



## 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:

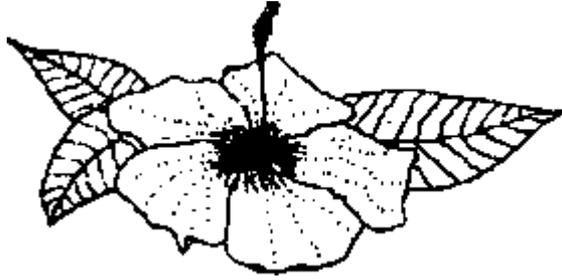
Banana and Coconut or Tomato and Onion  
Raita  
Roti (Bread) (G)

#### Tea or Coffee

Dinner: \$ 40.00 per person (Inc. GST)  
Lunch: \$ 35.00 per person (Inc. GST)

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

(G) Contains Gluten



## 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: \$ 45.00 per person (Inc. GST)

Lunch: \$ 40.00 per person (Inc. GST)

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

(G) Contains Gluten



