



BREAKFAST

CONTINENTAL

\$15 PER GUEST

1X CHOICE OF CEREAL

(CHOCO POPS, WEET-BIX, NUTRI GAINS, SULTANA BRAN)

1X CHOICE OF JUICE

(APPLE, ORANGE, PINEAPPLE)

2X SLICE OF BREAD

TEA AND COFFEE

BUTTER, HONEY, STRAWBERRY AND ORANGE JAM
EXTRA: BREAD & BUTTER \$2.00

INDIAN

CHHOLE BHATURE	\$14.00
PARANTHA (ALOO/GOBHI) 2 PS	\$14.00
OMELET WITH 2 BREAD	\$14.00
BOILED EGG	\$02.00
INDIAN MASALA TEA	\$04.00



About Us

Welcome to Outback Quarters Motel and Indian restaurant in Hay! We offer comfortable accommodations with spacious rooms and all the amenities you need. Our friendly staff ensures a memorable and hassle-free stay. In addition, our authentic Indian restaurant serves a diverse menu of regional dishes, carefully crafted by talented chefs using the finest ingredients. Combining comfort and tantalizing flavors, we offer a unique experience. Whether staying or dining, exceptional hospitality and an unforgettable culinary journey await you at Outback Quarters..5

HOURS OF OPERATION

Day	Hours
Monday	3:00pm-9:30pm
Tuesday	3:00pm-9:30pm
Wednesday	3:00pm-9:30pm
Thursday	3:00pm-9:30pm
Friday	3:00pm-9:30pm
Saturday	3:00pm-9:30pm
Sunday	3:00pm-9:30pm

OUTBACK QUARTERS MOTEL
409 MOAMA STREET, HAY 271
02 6993 1804

EMAIL: OUTBACKQUARTERS@YAHOO.COM



MENU

Enjoy Indian Cuisine

OUTBACK QUARTERS MOTEL AND
INDIAN RESTAURANT

CALL
02 6993 1804
FOR
BOOKING OR TAKE AWAY

*Enjoy authenticity of Indian
Cuisine with great hospitality
experience*



ENTREES

VEGETABLE SAMOSA 3PSC	\$9.99
CHICKEN TIKKA	\$12.50
ONION BHAJI	\$9.99
CHICKEN KEBAB 2PSC	\$12.99
CHICKEN NUGGETS	\$9.99
AMRITSARI TIKKI CHAT	\$10.00
SAMOSA CHAT	\$10.00
BOMBAY BHEL PURI	\$10.00
PANIPURI	\$10.00
PAPRICHAAT	\$10.00
PUNJABI DAHIPURI	\$9.99
CHILLI CHICKEN	\$15.00
GOBI MANCHURIYAN	\$15.00
CHILLI GOBI	\$15.00
PANEER TIKKA	\$17.00
CHICKEN 65	\$18.00
SINDOOR SPECIAL PRAWNS	\$20.00
CHOLE BHATURE	\$14.00
FISH AMRITSARI	\$15.00

CURRY ON RICE (LUNCH SPECIAL)

ANY CURRY ON RICE(CHICKEN/ MEAT/VEG)	\$20.00
TWO CURRY ON RICE(CHICKEN/ MEAT/VEG)	\$26.00

VEGETABLE CURRIES

MIXED VEGETABLE	\$16.00
SEASONAL VEGETABLES COOKED IN TRADITIONAL STYLE WITH MILD SPICES.	
ALOO MATTER	\$16.00
PEAS AND POTATOES COOKED WITH TOMATOES, VARIETY OF MILD INDIAN HERBS & SPICES.	
BOMBAY POTATO	\$16.00
POTATO COOKED WITH CUMIN SEEDS, HERBS & SPICES.	
DAAL FRY	\$16.00
LENTILS COOKED IN TRADITIONAL STYLE USING FRESH HERBS CORIANDER & DELICATELY SPICED.	
KASHMIRI VEG KORMA	\$16.00
SEASONAL VEGETABLES COOKED WITH CREAM.	
PUNJABI CHANNA MASALA (CHICK PEAS)	\$16.00
WHITE CHICK PEAS COOKED IN SELECTION OF SPICES.	
DAL MAKHANI	\$16.00
BLACK LENTIL COOKED IN FENUGREEK AND CREAM.	



PANEER VEG. CURRIES

SAAG PANEER	\$17.00
COTTAGE CHEESE COOKED WITH INDIAN SAAG.	
SHAHI PANEER	\$17.00
CHEESE COOKED IN CHEF'S SPECIAL RECIPE.	
KADHAI PANEER	\$17.00
HOME MADE CHEESE COOKED IN SPICY DRY SAUCE.	
MALAI KOFTA	\$18.00
POTATO & COTTAGE CHEESE DUMPLINGS COOKED IN MILD CURRY SAUCE.	
MATTER PANEER	\$17.00
COTTAGE CHEESE COOKED WITH PEAS IN A SPICES & HERBS.	
ACHARI PANEER	\$17.00
(COTTAGE CHEESE COOKED WITH PICKLE & SPICES)	
PANEER BUTTER MASALA	\$17.00
(COTTAGE COOKED WITH CREAMY MADE OF BUTTER, ONION, TOMATOES, CASHEWS AND HERBS)	
PANEER MAKHANI	\$17.00
(COTTAGE CHEESE COOKED IN BUTTER WITH CREAMY ONION SAUCE & TRADITIONAL SPICES)	
PANEER TIKKA MASALA	\$17.00
(COTTAGE CHEESE COOKED IN SPICE THICK GRAVY WITH CAPSICUM & ONION)	

MEAT CURRIES (CHICKEN/LAMB/BEEF)

BUTTER CHICKEN	\$20.00
MARINATED CHICKEN FILLET, COOKED OF TANDOOR & MIXED WITH CREAMY TOMATO SAUCE.	
KASHMIRI MANGO CHICKEN	\$20.00
BONELESS CHICKEN PIECE COOKED IN VERY MILD SPICES WITH MANGO PULP.	
HIMALAYA CURRY	\$20.00
(CHICKEN/LAMB/BEEF/GOAT) BONELESS PIECE COOKED IN TRADITIONAL STYLE WITH HERBS & SPICES.	
KORMA (CHICKEN/LAMB/BEEF)	\$20.00
COOKED WITH CREAMY SAUCE & ALMONDS.	
KARAHI CHICKEN	\$20.00
CHICKEN COOKED IN KARAHI WITH HERBS & SPICES.	
CHICKEN TIKKA MASALA	\$20.00
MARINATED CHICKEN FILLETS, HALF COOKED IN TANDOOR THEN PREPARED IN SAUCE & SPICES.	



SEA FOOD CURRIES

GOA (FISH/PRAWNS)	\$24
COOKED IN MILD COCONUT CREAMY SAUCE.	
VINDALOO (FISH/PRAWNS)	\$24
COOKED IN HOT SPICY SAUCE.	
MASALA (FISH/PRAWNS)	\$24
COOKED IN GREEN CAPSICUM, ONION & INDIAN SPICES.	
MADRAS (FISH/PRAWNS)	\$24
COOKED WITH MUSTARD SEEDS, CURRY LEAVES & SPICES.	
RICE	\$8
BASMATI RICE	\$10
BOMBAY JEERA RICE	\$10
SAFFRON RICE	\$18.00
TAWA PULAO	\$18.00
KASHMIRI PULAO PANEER PULAO	\$22.00

BIRYANI

VEGETABLE BIRYANI	\$18
A RICE DISH COOKED WITH VEGETABLES & INDIAN SPICES.	
CHICKEN BIRYANI	\$22
A RICE DISH COOKED WITH CHICKEN & INDIAN SPICES.	

BREADS

ROTI	\$3.00
PLAIN NAAN	\$3.49
GARLIC NAAN	\$3.99
CHEESE NAAN	\$4.99
CHICKEN CHEESE NAAN BUTTER NAAN	\$6.00
NAAN	\$4.00
LACHAPARATHA	\$5.00
ALOO/GOBI PARATHA	\$6.00
CHEESE NAAN WITH GARLIC	\$5.00
SPINACH NAAN	\$5.00
AMRITSARI KULCHA	\$14.00

**2-PIECE BREAD MADE CHIEF SPECIAL POTATO AND
INDIAN SPICES HOMESTYLE SERVED WITH
CHICKPEAS PICKLE, RAITA**

SIDE DISHES

MIXED PICKLE	\$2.99
RAITA	\$3.99
MINT SAUCE	\$2.99
PAPPADUMS	\$3.99
MANGO /GULAB JAMUN 2 Psc	\$5.99

\$2 EXTRA ON CURRY FOR LAMB AND BEEF