



## 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	5:00pm - 9:30pm
Tuesday	5:00pm - 9:30pm
Wednesday	5:00pm - 9:30pm
Thursday	5:00pm - 9:30pm
Friday	5:00pm - 9:30pm
Saturday	5:00pm - 9:30pm
Sunday	5:00pm - 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

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



## PANEER VEG. CURRIES

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

## MEAT CURRIES (CHICKEN/LAMB/BEEF)

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



## SEA FOOD CURRIES

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

## BIRYANI

<b>VEGETABLE BIRYANI</b>	\$18
A RICE DISH COOKED WITH VEGETABLES & INDIAN SPICES.	
<b>CHICKEN BIRYANI</b>	\$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**