

RICES

Plain Rice Boiled Basmati rice	reg \$3.00	lge \$4.20
Yellow Ghee Rice Flavourful & Aromatic. Cooked in the chef's very own secret recipe	reg \$4.90	lge \$6.20
Lemon Rice *NEW* Seasoned with mustard, lentils and squeezed lemon juice	large	\$7.50
Veg Biryani & Raita Authentic spiced rice cooked in Moghul style with vegetables and Raita		\$15.90
Chicken Biryani & Raita Authentic spiced rice cooked in Moghul style with chicken pieces plus Raita		\$18.90
Lamb Biryani & Raita Authentic spiced rice cooked in Moghul style with lamb pieces + Raita		\$19.50
Prawn Fried Rice Large prawns sautéed in Singaporean spices, fried with rice. Tangy and Aromatic served with raita		\$19.90

SIDE DISHES

Pappadums (5 per serve) Crispy lentil wafer	\$3.00
Mint Sauce Mixture of mint and yoghurt	\$2.00
Mango Chutney	\$2.00
Raita Mixture of cucumber, onion and yoghurt	\$2.50
Spicy Pickle	\$2.50
Side Dish Platter All the above side dishes	\$10.00
Pineapple Salsa *NEW* Hot and sweet accompaniment. Must try!	\$4.00
Kachumber Fresh chopped onions, cucumber and tomatoes with lemon juice	\$4.00
Banana and Coconut	\$4.00

250ML TUB

NAANS from the Tandoori oven

Aloo Parata	\$5.00	Plain Naan	\$3.00
Cheese with Garlic Naan	\$5.20	Butter Naan	\$3.20
Peshwari Naan (fruit naan)	\$4.90	Wholemeal Roti	\$3.00
Kheema Naan *NEW* Mixed lamb & potatoes stuffed in the naan bread	\$4.90	Garlic Naan	\$3.20
		Cheese Naan	\$4.80

BEVERAGES

Plain Lassi	\$3.90
Mango Lassi	\$4.50
1.25 Lt Schweppes varieties	\$4.90
Can of Drink	\$2.50

DESSERTS

Kulfi - mango, pistachio	\$4.00
Gulab Jamun (3pc)	\$5.00

EXCITING SPECIAL LUNCH PROMOTION - FROM ONLY \$9.00

(Eat In* and Take Away) *Eat In \$1 Extra

TAKE AWAY SPECIAL DEALS

NOT AVAILABLE FOR DELIVERY.
Set menu - NO changes)

FAMILY VALUE DEAL

ONLY \$50.00

Choice of 1 Veg Curry and 1 Meat Curry (except seafood, goat & Pepper Fries) WITH
4 Pcs Onion Bhaji or (add \$5 for 4pc Entree Chicken)
2 Plain Naans
2 Rice (1 Yellow & 1 Plain)
Pappadums, Mint Sauce
Choice of Dessert 3pc of Gulab Jamun OR 1.25L Bottle of Drink (Pepsi/Lemonade/Sunkist)

COUPLES DEAL

ONLY \$35.00

Choice of one large Curry (except seafood, goat & Pepper Fries), WITH
2pcs Onion Bhaji Pakora OR 6pcs Cocktail Samosa,
1 large Plain Rice, 2 Plain Naan,
Pappadums & Mint Sauce
2 Cans of Soft Drink
(Set menu - No changes)

SINGLES DEAL

ONLY \$13.90

Choose 1 curry with rice
Comes with a plain naan and a can of drink
Choose from Butter Chicken, Lamb Korma, Vegetable Curry, Vegetable Vindaloo

DOSA

Large rice & lentil pancake. Served with special curry & chutney.

Plain Dosa	\$12.90	Ghee Dosa	\$12.50
Cheese Dosa	\$12.90	Egg Dosa	\$12.90
Onion Dosa	\$12.90	Uthapum	\$13.50
Massala Dosa	\$14.50		



PLEASE ENQUIRE ABOUT ALL YOUR CATERING NEEDS



WE HAVE MOVED!



"And they all ate and were satisfied"
Matthew 15:37

MONDAY CLOSED
NOW OPEN

TUES
4.30pm - 9.30pm
WED - SUN
11.30am - 9.30pm

DELIVERY & BYO
9629 1253 / 9836 5151

BEAUMONT HILLS PLAZA
7/70 The Parkway Beaumont Hills NSW 2155

www.hilltop.one
online ordering available
TAKE AWAY MENU



SNACKS AND STARTERS

MEAT

Tandoori Chicken Dressed chicken mildly spiced marinated and cooked in the tandoori oven, served with mint sauce	Half	\$9.90
	Full	\$18.50
Tandoori Chicken Tikka (Entree 4pcs, Main 6pcs) Spiced chicken fillets cooked in tandoori oven, served with mint sauce	Entree	\$10.50
	Main	\$14.90

Spicy Lamb Pakora (3pcs) *NEW* Made from lamb and lentils mixed with eggs, spices and deep fried		\$8.90
Sheek Kebab (4pcs) Spiced minced lamb from the tandoor, served with mint sauce		\$9.90

VEG

Veg Samosa (2pcs) Vegetable mixture stuffed in crispy pastry and served with mint sauce		\$5.80
Onion Bhaji Pakora (4pcs) Onions and herbs cooked crispy, served with sauce		\$6.90
Cocktail Samosa (8pcs) Served with mint sauce		\$7.90
Vegetable Cutlets *NEW* (3pcs) Spiced vegetables crumbed and deep fried served with sweet chilli sauce		\$6.90
Aloo Tikki *NEW* (4pcs) Spiced potato patties shallow fried crispy		\$5.90
Potato Bonda *NEW* (4pcs) A South Indian snack made with spiced potatoes dipped in batter and deep fried served with chutney		\$6.90

INDIAN STREET FOOD (ROADSIDE SNACKS) (VEG)

Papri Chaat *NEW* Crisp wafers topped with bhujia, carrot & onions, tangy tamarind & mint chutney		\$8.90
Samosa Chaat *NEW* Crushed samosas topped with onion, carrot, coriander and drizzled with tamarind sauce and mint chutney		\$9.90

SEAFOOD

Fish Pakora *NEW* (3pcs) Yummy special spiced fish balls rolled in bread and deep fried	Prawn	\$7.90
Twisters *NEW* (5pcs) Served with yummy sauce. Prawns infused with coriander, onion and garlic in hand rolled pastry		\$13.50

PLATTERS

Mixed Platter: 2 Pieces each of: Onion Bhaji, Chicken Tikka, Veg Samosa and 4 pieces of Cocktail Samosas. Served with mint sauce		\$18.60
Royal Platter: *NEW* 2 Pieces each of: Spicy Lamb Pakora, Sheek Kebab, Fish Pakora, Chicken Tikka. Served with mint sauce and sweet chilli sauce		\$21.00
Veg Platter: *NEW* 2 pieces each of: Onion Pakora, Vegetable Cutlet, Aloo Tikki, Potato Bonda, Cocktail Samosas with mint sauce		\$17.60

We are Halal.

*Prices subject to change without notice. Selections subject to availability. Prices inclusive of GST.

*Note: Some meat dishes will contain vegetables. No artificial preservatives and No MSG. Delivery charges apply.

MAINS

CHICKEN

Butter Chicken Tandoori chicken fillets cooked in creamy tomato cashew nut sauce. Mild.		\$18.50
Mango Chicken Tender chicken pieces cooked in a mild and creamy sauce of nuts & mango pulp. Mild.		\$18.50
Pepper Chicken Fry *NEW* Mouth Watering chicken and potatoes roasted on the pan with spices and pepper. Medium to hot.		\$19.50
Chicken Tikka Masala Chicken tikka pieces cooked with chopped onions, capsicum, tomato and herbs. Medium.		\$18.50
Kadai Chicken *NEW* Popular North Indian aromatic dish with ginger, tomato and capsicum in a special spicy thick sauce. Medium to hot.		\$17.90
Chicken Madras Country style chicken dish made with traditional mouth watering gravy of fresh herbs and spices. Medium to hot.		\$17.90
Chicken Vindaloo Chicken pieces prepared Goan style with a very hot and tangy red sauce. Hot.		\$17.90
Chicken Saagwala *NEW* Succulent chicken chunks cooked in a fresh puree of english spinach and green herbs. Mild to medium.		\$17.90
Chicken Chettinaad *NEW* Authentic South Indian pepper hot chicken curry tossed with fresh curry leaves and coconut. Medium to Hot.		\$18.50

BEEF

Pepper Beef Fry *NEW* Mouth Watering beef and potatoes dry roasted on the pan with spices and pepper. Medium to hot.		\$19.90
Beef Rendang A popular mouth watering beef and potato dish. Carefully cooked with fresh lemon grass, coconut and special spices to achieve its unique taste. Mild.		\$18.90
Beef Vindaloo Authentic beef dish prepared Goan style with a very hot and tangy red sauce. Hot.		\$18.90
Beef Goulash *NEW* Tender beef chunks slow cooked with carrot and potatoes in rich sauce of red wine, oregano and mildly spiced. Mild.		\$18.90
Madras Beef Curry Country style beef dish made with traditional mouth watering gravy of fresh green herbs, potatoes and spices. Medium to hot.		\$18.90

SEAFOOD

Prawn Butter Masala *NEW* Fresh prawns cooked in a creamy tomato cashew nut sauce. Mild.		\$21.00
Prawn Vindaloo Authentic prawns prepared in ground spices and malted with vinegar. Hot and sour in taste. Hot.		\$21.00
Prawn Malabari Prawns cooked with traditional herbs and spices in a thick coconut sauce. Mild.		\$21.00
Cape Town Fish Curry Succulent atlantic salmon chunks in a rich gravy of tamarind, coconut cream, coriander, curry leaves, fenugreek seeds. Chef's recommendation. Medium to hot.		\$21.00
Goat Madras Mouth watering rich and spicy South Indian mutton curry. Made with fresh green herbs and coconut. Medium to hot.		\$19.90
Goat Saagwala *NEW* Succulent goat chunks cooked in a fresh puree of english spinach and green herbs. Mild to medium.		\$19.90

MAINS

LAMB

Pepper Lamb Fry *NEW* Mouth Watering lamb and potatoes dry roasted on the pan with spices and pepper. Medium to hot.		\$21.90
Lamb Rogan Gosh Popular North Indian favourite, rich gravy used to finish the pot roast. Medium.		\$19.90
Lamb Korma Lamb cooked with potatoes, spices, cream sauce and nuts. Mild.		\$19.90
Lamb Saagwala Succulent lamb chunks cooked in a fresh puree of english spinach and green herbs. Mild to medium.		\$19.90
Madras Lamb *NEW* Succulent lamb chunks cooked with selected vegetables in a mouth watering gravy of fresh green herbs and spices. Medium to hot.		\$19.90

VEGETARIAN

Bhindi (Okra) Masala *NEW* Okra stir fry with onion and tomato and touch of tamarind to achieve the tangy taste		\$15.90
Channa Masala (Chickpea) *NEW* Chickpeas cooked in rich sauce with pomegranate powder and garam masala		\$13.90
Zafrani / Malai Kofta *NEW* Cottage cheese and mashed potato balls in a rich cashew and tomato sauce. Mild.		\$15.50
Dhal Makhani *NEW* Combination of black lentil and other lentils slow cooked with tomato and spices		\$13.90
Navaratan Korma Variety of vegetables cooked in a sweet and creamy nut based sauce. Mild.		\$15.50
Panneer Butter Masala Cottage cheese cubes cooked in a tasty cream and tomato sauce and peas mildly seasoned. Mild.		\$16.90
Panneer Palak Cottage cheese cooked in Punjabi style, in a puree of fresh english spinach and green herbs with a hint of special spices. Mild to medium.		\$16.90
Kadai Paneer *NEW* Popular North Indian aromatic dish with ginger, tomato and capsicum in a special spicy thick sauce. Medium to hot.		\$16.90
Eggplant Masala A Sri lankan style curry. Fresh eggplant, onion and tomatoes fried using exotic spices in a rich gravy. Medium to hot.		\$15.90
Aloo Palak Potato cooked in Punjabi style, in a puree of fresh english spinach and green herbs with a hint of special spices. Mild to medium.		\$15.00
Aloo Mutter A south Indian Dish of Peas and potatoes prepared with almond cream and herbs. Mild to medium.		\$15.00
Dhaal A delicious dish of lentils, slow cooked and seasoned with onion, curry leaves and mustard in ghee. Mild.		\$13.50
Thadka Sambar Lentils slow cooked with choice vegetables and seasoned with onion, cumin and mustard. Medium to hot.		\$14.90

DOWNLOAD OUR APP FOR DISCOUNTS

\$5 OFF FIRST ORDER **PLUS** RECEIVE 5% DISCOUNT ON FUTURE ORDERS

*Conditions apply.
Selections subject to availability.
Prices inclusive of GST.