

Chill N Grill Shahi Platters

Mix Platter Veg: For 2 people 2 samosa, 2 hara bhar kebab, 2 spring roll, crispy corn on side	22.9
Mix Platter Combo: For 2 people 2 chicken tikka, 2 seekh kebab, 2 samosa, 2 hara bhara kebab	26.9
BBQ Platter Veg : one full serves of each Paneer Tikka grilled , Soya Malai Chaap , Crispy corn BBQ nation style	39.9
BBQ Platter Combo: one full serves of each Chicken Tikka grilled , Paneer Tikka Chargrilled , Lakhnowi Seekh Kebab	44.9
BBQ Platter Non Veg: one full serves of each Amritsari Fish , King Prawn Tikka , Chicken Tikka Chargrilled	49.9

Mains Veg:

Palak Paneer Indian cottage cheese and spinach cooked with onion and tomato master gravy	18.9
Shahi Paneer Paneer cubes cooked in mild creamy sauce	18.9
Kadhai Paneer Paneer cubes tossed with bell capsicum in a thick tomato, onion, ginger & garlic curry	18.9
Paneer Tikka Masala Paneer tikka, onion and capsicum cook in a rich master gravy and butter sauce	18.9
Malai Kofta Potato and cheese dumplings simmered in creamy mild gravy	18.9
Matar Mushroom Flavoursome and delicious curry of peas and mushroom	18.9
Mix Vegetables Indian style desi mix veg curry	17.9
Soy Tikka Masala Soy chunks, capsicum and onion cooked with tikka masala gravy	18.9
Daal Makhani Black lentil rich in flavour and nutrition cooked in creamy makhani sauce	16.9
Daal Fry Yellow lentil Daal tadka cooked in dhaba style	16.9
Bhindi Do Pyaza Okra and onion combination cooked with desi spices in Punjabi style	19.9
Chana Masala Haryanvi style slow cooked Chickpeas and tomatoes simmered with a mixture of fried garlic, ginger, onion, chillies and traditional north Indian spices	16.9

Main Non Veg:

Handi Chicken (with Bone) Chefs Special Recipe Our Chef's signature Chicken curry cooked in his own style	25.9
Desi Murg Curry Tender chicken pieces cooked in a heavenly curry sauce with spices	20.9
Kadhai Chicken Boneless chicken cook in a high flamed wok with fresh onion, ginger, capsicum and spices. Spice to your taste	21.9
Butter Chicken Boneless butter chicken cooked in Indian Desi style	21.9
Chicken Tikka Masala Chicken tikka, onion and capsicum cook in a rich master gravy and butter sauce	21.9
Aachari Chicken Curry Boneless pickled Desi chicken curry	20.9
Chicken Methi Chicken cooked with fenugreek and other spices to make this delicious curry	20.9

Korma Curry Curry cooked in a creamy nutty sauce with mild aromatic Indian spices • Chicken - 20.9 • Lamb - 21.9	Madras Curry Filled with aromatic spices and finished in coconut cream • Chicken - 20.9 • Lamb - 21.9
Saag Curry Spinach Based curry with your choice of meat • Chicken - 20.9 • Lamb - 21.9 • Goat - 22.9	Vindaloo Curry A traditional hot and spicy, tangy curry from Goa • Chicken - 20.9 • Lamb - 21.9 • Goat - 22.9
Lamb Rogan Josh 21.9 Lamb curry with a heady combination of intense spices in a creamy tomato curries sauce. A dish of Kashmiri origin	
Lamb Bhuna 21.9 Diced Lamb pan fried with herbs and spices finished in master gravy	
Punjabi Goat Curry 22.9 Goat curry cook in a Punjabi style	
Fish/Prawn	
Fish Malabar 24.9 Malabar is a recipe from coastal regions of south India. Kerala style dish	
Prawn Malabar 24.9 Malabar is a recipe from coastal regions of south India. Kerala style dish	
Desi Fish Curry 24.9 Indian style desi fish curry	
Biryani: Chill N Grill Traditional Biryani Delicately spiced long grain basmati rice cooked in variety of exotic spices with your choice of filling served with raita • Vegetable - 17.9 • Chicken - 20.9 • Lamb - 21.9 • Goat - 22.9 • Prawn - 25.9	
Indian Bread	
1. Plain Naan 3.5	6. Butter Naan 4.9
2. Garlic Naan 4.5	7. Keema Naan 6.9
3. Roti Tandoori 3.5	8. Laccha Parantha 4.9
4. Cheese Naan 4.9	9. Allo Payaz Parantha 5.9
5. Cheese & Garlic Naan 5.9	
Sides:	
1. Paapdam 4.9	4. Raita Cucumber 4.9
2. Onion Salad 4.9	5. Pickles mix 2.9
3. Green Salad 6.9	
Kids Menu	
1. French Fries 6.9	1. Plain Rice 4.9
2. Chicken Nuggets 7.9	2. Jeera Rice 5.9
3. Chicken Nuggets & Chips 7.9	3. Safron Rice 5.9
4. Potato Gems 6.9	4. Fried Rice Veg. 14.9
5. Veg Noodles for kids 13.9	5. Fried Rice Egg 15.9
	6. Fried Rice Chicken 16.9
Dessert:	
Rasmalai 7.9 Popular Bengali sweet delicacy made with Indian cottage cheese cooked in sugar syrup to make them fluffy, served with thickened flavoured milk	
Gulab Jamun 7.9 Soft delicious balls made with milk solid and soaked in aromatic syrup	
Gajar ka Halwa 7.9 Indian popular seet dish made with sweet carrots	
Chocolate Brownie With Ice Cream 8.9 Pure chocolate heaven brownie served with ice cream	



-MENU-

Lunch Specials

(Lunch time only)

(Lunch specials are not available at the dinner time)

1. Cholle Bhature 14.9 Chick pea curry served with 2 large bhatura/Puri	
2. Amritsari Kulcha Cholle 13.9 Punjabi street one kulcha served with chick pea curry	
3. Allo Payaz Parantha 14.9 2 serve of Parantha accompanied with raita	
4. Lunch Vegetarian Thali 16.9 Chef's choice of 2 veg curries, Rice, 1 Garlic Naan, Salad, 1 Soft drink/Mango lassi	
5. Lunch Non Vegetarian Thali 19.9 Chef's choice of 2 non veg curries, Rice, 1 Garlic naan, Salad, 1 Soft drink/Mango lassi	
6. Lunch Combo Thali 24.9 Chef's choice of 3 curries(1 veg and 2 non veg), Rice 2 Garlic Naan/Roti, Salad, 1 Soft drink/ Mango Lassi	

Dosa

(Lunch time only)

1. Plain Dosa 9.9	3. Masala Dosa 13.9
2. Paneer Dosa 14.9	4. Chicken Dosa 14.9

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Beverages

(BYO allowed wine only. Corkage fee \$3.9 per person)

- **Wine**

	Glass/Bottle
Sparkling Minchinbury Prosecco (Dry style of sparkling wine)	10/45
- **White**

1. Chill N Grill House wine by glass	6.9
2. Tim Adams Clare Valley (Riesling)	10/48
3. Audrey Wilkinson Semillon (Sauvignon Blanc 2019)	10/45
4. Silver Moki (Marlborough Sauvignon Blanc)	8/28
5. Mad Fish (Premium White Chardonnay)	7/28
6. Rumour (Pinot Grigio 2021)	10/30
- **Red**

1. Chill N Grill House wine by glass	6.9
2. Audrey Wilkinson Tempranillo (100% hand picked Tempranillo from Hunter Valley)	10/45
3. Little Giant South Australia Grenache (From the popular McLaren Vale region in Australia)	10/47
4. Wynns Coonawarra Estate (2018 Cabernet Sauvignon)	8/37
5. Chancellor & Co (Cabernet Merlot)	8/29
6. Billy's Shadow Shiraz (Jamiesons Run)	10/29
7. Tyrrell's Old Winery (Pinot Noir)	10/35
8. Jacob's Creek Classic Shiraz	9/29

Cocktails

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| 1. Blue Ocean 12.9
(Vodka & lime mix in Curacao) |
| 2. MoMo Spiritz 14.9
(Vodka, peach liquor, kiwi fruit) |
| 3. Aficionado 14.9
(Tequila, Luxardo cherry liqueur, lime juice and grapefruit juice) |
| 4. Manhattan 14.9
(Whisky, vermouth and Angostura) |
| 5. Sex on the Beach 13.9
(Vodka, peach liquor, orange juice and cranberry juice) |

Mocktails

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| 1. Virgin Mojito 11.9
(Refreshing mix of mint & lime serve in coupette) | 2. Relax on the Beach 12.9
(Cherry blossom, Cranberry & orange) |
| 3. Blue Lagoon 11.9
(Curacao syrup drink with fresh lemon and orange) | 4. Virgin Colada 12.9
(Strawberry puree, coconut puree, lime juice, coconut water) |
| 5. Let me get some Rose 11.9
(Crushed basil, Rose, lemon juice, Dash of Soda in Highball) | |

Spirits (30ml)

Spirits 30 ml include your choice of mixer. Water/ Coke/ Soda/ Sparkling water

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| ● Black Dog Indian Whisky 11.9 | ● Amrut single 14.9 |
| ● Old Monk Rum Indian 9.9 | ● Malt Indian |
| ● Grants Triple Wood 8.9 | ● Johnnie Walker 11.9 |
| ● Johnnie Walker Red Label 7.9 | ● Gold Label Reserve |
| ● Chivas Regal 8.9 | ● Jack Daniels Bourbon 8.9 |
| ● Dimple 8.9 | ● Johnnie Walker 9.9 |
| ● Johnnie Walker Black Label 8.9 | ● Double Black |
| ● Glenfiddich single malt 9.9 | ● Smirnoff Vodka 7.9 |
| ● Bombay Sapphire Gin 8.9 | ● Jim Beam Bourbon 9.9 |
| ● Absolute Vodka 8.9 | ● Bacardi 7.9 |
| ● Johnnie Walker BLUE LABEL 29.9 | ● Tequila Sierra Silver 7.9 |

Beer

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| 1. Kingfisher (Indian) 8.9 | 5. Asahi (Japanese) 8.9 |
| 2. Haywards 5000 9.9
(Indian 8% Alc) | 6. Budweiser 8.9
(American) |
| 3. Heineken (Holland) 8.9 | 7. BentSpoke Crankshaft 8.9
(Australian) |
| 4. Corona (Mexican) 8.9 | |

Indian Style Soda: 6.9 Soft Drinks: 4.9

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| Nimbu Masala Soda | Coke, Coke Zero, Fanta, |
| Sweet & Sour Tangy Soda | Sprite, Lemonade |
| Desi Masala Lemonade | Lemon Lime Bitter |

Yogurt Drinks: 5.9 Juices: 3.9

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| Lassi | Apple, Orange |
| Mango, Sweet, Rose | |

Mineral Water Bottel: 4.9 Chai: 4.9

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| Still, Sparkling/Soda | Indian Chai |
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Entrée Veg:

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| Soy Malai Chaap 15.9
(Popular street food, Soy Chaap marinated with spices, cream and yogurt then cooked in tandoor) | Desi King Prawn Tikka 19.9
King prawn tossed with hand picked herbs and spices, carom seeds, turmeric and yogurt then Grilled |
| Achari Soy Chaap 15.9
(Soy chaap marinated with achari spices and herbs) | Amritsari Fish 17.9
Amritsari Machhi marinated with herbs and spices the battered and deep fry |
| Paneer Tikka Chargrilled 14.9
(Tandoori marinated paneer, onion and capsicum serve on hot sizzler) | Lakhnowi Seekh Kebab 16.9
Lamb mince flavoured with hand picked spices |
| Tandoori Veg Momos 13.9
(Delhi style Veg Momos coated with Chef's special tandoori spices and herbs then cooked in Tandoor) | Lamb Cutlet Amritsari Style (3 pcs) 22.9
Super rich flavoured Lamb Cutlets marinated with North Indian Spices, lemon, garlic and turmeric |
| Vegetarian Tikka BBQ On Fire 13.9
(Grilled paneer, Grilled fresh pineapple combine with capsicum and onion and spices) | |
| Veg Momo (Steamed/Fried) 12.9
(Dumpling stuffed with lightly spiced vegetables.) | |
| Crispy Corn BBQ Nation Style 10.9
(Snack made with Spiced up fried corn kernel) | |
| Papdi Chaat 10.9
(Popular street food, Small pieces of crispy homemade short pastry tossed with potatoes, chickpeas, yogurt, and finished with tamarind sauce & sev) | |
| Samosa Chaat 10.9
(2 pieces of Samosa served with chick peas, yogurt and tamarind sauce) | |
| Aloo Tikki Chaat 10.9
(Potato, onion and special spices combined into a croquette and deep fried, served with yogurt and chutney) | |
| Dahi Puri 6pcs 10.9
(Puffed puri filled with curd, chatpatti sauces & sev) | |
| Paani Puri 6pcs 9.9
(Crispy Puff balls serve with mint spicy tangy water) | |
| Spring Roll 10.9
(Crispy rolled appetiser filled with vegetables and herbs) | |
| Lakhnowi Style Hara Bhara Kebab 13.9
(Classic Lakhnowi style vegetarian kebab made with potato, spinach and peas) | |

Entrée Non Veg:

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| Chicken Banjara Kebab Grilled (Signature Dish) 16.9
Delicious kebab fully loaded with chef's special recipe |
| Tawa Chicken (Chef Special) 24.9
Roadside Dhaba Style Chicken served on Hot smoky Seezler |
| Chicken 65 16.9
Boneless chicken filled with South Indian spicy flavoured finish with curry leaves |
| Tangdi Kebab 15.9
Marinated chicken drumsticks roasted in Tandoor |
| Tandoori Chicken Half 15.9
Tendered chicken pieces with bone marinated with Tandoori marination then roast in tandoor to perfection |
| Tandoori Chicken Full 21.9
Tendered chicken pieces with bone marinated with Tandoori marination then roast in tandoor to perfection |
| Grilled Chicken Tikka 15.9
Boneless chicken pieces marinated traditional Indian spices |
| Tandoori Chicken Momo 14.9
Delhi style chicken dumplings marinated in Tandoori marination and Roast in Tandoor |
| Chicken Momo (Steamed/Fried) 14.9
Nepalese style Dumplings filled with Chicken |
| Murg Afghani Tikka Kebab Chargrilled 16.9
Chicken marinated in a tangy blend of cream, yogurt, lemon, garlic, cheese and mild Afghani spices then cook to perfection |
| Goat Chilli On Tawa (with Bone) 24.9
Tendered goat pieces cooked with capsicum and onion, flavoured with green chilli and tangy spicy sauce served on hot sizzler |

Indo Chinese Food:

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| Chilli Chicken 15.9
Boneless chicken pieces battered, fried and tossed in an Indian version of schezwan sauce with onion & peppers |
| Chilli Paneer 14.9
Indian Paneer cooked with capsicum and onion in lightly spiced tangy sauce |
| Gobi Manchurian 14.9
Froret of battered cauliflower, capsicum and onion cooked in Manchurian sauce |
| Veg Chow Mein 14.9
Slippery noodle slick with savoury chow mein sauce |
| Chicken Chow Mein 15.9
Chef's special diced chicken cooked with noodles in chow mein sauce |
| Fried Egg Noodles 14.9
Pan fried egg mix with stir fry vegetables then mix together with noodles |
| Schezwan Veg Noodles 14.9
Vegetable cooked with noodles in schezwan spicy and tangy sauce |
| Schezwan Chicken Noodles 16.9
Diced chicken cooked with noodles in Schezwan spicy and tangy sauce |