



Sports, Drinks & Good Times

Tuesday to Saturday 12:00 PM - 11:00 PM | Sunday 5:00 PM - 11:00

STREET TAPAS

Chicken 65 <i>Tangy chicken popcorn tossed with curry leaves.</i>	22 E G
Gun Powder Poppers <i>Quinoa coated Cauliflower popcorn tossed in an aromatic gun powder spice</i>	16 D G
Biriyani Arancini <i>Cheese stuffed biriyani rice arancini</i>	16 D
Ambarsari Papad Paneer Satay <i>Cubes of marinated paneer cheese crisp coated with Amritsari papad nacho crumb</i>	16 D G
Vegetable Samosa <i>Curried potatoes and peas stuffed inside a crisp flour pancake and fried</i>	16 G VG D



CHAAT

Onion Tempura Pakoras	18 VG
Papdi Chaat	18 D G
Gol Gappe	22 VG G

BAR SNACKS

Butter Chicken Wings	14 N D
Nowshera Spice Peanuts	10 N
Poppadum Basket with 3 Dips	12
Gunpowder Chips	14
Panjab Naan Mezze	14 D G



BIRYANI

Kolkata Chicken Biryani <i>Served with raita</i>	22 D
Lahori Goat Biryani <i>Served with raita</i>	28 D
Saffron Pulao Rice	18 VG



GRILLS | SIZZLERS | TANDOOR

Fish Fillet Kashmiri Masala <i>Fish Fillet marinated overnight in Indian spices and Pan grilled</i>	30 F D
Black Pepper Crusted Chicken Tikka <i>Chicken tikka marinated with a generous coat of prime black pepper and finished in tandoor</i>	28 N D
Chicken Tikka <i>Chili spice flavoured chicken kebabs, a staple of the regal hunting camps</i>	28 D
Barrah Lamb Chops <i>48 hour marinated lamb chops with special Panjab Spice</i>	28 D
Lamb Adana Kebabs <i>Tender lamb sheesh kebabs served with a hand pounded special panjab mint salsa</i>	28 D E
Paneer Tikka <i>Chili marinated Cottage cheese kebabs cooked in tandoor</i>	28 D



MAINS

Fish and Chips <i>Amritsar spiced fried fish with chips</i>	18 F D G
Goan Grilled Fish <i>Pan Grilled Cod Fillet Sautéed veggies Goan Spice Sauce</i>	30 N F
Rib Eye Steak <i>Chips, Lachha onions, Kerala Pepper sauce</i>	30 D G
Rarha Keema Shepherd's Pie <i>Rarha lamb mince traditional shepherd's pie</i>	30 N D
Panjabi Parmy <i>The Black Prince's take on the Aussie parmy Chips Salad</i>	26 D G E
Brioche Burgers <i>Ground Beef with Sirka Onions / Tandoor Spice Chicken Burger Chips Salad</i>	19 D G E 18 D D G E
Masala Toastie <i>Bombay street inspired potato and veggie sandwiches Chips Salad</i>	14 VD G E
Goat Roghanjosh <i>Kashmir style aromatic goat curry</i>	32 D
Lamb Rarha Patiala <i>Black Prince Signature, he used to love cooking this himself</i>	32 D
Classic Butter chicken <i>All-time favorite all over the world, impossible to ignore</i>	30 N D
Lahori Kadhai Chicken <i>Favorite dish of the Black Prince</i>	30 N D



ALLERGEN ADVICE

Seafood - SF	Cashews/Nuts - N	Vegan - VG
Fish - F	Shell fish - SH	EGG - E
Milk / Dairy - D	Crustaceans - C	Gluten - G



VEG

Paneer Tikka Masala

Paneer tikka in a tangy tomato and onion masala.

26 N|D

Corn Palak Paneer

Tender corn kernel pan cooked with cubes of cottage cheese and garlicky spinach

26 D

Curried Coriander Potatoes

Field potatoes tossed with rajasthan spice of asafoetida gum and crushed coriander seeds

22 VG|G

Patiala Daal Makhani

Our special recipe, cooked on a mild tandoor for the extra smoky effect

25 N|D

Daal Tadka

Mixed lentil with Panjabi tempering

20 VG

Onion Salad

Sliced onions two ways
Crunchy Plain | Dhaba Masala

12 VG

NON-VEG

Chicken Tikka Caesar Salad

The Black Prince style Caesar

16 N|D|G



CHUTNEYS

Kolkata Tangy Papaya

PA Bengali specialty, suggested with red meats

3 VG

Red Chili and Pineapple

KA lip smacking chutney from the streets of Varanasi

3 VG

Roasted Beetroot Chutney

Traditional jammu roast beetroot and pomegranate chutney

3 VG

Panjabi Mint Chutney

Hand pounded mint and condiments

3 VG

Yoghurt Raita

Thick churned yoghurt with veggies

6 D



NAAN TACO

Pulled Lamb Patiala with Sirka Onion

Pulled Panjabi spiced lamb with chopped sirka onion and greens

24 N|D|G|E

Chicken Kadhai Kulchette

Kadhai spiced chicken with peppers, onion and greens

24 N|D|G|E

Butter Paneer Masala Tacos

Paneer tikka butter tossed with peppers, onion and greens

18 VG



BREADS

Tandoori Roti

Classic | Hari Mirch

6 VG|G

Naan

Naan | Garlic

5|6 D|E|G

Kulcha

Onion | Keema

10 D|E|G

Lachha Parantha

8 D|G



DESSERTS

Mango Lassi Cheese Cake

Our home cooked Prime mango and yoghurt dessert

20 D

Gulab Jamun With Kulfi Ice Cream

Home made gulab jamuns with hand churned kulfi ice cream

18 N|D

ALLERGEN ADVICE

Seafood - SF
Fish - F
Milk / Dairy - D

Cashews/Nuts - N
Shell fish - SH
Crustaceans - C

Vegan - VG
EGG - E
Gluten - G



theblackprincepubandgrill



The Black Prince Pub and Grill



+61 413 634 301 | +61 3 7002 7076