

Vegetarian

Aloo Gobi Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander and spices.	\$23.00
Aloo Saag Potatoes cooked with spinach and spices.	\$24.00
Vegetable Korma Mixed vegetables cooked with cashew nuts, mild spices and finished with cream	\$23.00
Vegetable Jalfrezi Fresh vegetables cooked with fresh capsicum, onions ginger, garlic and herbs.	\$24.00
Mattar Paneer Peas and homemade Indian cottage cheese cooked with tomatoes, spices and herbs.	\$23.00
Palak Paneers Cubes of homemade Indian cottage cheese cooked with tomatoes, spinach, spices and herbs.	\$23.00
Shani Paneer Homemade Indian cottage cheese cut in cubes and cooked with tomatoes in a creamy cashew nut sauce	\$23.00
Kadai Paneer Homemade Indian cottage cheese cooked with capsicum, onions, tomatoes and spices. Specially recommended by Fish Tail.	\$24.00
Daal Makhani Black lentils and kidney beans cooked with butter and spices.	\$24.00
Tarka Daal Yellow split lentils cooked with cumin seeds, ginger garlic, tomatoes and turmeric.	\$23.00
Aloo Mattar Potatoes and peas cooked with tomatoes and spices	\$23.00
Chana Masala Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices.	\$23.00
Malai Kofta Homemade cheese stuffed in vegetable balls and cooked in mildly spiced creamy cashew nut sauce. (GF)	\$24.00

Breads

Plain Naan	\$6.00
Garlic Naan	\$7.00
Cheese & Garlic Naan Naan bread stuffed with cheese and diced garlic.	\$9.00
Chocolate Naan Naan bread stuffed with chocolate chips	\$7.50
Keema Naan Naan with a stuffing of lamb or chicken.	\$9.00
Onion Kulcha Naan with a stuffing of onions and spices.	\$7.50
Paneer Kulcha Naan stuffed with home made Indian cottage cheese and spices.	\$8.00
Kashmiri Naan Naan topped with nuts and sultanas.	\$7.00
Tandoori Roti Wholemeal flour bread baked in the tandoor.	\$6.00
Aloo Parantha Flour bread stuffed with potatoes, onions and spices	\$7.50
Fishtail Special Naan Bread Stuffed with mix of lamb, chicken, capsicum, mushroom, chesse with medium spice.	\$10.00

Sides, Rice and Drinks

Poppadom	\$1.00
Raita Yoghurt mixed with cucumber and ground spices	\$4.50
Mint Chutney Yoghurt with mint, green chillies and spices	\$4.50
Mixed Vegetable Pickle	\$5.00
Mango Chutney	\$5.00
Fishtail Salad Onions, cucumber, lettuce and tomatoes with lemon juice and a special mix of spices	\$18.00
Mango Lassi - Yoghurt and Mango pulp.	\$7.00
Coke, Diet Coke, Sprite, Ginger Beer, L&P, Keri Apple & Orange Juice	\$5.00



Authentic Indian Cuisine



TAKEAWAY MENU



12c, Market Place, Twizel.
Phone: 03 435 0323

Opening Hours: Monday - 4pm - 9pm
Tuesday Closed
Wednesday - Sunday 12pm - 9pm

www.fishtail.co.nz

Starters

Vegetable Samosa	\$12.00
Flaky pastry filled with diced potatoes, peas and cummin seed, then fried golden brown. Two Samosas per portion.	
Onion Bhajl	\$10.00
Concoction of onions, silver beet, potatoes, spinach and spices mixed in a pea flour, battered and fried.	
Chicken Pakora	\$18.00
Slices of boneless chicken dipped in chickpea flour and fried in oil.	
Dumplings	\$24.00
Specialty of the house. Meat dumpling mixed with ginger, garlic, coriander and spring onion served with tomato or sesame chutney.	
Tandoori Prawns	\$25.00
Marinated prawns cooked in the tandoor. Nine pieces per portion.	
Chicken Tikka	\$25.00
Fillet of chicken marinated in yoghurt and spices overnight then skewered and cooked in the tandoor. Five pieces per portion.	
Tandoori Chicken (full)	\$40.00
Tandoori Chicken (half)	\$25.00
Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in the tandoor.	
Seekh Kebab	\$23.00
Minced meat with an exotic herbs and spices, cooked on skewers served with salad mint dip.	
Vegetarian Mixed platter	\$38.00
An assortment of vegetarian starters served with tamarind chutney (Samaosas, Onion Bhaji, Cauliflower Pakoras and Tandoori Mushroom Pokora, Panner Pakora Potato Pakora)	
Fishtail Special Platter	\$50.00
Consists of Chicken Tikka Chicken Pakoras, Murg Mali Tikka, Seekh Kebab, Samosas, Onion Bhaji and Tiger Prawns.	

*All our curries are served with rice.
Please tell us if you want your curry
Mild, Medium, Hot or Super Hot!*

Mains

Your choice of Chicken, Lamb or Seafood

Butter Lamb	\$28.00
Butter Chicken	\$27.00
A world famous Indian delicacy. Half cooked the tandoori way and finished the curry way, with crushed cashews, cream and spices.	
Chicken Tikka Masala	\$26.00
Pieces of chicken cooked in a tangy onion sauce with tomatoes, garlic, cummin and oriental spices.	
Mango Chicken	\$25.00
Succulent pieces of boneless chicken cooked in a mild fruity mango flavoured sauce.	
Chicken Korma	\$25.00
Lamb Korma	\$26.00
Traditionally a mild dish cooked in a creamy cashew sauce.	
Chicken Madras	\$25.00
Lamb Madras	\$26.00
A favourite with those who enjoy their curry hot. A South Indian dish with onions, ginger, garlic, spices and finished with coconut cream.	
Chicken Pasanda	\$25.00
Lamb Pasanda	\$26.00
A lovely mild curry with diced pieces of meat cooked in fresh cream with onions, cashew nuts, garlic, ginger, coriander, tomatoes and mint.	
Bhuna Chicken	\$25.00
Bhuna Lamb	\$27.00
Boneless spring chicken or diced lamb cooked with ginger, garlic, fresh coriander, capsicum, onions and spices.	
Chilli Chicken	\$26.00
Chilli Prawns	\$27.00
Battered fried tender fillets of chicken or prawns sauteed with diced capsicum, onions, seasoned with soy sauce and chillies	
Chicken Dhansak	\$25.00
Lamb Dhansak	\$27.00
Dhansak is cooked with yellow lentils and finished with Indian spices in a thick gravy.	
Mckenzie Country Venison Curry	\$28.00
Loaded with flavour from a homemade spice mix and fishtail special sauce.	
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Chicken Vindaloo	\$25.00
Lamb Vindaloo	\$27.00
Prawn Vindaloo	\$28.00
A hot dish, made world famous by the Chefs of Goa. It has a Portugese influence. It is cooked with vinegar, capsicum and whole spices.	
Kadi Chicken	\$26.00
Kadi Lamb	\$27.00
Kadi Prawns	\$28.00
This mouth-watering dish is cooked in an Indian wok with crushed tomatoes, chopped onions, garlic, capsicum and finished in a thick gravy.	
Chicken Saagwala	\$26.00
Lamb Saagwala	\$27.00
Prawn Saagwala	\$28.00
This delicious dish is cooked in spinach with onion, tomatoes, ginger, garlic and spices.	
Chicken Jhalfreze	\$26.00
Lamb Jhalfreze	\$27.00
Prawn Jhalfreze	\$28.00
Sweet and sour flavour cooked with tomatoes, onions, capsicum, garlic, ginger and finished in a thick gravy.	
Rogan Josh	\$27.00
Spicy lamb curry from the foothills of the Himalayas. Diced lamb cooked in freshly ground spices with a tomato and onion gravy.	
Fishtail Lamb or Chicken Curry	\$27.00 \$28.00
This specialty dish consists of diced Lamb or Chicken meat cooked the traditional Nepalese way and garnished with fresh coriander leaves.	
Butter Prawns	\$28.00
Prawns cooked in oriental spices with tomatoes, cashew nut in a creamy butter sauce	
Fish Masala	\$28.00
Pieces of fish cooked with tangy onion sauce, spices and a touch of lemon juice	
Fish Malabari	\$27.00
Prawn Malabari	\$28.00
Seafood cooked with grated coconut in a cashew nut sauce.	
Vegetable Biryani	\$23.00
Chicken Biryani	\$25.00
Lamb Biryani	\$26.00
Prawn Biryani	\$27.00
Basmati rice cooked with chicken, lamb or prawns topped with nut and fried onions.	
Fishtail Signature House Dish - Hilly Goat	\$29.00
Delicious diced Goat meat cooked with Typical village herbs and spices.	