

QUBE BAR & GRILL

ME NU

ENTREE

VEGETABLE SPRING ROLLS \$14

FOUR PIECES. VERMICELLI, CARROTS, BAMBOO SHOOTS ARE WRAPPED IN A PASTRY AND DEEP FRIED.

CRISPY CORN FRY \$15

SWEET CORN, RICE FLOUR, CORN FLOUR SEASONED WITH GROUND SPICES & HERBS

BROCCOLI MALAI KEBAB \$15

BROCCOLI FLORETS- CREAMY YOGURT MARINADE - GARLIC & BLACK PEPPER SAUCE

PANEER TIKKA [GF] \$18

COTTAGE CHEESE ONION- BELL PEPPERS - CHARCOAL GRILLED IN EARTHEN CLAY OVEN.

BHAJIYA BASKET \$18

SEASONAL VEG FRITTERS- CHILLI PEPPER CHICKPEA BATTER - SUB CONTINENTAL NOTES.

LAMB KABAB \$17

LAMB, RED PEPPERS, OLIVE OIL, GARLIC, BAY LEAVES, MINT & CORIANDER

GARLIC BUTTERED PRAWNS \$17

TIGER PRAWNS- LEMON ZEST INFUSED HUNG YOGURT- BUTTER

STARTER

MARINATED OLIVES \$9

BOWL OF FRIES \$9

CRACKERS WITH DIPS \$14

CHICKEN CHOOZA \$17

GENGHIS KHAN ERA EXCLUSIVEMARINADE- CHICKEN FILLET - FRESH MINT SAUCE.

CHICKEN-65 \$17

CHICKEN THIGH FILLETS, GARAM MASALA, GINGER, RED ONION

GOCHUJANG CURRY LEAF FRIED CHICKEN \$18

CHICKEN STRIPS- GOCHUJANG PASTE - ORGANIC HONEY - STICKY SUCROSE- SESAME SEEDS

AFGHANI / TANDOORI CHICKEN \$19

HALF CHICKEN ON THE BONE- CREAMY YOGURT MARINADE CREAMY CHEESE- CHARR GRILLED IN/ TANDOORI CHICKEN WITH SPICE MIX EARTHEN CLAY POT.

GRILLED RED CURRY \$20

LAMB CHOPS

LAMB CHOPS - COCONUT MILK - CHEF'S SNEAKY RED CURRY PASTE

CHILLI GARLIC CRISPY \$22

PRAWN

KING PRAWNS- CRUSHED PEPPER- FRESH GREEN CHILLI - TOSSED W/ GARLIC

SCHEZWAN FISH \$22

FISH STRIPS - CURRY LEAVES- TOMATO CHUTNEY- TOSSED W/ GARLIC

MAIN COURSE

MIX VEGETABLE MASALA \$19

COMBINATION VEGETABLES TOSSED IN MASALA AND SAUCE WITH HERBS N SPICES FINISHED WITH CORIANDER TOUCH

DAL TADKA / DAL MAKHANI \$19

LENTILS WITH CUMIN SEEDS, ONION, GINGER, GARLIC AND TOMATOES WITH CORIANDER / KIDNEY BEANS, BLACK URAD DAL, GARAM MASALA, FRESH CREAM

VEGETABLE KORMA \$19

CARROTS, PEAS AND POTATOES IN A COCONUT SAUCE. VEGAN, SOY-FREE, GLUTEN-FREE, NUT-FREE RECIPE

PANEER BUTTER MASALA \$20

COTTAGE CHEESE- FRESH CREAM - TOMATO GRAVY, BELL PEPPERS

PALAK PANEER \$23

COTTAGE CHEESE-SPANISH ONION GINGER, GARLIC AND TOMATOES WITH CORIANDER

LAHORI CHICKEN CURRY \$23

ONION TOMATO GRAVY- WHOLE SPICES - TENDER CHICKEN

BUTTER CHICKEN \$23

CHEF'S SPECIAL BUTTER SAUCE - TANDOORED CHICKEN - FRESH CREAM

CHICKEN TIKKA MASALA \$24

TANDOORI CHICKEN FILLETS COOKED WITH DICED TOMATOES, CAPSICUM, ONION, CORIANDER AND A THICK CREAMY SAUCE.

SAAG (LAMB / CHICKEN) \$25

GARAM MASALA, DICED TOMATOES, BABY SPINACH (LAMB/CHICKEN)

VINDALO (LAMB/CHICKEN) \$25

BONELESS CHICKEN/LAMB, VINDALO, GINGER, ONION, CORIANDER

LAMB ROGAN JOSH \$25

LAMB CURRY WITH TOMATOES AND GRAVY FINISHED WITH CORIANDER

MALAY CURRY (FISH / PRAWN) \$26

COCONUT MILK- MUSTARD PASTE- PINEAPPLE- OKRA - BELL PEPPERS

MADRAS (LAMB/CHICKEN) \$25

COCONUT MILK, MADRAS CURRY POWDER, GINGER, CURRY LEAVES CAPSICUM

ADD ON'S

NAAN PLAIN/BUTTER \$4/\$5

TANDOORI ROTI \$5

GARLIC NAAN \$6

CHEESE NAAN \$7

GARLIC CHEESE NAAN \$8

RICE SMALL/LARGE \$5/\$8

PAPADAM (5P) \$5

PULAV SMALL/LARGE \$6/\$8

BIRYANI'S

VEGETABLE BIRYANI [GF] \$23

COOKED VEGETABLES - AROMATIC BIRYANI RICE

BIRYANI CHICKEN/LAMB \$24/ 25

AROMATIC BIRYANI RICE - LAYERED CHICKEN/LAMB - WHOLE SPICES

BBQ PLATTER

ALL PLATTERS ACCOMPANIED WITH 5 CHARCOAL SKEWERS AND 2 SAUCES, BREAD & RICE

FESTIVE

\$69

BLACK PEPPER SEEK KEBAB [GF]
LAMB MINCE- PEPPER CORN- ROSEMARY- GINGER & GARLIC

GARLIC BUTTERED PRAWNS [GF]
PRAWNS- LEMON ZEST INFUSED HUNG YOGURT- BUTTER

CHANGEZI CHICKENCHOOZA GENGHIS KHAN ERA EXCLUSIVE
MARINADE-THIGH FILLET - FRESH MINTSAUCE

MALAY CHICKEN [GF]
CREAMY -THIGH FILLET -CREAMY CHEESE

TANDOORI HARVESTVEGETABLES [GF]
SEASONAL VEGGIES- HONEY- THICKENEDCREAM- FRESH MINT

CHICKEN

\$65

CHANGEZI CHICKENCHOOZA [GF]
EXCLUSIVEMARINADE- CHICKEN FILLET -FRESH MINT SAUCE

RESHMI CHICKEN[GF]
CHICKEN FILLET- GINGER & GARLIC- SAFFRONBASED MARINADE

HARYALI CHICKEN[GF]
CHICKEN FILLET-BLANCHED CORIANDER & MINT- FENUGREEK
LEAVES

TANDOORI HARVEST VEGETABLES [GF]
SEASONAL VEGGIES- HONEY- THICKENED CREAM- FRESH MINT

MALAY CHICKEN [GF]
CREAMY -THIGH FILLET -CREAMY CHEESE

MEET THE MEAT

\$65

LAMB SEEK KEBAB [GF]
MINCED LAMB- GROUND CUMIN- PARSLEY- GINGER & GARLIC

PESHWARI BLACK PEPPERLAMB KEBAB [GF]
LAMBMINCE- PEPPER CORN- ROSEMARY- GINGER & GARLIC

TANDOORI HARVEST VEGETABLES [GF]
SEASONAL VEGGIES- HONEY- THICKENEDCREAM- FRESH MINT

LAMB OF THE DAY [GF]

MALAI CREAMY LAMB - HUNG YOGURT

OCEAN

\$69

FISHOF THE DAY [GF]
FISHFILLET- SMOKED PAPRIKA-GARAM MASALA- LEMON

GARLIC BUTTER PRAWNS [GF]
TIGER PRAWNS- LEMON ZEST INFUSED HUNG YOGURT- BUTTER

MALAY GARLIC BUTTER PRAWNS [GF]
TIGER PRAWNS- LEMON ZEST INFUSED

TANDOORI HARVESTVEGETABLES [GF]
SEASONAL VEGGIES- HONEY- THICKENED CREAM- FRESH MINT

FISH HONEY SOYA GINGER & GARLIC MUSTARD [GF]

SAY NO MEAT

\$59

SIKANDARI PANEER KEBAB [GF]
COTTAGE CHEESE- SPANISH ONION- BELL PEPPERS - CHARCOAL
GRILLEDIN EARTHEN CLAY OVEN

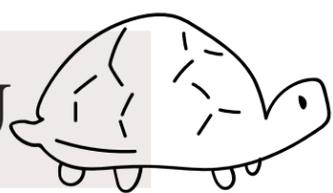
HARYALI PANEER TIKKA [GF]
COTTAGE CHEESE- BLANCHED MINT&CORIANDER- HOMEMADE
SPICES

CORN ON THE COB [GF]
CORNCONS- SMOKED GARLIC- LIGHTLY SPICED BUTTER

TANDOORI HARVEST VEGETABLES [GF]
SEASONAL VEGGIES-HONEY- THICKENED CREAM- FRESH MINT

PANNEER HONEY SOYA GINGER & GARLIC MUSTARD [GF]

KIDS MENU



CHICKEN SKEWER WITH CHIPS	\$15
VEGETABLE SKEWER WITH CHIPS	\$15
CHICKEN NUGGETS WITH CHIPS	\$15
BUTTER CHICKEN (RICE/NAAN)	\$18

DRINKS

SPARKLING WATER	\$3.5
SOFT DRINKS	\$4
APPLE JUICE	\$4
MANGO LASSI	\$9

DESSERT

GULAB JAMUN + I/CRM	\$9
NUTELLA NAAN	\$9
CHAI TIRAMISU	\$12
WAFFLE WITH ICE CREAM	\$12

Thank You

GLUTEN FREE| DAIRY FREE| VEGAN OPTIONS AVAILABLE SOME DISHES MAY CONTAIN TRACES OF NUTS PLS INFORM OUR STAFF MEMBERS 10% SURCHARGE APPLIESFOR PUBLIC HOLIDAY & SUNDAY

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[HTTPS://QUBEBARANDGRILL.COM.AU](https://qubebarendgrill.com.au)

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