

VEGETARIAN		
39.	Dal Makhani \$21.95 	A staple food originating from the Punjab region of North India, lentils cooked in a rich, creamy and luscious sauce
40.	Dal Tadka \$21.95 	A hearty stew of lentils tempered with Indian spices garnished with freshly chopped coriander
41.	Mutter Paneer \$22.95 	Delicious North Indian curry dish of mutter (peas) and paneer (Indian Cottage Cheese)
42.	Kadhai Paneer \$22.95 	A spicy Indian curry with cubes of paneer (Indian Cottage Cheese) and a distinct flavour of bell peppers
43.	Paneer Methi Malai \$22.95 	A delicious Indian Curry cooked with paneer (Indian Cottage Cheese) and fenugreek leaves in a creamy sauce
44.	Palak Paneer \$22.95 	A combination of palak (fresh spinach) and paneer (Indian Cottage Cheese) cooked in a creamy curry with fresh Indian spices
45.	Shahi Paneer \$22.95 	A delightful mix of paneer (Indian Cottage Cheese) in a tomato cream sauce
46.	Chilli Paneer \$23.95 	An Indo Chinese dish made of marinated fried paneer (Indian cottage cheese) cooked in a stir-fry way with a combination of vegetables and Indian spices
47.	Malai Kofta \$22.95 	Mildly spiced dumplings cooked in a creamy sauce and garnished with fresh coriander
48.	Aloo Jeera \$21.95 	A simple yet irresistible dish of potatoes spiced with cumin seeds
49.	Aloo Mutter \$21.95 	Delicious North Indian curry dish of mutter (peas) and aloo (potatoes)
50.	Vegetable Jhalfrezi \$21.95 	Fresh seasonal vegetables simmered in a tomato puree with a hint of spices and aroma of fresh cilantro and green chillies in richly spiced and invigorating gravy
51.	Mutter Mushroom \$21.95 	Delicious North Indian curry dish of mutter (peas) and mushrooms
52.	Potato Cauliflower Masala \$21.95 	A delicious combination of potato and cauliflower cooked together with onion, tomatoes and spices
53.	Potato Egg Plant Masala \$21.95 	An amazing combination of potato and eggplant cooked together with onion, tomatoes and spices

54.	Bombay Potato \$21.95 	A popular North Indian dish with a delicious recipe mix of ground coriander, cumin, chillies and potatoes
RICE		
55.	Plain Steamed Rice \$5.45	Steamed basmati rice
56.	Jeera Rice \$8.45	Jeera rice is an popular dish in North India of rice and cumin seeds
57.	Saffron Rice \$8.45	Saffron rice is also known as pulao rice, made from saffron, cloves and cardamom
58.	Vegetable Biryani \$16.45 	Cottage Cheese & Vegetables combined with basmati rice and aromatic Indian spices, served with plain raita
59.	Lamb Biryani \$20.45	Tender pieces of lamb combined with basmati rice and aromatic Indian spices, served with plain raita
60.	Chicken Biryani \$19.45	Tender pieces of chicken combined with basmati rice and aromatic Indian spices, served with plain raita
61.	Goat Biryani \$21.45	Tender pieces of Goat combined with basmati rice and aromatic Indian spices, served with plain raita
62.	Seafood Biryani \$22.45	Squid, muscles and fish with basmati rice and aromatic Indian spices, served with plain raita.
63.	Mushroom Pulao \$14.45 	Fresh sautéed mushrooms combined with basmati rice and aromatic Indian spices
64.	Kesari Pulao \$14.45 	A sweet medley of almonds, raisins & cashews combined with basmati rice & Indian spices
TANDOORI BREADS		
(All Naan, Roti's and Paratha's are made fresh to order)		
65.	Tandoori Roti \$4.95	Unleavened wholemeal flat bread cooked in the tandoor
66.	Plain Paratha \$6.00	Plain, flaky unleavened bread
67.	Aloo Paratha \$6.50	Plain flaky unleavened bread stuffed with aloo (potatoes)
68.	Plain Naan \$4.50	Punjabi style leavened bread cooked in the tandoor served piping hot
69.	Butter Naan \$5.45	Punjabi style leavened bread cooked in the tandoor and lightly brushed with butter served piping hot

70.	Garlic Naan \$4.95	Punjabi style leavened bread topped with garlic
71.	Onion & Potato Kulcha \$6.50 	Punjabi style leavened bread stuffed with onions and potatoes, cooked in tandoor served piping hot
72.	Keema Naan \$6.50	Punjabi style leavened bread stuffed with minced lamb, cooked in tandoor served piping hot
73.	Cheese Naan \$6.50 	Punjabi style leavened bread stuffed with cheese, cooked in tandoor served piping hot
74.	Kashmiri Naan \$6.50 	Punjabi style leavened bread stuffed with tasty mixture of nuts and dried fruits, cooked in tandoor served piping hot
75.	Paneer Kulcha \$6.50 	Punjabi style leavened bread stuffed with paneer (Indian Cottage Cheese), onions and spices cooked in tandoor served piping hot
** All Naan, Roti's and Paratha's are made fresh to order (Toppings like chilli, garlic, coriander can be added for 50 Cents each)		
76.	KIDS Fish & Chips \$13.95	
DESSERTS		
77.	Gulab Jamun \$5.00	
ACCOMPANIMENT		
78.	Mango Lassi \$5.00	
79.	Salted Lassi \$5.00	
80.	Raita \$5.00	Natural yoghurt lightly spiced, can be served plain, mixed, cucumber, potato or mint & pineapple
81.	Mint Chutney \$2.00	A tasty and mouth cooling combination of yoghurt and Indian spices
82.	Sweet Mango Chutney \$2.00	
83.	Mixed Pickle \$2.00	
84.	Pappadums \$3.00	
85.	Tamarind Sauce \$2.00	
86.	Garden Salad \$5.00	

(Curries can be made mild, medium, hot and extra hot as per customers request and Home Deliveries Available, please call in your store to place orders for home delivery)

We value the health and safety of our customers, if you suffer from any food allergies or intolerance's please request further information about our cuisine. All ingredients are not listed.

** All prices are subject to change without notice



TAKE AWAY

Shop 28/54 Sanford Street
Geraldton WA 6530
(Opposite ANZ Bank,
8 Chapman Road)

OPEN 7 DAYS
11am - 2pm (Lunch) / 4.30pm - 9.00pm (Dinner)

Open Public Holidays:
4.30pm - 9.00pm (Dinner)

FULLY LICENSED

ORDER ONLINE
www.brownboys.com.au

CALL US
08 9921 8034

LUNCH SPECIALS

Lunch Combo (Rice, Curry & Soft Drink)

Vegetarian	\$17.95
Non Vegetarian	\$19.95
Seafood	\$22.95

STARTERS

1.

Tandoori Chicken

\$19.95

Tender, juicy roasted chicken marinated overnight with yoghurt & spices, and cooked on skewers in tandoor
2.

Lasooni Tikka

\$18.95

Boneless chicken pieces marinated in yoghurt, garlic and spices overnight and cooked on skewers in tandoor
3.

Chicken 65

\$18.95

A spicy, deep fried chicken dish originated from southern part of India and served with lemon, onion and green chillies
4.

Chicken Pakora

\$17.95

Spiced batter fried boneless chicken originated from northern India, a perfect starter for any meal
5.

Seekh Kebab

\$19.95

Delicious minced lamb mixed with spices and herbs and grilled on skewers in tandoor
6.

Fish Tikka

\$21.95

Fish chunks marinated with spices and yoghurt and grilled in tandoor
7.

Fish Amritsari

\$21.95

Boneless fish marinated in a traditional Amritsari (North Indian) way with yoghurt, thymol seeds and spices then deep fried and served piping hot with a wedge of lemon
8.

Vegetable Pakora

\$14.95

🍋

A tantalising Indian starter of Onion, Eggplant, Cauliflower and Potato dipped in a special spiced batter and cooked to perfection
9.

Paneer Shashlik

\$18.95

🍋

Indian Cottage Cheese marinated in yoghurt and spices, skewered with diced vegetables and grilled in the tandoor
10.

Onion Bhaji

\$14.95

🍋

A favourite of everyone, spiced onions mixed with special Indian spices then fried to golden perfection
11.

Vegetarian Samosa

\$14.95

🍋

Curry puff fried with savoury potato and peas filling

LOADED FRIES

12.

Chicken Loaded Fries

\$13.95

Beer battered steak fried loaded with spiced up chicken mince and traditional Indian gravy
13.

Lamb Loaded Fries

\$16.95

Beer battered steak fried loaded with spiced up lamb mince and traditional Indian gravy
14.

Beef Loaded Fries

\$15.95

Beer battered steak fried loaded with spiced up beef mince and traditional Indian gravy

OUR SPECIALS

(All specials are served with small rice and small naan)

15.

Murg Kesar Malai

\$28.95

Tender chicken breast filled with cheese and minced meat, drizzled with a cheesy onion & tomato gravy
16.

Phool Makhana Kaju Peas Korma

\$25.95

Lotus seeds, green peas, cashews in a light creamy sauce and herbs
17.

Masala Raan

\$30.95

Brown Boy's special lamb leg marinated overnight in spices and diced into chunky bite sized pieces, served with traditional Indian gravy with small rice and small naan

CURRIES

18.

Butter Chicken

\$25.95

The Heart and Soul of North India, tender pieces of boneless chicken marinated overnight then cooked in a thick tomato gravy with a dash of butter and cream
19.

Chicken Tikka Masala

\$25.95

Juicy boneless thigh fillets of chicken marinated in yoghurt and special Indian spices, cooked in a tandoor then simmered in a curry of tomatoes and onion and topped with fresh coriander
20.

Mango Chicken

\$25.95

Tender Pieces of Chicken Cooked in coconut cream with mango and mustard seeds
21.

Chilli Chicken

\$26.95

An Indo Chinese dish made of marinated fried chicken cooked in a stir fry way with a combination of vegetables and Indian Spices.
22.

Methi Murg

\$25.95

The distinct flavour of fresh fenugreek combined with tender succulent chicken gives this delicious dish its lovely unique taste

23.

Madras

A spicy chicken curry with an aromatic and powerful spice mix and a hint of coconut, "Truly Malabar"

Chicken

\$25.95

Lamb

\$26.95

Beef

\$26.95

Goat

\$28.95

24.

Traditional Curry

An eclectic mix of tender meat and aromatic spices simmered in a traditional onion and tomato curry

Chicken

\$25.95

Lamb

\$26.95

Beef

\$26.95

Goat

\$28.95

25.

Korma

A traditional mild North Indian curry, tender pieces of meat cooked in a mildly spiced cream sauce combined with ground cashew nuts

Chicken

\$25.95

Lamb

\$26.95

Beef

\$26.95

Goat

\$28.95

26.

Rogan Josh

Tender meat slow cooked and simmered with spices and yoghurt

Chicken

\$25.95

Lamb

\$26.95

Beef

\$26.95

Goat

\$28.95

27.

Vindaloo

A divine east Indian style spicy curry with the combined aroma of freshly roasted cinnamon, mustard seeds and cloves, heaven for your taste buds

Chicken

\$25.95

Lamb

\$26.95

Beef

\$26.95

Goat

\$28.95

28.

Bhuna

A delicious classic curry made with tender pieces of meat, spices fresh fenugreek leaves & bell peppers, the meat is cooked to perfection in its own juices

Chicken

\$25.95

Lamb

\$26.95

Beef

\$26.95

Goat

\$28.95

29.

Kadhai

A spicy Indian curry with meat pieces and a distinct flavour of bell peppers

Chicken

\$25.95

Lamb

\$26.95

Beef

\$26.95

Goat

\$28.95

30.

Jalfrezi

Tender pieces of meat simmered in a Tomato Purée with a hint of spices and aroma of fresh cilantro and green chillies in a richly spiced and invigorating gravy

Chicken

\$25.95

Lamb

\$26.95

Beef

\$26.95

Goat

\$28.95

31.

Saag

A favourite amongst North Indians, Saag (spinach) is a delicious combination of your choice of meat in a tangy spinach curry

Chicken

\$25.95

Lamb

\$26.95

Beef

\$26.95

Goat

\$28.95

32.

Dhansak

Dhansak is a combine elements of Persian and Gujarati cuisine, cooked with meat and a mixture of lentils and vegetables

Chicken

\$25.95

Lamb

\$26.95

Beef

\$26.95

Goat

\$28.95

33.

Do-Pyaza

A South-Asian meat curry dish, prepared with a large amount of onions, both cooked in the curry and as a garnish

Chicken

\$25.95

Lamb

\$26.95

Beef

\$26.95

Goat

\$28.95

SEA FOOD

34.

Fish Masala

\$28.95

A delightful fish curry, made from boneless fish pieces cooked in a traditional thick sauce and sautéed tomatoes and onions
35.

Goan Fish Curry

\$28.95

A staple diet of all Goan's this dish is red hot and delicious. Especially for the spice lovers!
36.

Prawn Masala

\$30.95

A mouth-watering seafood dish of fresh Prawns cooked in a spicy onion and tomato curry a must try for all seafood lovers
37.

Prawn Korma

\$30.95

A traditional mild North Indian curry, tender pieces of prawn cooked in a mildly spiced cream sauce combined with ground cashew nuts
38.

Prawn Jhalfrezi

\$30.95

Tender prawn simmered in a tomato puree with a hint of spices and aroma of fresh cilantro and green chillies in a richly spiced and invigorating gravy