

Garlic Clove

— Indian Restaurant —



ENTREE

VEGETABLE SAMOSAS

\$7.90

Fine filo pastry, pea and potato filling warmly spiced with cinnamon and cloves. (V)

ONION BHAJI

\$6.90

Spanish sliced onion, potato and shallots and besan flour, crisp to perfection. Perfect to start with any meal. (V)

CHILLI CHICKEN

\$12.90

An Indo-Chinese affair. A plate of crispy garlic-ginger-soy-chilli-chicken is now a street staple in Amdavad.

OKRA FRIES

\$5.90

Spanish sliced onion, potato and shallots and besan flour, crisp to perfection. Perfect to start with any meal. (V)

PAU BHAJI

\$11.90

A bowl of mashed vegetables with hot buttered, home-made bun, Chowpatty Beach style. No food is more Bombay. (V)

TANDOOR

MURGH MALAI

\$12.90

Chicken thigh meat is steeped overnight in garlic, ginger, coriander stems and a little cream. Still slightly pink when fully cooked.

PANEER TIKKA

\$11.90

Paneer is vegetarian first-class fare and a subtle cheese to make. Marinated then gently charred with red and green capsicums. (V)

MASALA PRAWNS

\$19.90

Each one charred slightly at the edges, succulent and simple.

TANDOORI CHICKEN

\$13.90 (half)

Traditional North Indian recipe, with over 24 hours of marination. Yoghurt based with anti-aging spices.

\$22.90 (full)

GC CHICKEN TIKKA

\$12.90

A family recipe, using a marinade of sweet vinegar, not yoghurt. Laced with ginger juice, turmeric, garlic and green chilli.

SHEEKH KABAB

\$14.90

Minced lamb is marinated with lime, coriander and cumin, then grilled.

MAHI TIKKA

\$15.90

In Bombay, mahi can be any fish, but this is sustainable barramundi fillet in a subtle yoghurt marinade. (M)

TANDOORI SIZZLER

\$29.90

A tasting platter of all the tandoor items, served on an old school sizzler.

BIRYANI

BACKYARD BIRYANI (VEGETARIAN)

\$15.90

Delicious, savoury jackfruit and delicate saffron rice, potted and cooked with mint, coriander and sultanas. (V)

AWADHI LAMB

\$18.90

The lamb (bone in) is prepared with stock and spices, then layered with rice and cooked in traditional 'dum' style.

DUM CHICKEN

\$17.90

Chicken is marinated over 24 hours and then layered with basmati rice and cooked in traditional Dum style.

OLD SCHOOL FAMILY RECIPES

MATTAR PANEER

\$13.90

A steadfast and humble vegetarian curry, the sort that can be found in any good Indian roadside restaurant. (V)

CHOLE PURI

\$17.90

Puffed puris lay next to hearty bowl of spiced chickpea curry, with sweet halwa alongside and chilli pickle eat altogether. (V)

TRIO CURRIES

3 curries to a serve with saffron rice and naan bread

Carnivorous (meat)

Butter chicken / lamb Rogan josh / fish madras

\$49.90

Herbivorous (veg)

Dal makhani / vegetable korma / spinach kofta

\$45.90



VEGETARIAN AND VEGAN PARADISE

VEGETABLE KORMA

\$15.90

Vegetables simmered in traditional korma curry. (V)

MUSHROOM KORMA

\$15.90

Pan fried field mushroom, served with traditional korma curry. (V)

HOUSE BLACK DAAL

\$14.90

A GC signature dish — dark, rich, deeply flavoured. It is cooked over 24 hours for extra harmony. (V)

SPINACH KOFTA

\$16.90

Spinach stuffed with cottage cheese, served with cashew flavoured curry. (V)

PANEER MAKHNI

\$16.90

Fresh cottage cheese simmered in tomato gravy. (V)

VEGETABLE MASALA (VEGAN)

\$16.90

Vegetables simmered in onion, tomato, and herb thick gravy

MUSHROOM CORN MASALA(VEGAN)

\$16.90

Pan fried mushroom and sweet corn, served with traditional tomato and onion curry

PALAK PANEER

\$16.90

Fresh cottage cheese tempered with cumin and coriander, simmered in spinach sauce, finished with a dash of cream

KADHAI PANEER

\$16.90

Stir fry cottage cheese with onion, capsicum, tomato and home ground spices (V)

SAAG ALOO

\$14.90

Pan-fried spinach and potatoes tempered with chilli and cumin. (V)

ALOO MASALA

\$16.90

Spicy potatoes, tossed in a wok with onion, tomato and capsicum

ALL-TIME FAVOURITE CURRIES

CHICKEN TIKKA MASALA

\$18.90

Thick tomato curry sautéed with onion and capsicum

MYSORE CHILLI BEEF

\$18.90

Diced spiced beef flash cooked with crushed ginger, garlic, green chillies and mildly flavoured with curry leaves.

BUTTER CHICKEN

\$18.90

The classic and all-time favourite.

ROGAN JOSH

\$18.90

Lamb speciality laced with Kashmiri spices.

TRADITIONAL CURRIES

CHICKEN / BEEF

\$18.90

LAMB

\$19.90

PRAWNS

\$22.90

KORMA

Cashew and almond flavoured curry,

VINDALOO

The classic 'Goan.

MADRAS

Lamb curry infused with coconut and south Indian spices.

KADAI

Tomato, coriander and green chillies-based curry finished with fenugreek leaves.

SAAGWALA

Spinach curry sautéed with ginger.

BALTI

Peanut flavoured curry cooked over high flame.

BHUNA

Chef's mysterious spice blend.

SALAD AND SIDES

HOUSE GREEN SALAD

\$7.90

Toasted pistachios and shredded spearmint leaves are jumbled with finest, greenest broccoli, fresh red chillies, pumpkin seeds and dates. All is dressed up with lime and chilli. (V) (N)

FRIED GREEN CHILLIES

\$4.00

Do not confuse with lady's fingers. These are fiery, not fine! (S)

BUTTER-BHUTTA

\$5.90

Corn-on-the-cob, brushed with butter and grilled over charcoal fire. Finished with chilli, salt and lime, Chowpatty beach style. (V)

RAITA

\$3.90

Delicate minty yoghurt, cool as the cucumber. (V)
Poppadums (V) \$3.90
Pickles (V) \$3.90

POPPADUMS (V)

\$3.90

SPICED CAULIFLOWER SALAD

\$7.90

Pan fried cauliflower, tossed with cashews, garlic and ginger. Garnished with pomegranate and fresh coriander. (V) (M)

A BOWL OF GREENS

\$7.90

Grilled broccoli, snow peas and spinach tumbled with chilli and lime. (V)

KACHUMBER

\$5.90

The name refers to beating someone up nicely — a messy to-do of cucumber, onion and tomato. (V)

ONION SALAD

\$6.90

Fresh thinly sliced onion rings, tossed with spices, lemon juice and coriander (V)

PICKLES (V)

\$3.90

BREAD AND RICE

All breads are made by hand and baked to order

Plain naan

Freshly baked in the tandoor. (V)

\$3.50

Garlic naan

With minced garlic and coriander sprinkle. (V)

\$4.00

Spinach and cheese naan

Stuffed with mozzarella and spinach (V)

\$5.00

Chilli and herb naan

Naan topped with spice blend and coriander (V)

\$4.50

Peshwari naan

Stuffed with cherries and dry fruits (V)

\$4.50

Paratha

Laccha whole meal multi-layered bread (V)

\$4.50

Roti

Wholemeal bread. (V)

\$3.50

Cheese naan

Cheddar is melted inside. (V)

\$4.50

Garlic and cheese naan

Naan with melted cheddar and garlic

\$4.50

Chilli and herb naan

Naan topped with spice blend and coriander (V)

\$4.50

Keema naan

Stuffed with spiced mince lamb

\$5.00

Steamed basmati rice

It means "the fragrant one"

\$3.50

GARLIC CLOVE SPECIALITY NAAN BREADS

Paneer naan

Bread stuffed with chef's special cheese mix (V)

\$6.00

Butter naan

Traditional Indian bread full of butter (V)

\$6.50

Potato naan

Bread stuffed with spicy potato

\$6.00

Onion naan

Chef's spicy surprise (V)

\$6.00

Coconut and onion rotti

Coconut, onion, curry leaves and coriander (V)

\$6.50

Spinach naan

Bread stuffed with spicy spinach

\$6.00

COLD DRINKS

CANS - 375ML

Coke, Coke Zero, Sprite, Fanta

\$3.90

BOTTLES - 600ML

Sprite, Lift, Fanta

\$5.00

GLASS BOTTLES - 330ML

Coke, Sprite, Cascade Ginger Beer

\$4.50

SPARKLING WATER - 330ML

\$4.50

STILL WATER - BOTTLED

\$4.50

JUICE

Orange, Apple, Cranberry

\$4.00

LEMON, LIME & BITTERS

\$4.00

SODA WATER

\$4.00

HOT DRINKS

TEA

English Breakfast, Earl Grey, Black, Chamomile, Gree, Peppermint

\$3.50

INDIAN MASALA CHAI TEA

\$5.00

LASSI

MANGO, SWEET, SAVOURY

Indian yoghurt drink

\$5.00

PUDDINGS

GULAB JAMUN

Served warm (V)

\$7.90

CHOCOLATE PUDDING

Melting-in-the-middle chocolate pudding (V)

\$7.90

RAS MALAI

Served chilled with nuts and saffron (V)

\$7.90

BOWL OF ICECREAM

Served chilled with nuts and saffron (V)

\$3.70

GC KULFI

MANGO

Satin-smooth, sweet real mango. (V)

\$5.70

PISTACHIO

Creamy, proper pistachio. (V)(N)

\$5.70

MALAI KULFI

The original with a hint of caramel. (V)

\$5.70

WINE LIST

CHAMPAGNE & SPARKLING

Dal Zotto Pucino Prosecco NV	Prosecco	King Valley, VIC	\$45.00	\$7.00 (glass)
Mojo	Moscato	South Australia	\$40.00	\$6.50 (glass)
Veuve Albal Vin Mousseux	Rosé NV	Beaune, Burgundy	\$45.00	
Louis Roederer	Brut NV	Reims, France	\$99.00	\$14.00 (glass)

ROSÉ

Nick Spencer	Rosé	Gundagai, NSW	\$45.00	\$7.00 (glass)
Rameau D'Or	Rosé	Côtes de France	\$60.00	

WHITE

Tai Nui	Sauvignon Blanc	Marlborough, NZ	\$48.00	\$8.50 (glass)
Te Mata 'Cape Crest'	Sauvignon Blanc	Marlborough, NZ	\$57.00	
Leeuwin Estate 'Art Series'	Riesling	Margaret River, WA	\$52.00	\$12.00 (glass)
'Azahara'	Pinot Grigio	Murray Darling, VIC	\$36.00	\$7.50 (glass)
Red Claw	Pinot Gris	Mornington Pen., VIC	\$58.00	\$12.50 (glass)
First Creek 'Harvest'	Chardonnay	Hunter Valley, NSW	\$32.00	\$7.00 (glass)
Amelia Park	Chardonnay	Margaret River, WA	\$60.00	
Nick O'Leary	Chardonnay	Tumbarumba, NSW	\$62.00	

RED

Storm Bay	Pinot Noir	Coal River, TAS	\$45.00	\$9.50 (glass)
Giant Steps	Pinot Noir	Yarra Valley, VIC	\$80.00	
Red Claw	Pinot Noir	Mornington Pen. VIC	\$68.00	
Norfolk Rise	Merlot	Mount Benson SA	\$40.00	\$8.50 (glass)
First Creek 'Harvest'	Shiraz	Hunter Valley NSW	\$30.00	\$6.50 (glass)
Oliver's Taranga	Shiraz	McLaren Vale SA	\$60.00	
Mitchell 'McNicol'	Shiraz	Clare Valley SA	\$80.00	
First Creek 'Botanica'	Cabernet Sauvignon	Central Ranges NSW	\$35.00	\$7.00 (glass)
Cake Wines	Cabernet Sauvignon	McLaren Vale SA	\$48.00	
Snake + Herring 'Dirty Boots'	Cabernet Sauvignon	Margaret River WA	\$58.00	
Two Hands 'Sexy Beast'	Cabernet Sauvignon	McLaren Vale SA	\$60.00	
La La Land	Tempranillo	North West Victoria	\$42.00	\$7.00 (glass)
Te Mata Estate Vineyard	Gamay Noir	Hawkes Bay NZ	\$52.00	

TO FINISH

Mitchell Noble	Semillon	Clare Valley SA	\$38.00	\$6.00 (glass)
Dows	10yr Tawny	Duoro Valley, Portugal	\$120.00	\$15.00 (glass)