

Welcome to Ramas Fiji Indian Restaurant

Rama's is BYO (Alcohol Only)
and we do not charge corkage

Dinner
Tuesday to Saturday
from 5:30 pm

Phone: (02) 6286 1964
www.ramas.com.au

Lunch
Tuesday to Friday
upon request
Minimum 10 people
Bookings Essential
Conditions Apply

All prices are GST inclusive

Price are subject to change without prior notice.

Appetizers

Beef Samosas

Ground beef and garden peas mildly spiced, encased in a home made pastry, then deep fried.

2 pieces per serve (G) \$14.00

Vegetable Samosas (Vegan)

Potatoes and Peas mildly spiced, encased in a home made pastry and deep fried.

2 pieces per serve (G) \$14.00

Vegetable Pakoras (Vegan)

Portions of cauliflower, potato, eggplant, onion rings and capsicum dipped in Lentil flour and deep fried.

6 pieces per serve (G/F) \$14.00

Fish Pakoras

Portions of boneless fish, marinated in garlic, tumeric and lemon juice, then dipped in Lentil flour and deep fried.

4 pieces per serve (G/F) \$14.00

Prawn Pakoras

Prawns, dipped in Lentil flour and deep fried.

4 pieces per serve (G/F) \$16.00

Bhajia (Vegan)

Shredded spinach, garlic, onion and ground lentils shaped into patties, then deep fried.

3 pieces per serve (G/F) \$14.00

Bhara (Vegan)

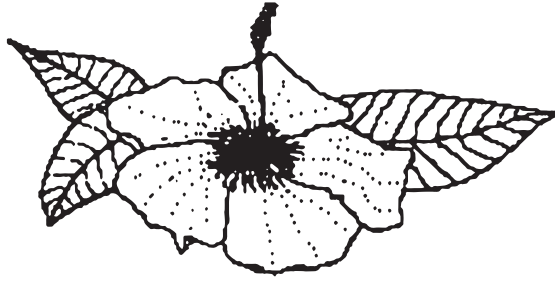
Ground pea lentils mixed with diced onion, garlic and fresh coriander leaves, shaped into patties, then deep fried.

3 pieces per serve (G/F) \$14.00

Dhal Soup (Vegan)

Yellow split peas cooked with tomatoes, onions and fresh coriander. Served with Roti bread. (G)

\$14.00



Appetizers

Mixed Entree

Vegetable Samosas (2 of) (G)		
Fish Pakoras (2 of)		
Bhajia (2 of)	serves 2	\$28.00

Roti Parcels

- Cooked pumpkin and coconut wrapped inside a pan fried roti.(G)		\$9.50
- Cooked potato and peas wrapped inside a pan fried roti.(G)		\$9.50

Breads

Roti

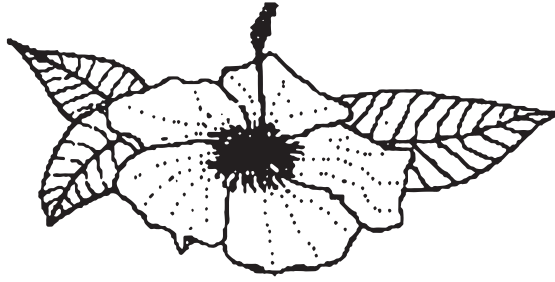
Wholemeal pan fried bread (G)	1 for \$2.75
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Garlic Paratha

Wholemeal pan fried bread with garlic (G)	\$2.90
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Pappadum

Deep fried crispy bread	4 for \$3.20
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Lamb

Lamb Bombay

Cubes of lamb cooked with fresh spices, coconut milk and shredded coconut.

\$27.00

Lamb Vindaloo

Cubes of lamb cooked with fresh spices, vinegar, paprika, fresh coriander leaves and vindaloo sauce. (Spicy)

\$27.00

Lamb Rogenjosh

Cubes of lamb cooked with fresh spices and finished with onions and blanched almonds.

\$27.00

Lamb Saag

Cubes of lamb cooked with fresh spices, spinach and coconut milk.

\$27.00

Lamb Aloo Gosh

Cubes of lamb cooked with potatoes, fresh spices, fresh coriander leaves and coconut milk.

\$27.00

Lamb Madras

Cubes of lamb cooked with fresh spices and fresh coriander leaves. (Dry dish)

\$27.00

Lamb Korma

Cubes of lamb cooked with fresh spices in a rich creamy sauce.

\$27.00

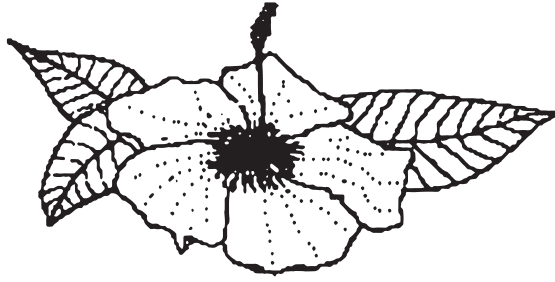
Curries should be ordered either mild, medium or hot.

Mild (no chili) - for novice curry eaters.

Medium - for regular curry eaters.

Hot - for seasoned curry eaters.

All curries are served with unlimited rice at a charge of \$3.00 per person.



Beef

Beef Bombay

Cubes of beef cooked with fresh spices, coconut milk and shredded coconut.

\$25.00

Beef Vindaloo

Cubes of beef cooked with fresh spices, vinegar, paprika, fresh coriander leaves and vindaloo sauce. (Spicy)

\$25.00

Beef Rogenjosh

Cubes of beef cooked with fresh spices and finished with onions and blanched almonds.

\$25.00

Beef Kofta

Ground meat balls cooked in a rich creamy sauce and topped with blanched almonds. (contains eggs)

\$25.00

Beef Dhansak

Cubes of beef cooked with spices, fresh coriander leaves and lentils in a thick but not too rich sauce.

\$25.00

Beef Madras

Cubes of beef cooked with fresh spices and fresh coriander leaves. (Dry dish)

\$25.00

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Chicken

Chicken Bombay

Boneless Chicken pieces cooked with fresh spices, and coconut milk. \$25.00

Chicken Vindaloo

Boneless Chicken pieces cooked with fresh spices, vinegar, paprika, vindaloo sauce and fresh coriander leaves. (Spicy) \$25.00

Chicken Korma

Boneless Chicken pieces cooked with fresh spices and a rich creamy sauce. \$25.00

Seafood

Prawn Masala

Prawns cooked with onion, garlic, tomato, spices and fresh coriander leaves. (tomato based sauce) \$27.00

Jhinga Nariel

Prawns cooked with onions, garlic, tomato, spices, fresh coriander leaves and coconut milk. \$27.00

Prawn Saabji

Prawns cooked with onion, garlic, tomato, spices, spinach and coconut milk. \$27.00

Fish Nariel

Boneless fillets of ling marinated in lemon juice, tumeric, garlic and simmered in spices and coconut milk. \$25.50

Madras Fish Curry

Boneless fillets of ling marinated in lemon juice, tumeric, garlic and simmered in spices (tomato based sauce) \$25.50

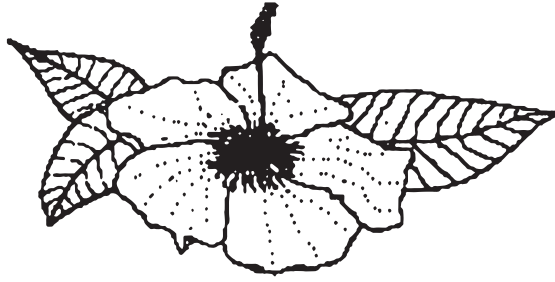
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Specialties

Aamm Chicken (Mango Chicken)

Boneless chicken pieces cooked with fresh spices and sweet mango sauce.

\$25.00

Chicken Dhai Wala

Boneless chicken pieces cooked with fresh spices and home made yoghurt.

\$25.00

Potato and Egg Curry

Hard boiled eggs cooked with potatoes, fresh coriander leaves and coconut milk.

\$21.50

Fijian Pork Curry

Cubes of pork cooked with fresh spices, capsicum, onion and fresh coriander leaves. (Spicy / Hot)

\$26.00

Goat Curry

Pieces of meat, on the bone, cooked with fresh spices and coriander leaves. (Spicy / Hot)

\$26.00

Curries should be ordered either mild, medium or hot.

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Medium - for regular curry eaters.

Hot - for seasoned curry eaters.

All curries are served with unlimited rice at a charge of \$3.00 per person.

Vegetarian

Vegetable Bombay (Vegan)

Potato, beans, carrots, peas and cauliflower, cooked in coconut milk. \$22.00

Vegetable Kofta

Balls of cauliflower, carrot, peas and ground lentils, deep fried, then simmered in a creamy sauce.
(contains eggs) (G) \$22.00

Dhal (Vegan)

Yellow split peas cooked with fresh tomato, onion and coriander leaves. \$19.00

Palak Panir

Home made cheese cooked in a smooth spinach sauce. \$22.00

Panir Masala

Home made cheese cooked with tomato, peas, onions, fresh coriander leaves and fresh cream. \$22.00

Vegetable Korma

Cauliflower, peas, potatoes, carrot, beans and capsicum cooked in creamy sauce. \$22.00

Potatoes and Peas (Vegan)

Potatoes, pea, onion, tomato and fresh coriander cooked in a touch of spices. \$22.00

Pumpkin and Coconut (Vegan)

Finely chopped pumpkin, cooked with a dash of spices, and shredded coconut. \$20.00

Curries should be ordered either mild, medium or hot.

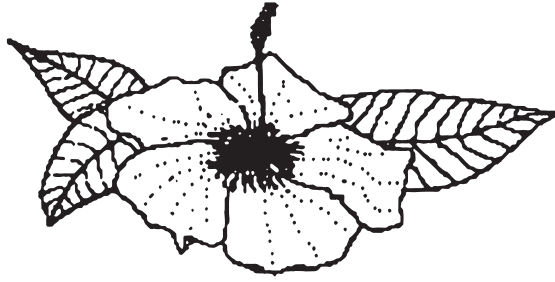
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All curries are served with unlimited rice at a charge of \$3.00 per person.

(G) Contains Gluten



Side Dishes

Dhal (Vegan) Yellow split peas. A great accompaniment for rice.	\$11.00
Banana and Coconut For those who like to sweeten their curry.	\$6.00
Tomato and Onion A contrasting flavour and texture.	\$6.00
Curried Bean and Tomato Sliced beans, chopped tomatoes and onions cooked slowly at low temperature, with a hint of spices.	\$14.50
Raita Grated cucumber in spiced yoghurt. Ideal for cooling the palate.	\$5.00
Pumpkin and Coconut (Vegan) Finely chopped pumpkin, cooked with a dash of spices, and shredded coconut.	\$12.00
Condiments:	
Lime Pickles	\$3.50
Mango Chutney	\$3.50

Drinks

Tea

- Jasmine
- Darjeeling
- Earl Grey
- Lemon Scented
- English Breakfast
- Peppermint
- Camomille
- Green Tea

\$3.50

Coffee

\$3.50

Hot Chocolate

With marshmallows

\$4.00

Lassi

Cool Indian yoghurt drink. (Mango flavour)

\$4.00

Juice

- Orange Juice
- Apple Juice
- Pineapple Juice
- Iced Coconut Juice

\$4.00

\$4.00

\$4.00

\$4.50

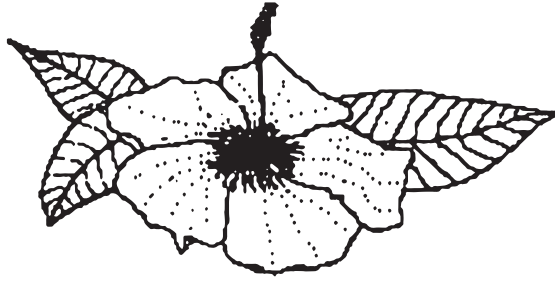
Soft Drinks

- Schweppes Lime Juice Cordial
- Giner Ale
- Coke, Fanta, Sprite
- Lemon Squash
- Mineral Water
- Tonic Water
- Soda Water
- Lemon, Lime and Bitters
- Iced tea - (Lemon, Peach or Mango)

\$3.50

\$4.00

\$4.50



Dessert

Gulab Jamun

Light Indian Dumplings served with home made sugar syrup and ice cream. (G)

\$11.00

Kulfi

Home made ice cream with mango and almonds. (G/F)

\$11.00

Ice cream

* Mango (Gluten free / Dairy free)

\$10.00

* Coconut (Gluten free)

\$10.00

* Kahlua

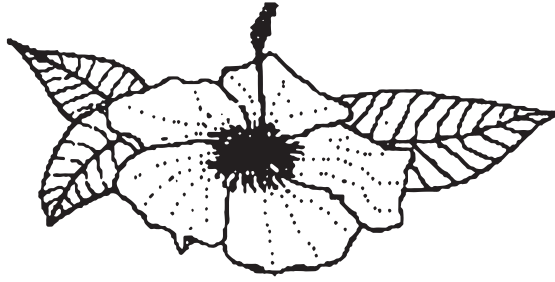
\$10.00

* Baileys

\$10.00

Plain Ice-cream with topping
(Chocolate, Caramel or Strawberry)

\$7.00



Banquets

(Minimum of 4 people)

"Solovi Special"

Entree:

Pappadums
Samosas (G)
Roti Parcel (G)

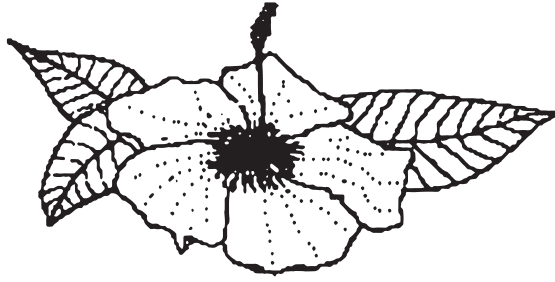
Main Meals:

Beef Vindaloo
Chicken Korma
Vegetable Bombay
Dhal (Lentils)

Side Dishes:

Rice
Raita

Dinner: \$35.00 per person (Inc. GST)
Lunch: \$30.00 per person (Inc. GST)



Banquets

(Minimum of 4 people)

"Rama's Delight"

Entree:

Pappadums
Samosas (G)
Bhajia

Main Meals:

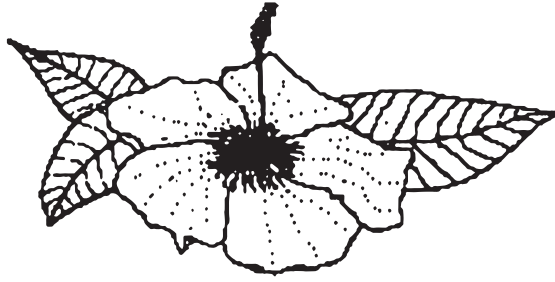
Beef Saag
Beef Vindaloo
Chicken Korma
Vegetable Bombay
Rice

Side Dishes:

Raita
Roti (Bread) (G)

Dinner: \$ 40.00 per person (Inc. GST)

Lunch: \$ 35.00 per person (Inc. GST)



Banquets

(Minimum of 4 people)

"Daya's Deluxe"

Entree:

Pappadums
Samosas (G)
Roti Parcel (G)
Bhajia

Main Meals:

Lamb Saag
Beef Vindaloo
Chicken Korma
Vegetable Bombay
Rice

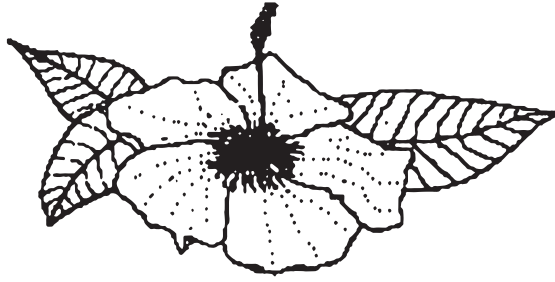
Side Dishes:

Banana and Coconut or Tomato and Onion
Raita
Roti (Bread) (G)

Tea or Coffee

Dinner: \$ 45.00 per person (Inc. GST)
Lunch: \$ 40.00 per person (Inc. GST)

(G) Contains Gluten



Banquets

(Minimum of 4 people)

"Ram's Supreme"

Entree:

Pappadums

Mixed entree

(Chef's or your choice of 3 different entrees)

Main Meals:

Lamb Saag

Beef Vindaloo

Chicken Korma

Vegetable Bombay

Rice

Side Dishes:

Tomato and Onion

Banana and Coconut

Raita

Roti (Bread) (G)

Tea or Coffee

Dessert (Choice of any)

Dinner: \$ 50.00 per person (Inc. GST)

Lunch: \$ 45.00 per person (Inc. GST)

(G) Contains Gluten

