

DRINKS

WHITE WINES

Sauvignon Blanc

	Gls	Btl
Astrolabe	\$12	\$40
Tohu	\$14	\$50
Man O' War	\$14	\$50

Pinot Gris

Jules Taylor	\$12	\$40
Rabbit Ranch	\$14	\$50
Main Divide North Canterbury 2016	\$14	\$50

Chardonnay

Jules Taylor	\$12	\$40
Craggy Range Kidnappers	\$14	\$50
Matawhero	\$14	\$50

Sparkling

Lindauer Brut	\$12	
Lindauer Fraise	\$12	

RED WINES

Pinot Noir

Jacob Creek	\$12	\$40
Rua Pinot Noir	\$14	\$50
Fickle Mistress	\$14	\$50

Merlot

Matawhero	\$12	\$40
Dusky Sounds Merlot	\$14	\$50
Church Road	\$14	\$50

Syrah / Shiraz

Jacob Creek	\$12	\$40
Church Road Syrah 2018	\$14	\$50
Taylors Jaraman	\$14	\$50

PREMIUM SPIRITS & LIQUEURS

House Spirits - \$13

El Jimador Blanco Tequila
Old Forester Bourbon Whiskey
Old Monk Rum
Smirnoff Vodka
Appleton Rum
Glenfiddich 12YO Single Malt Whisky
Canadian Club Whisky
St Remy VSOP Brandy
Jack Daniel's Tennessee Whiskey
Monkey Shoulder Scotch Whisky
Johnnie Walker Red Label Whisky
Rampur Indian Whisky Single Malt
Juno Gin
Chivas Regal 18 Year Old Whisky
Captain Morgans Spiced Rum

Add any Drink - \$5

BEERS, CIDERS & RTD'S

BEERS

Kingfisher Strong Beer 330ml 7.3%	\$13
Kingfisher Beer 330ml	\$12
Corona Extra Btl Beer 330ml	\$12
Steinlager Pure Beer 375ml	\$12
Speights Mid Ale	\$12
Heiniken Zero 330ml	\$12
Export Gold 375ml	\$12
Export Citrus Btl Beer 330ml	\$12
Tiger	\$12
Pilsner 330ml	\$12
Panhead Supercharger	\$12
Peroni	\$12
Jack Daniels & Cola	\$12
Malfy Gin & Grapefruit	\$12
Rochdale Apple Cider	\$12
Rekorderlig Strawberry Btl Cider	\$12
Carlsberg	\$12

DRINKS / JUICES / HOT DRINKS

Mango Lassi	\$10
Soft Drinks (your choice Coke, Fanta, Lemonade)	\$8
Soda Water / Tonic Water	\$8
Raspberry & Lemonade	\$8
Ginger Beer	\$8
Lemon Lime and Bitters	\$8
Orange Juice	\$9
Grapefruit Soda	\$9
Ginger Ale	\$8

HOT DRINKS

Masala Tea	\$6
Tea (English Breakfast, Earl Grey, Peppermint)	\$5



CASTLE
EATERY & BAR

ENTREE

We encourage a shared style of dining to reflect the way in which food is enjoyed in India

INSPIRED BY STREET FOOD

Poppadoms and Chutney (G.F) - \$10.00

5 pcs of Tandoori poppadoms with chutney.

Mutton Kulcha - \$12.00

Naan stuffed with Spiced Goat Meat, served with butter Street Fried.

Dahi Golgappa - \$12.00

Famous Indian Street Food Golgappa stuffed with masala mash potato's, Yoghurt and drizzled with tamrind chutney.

Mini Samosa (3 Pcs) (Vegetarian) - \$12.00

Crispy Pastry filled with Seasoned potatoes and peas, dry fruits, deep fried till golden brown. Served with chutney.

Onion Bhaji (G.F) - \$15.00

Cut onions mixed with chickpea flour and spices.

Indian Fried Chicken - \$18.00

A taste Straight from Indian Street fried chicken. Serves with Pickles onions & Yoghurt mint.

Colonel Fries - \$17.00

Indo Chinese style French Fries, a must try for first timer.

Bombay Corn Croquets - \$16.00

Corn & Potato made croquets served with House made sweet chilli sauce.

Bullet popcorn - \$15.00

Fried chicken cubes cooked Indian Street food style. Served with Sezwan sauce.

Chicken Lollipop (4 Pcs) - \$15.00

Chicken winglet marinated in chef's secret sauce and deep fried. Served with Szechuan sauce.

Paneer Pakora - \$17.00

Paneer pakora is a popular Indian snack made of paneer cubes dipped in spiced chickpea flour batter and deep-fried until crispy.

Lahori Fish Fry - \$18.00

speciality of Punjab, Fried Fish served with Lemon Mint Sauce & pickle Onion.

Kung Pao Chicken - \$18.00

A famous Indo-Chinese dish made with stir-fried green vegetables and peanuts, along with fried chicken cubes.

Chow Mien (Noodles) - \$17.00

Chow mien mixed served with your choice of chicken or vegetables.

FROM THE TANDOOR

Tandoori Salmon - \$22.00

Salmon will transport your taste buds to the vibrant streets of India.

Chicken Tikka - \$19.00

Tandoor oven roasted chicken thigh marinated in authentic tandoor marinade.

Tandoori Bone Chicken - \$19.00

Chicken on bones Marinated into chef secret spices & roast into charcoal Tandoor.

Paneer Shashlik - \$18.00

Indian cottage cheese with bold flavours and spices, making it delicious with Sashlik and satisfying options for vegetarians.

Roasted Lamb Cutlets - \$22.00

NZ lamb rack marinated with chef's secret spices and cooked into Tandoor.

Chicken Seekh Kebab - \$19.00

Traditional Chicken Seekh kebab served in Tandoor with mint & Yoghurt sauce.

Lamb Seekh Kebab - \$19.00

Traditional Lamb mince Seekh Kebab Served in Tandoor without Mint & Yoghurt sauce.

SHARING PLATERS

Indian Street Food Platter (Vegetarian) - \$39.99

Papadums, Golgappa, Onion Bhaji, Potali samosas & Corn Croquets. Served with mint and date chutney.

Castle Platter - \$49.99

Chicken Popcorn & Lollipops, Golgappa, Papadums, Samosa's & Onion Bhaji. Served with mint and date chutney.

Kebab Platter - \$59.99

Chicken & Lamb Kebabs, Lamb Cutlets & Chicken Tikka. Served with Pickle Onion & Mitn & Date Chutney.

SIGNATURE MAINS

Chef's Signature Kiwi Style - \$29.99

Lust Chicken

Charcoal roasted hot spiced chicken served with a delightful sauce.

Lamb Rack Badshah

New Zealand's famous rack cooked with Indian spices and a kiwi style creamy gravy.

Creamy Salmon Curry

Fried Salmon fillet cooked in a rich & creamy curry sauce, infused with aromatic spices.

Portuguese Fish

A delectable Goan specialty featuring tender fish simmered in a rich coconut cream sauce, infused with roasted spices and a hint of tangy tamarind. Served with fragrant steamed rice, this dish captures the essence of Goa's vibrant Indo-Portuguese heritage.

Nawab a Goat

A regal dish from Mughlai cuisine. Perfect balance of sweetness & spices.

Prawn Seafood Delight

A tongue tingling delightful combination of toasted coconut, cherries, kaffir lime and yellow mustard like you never tasted before.

Chef's Authentic Indian Mains- \$29.99

Authentic Butter Chicken

Chicken on bone cooked in a way real old Delhi Style.

Lamb Tawa Boti

Semi Gravy Lamb cooked in Ghee with roasted spices.

Bengali Fish

Tender fish simmered in a fragrant mustard and poppy seed sauce, infused with chilies and aromatic spices.

Rara Chicken

chicken cooked in a rich, spicy gravy made with minced meat, aromatic spices, and a blend of herbs

Laal Maas

A rich and fiery Goat dish from the royal kitchens of Rajasthan

Methi Malai Paneer

Cubes of soft paneer cooked in a creamy sauce of fresh fenugreek leaves and aromatic spices. This rich and flavourful dish balances the slight bitterness of methi.

Amritsari Chicken

Chicken cooked in Yoghurt based gravy-Straight from the heart of PUNJAB

BREADS

- Plain Naan - \$6.00 (No Butter)
- Butter Naan - \$7.00
- Indian Style Butter Naan - \$8.00
- Garlic Naan - \$7.50
- Plain Roti - \$7.00 (No Butter)
- Butter Roti - \$7.50
- Garlic Roti - \$7.50
- Cheese Naan - \$8.00
- Cheese and Garlic Naan - \$8.50
- Laccha Prantha - \$8.00
- Dried Fruit & Cherry Naan - \$9.00
- Cheese and Chilli Naan - \$8.50
- Corn Roti (Makki Di Roti) - \$7.00

SIDE DISHES

- Pickle Onion Salad - \$5.99
- Plain Yoghurt - \$7.99
- Cucumber Raita - \$8.99
- Onion Salad - \$9.00
- Mixed Green Salad - \$15.00
- Mint Chutney - \$4.99
- Tamarind and Date Chutney - \$4.99
- Pickle Mango - \$4.99
- Mix Pickle - \$5.00

BIRYANI

- Lamb Biryani - \$23.00
- Chicken Biryani - \$23.00
- Vegetable Biryani - \$23.00
- Prawn Biryani - \$23.00
- Goat Biryani - \$23.00

KIDS

- Curry & Rice - \$16.00
- Kids Chicken Curry & Small Naan - \$20.00
- Chicken Popcorn & Fries - \$18.00
- Fish & Chips - \$20.00

VEGETARIAN

- Daal Makahni - \$24.99**
Black Lentils stewed, seasoned with butter and spices.
- Paneer Do Pyaaza- \$24.99**
a North Indian dish featuring paneer cooked with a generous amount of onions and aromatic spices. Best for onion lover.
- Paneer Adraki- \$24.99**
Curry is a fragrant and flavorful dish that features paneer pieces simmered in a rich, spiced gravy infused with fresh ginger.
- Daal Tadka - \$24.99**
Yellow lentils cooked on slow heat, seasoned with onion, ginger, garlic, tomatoes and Cumin.
- Aloo Jeera - \$24.99**
Potatoes sautéed in special Indian spices.
- Channa Masala- \$24.99**
Chick-Peas cooked in thick gravy.
- Bhindi Masala - \$24.99**
Okra shallow fried and tossed in dry Masala flavoured with dry coriander.
- Karahi Paneer - \$24.99**
Paneer, diced Onion and Capsicum seasoned with spices and cooked in onion gravy.
- Malai Kofta - \$24.99**
Paneer and cardamom powder balls, cooked in cashew gravy.
- Butter Paneer - \$24.99**
Paneer cooked in creamy butter gravy.
- Palak Paneer - \$24.99**
Paneer cooked in simmered spinach gravy.
- Shahi Paneer - \$24.99**
Paneer cooked in a cashew gravy flavoured with saffron.
- Vegetable Korma - \$24.99**
Mixed vegetables cooked in an exotic cashew gravy.
- Vegetable Jhalfrezi - \$24.99**
Mixed Vegetables, Capsicum and Onion cooked in Onion and tomato gravy.
- Tawa Aloo Gobhi - \$24.99**
Fried Potatoes and Cauliflower cooked in an authentic and Homely style.
- Masala Soya Chaap - \$24.99**
Soyabean Chaap cooked in thick onion tomato gravy flavoured with Coriander.
- Makhani Soya Chaap- \$24.99**
Soyabean Chaap cooked in pure Indian style Butter Gravy.

NON VEGETERIAN MAINS

MAKE IT YOUR OWN CURRIES

choose between Chicken, Lamb, Goat & Prawn - \$26.99

Oh my Butter

Delhi style butter chicken, lamb or prawn, everyones favourite!

Do Pyaazaa

a North Indian dish featuring tender meat cooked with a generous amount of onions and aromatic spices. Best for onion lover.

Love Ginger

Curry is a fragrant and flavorful dish that features tender meat pieces simmered in a rich, spiced gravy infused with fresh ginger.

Tikka Masala

Your choice of meat tikka cooked in thick tomato gravy, with plenty of OOMPH in it

Shahi Korma

Your choice of meat cooked in rich gravy with special herbs, spices and cashew nuts

Jalfrezi

A delightfully flavoured curry with your choice of meat & spiced tomato sauce studded with onion & peppers, garnished with fresh coriander

My Favourite Mango

Mild spicy meat of your choice in mango gravy tempered with mustard seeds and finished with fresh cream

Karahi

Your choice of meat sauteed with thick cut pieces of onion and capsicum cooked in onion gravy and spices, with a dash of cream

Spinach Harabhara

Your choice of meat slow cooked in pureed spinach gravy

Something from Kerala

South Indian style curry with your choice of meat

Vindaloo

Your choice of meat cooked in authentic vindaloo gravy

Rogan Josh

Your choice of meat cooked rogan josh style



CASTLE

INDIAN EATERY & BAR

Think of India and one of the first things that comes to mind is its diversity. Languages and cultures are numerous and every state (29) is unique in its traditions and very importantly, its distinctive food that reflects their regional and cultural heritage, influenced by religious and cultural choices and traditions. In fact, food from one region may actually be totally alien to a person from another region! The common thread is the use of numerous spices to create flavour and aroma.

The culture of indian food

Cooking is considered an art and mothers usually begin to teach their daughters and pass down family recipes by show-and-tell, fairly young in life. Mealtimes are important occasions for family to get together. Most meals comprise of several dishes ranging from meat, vegetables, daal, rice and roti. The country's culinary tapestry is complex. Food preparation is bound up with spirituality, varied and ancient, underpinned by a masterful use of spices. Its roots firmly planted in Ayurvedic practice with each spice having therapeutic properties.

Food Allergy and Dietary Restrictions

All ingredients are not listed. Please inform us of your specific allergy or dietary requirements when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.



15% Surcharge on all public holidays

We accept cash, Eftpos, Visa and Mastercard