

# Welcome to Ramas Fiji Indian Restaurant

We are open for dinner  
Tuesday to Saturday  
from 5:30 pm

Phone: (02) 6286 1964  
[www.ramas.com.au](http://www.ramas.com.au)

Ramas is BYO  
for any alcohol

Soft drinks and other  
non-alcoholic drinks  
are available for purchase

Please note our seafood is imported.

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) \$19.00

### **Vegetable Samosas (Vegan)**

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

2 pieces per serve (G) \$19.00

### **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) \$19.00

### **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) \$19.00

### **Prawn Pakoras**

Prawns, dipped in Lentil flour and deep fried.

4 pieces per serve (G/F) \$20.00

### **Bhajia (Vegan)**

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

3 pieces per serve (G/F) \$19.00

### **Bhara (Vegan)**

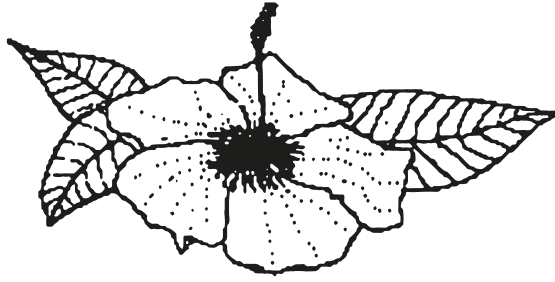
Ground pea lentils mixed with diced onion, garlic and fresh coriander leaves, shaped into patties, then deep fried.

3 pieces per serve (G/F) \$19.00

### **Dhal Soup (Vegan)**

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

\$18.00



## Appetizers

### Mixed Entree

|                              |          |         |
|------------------------------|----------|---------|
| Vegetable Samosas (2 of) (G) |          |         |
| Fish Pakoras (2 of)          |          |         |
| Bhajia (2 of)                | serves 2 | \$38.00 |

### Roti Parcels

|                                                                  |         |
|------------------------------------------------------------------|---------|
| - Cooked pumpkin and coconut wrapped inside a pan fried roti.(G) | \$14.00 |
| - Cooked potato and peas wrapped inside a pan fried roti.(G)     | \$14.00 |

## Breads

### Roti

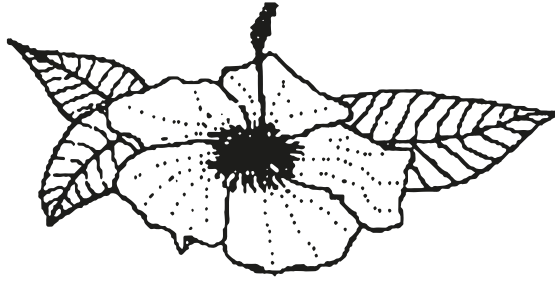
|                               |              |
|-------------------------------|--------------|
| Wholemeal pan fried bread (G) | 1 for \$3.50 |
|-------------------------------|--------------|

### Garlic Paratha

|                                           |        |
|-------------------------------------------|--------|
| Wholemeal pan fried bread with garlic (G) | \$3.70 |
|-------------------------------------------|--------|

### Pappadum

|                         |              |
|-------------------------|--------------|
| Deep fried crispy bread | 4 for \$4.80 |
|-------------------------|--------------|



## Lamb

### Lamb Bombay

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

\$35.50

### Lamb Vindaloo

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

\$35.50

### Lamb Rogenjosh

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

\$35.50

### Lamb Saag

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

\$35.50

### Lamb Aloo Gosh

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

\$35.50

### Lamb Madras

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

\$35.50

### Lamb Korma

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

\$35.50

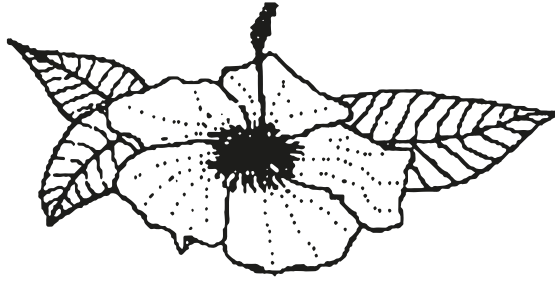
Curries should be ordered either mild, medium or hot.

Mild (no chili) - for novice curry eaters.

Medium - for regular curry eaters.

Hot - for seasoned curry eaters.

All curries are served with rice at a charge of \$4.50 per person.



## Beef

### **Beef Bombay**

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

\$33.50

### **Beef Vindaloo**

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

\$33.50

### **Beef Rogenjosh**

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

\$33.50

### **Beef Kofta**

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

\$33.50

### **Beef Dhansak**

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

\$33.50

### **Beef Madras**

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

\$33.50

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Medium - for regular curry eaters.

Hot - for seasoned curry eaters.

All curries are served with rice at a charge of \$4.50 per person.

## Chicken

### Chicken Bombay

Boneless Chicken pieces cooked with fresh spices, and coconut milk. \$33.50

### Chicken Vindaloo

Boneless Chicken pieces cooked with fresh spices, vinegar, paprika, vindaloo sauce and fresh coriander leaves. (Spicy) \$33.50

### Chicken Korma

Boneless Chicken pieces cooked with fresh spices and a rich creamy sauce. \$33.50

## Seafood

### Prawn Masala

Prawns cooked with onion, garlic, tomato, spices and fresh coriander leaves. (tomato based sauce) \$34.50

### Jhinga Nariel

Prawns cooked with onions, garlic, tomato, spices, fresh coriander leaves and coconut milk. \$34.50

### Prawn Saabji

Prawns cooked with onion, garlic, tomato, spices, spinach and coconut milk. \$34.50

### Fish Nariel

Boneless fillets of ling marinated in lemon juice, tumeric, garlic and simmered in spices and coconut milk. \$34.50

### Madras Fish Curry

Boneless fillets of ling marinated in lemon juice, tumeric, garlic and simmered in spices (tomato based sauce) \$34.50

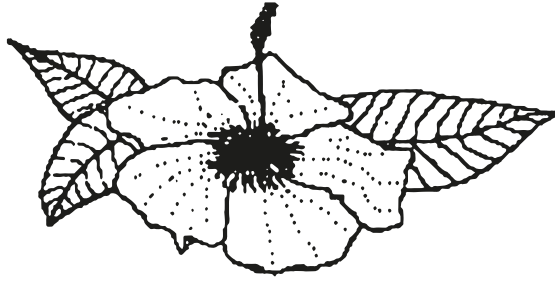
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## Specialties

### **Aamm Chicken (Mango Chicken)**

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

\$33.50

### **Chicken Dhai Wala**

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

\$33.50

### **Potato and Egg Curry**

Hard boiled eggs (3) cooked with potatoes, fresh coriander leaves and coconut milk.

\$31.00

### **Fijian Pork Curry**

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

\$34.50

### **Goat Curry**

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

\$34.50

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 rice at a charge of \$4.50 per person.

## Vegetarian

### **Vegetable Bombay (Vegan)**

Potato, beans, carrots, peas and cauliflower, cooked in coconut milk. \$30.50

### **Vegetable Kofta**

Balls of cauliflower, carrot, peas and ground lentils, deep fried, then simmered in a creamy sauce.  
(contains eggs) (G) \$30.50

### **Dhal (Vegan)**

Yellow split peas cooked with fresh tomato, onion and coriander leaves. \$29.00

### **Palak Panir**

Home made cheese cooked in a smooth spinach sauce. \$30.50

### **Panir Masala**

Home made cheese cooked with tomato, peas, onions, fresh coriander leaves and fresh cream. \$30.50

### **Vegetable Korma**

Cauliflower, peas, potatoes, carrot, beans and capsicum cooked in creamy sauce. \$30.50

### **Potatoes and Peas (Vegan)**

Potatoes, pea, onion, tomato and fresh coriander cooked in a touch of spices. \$30.50

### **Pumpkin and Coconut (Vegan)**

Finely chopped pumpkin, cooked with a dash of spices, and shredded coconut. \$30.50

### **Potatoe Saag (Vegan)**

Potatoes and spinach cooked in mild spices and coconut milk. \$30.50

### **Curried Bean and Tomato (Vegan upon request)**

Sliced beans, chopped tomatoes and onions cooked slowly at low temperature, with a hint of spices. \$30.50

Curries should be ordered either mild, medium or hot.

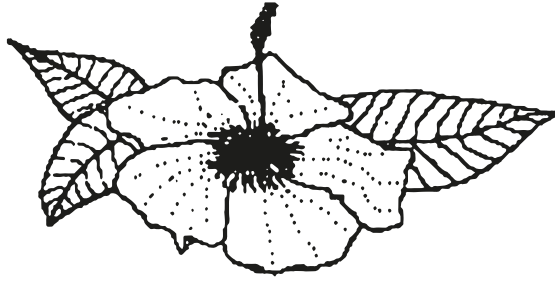
Mild (no chili) - for novice curry eaters.

Medium - for regular curry eaters.

Hot - for seasoned curry eaters.

All curries are served with rice at a charge of \$4.50 per person.

(G) Contains Gluten



## Side Dishes

|                                                                                                                                                           |         |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Dhal (Vegan)</b><br>Yellow split peas. A great accompaniment for rice.                                                                                 | \$14.00 |
| <b>Curried Bean and Tomato (Vegan upon request)</b><br>Sliced beans, chopped tomatoes and onions cooked slowly at low temperature, with a hint of spices. | \$18.00 |
| <b>Pumpkin and Coconut (Vegan)</b><br>Finely chopped pumpkin, cooked with a dash of spices, and shredded coconut.                                         | \$17.00 |
| <b>Banana and Coconut (Vegan)</b><br>For those who like to sweeten their curry.                                                                           | \$8.00  |
| <b>Tomato and Onion (Vegan)</b><br>A contrasting flavour and texture.                                                                                     | \$8.00  |
| <b>Raita</b><br>Grated cucumber in spiced yoghurt. Ideal for cooling the palate.                                                                          | \$8.00  |
| <b>Condiments:</b>                                                                                                                                        | \$6.00  |
| Lime Pickles                                                                                                                                              |         |
| Mango Chutney                                                                                                                                             | \$6.00  |

## Drinks

### Tea

|                     |        |
|---------------------|--------|
| - Jasmine           | \$5.00 |
| - Darjeeling        | \$5.00 |
| - Earl Grey         | \$5.00 |
| - Lemon Scented     | \$5.00 |
| - English Breakfast | \$5.00 |
| - Peppermint        | \$5.00 |
| - Camomille         | \$5.00 |
| - Green Tea         | \$5.00 |

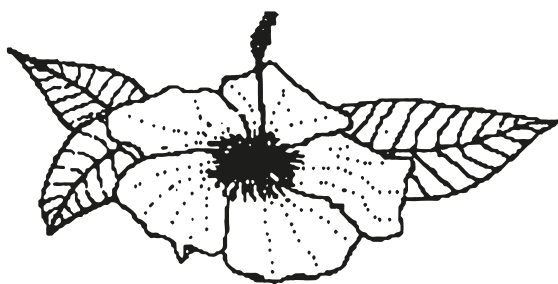
|        |        |
|--------|--------|
| Coffee | \$5.50 |
|--------|--------|

|                   |        |
|-------------------|--------|
| Hot Chocolate     |        |
| With marshmallows | \$6.50 |

|                                            |        |
|--------------------------------------------|--------|
| Lassi                                      |        |
| Cool Indian yoghurt drink. (Mango flavour) | \$7.00 |

|                      |        |
|----------------------|--------|
| Juice                |        |
| - Orange Juice       | \$6.00 |
| - Apple Juice        | \$6.00 |
| - Pineapple Juice    | \$6.00 |
| - Iced Coconut Juice | \$7.50 |

|                                      |        |
|--------------------------------------|--------|
| Soft Drinks                          |        |
| - Schweppes Lime Jucie Cordial       | \$6.00 |
| - Giner Ale                          | \$6.00 |
| - Coke, Fanta, Sprite                | \$5.00 |
| - Coke Zero                          | \$5.00 |
| - Lemon Squash                       | \$5.00 |
| - Mineral Water                      | \$6.00 |
| - Tonic Water                        | \$6.00 |
| - Soda Water                         | \$6.00 |
| - Lemon, Lime and Bitters            | \$6.00 |
| - Iced tea - (Lemon, Peach or Mango) | \$7.00 |



## Dessert

### *Gulab Jamun*

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

\$15.50

### *Kulfi*

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

\$15.50

### *Ice cream*

\* Mango (Gluten free / Dairy free)

\$15.50

\* Coconut (Gluten free)

\$15.50

\* Kahlua

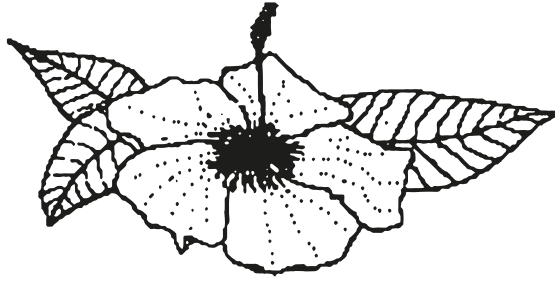
\$15.50

\* Baileys

\$15.50

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

\$11.00



## Banquets

(Minimum of 4 people)

### "Solovi Special"

#### Entree:

Pappadums  
Roti Parcel (G)  
Bhajia

#### Main Meals:

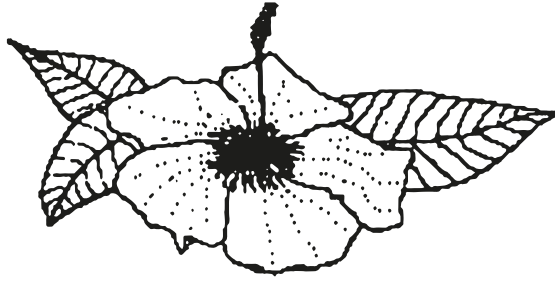
Beef Vindaloo  
Chicken Korma  
Vegetable Bombay  
Dhal (Lentils)

#### Side Dishes:

Rice  
Raita

\$50.00 per person (Inc. GST)

(G) Contains Gluten



## Banquets

(Minimum of 4 people)

### "Rama's Delight"

#### Entree:

Pappadums  
Samosas (G)  
Bhajia

#### Main Meals:

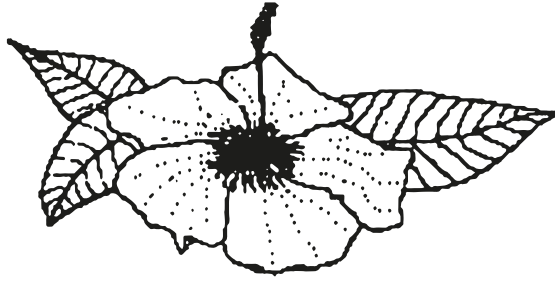
Beef Saag  
Beef Vindaloo  
Chicken Korma  
Vegetable Bombay  
Rice

#### Side Dishes:

Raita  
Roti (Bread) (G)

\$55.00 per person (Inc. GST)

(G) Contains Gluten



## 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

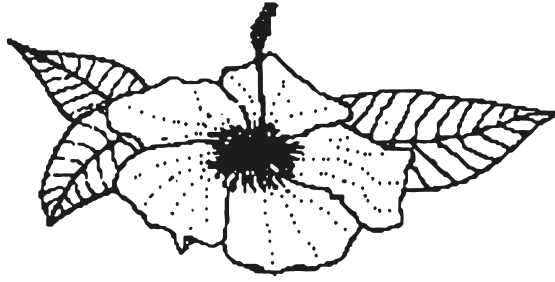
#### Side Dishes:

Raita  
Roti (Bread) (G)

### Tea or Coffee

\$60.00 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:

Banana and Coconut or Tomato and Onion

Raita

Roti (Bread) (G)

#### Dessert

Gulab Jamun (G) or Kulfi (G/F)

#### Tea or Coffee

\$65.00 per person (Inc. GST)

(G) Contains Gluten

