

All of our ingredients are selected to enhance and complement our extensive menu selections. We only use fresh vegetables and greens, top greens, top grade lean meats, a blend of local and imported spices and cholesterol free oil. All dishes are cooked a-la-carte.

Saffron

On Kelletts @ Rowville Lakes



SUPER VALUE FAMILY PACK

Feeds a family of four
Papadams & Chutney
Butter Chicken
Beef Madras
Mixed Vegetable Curry
2x Saffron Rice
3 Naan
Raita
for only \$57.00
(No changes permitted)
VALUED OVER \$70

Proud branch of
Saffron Cottage
www.saffroncottage.com.au
Tecoma 9754 8388



We recommend all leftover food to be refridgerated & consumed within 24 hours

We request that customers must advise of any dietary requirements at the time of placing order, with specific mention of allergies as many of our items may contain traces of nuts.

*Rowville's first
Authentic Indian Cuisine*

TAKE AWAY MENU
Tel: (03) 97534355

www.saffronrowville.com.au

Open for Lunch Wed Thur Fri 11:30am - 2:00pm
Dinner 5:00pm Till 10:00pm Seven nights a week
Delivery Available Wed - Sun 6:00 - 9:00pm

All prices include GST
and are subject to change without prior notice
Valid from Nov 2016

Dine in or Take Away & Home Delivery
Telephone Ahead For Quick Pick Up

SHOP 8, NO 150, KELLETTS RD
ROWVILLE, VIC 3178



Whet Your Appetite

VEGETABLE SAMOSA 2 PCS	6.00
Pyramid shaped homemade pastry with lightly spiced peas, potato and cashews	
MEAT SAMOSA 2 PCS	7.00
Homemade pyramid shaped pastry with a spicy mince meat and green pea filling	
VEGETABLE PAKORA 2 PCS	6.00
Lightly spiced vegetable patties dipped in chickpea batter	
ALOO BONDA 4 PCS	6.00
Blend of lightly spiced mash potato patties dipped in chickpea batter and shallow fried.	
ONION BHAJI	6.00
Mildly spiced sliced onion dipped in chickpea batter	
CHICKEN PAKORA 2 PCS	9.00
Marinated tandoori fillet of chicken rolled in fresh spinach, dipped in a light chickpea batter	
FISH PAKORA 2 PCS	12.00
Fillets of rockling marinated in light spices and herbs dipped in a light chickpea batter	

Tandoori Entrée's

WOODLAND MUSHROOMS	9.50
Marinated juicy mushrooms cooked in the tandoor	
CHICKEN TIKKA 2 PCS	10.00
Boneless chicken marinated in yoghurt, herbs and light spices, cooked in the tandoor	
TANDOORI CHICKEN (4 PCS HALF 15.00) 8 PCS FULL 25.00	
Tender chicken marinated with yoghurt and light spice	
PEPPERED LAMB CUTLETS 3 PCS	12.00
Lamb cutlets marinated with spices	
SEEKH KEBAB 3 PCS	10.00
Minced lamb lightly spiced with ginger, garlic, fresh coriander and freshly ground spices skewered & cooked in the tandoor	
MIXED GRILL	25.00
A mouth-watering selection of Tandoori Specialities	
KASTOORI KEBAB 2 PCS	12.00
Chicken breast marinated in dried fenugreek leaves, patted in chickpea flour and pan seared before finishing in tandoor (contains egg)	

From The Barn

CHICKEN JALFREZI	16.00
Juliened chicken, capsicum and onion tossed together in a tangy tomato sauce	
BUTTER CHICKEN	16.00
Char grilled boneless chicken cooked with light spices and crushed cashew nuts in a tomato based creamy sauce	



MANGO CHICKEN	16.00
Succulent chicken cooked with light spices, mango and a hint of yoghurt	
CHICKEN, CASHEW & MUSHROOM	16.00
Boneless chicken cooked with whole cashews and mushrooms, served in creamy gravy	
SAFFRANI CHICKEN SIGNATURE DISH	19.00
Saffron flavoured chicken breast filled with cottage cheese, sundried tomato, dry fruit and nuts cooked in a rich creamy almond sauce	
BALTI CHICKEN	16.00
Boneless chicken slow cooked with seasonal vegetables	
TIKKA MASALA	16.00
Char grilled marinated boneless chicken tossed with red and green capsicum, spring onion and tomato	
CHILLI CHICKEN	16.00
Strips of succulent chicken marinated in soya sauce, ground fresh chillies and pan fried in fragrant spices, cooked medium or hot	
KHADAHI CHICKEN	16.00
Chicken curry cooked in khadahi spices (blend of chef's special spices)	
HYDRABADI CHICKEN* CONTAINS PEANUTS	16.50
Chicken cooked South Indian style with coconut milk, peanuts and sesame	
CHICKEN AND LENTIL CURRY	16.00
Chicken and yellow lentils cooked together	



From the Meadows

ROGAN JOSH	17.70
Tender Lamb cooked with onion, garlic, ginger & tomato	
LAMB KOORA	17.70
Medium to hot dish, cooked with mint, poppy seed, coconut thread in South Indian spices	
LAMB BHUNA	17.70
A dry dish of pot roasted lamb, onion and slivers of red and green capsicum	
GOAT CURRY	15.50
Slow cooked, very tender meat in a rich, robust gravy with a base of onion, garlic, ginger and tomato. We cook this dish the traditional way on the bone, best ordered medium to hot.	

From The Pastures

BEEF MASALA	16.60
A dry dish, cooked with onion, tomato, capsicum and coriander	
SWEET & SOUR	16.60
Our own take on this classic - a mix of cashew and tamarind works beautifully to create a wonderful taste explosion on your palate	
CHILLI BEEF	16.60
Chef's speciality, for those who like a bit	
BEEF AND POTATO	16.60
Tender beef curry with cubes of potato	

From the Blue Ocean

CORIANDER PRAWNS	18.00
Juicy prawns cooked with mild spices and fresh coriander simmered with fresh cream	
BUTTER PRAWNS	18.00
Fresh prawns cooked in creamy tomato butter sauce	
GARLIC CHILLI PRAWNS	18.00
Succulent tiger prawns stir fried with hot sambal, fresh chili, ginger and garlic	
PRAWN VINDALOO	18.00
The famous vinegar based curry, cooked medium or hot	
PRAWN MALAI	18.00
Juicy prawns cooked in a fusion of coconut, green chili and tropical spices	
PRAWN JALFREZI	18.00
Prawns pan roasted with juliened capsicum and onion in a tangy tomato sauce	
GOAN FISH CURRY	17.00
Rockling filets prepared with our own special spices, finished with a dash of coconut milk	
SAFFRON FISH	17.00
Rockling filets cooked in a creamy saffron almond sauce	
VINDALOO FISH CURRY	17.00
The famous vinegar based curry, cooked medium or hot	
KERALA SEAFOOD CURRY	19.00
Mixed seafood cooked Southern Indian style, using coconut milk, mustard seeds and curry leaves	

Vegetable Aisle

BAIGAN ALOO	13.00
Eggplant, potatoes and green peas cooked in light spices	
MALAI KOFTAS	13.50
Cottage cheese, nuts & minced fresh vegetable dumplings cooked to perfection in a creamy sauce	
THADKHA DHAL	13.00
Yellow lentils tempered with spices, mustard seeds and curry leaves	
SAAG PANEER	14.00
Fresh spinach and homemade cottage cheese cooked with light spices	
ALOO GOBI	13.50
Cauliflower and potatoes tossed in Indian spices and roasted cumin seeds	
MIXED VEGETABLE CURRY	13.50
Seasonal vegetables tossed with garlic, ginger, coriander and light spices	
VEGETABLE MAKHANI	13.50
Seasonal vegetables cooked in a mild butter cream sauce	
CASHEW & MUSHROOM	13.50
Whole cashews and mushroom cooked with Indian spices, in a creamy sauce	
DRAL MAKHANI	13.50
Kidney beans and black lentils slow cooked in a butter cream sauce	
MUSTARD PUMPKIN	13.00
Butternut pumpkin cooked with our own blend of fragrant spices	
VEGETABLE KORMA	13.00
Seasonal vegetables cooked in a ground cashew and almond sauce	
PANEER BUTTER MASALA	14.00
Cubes of cottage cheese tossed with spices and vegetables	
VEGETABLE VINDALOO	13.00
The famous vinegar based curry, cooked medium or hot	
HYDERBADI BAIGAN **CONTAINS PEANUTS	14.50
Eggplant cooked South Indian style with coconut milk, peanuts and sesame	
MUTTER PANEER	14.00
Cubes of cottage cheese cooked with green peas	
ALOO JEERA	13.00
Potato pan roasted with cumin seeds, a drier style dish with fragrant spices	
CHICKPEA MASALA	13.00
Chickpeas cooked with onion, mustard seeds and curry leaves	
MUSHROOM, GREEN PEA & BABY SPINACH MEDLEY	13.50
Trio of vegies cooked together with a touch of cashew sauce	

From the Harvest

SAFFRON RICE	5.00
Rice cooked with saffron and cumin seeds	
COCONUT RICE	6.50
Rice cooked with coconut milk and curry leaves	
LEMON RICE	6.50
Rice tempered with mustard seeds, curry leaves, coconut and a zest of lemon	
PEA PILAU	6.50
Saffron rice stir fried with green peas and cumin	
KASHMIRI PILAU	9.00
Fragrant rice stir fried with nuts, sultanas and a hint of cream	
VEGETABLE BIRIYANI	11.00
Spiced vegetables stir fried with saffron rice	
BEEF OR CHICKEN BIRIYANI	13.00
Rice cooked with your choice of meat, fresh mint and spices	

Your Choice

SAAG	
Tender meat cooked in a fresh spinach gravy with light spices	
	CHICKEN 16 BEEF 16.6 LAMB 17.70
PASANDA	
A harmonious blend of pistachio, almond, cashew, fennel and cream	
	CHICKEN 16 BEEF 16.6 LAMB 17.70
VINDALOO	
The famous vinegar based curry cooked medium or hot	
	CHICKEN 16 BEEF 16.6 LAMB 17.70
MADRAS	
Coconut based South Indian curry, cooked with coconut milk and curry powder	
	CHICKEN 16 BEEF 16.6 LAMB 17.70
ACHARI	
Traditional Indian pickle in a slightly tangy gravy	
	CHICKEN 16 BEEF 16.6 LAMB 17.70
KORMA	
Tender meat cooked in a puree of cashew and almond	
	CHICKEN 16 BEEF 16.6 LAMB 17.70

Tandoori Breads

ROTI	2.90
Wholemeal flat tandoori bread	
NAAN	2.90
Plain flour tandoori bread	
PARATHA	3.50
Layered flaky wholemeal bread	
GARLIC NAAN	3.10
Plain flour bread with garlic butter	
ALOO PARATHA	4.50
Wholemeal bread filled with spicy potatoes and green peas	
KEEMA NAAN	4.50
Bread filled with spicy minced meat, coriander and onions	
KASHMIRI NAAN	4.50
Bread filled with nuts and sultanas	
CHEESE & CHIVE NAAN SIGNATURE BREAD	4.80
Naan filled with shredded tasty cheese and chives	
ONION KULCHA	4.00
Naan filled with freshly chopped onions; green chilies optional	
MASALA KULCHA	4.50
Cottage cheese, potato, coriander in a wholemeal bread	
CHICKEN NAAN	4.50
Naan filled with marinated diced chicken	

Side Orders

CACHUMBAR SALAD	5.00
Diced tomato, onion, cucumber, fresh coriander mixed with lemon juice, salt and masala	
RAITA	4.50
Whipped yoghurt with cucumber and roasted cumin seeds	
MIXED PICKLE	3.00
MANGO CHUTNEY	3.00
PAPADAMS & CHUTNEY	3.80

Desserts

GULAB JAMUN	5.00
PISTACHIO KULFI	5.00

Drinks

LASSI	4.00
MANGO LASSI / ROSE LASSI	4.50
CANS OF SOFT DRINK	3.00
1.25 LITRE COKE/SPRITE/ZERO	5.00

