

GURU DINNER

GURU VEGETARIAN DINNER 38 PER PERSON

(minimum order 2 or more)

Entree - choose any two

onion bhaji, veg, samosa, egg plant fritters with pappadums & chutney.

Mains- Choose any two vegetarian curries from menu

With rice, naan, raita, salad, pickle.

GURU COUPLE DINNER 40 PER PERSON

(Minimum order 2 or more)

Entree choose any two -

Tandoori, chicken, Chicken tikka, samosa Veg or Meat, onion bhaji, with pappadums & Chutney.

Mains - Choose any TWO curries from menu -

(Upgrade to SEAFOOD \$5 extra)

with rice, naan, raita, salad, pickle.

Minimum order 2 or more,

Prices are per person.

Note- no vouchers and discount offer will be accepted on guru dinner and guru set banquet.

BYO \$3 pp

GURU SET BANQUET

Set menu and Banquets are the different dishes a complete meal from menu including varieties of en-trée, condiments and sides. All you can eat one fixed amount

GURU SET BANQUET 45 PER PERSON

(Minimum order 4 or more)

Entree set - tandoori Chicken, onion bhaji, Gobi pakora. with pappadum & chutney.

Mains - Choose any four curries from menu (Upgrade to SEAFOOD \$5 extra) With rice, naan garlic and plain, raita salad, pickle.

OWN CHOICE BANQUET 50 PER PERSON

(Minimum order 4 or more)

Entree Set - lamb chops, garlic prawns, onion bhaji with pappadums & chutney.

Mains- Choose any four curries from menu including seafood, With garlic and plain naan, Rice. raita, salad, pickle. Minimum order 4 or more,

Prices are per Person.

The set banquet entrée will be served one piece each per person as items mentioned.

The banquet curries can refill on request.

BYO \$3 pp

Vegetarian Starters

Entree served with chutney GF - Gluten Free V - vegan

Vegetable platter 24.00

2 veg samosa, 2 onion bhaji, 2 gobi pakora, 2 eggplant fritters

Gobi pakra (6pcs) GF-vegan / Eggplant fritters (6pcs) GF-vegan 14.00

North Indians' favorite fresh cauliflower or eggplant marinated in a spicy gram flour batter and fried till crispy

Vegetable samosa (2pcs) (no GF) 12.00

Pastries made by our chefs are filled with moderately spiced potato & peas

Onion bhaji (4pcs) GF vegan 12.00

Crispy fresh onion balls are mixed with gram flour and spices and fried

Chaat samosa (2 Pcs) veg or meat (no GF) 14.00

Chat, mashed samosas with sweet-sour spicy chutney, yogurt and fresh onions

Non-veg And Seafood Starters

All entrée served with chutney GF - Gluten Free

Guru mix platter 35.00

2 lamb chops, 2 chicken tikka, 2 prawns, 2 pcs veg samosa, 2 onion bhajis

Meat samosa (2pcs) or (mix samosa 1 pc each) (no GF) 13.00

Pastries made by our chefs are filled with moderately spiced lamb mince & peas

Afgani chicken tikka GF (4pcs 17.00 / 6 pcs 24.00)

Chicken fillets are marinated overnight with yogurt, saffron and mild spices, and roasted in a charcoal tandoor

Tandoori chicken GF (half 4pcs 20.00) (full 8pcs 35.00)

Bone-in chicken marinated overnight in yogurt and chef's special spices and then roasted in a charcoal tandoor

Non-veg And Seafood Starters

Lamb chops GF (4pcs -27.00) (6pcs-40.00)

Lamb chops marinated overnight with spices selected by the chef, and cooked fresh in tandoori

Garlic prawns (Mild) or chilli garlic prawns (Hot) (6pcs) GF 22.00

Garlic prawns cooked, butter, cream, black pepper and fresh coriander (mild) or chilli garlic prawns, cooked with fresh green bell pepper, chilli and spicy sauce (hot)

Guru Speciality Curries (Gluten Free)

Low fat local Lamb & goat gluten and msg free, advise us your spice level med/hot/mild.

Royal goat curry (Med-Hot) GF 25.50

Chef's Favorite tender boned goat cooked with fresh caramelized onions, tomatoes, cloves and cardamom

Lamb shank curry (Med-Hot) GF 32.00

Lamb shank on bone slowly cooked with onion tomato and whole spices (Serves with naan and rice complete meal for one person)

Lamb pasanda (Mild) GF 25.50

Tender lamb cooked slowly with rich tomato, cashew, cream, butter

Malai prawns (Mild) GF 25.50

Prawns are cooked in mild spices, cashews, and a creamy sauce

Fish and prawn curry (Med-Hot) GF 25.50

Fish and prawns are cooked in onion, tomato sauce with spices

Chicken nawabi (Med-Hot) GF 25.50

Chicken cooked with fried onions, mint, yogurt, cream, cashews

Chicken do pyaza (Med-Hot) GF 25.50

Tender chicken cooked with authentic spices and chunks of onion

Chicken Main Curries (Gluten Free)

All dishes gluten and msg free, advise us your spice level med/mild/hot.

Butter chicken (Mild-Med) GF 25.50

Charcoal - roasted chicken traditionally cooked with mild spices, cashews, butter and creamy tomato sauce

Chicken tikka masala (Med-Hot) GF 25.50

Roasted chicken cubes cooked with capsicum, onion and masala sauce.

Chicken lababdar (Med-Hot) GF 25.50

Chicken cooked with spicy tomatoes, cashews, onions in a thick gravy with tangy flavour.

Chicken korma (Mild) GF 25.50

Tender chicken cooked with cashew, cream and mild spices

Mango chicken (Mild) GF 25.50

Tender chicken cooked with mango pulp, cashew, cream and mild spices

Chicken saag (Med-Hot) GF 25.50

Traditional North Indian dish chicken cooked with spinach, ginger, garlic and masala

Chicken jalfrezi (Med-Hot) GF 25.50

Tender chicken cooked with carrots, onions, bell peppers and fresh tomato onion sauce

Chicken madras (Med-Hot) GF 25.50

Traditional South Indian curry made with coconut, mustard seeds and curry leaves

Chicken vindaloo (Hot) GF 25.50

Tender chicken cooked with hot chillies, vinegar and spices (very hot)

Chicken chettinadu (Med-Hot) GF 25.50

South Tamil dish, chicken cooked with dried coconut, crushed black pepper, curry leaves and freshly ground spices

Lamb & Goat Curries (Gluten Free)

We use the best parts of the lamb without any fat. All the meat comes from local butchers in WA.

Lamb saag (Med) GF or goat saag (Med) GF 25.50

North Indian dish, boneless lamb, or goat with bone cooked with authentic spices and spinach

Lamb madras (Med-Hot) GF or goat madras (Med-Hot) GF 25.50

Boneless lamb or Goat on the bones cooked with whole & ground spices, curry leaves dry coconuts

Lamb bhuna (Med) GF or goat bhuna (Med) GF 25.50

The tender meat is cooked with ghee, onions, tomatoes, spices and a delicious thick curry

Lamb vindloo (Hot) GF or goat vindaloo (Hot) GF 25.50

Tender lamb, or goat cooked with hot chillies, vinegar and spices (very hot)

Lamb rogan josh (Med-Hot) GF 25.50

Delicious lamb dish from Kashmir, tender lamb meat cooked with whole and ground spices

Lamb korma (Mild) GF 25.50

Mildly spiced, tender lamb cooked with cashews, cream and green cardamom

Mango lamb (Mild) GF 25.50

Tender, mildly spiced lamb cooked in mango pulp with cashews and cream

Lamb jalfrezi (Med-Hot) GF 25.50

Lamb cooked with healthy carrot, green & red capsicum herbs spicy sauce

Seafood Curries (Gluten Free)

All curry GF & MSG free, advise us your spice level med/mild/hot.

Fish or Prawns malabari curry (Med-Hot) GF 25.50

Coconut-flavored Snapper, fish or prawns curry cooked with spices, tamarind, fresh curry leaves, and mustard seeds

Fish or Prawns Masala (Med-Hot) GF 25.50

Fish or Prawn cooked with ginger, garlic diced capsicum and onion, tomato, spicy masala

Prawn jalfrezi (Med-Hot) GF 25.50

Prawns cooked in fresh julian capsicum, tomato, onion and masala sauce

Prawns Do pyaza (Med-Hot) GF 25.50

Prawns cooked with authentic spices and chunks of onion

Vegetarian & Vegan Curries (Gluten Free)

All curry GF & MSG free, advise us your spice level med/mild/hot.

Paneer makhani (Med-Hot) GF (not vgn) 22.50

Ricotta cheese cooked in creamy, tomato cashew-based gravy famous new Delhi dish

Palak paneer (Med-Hot) GF (not vgn) 22.50

Ricotta cheese cooked with spinach and spices popular north India dish

Paneer butter masala (Med-Hot) GF (not vgn) 22.50

Ricotta cheese slowly cooked in cashew nuts, almond creamy spicy masala sauce

Paneer korma (Mild) GF (not vgn) 22.50

Ricotta cheese cooked with cashew paste, cream and flavoured with fenugreek

Malai kofta (Mild) GF (not vgn) 22.50

Delicious cottage cheese dumpling cooked in rich cashew nut and creamy sauce

Vegetable korma (Mild) GF (vgn on request) 22.50

Fresh mixed vegetable cooked with mild spices, cashew nut, creamy sauce.

Mushroom matter (Med) GF (vgn on request) 21.50

Fresh button mushroom & Pease cooked with onion, cashew, tomato spices

Vegetarian & Vegan Curries (Gluten Free)

Mix vegetable curry (Med) GF (vegan)	21.50
Fresh seasonal mix vegetable cooked home style in tomato and onion gravy	
Baigan masala (Med-Hot) GF (vgn on request)	21.50
Fresh eggplant cooked with onion, tomato herbs, potato and spices	
Aloo gobi or gobi matter (Med-Hot) GF (vgn on request)	21.50
Cauliflower with potato OR cauliflower with peas cooked onion and tomato sauces	
Chana masala (Med-Hot) GF (vgn on request)	21.50
Chick peas cooked with thick tomato onion and spices sauce	
Bhindi do pyaza (Med) GF (vgn on request)	21.50
Cut ladyfinger's stir fry cooked with two verity onion, tomato and authentic spices	
Dal makhani (Med) GF (vgn on request)	21.50
Indian favourite, black lentils cooked with spices, butter and cream	
Dal tadka or saag dal (Med) GF (vgn on request)	21.50
Healthy Yellow lentils tempered with cumin. Or (yellow lentils with fresh spinach and mild spices	
Saag aloo (Med) GF (vgn on request)	21.50
Traditional style potato with spinach curry cooked in onion, tomato & spices	
Bombay potato GF (vegan)	21.50
Potato's cooked in curry leaf's, mustard seed, and tangy masala sauce	
Jeera aloo (Med) GF (vgn on request)	21.50
Potatoes tossed with cumin seeds ground spices sem i dry gravy	

Kids Meal Curry & Rice

Please advise us for any allergies to change dish

Kids choose one mild dish	24.00
butter chicken or mango chicken /lamb korma or mango lamb / vegetable korma (combination of half rice and half curry with soft drink	

Biryani GF

(Chicken /Lamb /Goat, 24)(Prawn 25)(Vegetable 21)

Hyderabadi style biryani rice cooked with choice of chicken/meat /seafood/ vegetables serves with raita)

Rice & Pulao GF

Plain rice GF V	7.00
Saffron rice GF large	8.00
Spices flavoured Rice cooked with clarify butter & saffron a mild spicy	
Jeera rice GF - V large	8.00
Cumin is healthy nutrition. Rice stir fry with popping cumin seeds Fresh onion and fresh coriander	
Peas pulao GF large	8.00
Rice stir fry with turmeric, cumin, green Pease and spices	
Kashmiri pulao GF large	8.00
Sweet rice stir fry with clarified butter cream & roasted cashew, nuts	

Breads From Clay Tandoor

all breads cook fresh on order and contain gluten and dairy No YEAST use

Mixed bread basket	19.00
(Four different bread keema, cheese, garlic, plain served with raita)	
Plain naan	4.50
Garlic naan / Butter naan	5.00
Cheese naan	6.50
Chilli garlic cheese naan	7.50
The bread is stuffed with shredded cheese, green chillies and garlic	
Kashmiri naan	7.00
Stuffed with a mixture of dry fruits, coconut and cherries	
Chicken kulcha	5.50
Bread stuffed with chicken, onion, green chilli. Cheese fresh coriander and spices	

Keema naan	7.00
Stuffed with spicy lamb mince	
Potato naan (stuffed with spicy potato)	5.00
Paratha	5.00
A flaky wholemeal bread (V- on request)	
Roti	4.50

Condiments & Sides

Chutnet's dip	13.00
(Mix pickle, Mint, mango and tamarind chutney, with pappadum 4pcs)	
Kuchumber salad	5.00
(Fresh diced mixture of cucumber, tomato, carrot, red onion)	
Pappdums Basket	(4pc-3) (6pc-5) (8pcs-7) (10pcs-9)
Fresh chopped green chilli	2.00
Raita	6.00
Mix pickel / mango chutney / tamarind chutney	4.00

Desserts & Indian Tea

Indian Masala Tea	6.00
Indian tea boiled cardamom, cinnamon, ginger and milk & sugar.	
Pistacho kulfi / Mango kulfi GF	5.00
Indian ice-cream made by our chef. (Contains Nuts)	

Desserts & Drinks

Mango lassi	7.50
Lemon lime bitter	5.00
Pepsi, Coke, Coke Zero Sugar, Fanta, Sprite, Diet Coke	4.50
Sparkling water	5.00

All Curries Are Homemade
And Gluten-free

We Serve Local Meat &
Free-range Chicken.

(This Menu Updated 9th
April 2025)

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BYO - \$3 PP

Dine-In MENU

Call- (08) 9317 1991

Open 5 pm - late **Closed Tuesday**

**All curries are homemade
GF-Gluten-free.
MSG free, Peanut free.**

Authentic Indian food contains nuts,
dairy, spices and various ingredients.
"Please inform us if you have any allergies".
Price is subject to change without notice.

www.guruspices.com.au

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