

Kids Menu

Chips	5.99
Fish Fingers With chips	7.99
Chicken Nuggets With chips	8.99
Mango Chicken With rice	9.99
Butter Chicken With rice	9.99
Butter Paneer With rice	9.99

DESSERTS & DRINKS

Gulab Jamun Rose flavour. milk dumplings	2.99
Pista Kulfi Indian ice cream with pistachio (egg free)	4.50
Mango Kulfi Indian ice cream with mango (egg free)	4.50
Lassi Mango flavour	3.99
Cold Drinks available (Coke, Sprite, Fanta, etc)	

Order ahead, scan the QR code



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Trading Hours

Lunch : Monday to Sunday 11.30 am to 2.30 pm
Dinner : Monday to Sunday 4.00 pm to 9.00 pm



TAKEAWAY VALUE PACKS

All offers not valid with any other or specials

LUNCH SPECIAL 11:30 to 2:30

Any half curry and half basmati rice, Pappadum
(+2.00 for seafood and Goat)
Add Garlic naan or Butter naan +2.99
Add Drink Can or bottle of water +1.99

Only
\$9.99

MONDAY SPECIAL*

1* Garlic naan or Butter naan +2.99

TUESDAY SPECIAL*

Upsize Regular to Large Curry +1.00 (All curries excluding Seafood and goat)
* Excluding Public holidays **ALL DAY SAVINGS!**

DINNER PACK \$11.99

Any half curry and half basmati rice, Pappadum (+2.00 for seafood and Goat)

SMART MEAL DEAL - SAVE up to \$6.98

1 x Regular Curry (+ 2.00 for Seafood and Goat)
1 x Regular Basmati Rice (+1 for coconut rice)
1 x Raita
1 x Garlic or butter naan (+2 For any other Stuff naan from Menu)
1 x Serve Pappadum
Upsize from Regular to Large Curry & large basmati Rice for +5 (\$26.99)

Only
\$21.99

FAMILY MEAL PACK - SAVE up to \$22.90

1 x Veg Entrée (+2.99 for Non-veg entrée)
2 x Any Regular curries (+ 2.00 for Seafood and Goat)
1 x regular basmati rice
1 x regular coconut rice
2 x Any naan bread
3 x Serve Pappadum
1 x Raita
1 x Mango chutney
1 x Dessert
Upsize to Large Curries & Large rice \$6 (\$57.99)

Only
\$51.99

All offers are not valid with any other offer or specials.
Prices includes GST
Menu dated 30th Aug 2020. Prices subject to change
without prior notice.

No MSG/ Halal meat / Servings Suggestions Regular (500gm) Large (650gm)
Ask for Mild (no chilli), Medium, Hot or Extra hot
(v) Vegan meal / (fn) Fruit and nut free / (d) Dairy free / (g) Gluten free
(all items) Egg free and cooked fresh, breads are freshly baked.
Please advise of any known allergies. All care is taken with a separate
preparation but the decision to consume a meal is the responsibility of
customer.



TAKEAWAY MENU



a la carte dining | take away
delivery | catering

19 Peachey Road, Ormeau

07 5547 6520

Order Online
www.yellowchilly.com.au

Entrée

Vegetarian

Onion and Spinach Bhaji (v,fn) 2 per serve	4.99
Sliced onion and spinach mixed with chickpea batter and deep fried served with mint chutney	
Vegetable Spring Roll (v) 2 per serve	4.99
Seasonal vegetables wrapped in pastry and deep fried served with tamarind chutney	
Aloo Bonda (v,fn) 2 per serve	5.50
Grounded spices, curry leaves & potato balls battered in chickpea flour	
Vegetable Samosa (fn) 2 per serve	5.99
Deep fried pastry filled with potatoes and peas served with tamarind and mint chutney	
Potato Croquettes (fn) 2 per serve	6.99
Combination of fluffy potato and cheese filled with mild spices, coated in panko crumbs and deep fried	

With meat

Chicken Tikka (g,fn) 2 per serve	5.99
Chicken breast marinated in yoghurt, ginger, garlic and lemon, grilled in the tandoor and served with mint chutney	
Malai Chicken Tikka (g,fn) 2 per serve	6.99
Chicken thigh marinated in yoghurt, cream, cashew paste and grilled in the tandoor and served with mint chutney	
Lamb Samosa (fn) 2 per serve	6.99
A homemade pastry filled with lamb mince, spices and deep fried and served with mint and tamarind chutney	
Tandoori Chicken (g,fn) Half	9.99
Chicken marinated in yoghurt, homemade grounded spices cooked in tandoor	Full 16.99
Prawn Fry (fn) 4 per serve	10.99
King prawns marinated with blend of grounded spices battered in flour and deep fried	
Mixed Entrée (fn) 1 of each	10.99
Aloo bonda, onion bhaji, lamb samosa and malai tikka	

Breads

Egg and yeast free freshly baked in a tandoor.

Tandoori Roti (fn) Wholemeal bread	3.99
Butter Naan (fn) Fine flour bread	4.25
Garlic Naan (fn) Naan flavoured with garlic	4.50
Cheese & Garlic Naan (fn) Bread filled with cheese & garlic	5.50
Cheese & Spinach Naan (fn)	5.50
Naan bread filled with cheese, spinach and spices	
Chilli, cheese & garlic Naan (fn)	5.50
Naan filled with onion, cheese, green chilli, coriander and garlic	
Aloo Kulcha (fn)	5.99
Naan filled with Potato, onion, cheese, coriander and spices	
Peshwari Naan Naan filled with dried fruits and nuts	5.99
Tandoori Chicken Naan (c,fn)	5.99
Naan filled with tandoori chicken, onion, coriander and spices	
Keema Naan (fn)	5.99
Naan filled with minced lamb, cheese herbs and spices	

RICE

Basmati Rice Regular: 2.99 Large: 3.99	
Coconut Rice Regular: 4.99 Large: 5.99	
Biryani Served with raita	
Vegetable	15.99
Chicken	16.99
Lamb, beef or goat	17.99
Prawns	18.99

Vegetable Curries

Regular 14.99 | Large 17.99

Daal Fry (v,g,fn)
Chana daal (lentils) and tomato cooked with a coriander, cumin and spices
Aloo Baingan (eggplant) (v,g,fn)
Eggplant and potato cooked with onion, tomato, garlic, curry leaves, coconut & spices
Chana Masala (v,g,fn)
Chickpeas (Chana) cooked with tomato, capsicum, onion, coriander, herbs & spices
Bombay Aloo (v,g,fn)
Potatoes, peas & tomato cooked with coriander and herbs in smooth tomato & onion sauce
Vegetable Jalfrezi (v,g,fn)
Roasted Vegetables with garlic, onion, capsicum, green chilies, shallots & a tomato-based sauce
Daal Makhani (g,fn)
Beans and lentils simmered with cumin, ginger, butter and spices
Vegetable Korma (g)
Seasonal vegetables cooked in creamy sauce with cashews and almonds, simmered in spices and herb
Malai Kofta (g)
Deep fried balls of boiled potato, paneer (cheese) and dried fruit cooked with sauce of ground almond, onion and spices.
Paneer Tikka Masala (g)
Paneer cheese cooked with onion, tomato, capsicum, cashews and spices
Palak Paneer (Saag) (g,fn)
Paneer (cheese) cooked in spinach, tomato, onion and ground spices
Paneer Makhani (g)
Marinated paneer (cheese) cooked with sauce of tomato, butter, and cream with cashews, almonds, and spices
Aloo Saagwala (g,fn)
Potatoes cooked in spinach, tomato, onion and ground spices

Chicken Curries

Regular 15.99 | Large 18.99

Butter Chicken (g)
Marinated Grilled chicken breasts cooked in tandoor oven then simmered in a smooth sauce of tomato, cashews, almonds and spices
Chicken Malai (g)
Marinated chicken thigh cooked with yoghurt, rose flavoured creamy cashew and almond sauce and selected spices
Punjabi Chicken (g,fn,d)
Marinated Chicken thigh cooked with chicken, tomato, onion, ginger and garlic & spice
Mango Chicken (g,fn)
Marinated chicken thigh cooked with mango, onion, sauce and spices
Chicken Rogan Josh (g,fn,d)
Marinated Boneless chicken thigh oven-grilled then simmered in sauce of ginger, garlic, tomato, onion, coriander, shallots, and spices
Chicken Tikka Masala (g)
Tandoori chicken, breast cooked with onion, tomato, capsicum spices and herbs
Chicken Jalfrezi (g,fn)
Roasted chicken thigh tossed with garlic, onion, capsicum, green chilies, shallots and tomato-based sauce
Chicken Korma (g)
Boneless chicken thigh in a cashew, almond, yoghurt & onion sauce with ground spice
Chicken Madras (g,fn,d)
Chicken thigh cooked in onion, coconut and spices.
Bombay Chicken (g,fn)
Chicken thigh, Potatoes and tomato cooked with coriander and herbs in smooth tomato and onion sauce



Lamb or Beef Curries

Regular 16.99 | Large 19.99

Lamb or Beef Rogan Josh (g,fn,d)
Marinated diced meat cooked with onion, tomato, ginger, garlic, herbs, spices & coriander
Lamb or Beef Madras (g,fn,d)
Delicious curry prepared in onion, coconut, and spices
Lamb or Beef Korma (g)
Meat cooked with ground almonds, cashews, mixed spices, cream and herbs to create a smooth sauce
Lamb or Beef Balti (g,fn,d)
Marinated meat and seasonal vegetables cooked with onion, tomato, and spices
Lamb or Beef Vindaloo (g,fn,d)
Goanese style dish made with fresh chilli in a highly spiced sauce
Lamb or Beef Saagwala (g,fn)
Cubes of tender meat cooked with spinach, tomato, onion and herbs.
Butter Lamb or Beef (g,c)
Marinated meat cooked in tandoor oven then simmered in a smooth sauce of tomato, cashews, almond and spices.

Goat Curries (w bone)

Regular 16.99 | Large 19.99

Traditional Goat Curry (g,fn,d)
Marinated diced goat cooked with onion, tomato, ginger, garlic, fresh herbs, spices and coriander
Other flavours available on request. Please enquire.

Seafood Curries

Regular 17.99 | Large 20.99

Fish Ceylone (g,fn,d)
Marinated barramundi cooked sauce of desiccated coconut, coconut milk, onion, fresh curry leaves and spices
Fish Vindaloo (g,fn,d)
Marinated barramundi curry cooked in goanese style sauce made with fresh chilli in a spiced sauce
Prawn Makhani (g)
Marinated king prawns cooked with tomato, cream, butter, ground almonds and cashews, and spices
Prawn Korma (g)
Marinated king prawns in smooth sauce of yoghurt, onion, cream, cashews, ground almonds, and other selected spices
Prawn Masala (g)
King prawn curry cooked with tomato, capsicum, onion, coriander, cashews, fresh herbs and spices
Prawn Molee (g)
A delicious curry prepared in onion, spices, herbs and coconut milk

SIDES

Pappadums	1.50
Crispy grilled lentil disc 2 per serve	
Mango Chutney	1.99
Mixed Pickle	1.99
Mint or Tamarind Chutney	2.99
Raita	2.99
Cucumber, carrot and cumin and spice in yoghurt	
Green Salad	5.99
Cucumber, tomato, carrots, onion and lettuce	