



# HORN PLEASE

"Horn Please menu is small but changes regularly, so be warned... You will not find the typical Indian menu with endless curry options, because each dish is made with care and fresh ingredients at Horn Please. We've got you covered with a fully stocked beer fridge with a large selection of craft beers, along with cocktails, mocktails and wines".



**Don't forget to take pictures and tag**  
@hornplease in it | Love HORN Please



## FROM THE STREET

### Gol Gappa 15

The snack that every Indian loves..

### Papdi Chaat 19

The motherland's version of nachos & salsa, a must try

### Yogurt Kebab 18

Hung yoghurt, Ginger Chilli, Croquette  
Served Over Beetroot Sauce

### Onion Bhaji 20 GF/V

Masala Fried Onion, Mango Powder, Tamarind Chutney

### Dahi Bhalla 16 GF

Soft fried balls of lentils, yoghurt and chutney

### Samosa Plate 15 V

Spiced potatoes, peas pomegranate  
in a crispy pastry, chutney

### Samosa Chat 18

Smashed samosa with chickpea, tamarind, yogurt and  
mint chutney

### IFC 'INDIAN FRIED CHICKEN' 23

Battered crispy & juicy Indian style chicken served with  
homemade tempered mustard mayo

### Colonel Tso' Cauliflower 23 V

Indo Chinese style cauliflower in tomato chilli sauce

### Okra Fries 22 GF/V

Masala fried Okra, Mango Powder,  
Fresh Mint and Coriander Sauce

## FROM THE TANDOOR

### Tandoori Chicken 28 GF

Marinated in spiced yoghurt, mint chutney

### Tandoori Lamb Chops 32 GF

Lamb cutlets marinated in yoghurt and spices,  
barbequed over flaming charcoal on skewers

### Beetroot Paneer Tikka 23 GF

Beetroot marinated cottage cheese charred in our  
tandoor oven, chutney

## FROM THE POTS

### Unauthentic Butter Chicken 29 GF

Free range chicken marinated in yoghurt,  
tomato & fenugreek

### Kadhai Chicken GF 29

Tasty chicken smothered in a thick, spicy tomato  
cashew masala sauce made with freshly ground spices

### Village Lamb Curry 29 GF

Smoked lamb cooked gently with red chilli paste,  
cardamom, bay leaf & cloves

### Chicken Tikka Masala 29 GF

Yoghurt marinated chargrilled chicken  
tossed in onion, capsicum & cashew

### Chefs Special Goat Curry 30 GF

Traditional Indian style goat with bones  
in onion & tomato gravy

### Beef Madras 29 GF

Beef cooked in coconut cream, coriander, cardamom

### Kadhai Paneer 27 GF

A flavorful North Indian dish of cottage cheese and bell  
peppers cooked in a spiced onion, tomato &  
cashew gravy.

### Coconut Fish Curry 29 GF

Blue Grenadier in coconut milk curry with turmeric  
and tempered mustard seeds

### Palak Paneer 25 GF

Garlic infused spinach with house made  
Paneer cheese and cream

### Paneer Makhni 25 GF

Tomato, ginger, garlic and fenugreek curry

### Coconut Veg Curry 24 GF/V

Seasonal mix vegetables with coconut milk curry

### Punjabi Khadi 24 GF

Yoghurt & turmeric based curry with vegetable fritters

### Aloo Baingan 25 GF/V

Potato, eggplant, spices

### Horn Please Dhal 23 GF

Overnight slow simmered  
black lentils, ginger & garlic

### Coconut Prawn Curry 29 GF

Prawn, creamy coconut gravy, tempered mustard Seed

### Malai Kofta 24

Potato croquettes with creamy curry of cashew

### Chana Masala 22 GF/V

Tangy chickpea cooked in tomato & spices

### Vegan Dhal Tadka 22 GF/V

Spiced lentils finished with tempered spices

## ON THE SIDE

### Naan/ Naan Basket 5/12

Plain, Garlic and sesame and onion seed

### Premium Aged Basmati Sella Rice 6 V/GF

### Raita 6 GF

Cucumber, carrot & yoghurt

### Coconut Rice 9 GF

flavourful rice cooked in coconut, milk & water

### Mozzarella Cheese Naan 10

Soft and fluffy Mozzarella cheese stuffed naan bread

### Cottage Cheese Naan 10

Stuffed spiced cottage cheese bread

### Flaky & Crispy Lachha Paratha 8 V

Multilayered Indian flat bread.

### Chilli Lachha 10 V

Multilayered Indian flat bread stuffed with chilli

### Tandoori Roti V 5

### Papadams with the Works 10 GF/V

Lentil crepes with Fresh Mint, Date & Tamarind,  
Sweet Mango chutney

### Onion Salad 8

Desi style with green chilli and lemon

### Mix Pickle 3

### Beetroot/ Tamarind/ Mango Chutney \$3

## CHEF'S TASTING MENU

Our Most Popular Combination

Of Entrees, Curries, Rice,

Naan & Dessert 60

PLEASE SPEAK TO OUR STAFF ABOUT YOUR FOOD ALLERGIES & INTOLERANCES BEFORE ORDERING  
15% SURCHARGE ON PUBLIC HOLIDAYS. V-VEGAN, GF-GLUTEN FREE