

Vegetarian Starters

Cauli 65 | \$14.99

Cauliflower battered in spicy mix and then deep fried

Samosa (2pcs) | \$8.99

Triangular Indian pastry stuffed with diced potato, peas and spices.

Spring Roll (6pcs) | \$12.99

A mix of spiced vegetables, wrapped in thin spring roll sheets, and crisped to perfection.

Veg Manchurian | \$16.99

Mixed veg balls deep fried until crispy, sautéed with garlic, chilli and spices.

Pakoda | \$17.99

Onion deep fried in spiced chickpea flour batter.

Chilli Paneer | \$16.99

Deep fried cottage cheese sautéed-with diced capsicum, onion & sauces.

Paneer 65 | \$16.99

Cottage cheese battered in spicy mix and deep fried.

Chilli Gobi | \$15.99

Cauliflower battered and deep fried then sautéed with diced capsicum, onion & sauces.

Cauli Manchurian | \$15.99

Delightful IndoChinese dish. Crispy cauliflower bites sautéed with chopped capsicum & onion tossed in sweet and tangy Manchurian sauce.

Non- Vegetarian Starters

Rasoiya Signature 65 | \$16.99

Boneless chicken battered in a spicy mix and deep fried

Chicken Lollipop | \$16.99

Marinated chicken drumsticks deep fried and sautéed with herbs & spices.

Lamb Sheek Kebab | \$16.99

Minced lamb flavoured with herbs & spices. Cooked in tandoor.

Chicken Tikka | \$16.99

Boneless chicken bite sizes, marinated in a mix of yogurt, spices & cooked in the Tandoor.

Chicken Manchurian | \$16.99

Crispy chicken bites tossed in a flavourful, zesty sauce delivering you a delightful IndoChinese taste.

Tandoori Chicken | (half \$15.99 / full \$23.99)

Juicy and flavourful chicken on bone marinated in traditional spices & yogurt, cooked in tandoor and served with salad.

Kerala Beef Dry Fry (BDF) | \$18.99

Tender beef pieces marinated in a blend of aromatic Malabar spices. Deep-fried to a golden crisp.

Beef Idiyirachi | \$18.99

The tastiest Kerala delicacy out there. Pounded beef, seasoned with chilli flakes, pepper, spices and onions.

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Biryani

RASOIYA SPECIAL: Idukki Gold Chicken Dum Biryani | \$18.99

Fragrant chicken cooked in a soulful gravy and kaima rice cooked with spiced are married together by slow cooking again in layers.

Veg Biryani | \$16.99

Rice dish made with basmati rice, mix veggies, herbs & biryani spices

Gobi 65 Biryani | \$17.99

Biryani made with rice, gravy and cauliflower 65 pieces arranged in layers.

Egg Biryani | \$17.99

Consists boiled eggs and rice flavoured with a unique blend of warm spices, caramelised onions, fresh herbs, and saffron.

Chicken 65 Biryani | \$18.99

A fusion dish that combines and layers the flavours of two popular Indian dishes: Biryani and Chicken 65.

Tandoori Chicken Biryani | \$18.99

Juicy and flavourful chicken marinated in traditional spices & yogurt, roasted in tandoor mixed in with basmati rice.

Kerala Prawn Biryani | \$21.99

Prawns cooked in yogurt, spices, onions and layered with rice, makes this dish bursting with flavours and aromatic spices.



Takeaway Menu

Opening Hours

Monday - Closed

Tuesday - Thursday

5pm to 9pm

Friday- Sunday

Lunch - 11 to 2.30pm

Dinner - 5pm to 9pm

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30/34 Commercial Drive,
Springfield QLD 4300



Seafood

Garlic Prawn | \$21.99

Pan-fried prawns, loaded with garlic, butter, a kick of chilli, fresh lemon juice, and fresh parsley.

Kerala Fish Curry | \$20.99

Traditional Kerala style fish curry made with spices, coconut milk and malabar tamarind.

Prawn Roast | \$21.99

Hot and spicy and succulent Kerala prawn masala cooked with onions, garlic, ginger, curry leaves & chilli

Breads

Rasoiya Malabari Porotta | \$3.99

Flaky, layered bread made of refined maida. Great paired with Kerala beef dishes.

Roti | \$2.99

Bhatura | \$3.99

Plain Naan | \$3.99

Leavened flatbread cooked in a tandoor

Butter Naan | \$3.99

Garlic Naan | \$4.50

Cheese Naan | \$5.50

Cheese Garlic Naan | \$5.99

Cheese Chilli Naan | \$5.99

Cheese Spinach Naan | \$5.99

Kallappam | \$6.99 for 2

Soft, tasty pancakes made with fermented rice batter, fresh coconut and cumin

RASOIYA SPECIALS

Kothu Porotta | \$20.99

Consisting of chopped porotta, a curry dish, along with scrambled egg, onions, and chillies. Most popular in the Southern parts of Asia especially Kerala, Tamil Nadu and Sri Lanka.

Nadan Kappa Biryani | \$21.99

dish which is more common in central Kerala. Spicy beef masala is cooked with tapioca and flavoured with roasted coconut.

Chicken Noodles | \$19.99

dish of stir fried noodles, veggies and sauces with chicken

Mixed Noodles | \$20.99

dish of stir fried noodles, veggies and sauces with chicken and beef

Veg Noodles | \$17.99

dish of stir fried noodles, veggies and sauces

Kappa | \$10.99

Kappa is a comforting delicacy of Kerala made using boiled tapioca, coconut paste, onion, red chillies, curry leaves and different spices

Paal Kappa | \$13.99

tapioca cooked in rich coconut milk

Non-Vegetarian Curries

Butter Chicken | \$20.99

Marinated chicken cooked in tandoor, simmered in fresh cream and tomato gravy

Chicken Tikka Masala | \$20.99

Tandoor cooked chicken tikka simmered with spices and herbs in onion and tomato based gravy and fresh cream.

Lamb Rogan Josh | \$22.99

An Indian lamb curry with a heady combination of intense spices, in a creamy tomato curry sauce.

Chicken Vindaloo | \$20.99

A famous fiery dish from Goa, meat cooked with tomatoes, vinegar and ground spices.

Beef | \$21.99

Lamb | \$22.99

Mango Chicken | \$20.99

Boneless chicken cooked in spices and mango sauce.

Kadai Chicken | \$20.99

chicken cooked with Coriander and capsicum in thick tomato and onion based gravy

Chilli Chicken | \$20.99

Battered chicken cooked with diced capsicum and onion in a sweet and spicy mixed sauce

Saag Chicken | \$20.99

Classic Indian dish made with chicken, spinach, spices, and sour cream.

Dragon Garlic Chicken | \$21.99

Chicken is fried till crispy, tossed in roasted garlic, capsicum and onion mixed in our special dragon sauce.

Dum Ka Chicken | \$20.99

Chicken cooked with chef's special sauce.

Goat Curry | \$24.99

Tender pieces of goat meat cooked with yogurt and aromatic spices.

Beef Fry | \$22.99

A classic Keralite dish made with a few simple spices, coconut slices, and curry leaves

Nadan Beef Curry | \$20.99

Kerala Beef Curry is a staple curry from God's own Country. Beef stewed in spicy coconut curry sauce, flavoured with onion, curry leaves and garam masala.

Kerala Beef Roast | \$21.99

Traditional Kerala style beef roast prepared by slow roasting, tender chunks of beef in aromatic spices, coconut slices and curry leaves.

Nadan Chicken Curry | \$19.99

Big flavours of curry leaves, green chillies, coconut milk and Kerala spices.

Kerala Chicken Roast | \$19.99

Spicy, semi gravy chicken roast with tons of onion and masala. Dish from Kerala

Vegetarian Curries

Chilli Gobi | \$17.99

Cauliflower battered and deep fried then sautéed with capsicum and onion into a gravy mix

Kadai Paneer | \$18.99

Made with cottage cheese, cooked with tomatoes, onions, capsicum and blend of Indian spices.

Butter Mattar Paneer | \$18.99

Cottage cheese and peas cooked in a spicy and aromatic gravy. With added cream on top.

Chana Masala | \$17.99

Chickpeas cooked with ginger, garlic, onions, tomato finished with freshly ground spices & coriander leaves.

Spinach Daal | \$17.99

Yellow lentils and fresh spinach cooked with tomato, creating a wholesome and hearty curry

Paneer Tikka Masala | \$18.99

Cottage cheese fried with onion, capsicum cooked in tomato and cream with fresh herbs

Daal Makhani | \$17.99

Lentils cooked with freshly ground spices and sautéed in butter and cream

Palak Paneer | \$18.99

Cottage cheese cooked with spinach and spices

Malai Kofta | \$18.99

Deep fried paneer and potato sautéed with onions & tomatoes then tossed in a rich and creamy mild gravy

Aloo Palak | \$18.99

Spinach cooked with potatoes, herbs and spices.

Aloo Gobi | \$17.99

Simple Indian vegetarian dish made with potatoes, cauliflower, spices & herbs. The dish gets its name from the Hindi words, - 'Aloo' translates to 'potatoes' and 'Gobi' to 'Cauliflower'.

Tadka Dal | \$17.99

A comforting dish with cooked yellow lentils which are tempered in ghee, with fried onions, spices & herbs

Rice

Plain Rice | \$3.99

Pulav Rice | \$3.99

Veg Fried Rice | \$15.99

Chicken Fried Rice | \$16.99

Jeera Matar Rice | \$4.99

Coconut Rice | \$4.99

Garlic Butter Rice | \$5.99

Chicken 65 Fried Rice | \$17.99

