



Dine In Menu

(Licensed / BYO wine only)

The romance of the rugged Punjab region of India comes alive here, making it a landmark dining destination in Brisbane. Run by a passionate family who hail from the countryside region deep in the heart of Punjab,

“THIS RESTAURANT STRIVES TO GIVE
YOU AN EXPERIENCE TO REMEMBER”

Chef Neetu and her team at Eden Garden Indian Cuisine recreate the charm of the traditional clay oven (tandoor) with its delicious menu of succulent Tandoori Tikkas and Naan breads. Since the inception in 2013, in a near suburb of Yeronga, it has enjoyed a great reputation and has always continued to improve, keeping pace with the latest in Indian dining scene, bringing comfort and succour to diners, with its warm, robust flavours.

Today, Eden Garden Indian cuisine has perfected the art of this Punjabi cuisine, evident in its star dishes such as the Home style chicken curry, the sumptuous samosas and the most delicious naan breads on this side of the Indian ocean. A beacon of curry excellence across the Brisbane region and the undisputed pride of West end, Eden Garden Indian cuisine has won innumerable accolades from loyal customers over the years, making it a recognised Indian restaurant and the preferred dining destination of tourists and Locals for nearly 9 years now.

“WE THANK OUR PATRONS FOR
THEIR TREMENDOUS SUPPORT THAT HELPED US
SURVIVE THE COVID-19 PERIOD”

MARKET IS VOLATILE. PRICES IN THE RESTAURANT
MAY DIFFER SLIGHTLY FROM THIS MENU.

193 MELBOURNE ST,
WEST END

38466262



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DRINKS TROLLEY

MANGO LASSI (VEGAN OPTION AVAILABLE) <i>Cardamom Flavoured Vegan lassi</i>	5
INDIAN LEMONADE <i>Fresh Lemonade made with lime, sugar, salt and black pepper</i>	6
SOFT DRINKS <i>Coke, Coke Zero, Lemon Lime Bitters, Ginger Beer</i>	5
ALCOHOL FREE BEER <i>0% alcohol level</i>	8
COCKTAILS/MOCKTAILS <i>Refreshing Indian Flavours (Ask for the drinks menu)</i>	14/12

VEGETARIAN STARTERS

SAMOSA CHAAT(VG) <i>2 pieces of crispy samosas filled with masala Potatoes, served with Chickpea and garnished with tangy sauces.</i>	13.9
SPIN ATTACK (VEG PAKODA) (VG)(GF) <i>Onions, cauli & seasonal vegetables dipped in a spiced chickpea batter and deep fried. 4 pcs served with tangy sauce(GF)</i>	11.9
ALOO TIKKI CHAAT(VG) <i>2 pieces of crispy tikki filled with Potatoes, served with Chickpea and garnished with tangy sauces.</i>	11.9
HARA BARA KEBAB (VG)(GF) <i>Green veggies, Herbs and Potato cutlets (4pcs) served with tangy tamarind sauce.(GF)</i>	12.9
CHILLY PANEER(GF) <i>Paneer pieces cooked with vegetables, ginger, garlic and spices.</i>	17.9

NON VEG STARTERS

YORKER (MACHCHI PAKODA)(GF) <i>"Machchi" means Fish. We marinate fish fillets in a mix of spicy batter and fry them into pakodas.</i>	13.9
CHICKEN TIKKA(GF) <i>Boneless chicken pcs marinated in garlic, yoghurt, herbs and spices, roasted in tandoor</i>	14.9
TANDOORI CHICKEN (2X 1/4 CHICKEN)(GF) <i>Chicken on bone marinated overnight in traditional masalas and roasted in tandoor until its charred to perfection.</i>	16.9
SLEDGER (CHILLY CHICKEN)(GF) <i>Cubed Boneless chicken pieces cooked in shallow pan fry style cooking with veggies, ginger, garlic and otherspices.</i>	18.9
MURG MALAI TIKKA <i>Tandoor roasted chicken cubes with a hint of cream in a unique spice blend</i>	14.9



NON VEGETARIAN CURRIES

ALL NON VEG CURREIS ARE GLUTEN FREE

HOME STYLE CHICKEN CURRY (DF)

22.9

"This Punjabi curry involves cooking of chicken in a mix of basic ingredients of a typical north Indian "Tadka" curry.

PUNJABI BAKRA (GOAT CURRY) (DF)

24.9

Punjab is known for its well-cooked goat. We cook the "GOAT ON BONE" on slow falmes in a mix of whole spices till meat is tender.

BUTTER CHICKEN

(Delhi style with bone available)

23.9

Needs no explanation. It's the heart of Indian Food. We keep the heart ticking....

KADAHI (DF) (CHICKEN/LAMB)

23.9

A traditional Indian curry from Northern India. It is cooked with capsicum and onion cubes in rich and tasty mix of spices.

MANGO CHICKEN

23.9

We recreate the buttery dish using thick and rich mango pulp from tropical India.

SHAHI KORMA (CHICKEN/LAMB)

23.9

"SHAHI" means royal and korma is meat or chicken braised in a spiced sauce made with yoghurt, cream, nut or seed paste

CHICKEN TIKKA MASALA

23.9

Typical delhi style tikka masla curry cooked in authentic style

CREAM CHICKEN

23.9

Chicken Pieces mixed with Cream and a unique blend of spices

LAMB BALTI (DF)

23.9

Balti curry derived from Birtish Indian Cuisine.

SAAG (CHICKEN/LAMB)

23.9

Popular Punjabi curry with Spinach leaves and Punjabi Tadka.

LAMB ROGAN JOSH (DF)

23.9

A popular curry from Kashmiri cuisine. Rogan means clarified butter or the fat in the meat and JOSH means intense passion.

MADRAS(DF) (CHICKEN/LAMB)

23.9

A South Indian delicacy cooked with curry leaves and mustard seeds in coconut sauce.

VINDALOO (DF) (CHICKEN/LAMB/PRAWN)

23.9

Needs no explanation!! It's a spicy Goan curry cooked with lots of chillies and spices.

GOA FISH / PRAWN CURRY(DF)

22.9

Seafood Cooked in Coconut Sauce with a tinge of onion gravy with a hint of spices.

PUNJABI FISH / PRAWN MASALA (DF)

22.9

Traditional Punjabi spices rule this curry. Not traditional but tastes are very authentic.

\$ 3 Extra applies for Prawn options

\$1 extra applies for Lamb options



VEGAN / VEGETARIAN CURRIES

ALL VEG CURRIES ARE GLUTEN FREE

DAAL TADKA (GF) (VG) <i>"This is a YELLOW LENTIL CURRY finished with a tadka.</i>	17.9
PUNJABI CHOLLE (GF) (VG) <i>Chickpeas cooked in punjabi style with masala tadka.</i>	19.9
ALOO SAAG (GF) (VG) <i>We cook POTATO in SPINACH leaves in a punjabi tadka</i>	19.9
ALOO MATAR (GF) (VG) <i>Green peas and potatoes cooked in a punjabi tadka</i>	19.9
VEGETABLE JALFREZI (GF) (VG) <i>A bouquet of mixed vegetables cooked in onion masala gravy.</i>	19.9
SHAHI PANEER (GF) <i>Freshly prepared Paneer cubes cooked in creamy onion gravy.</i>	22.9
VEGAN TIKKA MASALA (NOT GF) <i>TIKKA MASALA curry with chunks made of wheat gluten and beans</i>	21.9
DAAL MAKHANI (GF) (VG) <i>SLOWCOOKED Brown lentil curry cooked to thick creamy perfection</i>	21.9
BAINGAN DA BHARTA (GF) (VG) <i>Tandoor roasted EGGPLANT cooked with tomato, spices and onion preserving the roasted flavours.</i>	24.9
SUBZ MAKHANWALA (GF) (VG) <i>Mix of VEGETABLES and PANEER cooked in creamy tomato sauce. It's a vegan's answer to satisfy the craving for butter chicken.</i>	21.9
PANEER TIKKA MASALA (GF) (VG) <i>Creamy tikka masla curry cooked with paneer cubes</i>	22.9
PALAK PANEER (GF) (VG) <i>Paneer cooked in SPINACH leaves with a punjabi tadka</i>	21.9
KADAH PANEER (GF) <i>Paneer cooked with capsicum and onion cubes with a punjabi tadka</i>	23.9
MALAI KOFTA (GF) <i>Fried kofta stuffed with paneer, potatoes and nutty mix, cooked in rich and creamy gravy.</i>	23.9
PANEER MAKHANI <i>Fresh prepared Paneer cubes cooked in butter sauce. This is a Paneer lover's answer to butter chk.</i>	21.9
SHAH PANEER <i>Fresh prepared Paneer cubes cooked in creamy onion gravy and seasoned with spices</i>	22.9
PANEER METHI MALAI <i>Creamy coated paneer curry shimmered in spices to perfection</i>	22.9
ALOO GOBI <i>Potato and cauliflower cooked in Indian spices</i>	21.9
NAVRATTAN/VEGAN SPECIAL KORMA <i>Seasonal vegetables cooked in creamy cardamom flavoured sauce with flavoursome spices</i>	22.9



BASAMATI RICE

ZEERA RICE

BASMATI Rice cooked with cumin seeds

4

COCONUT RICE

BASMATI Rice cooked in shredded coconut and curry leaves

7

VEGETARIAN / CHICKEN BIRYANI

Spiced BASMATI rice slow cooked in whole spices preserving its aroma and flavours

20.9

TANDOORI NAAN

COOKED IN TANDOOR (CLAY OVEN)

BUTTER NAAN

Naan bread stuffed with butter (we layer butter inside)

9

CHEESE AND CHILLI NAAN

7

CHEESE GARLIC / CHEESE SPINACH NAAN

7

VEGAN KULCHA

Special bread with soy cheese, onions, potato and spices

7

PESHWARI NAAN

Naan bread stuffed with dried fruits and nuts.

7

GARLIC NAAN

Bread coated with garlic and cooked in tandoor

5

PLAIN NAAN

Plain flour naan bread cooked in tandoor

5

TANDOORI ROTI

Wholemeal flour bread cooked in tandoori oven

5

KIDS MENU

CARRY ON FRIES

12

JAWALMUKHI (VOLCANO) NACHOS

12

SMALL BUTTER CHICKEN (WITH RICE)

14

SIDES

PAPADUMS

5

MANGO CHUTNEY / RAITA

5

INDIAN GREEN SALAD

6

ONION SALAD WITH GREEN CHILLI

6

DESSERTS

GULAB JAMUN W KULFI

Bring back the nostalgia of Punjabi weddings in cold kulfi ice cream served with hot Gulab jamun.

10

SHAHI KULFI (NORTH INDIAN SPECIALTY)

Kulfi is homemade ice cream prepared with condensed Milk, cardamom, almonds, pistachios and saffron.

7

VEGAN KULFI

Kulfi is homemade ice cream prepared with coconut cream, cardamom, almonds, pistachios and saffron.

7

GULAB JAMUN (2PCS)

Popular north Indian speciality of Fried cheese balls dipped in flavoured sugar syrup

7



TEAM UP FOR A BANQUET (2-4 Guests)

Non Veg 44pp
Veg/Vegan 39pp

ENTREES/STARTERS

CHOOSE AN ENTRÉE FROM
ENTRÉE MENU TO SHARE BETWEEN TWO

MAIN COURSE

CHOOSE ONE CURRY PER PERSON ON THE
TABLE FROM CURRY MENU

BREADS

CHOOSE ONE NAAN TO SHARE
BETWEEN TWO

RICE

ONE SERVE OF ZEERA RICE /COCONUT
RICE TO SHARE BETWEEN TWO

DESSERT

A SERVE OF KULFI /GULAB JAMUN TO
SHARE BETWEEN TWO

STUMPED BANQUET MEAL (4+ Guests)

Non Veg 44pp
Veg/Vegan 39pp

ENTREES/STARTERS

MIX VEG & NON VEG ENTRÉE PLATTERS TO SHARE
(BASED ON MIN 3 PCS PER PERSON)

MAIN COURSE

CHOOSE ONE CURRY PER PERSON ON THE
TABLE FROM CURRY MENU
(MAX 6 VARIETIES PER TABLE)

BREADS

MIX NAAN PLATTERS TO SHARE ON THE TABLE
(CHEESE AND SPINACH / GARLIC / PLAIN NAAN)

RICE

MIX OF ZEERA RICE /COCONUT RICE TO
SHARE ON THE TABLE

DESSERT

MIXED SERVES OF
GULAB JAMUN *with* KULFI TO SHARE

*WE ARE HAPPY TO HELP WITH ANY SPECIAL
DIETARY REQUIREMENTS.
PLEASE ASK OUR FRIENDLY STAFF.

