INDIAN MENU

ENTREE - VEG & NON VEG

VEGTABLE SAMOSA 1PC	\$4.99	
Spiced potatoes with peas, onion stuffed our home made		
pastry & fried		
ONION BHAJI VEG		
Red onion, Chickpea flour, cumin, coriander, deep-fried u	ntil	
golden & crispy with sauce		
CAULIFLOWER PAKODA 6pc veg		
Cauliflower, chickpea flower, spices and herbs, deep-fried		
until golden & crispy with sauce		
PANEER PAKORA 6 pc	\$11.99	
Homemade cheese, chickpea flower, spices and herbs,		
deep-fried until golden & crispy with sauce	4	
FISH PAKORA	\$11.99	
Pieces of fish coated in chickpea batter flavoured with		
lemon & lightly spiced & fried PRAWN PAKORA 7 pc	¢16.00	
7Pieces of king prawn coated in chickpea batter flavoured		
with lemon & lightly spiced & fried	a .	
CHICKEN PAKORA	¢11 00	
Marinated chicken coated with mixture of corn and chick		
flour and deep fried	pea	
CHICKEN TIKKA 4pc	\$ 13 99	
Boneless chicken marinade with yoghurt based spicy saud		
and cooked in tandoori oven serve with mint sauce		

VEGETARIAN OR VEGAN CURRIES

DAL MAKHANI (GF)	\$17.99
Mix Lentils in a variety of spices & cook with cream, ghee	
DAL TADKA	\$17.99
Yellow lentils cooked in a blend of spices with onions and	1
tomato	
based gravy	
CHANA MASALA (GF)	\$17.99
A chickpea curry cooked with basic spices and herbs	
ALOO MATTER (GF)	\$17.99
Potato and peas cooked in a blend of spices with onions a	and
tomato based gravy	
VEGETABLE KORMA (GF)	\$17.99
Mixed vegetable cooked spicy cream, sauce garnished wi	th
cashew	
SHAHI PANEER	.\$ 18.99
Homemade cottage cheese pieces baked in oven then	
blended in a sweet & gentle creamy tomato sauce with	
ground cashew nuts	
CHEESE CHILI	\$18.99
Homemade cottage cheese pieces pakora cooked with	

capsicums, onions, tomato sauce, and soya sauce is sweet and

LAMB CURRIES (GF)

LAMB ROGAN JOSH\$19.99
The chef special creation diced lamb cooked with blend of
spices in onion and tomato based gravy
LAMB KORMA\$19.99
Boneless curried lamb pieces cooked in tomato, ground cashew nuts cream & spices in thick smooth gravy
LAMB VINDALOO\$19.99
A curry prepared with a wide array of spices , garlic & ginger simmered in a special onion sauce-is hot
LAMB MADRAS\$19.99
A curry prepared with mustard, coconut cream and coconut cursed

CHICKEN CURRIES (GF)

BUTTER CHICKEN	.\$19.99
Boneless curried chicken pieces cooked in tomato,	
ground cashew nuts & spices, cream in thick smooth gra	avy
MANGO CHICKEN	.\$19.99
Chicken pieces blended in smooth thick mango gravy	
CHICKEN KORMA	\$19.99
Boneless curried chicken pieces cooked in tomato,	
ground cashew nuts & spices in thick smooth gravy	
CHICKEN VINDALOO	.\$19.99
A curry prepared with a wide array of spices , garlic	
& ginger simmered in a special onion sauce	
CHICKEN MADRAS	.\$19.99
A curry prepared with mustard, coconut cream	
and coconut cursed	
CHICKEN TIKKA MASALA	\$19.99
Boneless chicken pieces baked in oven then blended in	a
sweet & gentle creamy tomato sauce with ground cashe	w nuts
CHILLI CHICKEN	\$20.99
Chicken pakora cooked with capsicums, onions, tomato	sauce,
and soya sauce is sweet and sour	
GOAT CURRY	\$21.99
Goat cooked in slow add of blended spices and rich yog	urt,
garlic and ginger	



INDIAN & ITALIAN CUISINE



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BEEF CURRIES (GF)

BEEF ROGAN JOSH\$19.99
The chef special creation diced beef cooked with blend of
spices in onion and tomato based gravy
BEEF KORMA\$19.99
Boneless curried Beef pieces cooked in tomato, ground
cashew nuts cream & spices in thick smooth gravy
BEEF VINDALOO\$19.99
a curry prepared with a wide array of spices , garlic & ginger
simmered in a special onion sauce- is hot
BEEF MADRAS\$19.99
A curry prepared with mustard, coconut cream and coconut
cursed

SEAFOOD CURRIES

FISH CURRY\$21.99
Fish pakoda – pieces cooked in tomato, ground&
spices in thick smooth gravy
CHILLI FISH\$21.99
FISH pakora cooked with capsicums, onions, tomato sauce,
and soya sauce is sweet and sour
KING PRAWN MADRAS\$21.99
King prawn prepared with mustard, coconut cream and
with smooth onion gravy.
KINGPRAWN CHILLI\$22.99
Prawn pakora cooked with capsicums, onions, tomato sauce,
and soya sauce is sweet and sour

BREADS

TANDOORI ROTI\$4.99
Round Indian bread simply made with whole meal flour
cook in tandoor
PLAIN NAAN\$4.99
Indian bread simply made with plan flour cook in tandoor
GARLIC OR BUTTER NAAN\$ 5.50
Plain flour this bread cook in tandoor
GARLIC & CHEESE NAAN\$6.00
A touch of garlic added Cheese stuffed with flour this
bread cook in tandoor
CHEESE AND SPINACH NAAN\$6.50
Cheese and spinach stuffed with flour this bread
cook in tandoor
ONION CHILI NAAN\$5.50
Naan bread filled with spiced onion chilli & herbs
cooked in tandoor

RICE

PLAIN RICE	\$4.50
CUMINSEED RICE	\$5.50
CHICKEN OR BEEF BIRYANI	\$21.00
VEGET7ABLE BIRYANI	\$19.00

SIDE DISHES

PAPADUMS 4pc	\$ 3.99
PLAIN YOGHURT	\$ 4.99
RAITA	\$6.00
Yoghurt with roosted cumin red onion and o	cucumber mix
MIX GREEN SALAD	\$ 7.99
Fresh mix cucumber, tomato, onion Beetroo	t, carrot a
slice of lemon	

DESSERT

ROSE WATER BERRY	\$8.50
2 pc Fried milk based sweet dumpling serve	d with
ice -cream	
COLD RASGULLA 2 PC	\$6.00
Soft sweet soaked in sugar syrup.	

DRINKS

WATER/ COKE/ FANTA/ SPRITE/ COKE ZERO -3	375ML\$4.50
WATER/ COKE/ FANTA/ SPRITE - 1.25L	\$7.50
GINGER BEER	\$5.50
LEMON LIME BITTERS	\$5.50
MANGO SMOOTHIE (MANGO LASSI)	\$5.50
KIDS POP TOPS	\$4.50
INDIAN TEA	\$ 4.50

KIDS MENU

BUTTER CHICKEN AND RICE	\$12.00
REGULAR CHIPS	
LARGE CHIPS	
CHICKEN NUGGETS AND CHIPS	\$10.00 (6pcs)
DINO NUGGETS AND CHIPS	\$10.00 (6pcs)

ITALIAN MENU

PASTA

Gluten Free Options Available

SPAGHETTI BOLOGNESE\$17.99
Napoli sauce with fresh garlic, herbs and Italian tomatoes Meet mince
SPAGHETTI MARINARA\$ 21.99
Cooked along with local king prawns freshly mixed sea food in
Napoli cream sauce
SPAGHETTI CREAMY CARBONARA\$18.99
Cooked with bacon, egg, garlic in a cream sauce
TRADITIONAL CREAMY CARBONARA\$18.99
Cooked with bacon, egg, garlic red onion in a cream sauce
TORTELLINI FLORENTINE\$20.99
Meet filled pasta cooked with spinach, ham, Napoli sauce and
touch of cream
TORTELLINI BOLOGNESE\$ 19.99
Traditional sauce with fresh garlic, herbs and Napoli sauce meet mince
TORTELLINI CHEESEVEG\$19.99
Napoli sauce with fresh garlic, herbs and Italian tomatoes
Cottage cheese pasta touch of cream
PRIMAVERA (VEGETARIAN)\$ 18.99
Ribbon pasta cooked with fresh vegetables, Napoli sauce and a touch of
cream
FETTUCCINE AMATRAICIA\$18.99
Ribbon pasta cooked with bacon, red onion, chilli, and Napoli
sauce creamy touch
FETTUCCINE DI POLLO \$20.99
Ribbon pasta cooked with chicken breast, sundried tomatoes,
basil, garlic, capsicum, mushrooms and cream sauce FETTUCCINE ALFREDO\$ 17.99
Ribbon pasta cooked with freshly, parmesan, garlic, chicken, cream sauce
FETTUCCINE GAMBERI\$21.99
Ribbon pasta cooked with king prawns, mushroom and
shallots in a Napoli sauce creamy touch
PENNE ROYAL\$21.99
Penne pasta with fresh chicken breast, garlic, bacon, mushrooms in a cream
sauce
PENNEARRABIATA\$19.99
Cooked with bacon, red onion, eggplant, chilli flakes, garlic, fresh herbs and
Napoli sauce

RISOTTO (ARBORIO RICE)

VEGETARIAN RISOTTO	\$ 20.99
Sundried tomato, mushroom, capsicum, spinach, red	onion,
parmesan cheese	
MUSHROOM RISOTTO	\$18.99
Mushroom & rice served with creamy garlic sauce	
CHICKEN & MUSHROOM RISOTTO	\$20.99
Chicken, Mushroom & rice served with creamy garlic	sauce
CHICKEN & BACON RISOTTO	\$21.99
Chicken, bacon & rice served with creamy garlic sauc	е
SEA FOOD RISOTTO	\$24.99

King prawns, calamari, fish, sunrise tomato creamy garlic sauce