



**@barrelnbasket**

**contact us at (07) 3218 7439**



# **BARREL N BASKET**

**HUNDREDS OF FLAVOURS UNDER ONE ROOF**



# Veg Appetizer

## **Over Loaded Nachos \$15.95**

Nachos with chickpeas, veggies, paneer, potato, tomato, cheese & sauces.

## **Time Pass Masala \$10.95**

Imported peanut mix up with basket spices and veggie

## **Jalapeno Poppers \$13.95**

Coated fried potato with jalapeno, and side dip

## **Stuff Mushroom \$16.95**

Filled with spices, garlic ,paneer with cheese

## **Masala Fries \$12.95**

Fries tossed in masala & sauce with sprinkled cheese

## **Honey Chilli Potatoes \$14.95**

Fried chilli potatoes finger tossed in honey chilli sauce with sesame seed.

## **Honey Chilli Cauliflower \$16.95**

Cauliflower fried and tossed in sauce with sprinkle of sesame and shallots.

## **Chips \$7.95**

Crispy potato fries, lightly salted and golden

## **Dahi Ke Sholay \$15.95**

Made with paneer, green chilies, bread and spices

## **Dahi Ke Kebab \$14.95**

Paneer, ginger garlic and spices

## **Chilli Paneer \$15.95**

Capsicum, onion ginger garlic soy, chilli sauce

## **Arancini \$13.95**

Crispy fried risotto balls with cheesy filling inside

# Non Veg Appetizer

## **Lahori Fish Fry \$17.95**

Crispy Fried Fish, Lemon served with Coriander, white radish Mint Sauce.

## **Prawn Pakora \$17.95**

Cornstarch-spiced fried dish with dipping sauce

## **Tawa/ Tandoori Pomfret Fish \$27.95**

Marinated in spices, served with coconut chutney (extra time needed)

## **Chilli Chicken \$16.95**

Crispy marinated chicken tossed onion capsicum and tangy sauce

## **Barrel Garlic Prawn \$18.95**

Juicy prawns sautéed in garlic butter sauce with a lemon, served with rice

## **Basket Special Nachos \$17.95**

Nachos with succulent chicken, chickpeas, veggies, pickled onion, cheese, coriander.

## **Village De Arancini \$14.95**

BNB Chef's special croquettes with chicken tikka, cheddar, spices.

## **Mumbai Style Chicken 65 \$15.95**

Spicy fried chicken with house spices, mustard seeds, and cilantro.

## **Cigar E Murg \$17.95**

Handcrafted cigar rolls with lamb, chicken, house spices, and mint sauce.

## **Barrel Goat Nawab \$20.95**

Boneless goat marinated with fresh spices over 12 hours, (extra time needed)



# Veg From Tandoor

## **Sindhuri Paneer Tikka \$16.95**

North Indian paneer tikka, marinated, spice-infused, tandoor-grilled to perfection.

## **Basil Paneer Tikka \$16.95**

Paneer marinated with basil, pine nuts, spices, served with mint sauce.

## **Tandoori Phool \$16.95**

Cauliflower marinated with yogurt and spices skewered in tandoor.

## **Achari Paneer Tikka \$15.95**

Paneer cubes marinated in pickling spices.

## **Nawabi Mushroom \$17.95**

Stuffed mushrooms with cheese, corn, cottage cheese, spices, and coriander.

## **Malai Paneer Tikka \$16.95**

Mashed nuts, marinated in cream and spices

## **Haryali Paneer Tikka \$15.95**

Paneer marinated in green herbs, grilled to perfection.

# Non Veg From Tandoor

## **Malai Chicken Tikka \$19.95**

Marinated with rich creamy secret chef special dry fruits

## **Pudina Chicken Tikka \$17.95**

Mix of fresh mint with yogurt and spices

## **Nawab Kebab \$16.95**

Minced lamb kababs with authentic Indian spice & served with a side of mint sauce

## **Tandoori Prawns \$18.95**

Prawns marinated 12 hours in yogurt, spices, cooked, served with mint sauce.

## **Tandoori Chicken \$15.95/ Full \$26.95**

Whole chicken marinated 8 hours, slow-cooked, served with mint sauce

## **Lamb Shank Roast \$18.95**

marinated in spices served with rice (10-15mins extra)

## **Lasooni Prawns \$19.95**

Juicy prawns marinated in garlic spices and lemon

## **Lamb Cutlets \$26.95**

Marinated in mixture ginger and garlic with aromatic spices

## **Murgh Tikka \$16.95**

Chicken marinated in yogurt and spice, served with mint sauce

## **Achaari Chicken Tikka \$17.95**

Boneless chicken, pickle marinade, fennel, served with mint sauce

## **Pesto Chicken Tikka \$18.50**

Homemade pesto with basil, pine nuts, spices, served with mint sauce.

## **Tandoori Octopus \$26.95**

Baby octopus marinated in spices, served with chips (extra time needed)



# Platters

## **Veg Buddy Platter \$29.95**

Jalapeño poppers, Sindhuri & Basil paneer tikka, Crunchy Mushroom, Served with Mint Sauce

## **Beer Buddy Kebab platter \$35.95**

Achari Chicken Tikka, Nawab Kebab, B&B Signature, Fish Tikka, served with sauce.

## **Meat Lover Jumbo Fried \$32.95**

Cigar-e-Murgh Lahori Fish, Village Arancini, Chicken 65, Mumbai Style

## **Ocean Lover Tray \$34.95**

Tandoori Prawns, Grilled Octopus, Fish lahori and Prawns Fritters

## **Pakora banquet plate \$19.95**

10 delicious piece of mixed pakoras (veg)

## **Jumbo Platter \$55.95**

Sindhuri paneer, Basil paneer, Stuff mushroom, Chips/ Achari chicken, Nawab kebab, Lahore fish

# Kids Menu

## **Butter Paneer Rice/Naan \$9.95**

Creamy butter paneer served with rice or naan

## **Mild Potato Rice/Naan \$8.99**

Mildly spiced potato curry served with rice or naan

## **Butter Chicken Rice/Naan \$9.99**

Tender chicken in creamy sauce, served with rice or naan

## **Malai Paneer \$6.99**

Soft paneer cubes in a rich, creamy sauce

## **Arancini Balls \$6.99**

Crispy risotto balls stuffed with cheese and herb

## **Chips \$4.50**

## **Chicken Tikka \$6.90**

Tender chicken marinated in spices, grilled to perfection

## **Nuggets & Chips \$6.99**

Crispy chicken nuggets served with potato chips

## **Vanilla Icy \$3.99**

**\*For nut free and dairy free please ask our friendly staff\***



# Veg Main Course

*All curries are gluten free and msg free and cooked with desi ghee.*

## **Desi Mustard Saag (Seasonal ) \$24.95**

Mustard leaves, garlic, ginger, chili, ghee flavoured

## **Kadhahi Paneer Masala \$20.95**

North Indian paneer dish with veggies, kadai spices, cream, and coriander.

## **Paneer Tikka Masala \$23.95**

Paneer marinated in spices, tossed with capsicum, onion and tomato mixed with 4 spices

## **Aachari Paneer Masala \$20.95**

Paneer cooked in tangy pickling spices and gravy

## **Dal Makhani \$19.95**

Slow-cooked black lentils, kidney beans, spices, butter, tomato, and cream.

## **Dal Tadka \$19.95**

Spiced lentils, ghee, garlic and spices.

## **Lahori Chole \$19.95**

Lohari curried chickpeas with onions, tomatoes, ginger, garlic, spices.

## **Adraki Aloo Gobi \$19.95**

Potatoes and cauliflower cooked with ginger, cumin, spices

## **Dhaba Style Mix Veg \$19.95**

Mixed vegetables cooked with spices, ghee, and herbs

## **Nilgiri Vegetables \$19.95**

Seasoned vegetables in cilantro, coconut-based medium-spiced gravy

## **Mushroom Matar \$20.95**

Mushrooms sautéed with peas and spices

## **Matar Paneer \$20.95**

Paneer sautéed with peas and onion gravy

## **Paneer Bhurji \$25.95**

Sautéed paneer with onions tomato and spices

## **Methi Malai Paneer \$20.95**

Creamy butter gravy with fenugreek leaves

## **Shahi Paneer Makhni \$20.95**

Royal, creamy paneer curry with spices, tomatoes, cashews and butter.

## **Paneer Lababdar \$21.95**

Paneer cooked in spices, yogurt and ginger garlic

## **Palak Paneer \$21.95**

Cottage cheese cubes simmered in a mildly spiced spinach gravy

## **Bhindi do pyaza \$21.95**

Okra stir fried with double the onions, herbs, and mild spice

## **Dum Aloo Jeera \$18.95**

Potatoes slow cooked with cumin, coriander, turmeric, garam masala in a rich, flavorful gravy

## **Kadhahi Mushroom Hara Pyaza \$19.95**

Mushrooms and green onions cooked with aromatic spices

## **Navratan korma \$19.95**

Creamy curry with mixed vegetables, dry fruits, saffron

## **Kofta Korma \$20.95**

Indian cuisine with paneer, nuts, potato dumpling.



# Non Veg Main Course

**All curries are gluten free and msg free and cooked with desi ghee.**

## **Desi Style Murg \$22.95**

A North Indian dish with cumin, coriander, garam masala, onions, tomatoes, fresh coriander.

## **Achari Boti Chicken \$22.95**

Chicken marinated in tangy, spicy achari masala.

## **Chicken Malai Boti \$22.95**

Succulent chicken marinated yogurt, cream, spices, dry fruits, cardamom, and garlic.

## **Chicken Chettinad \$22.95**

Mustard oil, curry leaves, red chilies, spices, coconut, onions, tomatoes, masala.

## **Egg Curry \$21.95**

Hard-boiled eggs simmered in spiced tomato-onion gravy, soaking up delicious flavors.

## **Chicken Tikka Masala \$23.95**

Chicken tikka masala: Grilled chicken in aromatic tikka sauce with onions, capsicum, and tomatoes.

## **Methi Malai Chicken \$22.95**

Methi chicken: Fresh fenugreek leaves and chicken in creamy gravy, balancing bitterness with richness.

## **Lamb Shank Masala \$27.95**

Tender lamb cooked in onion gravy  
(extra time needed)

## **Lamb Vindaloo \$23.95**

Marinated lamb, ginger garlic sautéed onion's and tomato

## **Murgh Makhni \$22.95**

Creamy tomato butter chicken, rich & mildly spiced

## **Lamb Shank Malai \$26.95**

Lamb Shank Malai: Tender lamb shanks slow-cooked in a creamy, aromatic spice sauce.(Extra Time)

## **Lamb Madras \$23.95**

Tender lamb slow-cooked in a spicy, aromatic curry with mustard seeds, curry leaves, and coconut cream.

## **Kashmiri Devil Lamb \$23.95**

Tender lamb in a fiery, aromatic spice blend unique to Kashmir.

## **Rogan Gosht \$23.95**

Lamb braised in garlic, ginger, aromatic spices, tomato, onion, and yogurt gravy.

## **Punjabi Style Goat Masala \$26.95**

Slow-cooked goat in a robust, aromatic gravy with spices like turmeric, cumin, and coriander.

## **Tawa Goat \$29.95**

Cooked on a flat griddle with onions tomatoes green chilli lemon zest pepper in traditional spices.

## **Goat Malai Special \$26.95**

Tender goat simmered in a creamy sauce with cream, yogurt, nuts, and spices.

## **Goat Lamb Masala Gosht \$28.95**

Goat Lamb Masala Gosht: Tender goat and minced lamb in a rich, spiced gravy.

## **Lamb/ Chicken Spinach \$24.95**

fresh blend of spinach with ginger and garlic finished with desi ghee



# Coastal Curry

**\* All curries are gluten free and msg free and cooked with desi ghee.\***

## **Fish Tikka Masala \$25.95**

Fish marinated in yogurt, spices, ginger, garlic, simmered in thick masala sauce.

## **Goan Fish Curry \$25.95**

A fusion of Indian-Portuguese flavors with spices and coconut.

## **Prawn Pepper Potato Masala \$25.95**

Spicy prawns and tender potatoes cooked with black pepper, garlic, and aromatic spices.

## **Garlic Ocean Delicacies \$26.95**

Seafood selection cooked with garlic, fresh cream, white sauce, and spices for bold flavor.

## **Prawns Masala \$25.95**

cooked with tomato onion, capsicum and herbs

## **Fish/Prawns Vindaloo \$25.95**

Sautéed ginger, garlic, tomato, onion and spices

## **Malabari Fish Curry \$25.95**

Tangy, spiced kerala fish curry with coconut flavours

## **Mussels Malabari \$26.95**

Spicy seafood in a coconut sauce with fenugreek, green chilies, red chili, and curry leaves.

## **Shahi Prawn \$25.95**

Aromatic Indian dish with tomato, onion, ginger, garlic, and roasted spices.

## **Garlic Chilli Prawns \$25.95**

prawns sautéed with fresh garlic, chilli and spices

## **Malibu Rum \$25.95**

Ginger-garlic prawns in coconut cream, finished with Malibu rum

## **Mussels Masala \$26.95**

slow cooked with tomato onion sauce

## **Mussels Malai \$25.95**

cooked in cashew sauce and spices

## **Coconut Prawns Curry \$25.95**

Spicy coconut curry with tender prawns

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# Naan Lovers

## **Plain Naan \$4.50**

Flattened plain flour bread applied butter on top

## **Butter Naan \$6.50**

Buttered dough folded, stretched, and cooked in a clay oven for a crispy texture.

## **Garlic Naan \$4.99**

Mixture of fresh garlic on top of naan.

## **Cheese Naan \$5.99**

Soft naan stuffed with shredded cheese for a delicious, cheesy delight.

## **Garlic & Cheese \$6.50**

Filled with aromatic garlic, and gooey shredded cheese.

## **Cheese Chilli Naan \$6.50**

Fresh chillies and cheese stuffed in naan, glazed with butter.

## **Peshawari Naan \$7.50**

A flavourful naan stuffed with dried fruits and nuts, influenced by Afghan and Mughal cuisines.

## **Keema Naan \$7.50**

Stuff naan bread with minced meat and spices.

## **Spinach & Cheese \$6.95**

Fresh spinach mixed with shredded cheese for a perfectly flavourful blend.

## **Chilli Naan \$5.50**

Soft naan stuffed with fiery, fresh chillies for a bold flavour

# Roti's

*\*Vegan & gluten-free rotis available. Please ask our staff\**

## **Shakkar Roti 6.95**

Made with wheat flour, jaggery, ghee, and cardamom to enhance the flavour.

## **Missi Roti \$6.50**

Traditional North Indian flatbread made with gram flour, whole wheat, and spices.

## **Tandoori Roti \$4.50**

Wholemeal bread with butter or ghee

## **Lacha Paratha \$6.50**

Flaky flatbread made from whole wheat flour for a crispy texture.

## **Barrel Special Basket \$18.95**

Plain naan, garlic naan, tandoori roti & missi roti.

# Rice

## **Plain Rice \$3.99**

## **Coconut Rice \$4.99**

## **Kashmiri Rice \$5.99**

## **Saffron Rice \$4.99**

## **Vegetable Biryani \$20.95**

## **Chicken Biryani \$22.95**

## **Lamb Biryani \$22.95**

## **Goat Biryani \$25.95**



# Accompaniment

## **Plain Yogurt \$3.99**

## **British Raita \$4.99**

Yogurt-based dip with cucumber and spices

## **Bondi Raita \$4.99**

Spiced yogurt mixed with crispy fried gram flour pearls

## **Pappadum \$1.99**

Crispy lentil wafers, lightly spiced and roasted then fried

## **Vinegar Onions \$3.99**

Sliced onions soaked in spiced vinegar

## **Punjabi Salad \$7.95**

Fresh onions, cucumber, tomatoes tossed with lemon juice

## **Onion Lacha Salad \$4.99**

Thinly sliced onions tossed with spices and lemon

# Desserts

## **Gulab Jamun \$7.95**

Homemade gulab jamun from fresh panner in desi ghee

## **Rasmalai \$8.99**

Handmade soft cottage cheese piece soaked in rich creamy milk covered with pistachio flakes.

## **Khoya Khulfi \$7.99**

Traditional Indian ice cream made with khoya and aromatic cardamom garnish with nuts

## **Sizzling Brownie \$12.95**

Warm brownie sizzled with chocolate sauce & Vanilla ice cream

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# *BARREL N BASKET*

*Restaurant*

*Enjoy the breakfast bliss*



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# - BnB bREakfast -

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## Burgers & Sandwiches

(Served with chips)

Veg Sandwich \$11.95

Paneer Burger \$14.95

Aloo Cheese Sandwich \$10.95

Chicken Burger \$15.95

Special Barrel Sandwich \$13.95

Tandoori Chicken Burger \$16.95

Veg Burger \$12.95

Lamb Burger \$17.95

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## BNB Brunch Deal

(Yogurt+lassi/chai+chutney+sirka pyaaz+pickle)

Aloo Parantha \$18.95

Basket Special Chilla \$13.95

Paneer Parantha \$19.95

Punjabi Omelette With  
Coffee/Tea \$13.95

Gobi Parantha \$18.95

Barrel 's Scrambled Eggs \$12.95

Aloo Pyaaz \$18.95

Desi Egg Bhurji \$13.95

Ajwain Parantha \$15.95



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## Intercontinental Cuisine

Veg Manchurian \$16.95

Honey Chilli Potato \$13.95

Gobi Manchurian \$15.95

Honey Chilli Cauliflower \$14.95

Tikki Chaat Chole \$13.95

Honey Chilli Prawns \$17.95

Chaat Papri \$12.95

Fish N Chips \$15.95

Samosa Chole 12.95

Chilli Paneer \$16.95

Dahi Ke Chole \$15.95

Chilli Chicken \$17.95

Dahi Ke Kebab \$16.95

Chole Bhature \$17.95

Bread Pakora \$13.95

Chole Puri \$16.95

Paneer Pakora \$16.95

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## Cold Brew At Barrel

Latte \$5.5

Caramel Iced Frappe \$6

lemon Honey Ginger \$5.5

Juice Varieties \$5.5

Iced Frappe \$6.5

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6/547 Kessler's Rd, Macgregor QLD 4109



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## Coffee/drinks

Cappuccino \$4.5/ \$5.5

Mocha \$5.5

Flat White \$4.5/ \$5.5

Hot Chocolate \$5/6

Latte \$4.5/5.5

Masala Tea \$5

turmeric Chai \$6/\$7

Black Tea \$4.5

Chai Latte \$4.5/5.5

Green Tea \$4.5

Espresso \$4/\$4.5

Lemon Ginger Honey Tea \$5.5