



menu

FOOD

INDIAN CUISINE

DINE IN / TAKEAWAY
BYO RESTAURANT
ALL OUR ITEMS ARE 100% HALAL



FOR CATERING AND BOOKING CONTACT @

☎ 0432 404 365 ✉ info@jashanjunction.com

TAKEAWAY ORDER @ 07 3200 7878

ADDRESS: 8/44-50 Chambers Flat Rd, Waterford West QLD 4133

TIMING - SUNDAY - 5:30PM - 9:30PM

MONDAY CLOSED

TUESDAY TO THURSDAY - 11AM to 9:30PM

FRIDAY & SATURDAY - 11AM to 10:30PM

INDIAN STREET FOOD

LUNCH MENU (11AM TILL 3PM)

TRADITIONAL PARATHAS

Aloo (Potatoes \$9.90 x 1, \$14.90 x 2)

Gobi (Cauliflower \$10.90 x 1, \$15.90 x 2)

Paneer (cottage cheese \$11.90 x 1, \$16.90 x 2)

(Wheat flour stuffed flat bread with your choice of spiced mix filling from Potatoes, cauliflower or cottage cheese cooked on a pan. Served with Indian Raita, sliced red onions and pickle)

ALOO TIKKI CHAAT

\$13.95 (VEG)*

Pan-Fried potato patties filled with lentil, topped with masala chickpeas, yoghurt, and special sauces.

SAMOSA CHAAT

\$14.95 (VEG)*

Potatoes, peas and herbs filled in traditionally shaped short crust pastry, deep fried, topped with masala chickpea, yoghurt and special sauces.

CHICKEN TIKKA ROLL

\$10.90

Marinated chicken pieces cooked in a tandoori oven, with mesclun, onions, cucumber, tomatoes & mint sauce rolled in naan bread.

DESI BURGER

\$10.90 (VEG)*

Potato patty, paneer slice, noodles, tomato, onion, green chutney veg mayo & ketchup.

LUNCH SPECIAL (TAKEAWAY ONLY LAMB/BEEF \$2 EXTRA) \$14.95

The lunch special comes with half curry, half rice, and your choice of plain or garlic naan.

INDIAN THALI (TAKEAWAY ONLY LAMB/BEEF \$2 EXTRA) \$17.95

Any chicken/veg curry, dal makhani, rice, garlic/butter naan, yoghurt, sliced red onions, pickle, and one gulab jamun.

AMRITSARI KULCHA CHOLEY

\$15.95 (VEG)*

A stuffed potatoes and onions naan exclusively done which gives you the flavor of Amritsari spices. Served with chickpea curry, sliced onion, raita and pickle.

ALL OF THE FOLLOWING ITEMS WILL BE AVAILABLE ALL DAY INCLUDING DINNER

PANI PURI

\$10.50 (VEG)*

Seven pieces of round traditional skinny puffed fried crisp balls, served with a mixture of spiced potatoes, onions, accompanied by spicy tamarind-base mint water and sweet tamarind chutney.

DAHI PURI

\$10.50 (VEG)*

Seven pieces of traditional round skinny, puffed, fried crisp balls filled with Indian flavoured yoghurt, spiced potatoes, onions, topped with fried thin gram flour vermicelli.

DAHI BHALLA

\$12.95 (VEG)*

Deep fried lentil balls and potato chunks soaked in yoghurt, topped with various chutneys, papdi & spice powders.

VEG MANCHURIAN

\$15.95 (VEG)*

Manchurian balls cooked in garlic soy sauce base with Chinese spices

GOBI 65

\$15.95 (VEG)*

Battered cauliflower chunks cooked in yoghurt-base sauce with sizzling curry leaves and capsicum.

VEG NOODLES

\$15.95 (VEG)*

Ramen noodles cooked with sauteed crushed ginger, garlic, capsicum, onions, soy sauce, green chilli sauce and red chilli sauce.

CHEESE CHILLI

\$16.95 (VEG)*

Cottage cheese (paneer) cooked with onions, capsicum, herbs and tangy mild chilli sauce.

CHICKEN 65

\$16.95

Battered chicken thigh chunks cooked in yoghurt based sauce along with sizzling curry leaves.

CHILLI CHICKEN

\$16.95

Battered chicken thigh chunks cooked with onions, capsicum and green herbs in tangy mild chilli sauce.



(ADD CAN
OF COKE
\$2.50 EXTRA)



ENTREES



VEGETARIAN

PANEER PAKORA (4pcs)

\$12.95 (GF)*

Deep-fried homemade cottage cheese pieces, dipped in authentic spiced chickpea batter, served with salad and tamarind sauce.

VEGETABLE PAKORA (2pcs)

\$10.95 (GF)*

Deep-fried mixed spiced vegetables delicately dipped in authentic spiced chickpea batter, served with salad and tamarind sauce

VEGETABLE SAMOSA (2pcs)

\$10.95 (V)*

Potatoes, peas and herbs filled in traditionally shaped short crust pastry, deep-fried served with salad and tamarind sauce.

AFGHANI SOYA CHAAP

\$13.95 (GF,N)*

Soya chaap marinated in cream, yoghurt, cashew paste, lime juice, and chef's secret spices, cooked in a tandoor oven.

ALOO TIKKI

\$13.95 (V)*

Pan-fried potato patties filled with lentil and topped with yoghurt and special sauces.

ONION BHAJI (4pcs)

\$10.95 (V,GF)*

Deep fried homemade cottage cheese pieces dipped in authentic spiced chickpea batter, served with salad and tamarind sauce.

NON-VEGETARIAN

CHICKEN TIKKA BOTI (4pcs)

\$14.95 (GF)*

Boneless chicken thigh pieces marinated in yoghurt lime juice, spices and cooked in tandoor

FISH PAKORA

\$15.95 (GF)*

Deep-fried fish after dipped in authentic spiced chickpea batter.

HALF TANDOORI CHICKEN (4pcs)

\$16.95 (GF)*

Chicken marinated in hung yoghurt, selected herbs, and spices, cooked in a tandoor.

FULL TANDOORI CHICKEN (8pcs)

\$24.95 (GF)*

Chicken marinated in hung yoghurt, selected herbs, and spices, cooked in a tandoor.



MAINS

NON-VEG CURRIES

MILD, MEDIUM, HOT OR EXTRA HOT

CHICKEN \$20.95 / BEEF \$22.95 / LAMB \$22.95

BUTTER

(GF,N)*

Cooked in creamy Australian-style tomato-based sauce with mild spices, cashew cream, and butter gravy.

CHICKEN TIKKA MASALA

(GF)*

Clay tandoor oven-roasted chicken cooked in rich creamy tomato sauce with fresh capsicum, onions, coriander and spices.

DESI

(GF)*

Cooked in traditional Punjabi Kadhahi style with ginger, onion, tomato, and spices.

DO PIYAZA

(GF)*

Cooked in onion-based gravy with spices, fresh onion, and mushroom, finished with yoghurt.

KADAHAI

(GF)*

Cooked with fresh garlic, ginger, tomato, onion, and capsicum. Finished with hot spices in a creamy tomato-based sauce.

KORMA

(GF,N)*

Cooked with ground almonds, cashews and selected spices to create this rich, creamy, exotic curry.

MADRAS

(GF)*

Cooked in an onion-based gravy simmered with coconut cream, spices, lemon, and curry leaves.

MANGO

(GF)*

Cooked with mango pulp, mild spices, and cream.

ROGAN JOSH

(GF)*

Cooked in provincial style with North Indian spices blend in our signature rogan josh sauce.

SAAG WALA

(GF)*

Cooked in north Indian winter staple curry made with blanched English spinach mustard leaves and signature spices.

VINDALOO

(GF)*

Cooked in a traditional Goan gravy with hot spices and a touch of vinegar.

CHEF'S SPECIAL SIGNATURE CURRIES

MILD, MEDIUM, HOT OR EXTRA HOT

CHICKEN OR PANEER \$21.95 / BEEF \$23.95 / LAMB \$23.95

METHI MALAI

(GF)* (N)*

A mouth-watering creamy sauce with fenugreek leaves, cashews paste, Indian gravy and hot spices.

JALFREZI

(GF)*

Pan-fried with garlic, ginger, capsicum, onion, tomato and finished with vinegar and onion-based gravy.

PUNJABI BUTTER CHICKEN

(GF)*

Chicken cooked in a Chef's special Punjabi style spice mixed with a creamy tomato, onion and butter based sauce.

KALI MIRACH (BLACK PEPPER)

(GF)*

A mouth-watering cracked black pepper creamy sauce mixed with onion and tomato gravy cooked in traditional style with your choice of protein.

SHAHI PANEER

\$19.95 (GF,N)*

Cooked with fresh coriander, onions, tomato, cream, nuts and spices.

PANEER BHURJI

\$22.95 (GF)*

Shredded paneer (cottage cheese) cooked with Chef's secret spices in onion tomato gravy.

LAHORI GOAT CURRY

\$24.95 (GF)*

Goat curry pieces marinated in a secret blend of spices and yoghurt, then slow-cooked in traditional North Indian style.



VEGETARIAN CURRIES

MILD, MEDIUM, HOT OR EXTRA HOT

BUTTER PANEER

Creamy tomato-based sauce with mild spices and butter.

\$19.95 (GF)*

DAL MAKHANI

Black lentils and red kidney beans cooked with Indian gravy, fresh cream, selected herbs and spices and tempered with butter.

\$19.95 (GF)*

KADHAI PANEER

Tender pieces of homemade cottage cheese cooked in popular north Indian recipe with diced capsicum, red onion and freshly ground spices.

\$19.95 (V,GF)*

MALAI KOFTA

Ground mixed nuts and selected spices are use to create rich creamy exotic curry.

\$20.95 (N)*

PANEER TIKKA MASALA

Cooked in a rich creamy tomato sauce along with fresh capsicum, onion, coriander and spices.

\$19.95 (GF)*

SAAG (PANEER/POTATO)

North Indian winter staple curry made with blanched English spinach, mustard leaves, and signature spices.

\$19.95 (GF/V,GF)*

VEG KORMA

Cashews and selected spices are used to create this rich creamy exotic curry..

\$19.95 (GF)* (N)*

VEGAN CURRIES

MILD, MEDIUM, HOT OR EXTRA HOT

CHANA MASALA

Chickpeas cooked with ginger, garlic, onion, tomatoes and authentic spices.

\$19.95 (GF)*

ALOO GOBI

Cauliflower and potatoes with mild spices, turmeric and fresh coriander. An everyday homemade-style semi dry curry.

\$19.95 (GF)*

ALOO BANGAN (EGGPLANT)

Eggplant and potatoes with mild spices, turmeric and fresh coriander. An everyday homemade-style semi-dry curry.

\$19.95 (GF)*

BOMBAY ALOO

Cubed deep-fried potatoes, parboiled and finished in pan with zira (cumin seeds) based tadka and selected chef special spices.

\$19.95 (GF)*

PUNJABI DAL TADKA

Tadka is a traditional style of cooking curries with onion, ginger, garlic and tomatoes, along with authentic spices, in every home in north India.

\$19.95 (GF)*



BREAD FROM TANDOOR CLAY OVEN)

ASK FOR GLUTEN FREE OPTION TO OUR FRIENDLY STAFF.



VEGAN ROTI

Flat Whole meal flour bread without butter.

\$5.40

TANDOORI ROTI

Flat Whole meal flour bread brushed with butter.

\$5.50

MISSI ROTI

Flat chickpea flour & Whole meal Flour bread brushed with butter.

\$5.95

PLAIN NAAN

Leavened bread made from plain flour.

\$5.40

BUTTER NAAN

Leavened bread made from plain flour with butter.

\$5.50

GARLIC NAAN

Naan with touch of garlic, brushed with butter on the top.

\$5.95

CHILLI NAAN

Naan stuffed with green chili, brushed with butter on the top.

\$6.50

PANEER NAAN

Naan stuffed with Paneer (cottage cheese) brushed with butter on the top.

\$7.50

CHEESE NAAN

Naan stuffed with cheese, brushed with butter on the top.

\$6.50

CHEESE & SPINACH NAAN

Naan stuffed with cheese and spinach, brushed with butter on the top.

\$6.95

CHEESE & GARLIC NAAN

Naan stuffed with cheese and garlic, brushed with butter on the top.

\$6.95

CHEESE & CHILLI NAAN

Naan stuffed with cheese and chilli.

\$6.95

CHEESE, CHILLI AND GARLIC NAAN

Naan stuffed with cheese and chilli with the touch of garlic, brushed with butter on the top.

\$7.45

ONION, CHEESE AND GARLIC NAAN

Naan stuffed with onion and cheese with the touch of garlic.

\$7.45

ALOO NAAN

Naan stuffed with tandoori chicken, cheese and spices, brushed with butter on the top.

\$7.45

TANDOORI CHICKEN & CHEESE NAAN

Naan bread stuffed with potato, onion and blended spices, brushed with butter on the top.

\$7.95



RICE

PLAIN BASMATI RICE

\$4.50 (V,GF.VEG)*

PULAO RICE

Rice infused with green peas, cumin seed and coriander.

\$7.45 (V,GF.VEG)*

COCONUT RICE

Rice cooked along with coconut twist.

\$7.45 (V,GF.VEG)*

MUSHROOM AND ONION RICE

Rice cooked with onion, mushroom, coriander and spices.

\$7.95 (V,GF.VEG)*

LEMON AND CASHEWS RICE

Rice cooked with lemon juice, curry leaves and fried cashews.

\$7.95 (V,GF.VEG)*

BOMBAY BIRYANIS

EXTRA - RAITA
\$3.00

ALL BIRYANIS SERVED WITH INDIAN RAITA.

VEGETABLE BIRYANI

Mixed Vegetables cooked with spices, onion, tomato and rice.

CHICKEN BIRYANI

Chicken tikka boti cooked with spices, yoghurt, onions and rice.

LAMB BIRYANI

Lamb cooked with spices, onion, tomato and rice.

BEEF BIRYANI

Beef cooked with spices, onion, tomato and rice.

\$15.95 (V,GF)*

\$17.95 (GF)*

\$18.95 (GF)*

\$17.95 (GF)*

EXTRA: CHICKEN/VEGES \$3, LAMB/BEEF \$4

KIDS MENU

CHIPS

\$5.95

6 x CHICKEN NUGGETS & CHIPS

\$12.95

KIDS BUTTER CHICKEN WITH RICE

\$12.95

KIDS MANGO CHICKEN WITH RICE

\$12.95

KIDS KORMA CHICKEN WITH RICE

\$12.95



ACCOMPANIMENTS

PAPPADUM (4pcs)

\$4.50

MIXED PICKLE

\$2.50

MINT SAUCE

\$2.50

SWEET MANGO CHUTNEY

\$2.50

CHILLY SAUCE

\$2.50

INDIAN RAITA

\$4.50 SMALL / \$6.95 LARGE

SALADS

ONIONS & FRESH TOMATOES SALAD

\$4.95

Seasoned with lemon juice and chat masala.

PUNJABI GREEN SALAD

\$6.95

Cucumber, mesclun, tomatoes, onions, green chili seasoned with lime juice and chat masala.



DESSERTS

GULAB JAMUN (3pcs)

Cottage cheese dumplings with cardamom flavored sugar syrup.

MANGO KULFI

Traditionally cooked mango kulfi served with mango coulis topped with dried mango slices.

\$8.50

\$7.95

DRINKS

SOFT DRINKS (COKE, SPRITE, SOLO, FANTA, THUMPSUP, LIMCA)

\$3.95

BUNDABERG (GINGER, GUAVA & ETC)

\$5.50

SALTY LASSI

\$5.50

MANGO LASSI

\$5.95

INDIAN MASALA TEA

\$4.50



SPECIAL DRINKS

INDIAN MASALA SODA

Lemonade, special homemade masala spice, lemon juice and mint.

\$6.95 (V,GF)*

ROSE MILK DRINK

Milk, Rose water, Rose Extract Flavour, Ice and Sugar.

\$9.50 (GF)*

TRADITIONAL THANDAI DRINK

Milk, Ground mixture of dry nuts, cardamoms, black peppercorns, fennel seeds, and saffron.

\$9.50 (GF)*

BLUE LAGOON

Lemon slice, pineapple juice, Sprite and Monnin blue curacao syrup with raw sugar.

\$10.90 (V,GF)*

THE SEVEN

Blue soda and sparkling water topped with gems.

\$9.50 (V,GF)*

SUMMER BERRY

Blue berries, red bull blue, blue powerade, soda water and mint.

\$11.50 (V,GF)*

*(V-Vegan, Veg-Vegetarian, GF-Gluten Free, N – Nuts Contained)



THANK YOU