

Welcome to FishTail Restaurant & Bar

If you are allergic to nuts, dairy products or anything else please let our staff know.



STARTERS

Vegetable Samosa \$12.00
Flaky pastry filled with diced potatoes, peas and cummin seed, then fried golden brown. Two Samosas per portion.

Onion Bhajl \$10.00
Concoction of onions, silver beet, potatoes, spinach and spices mixed in a pea flour, battered and fried.

Chicken Pakora \$17.00
Slices of boneless chicken dipped in chickpea flour and fried in oil.

Dumplings \$23.00
Specialty of the house. Meat dumpling mixed with ginger, garlic, coriander and spring onion served with tomato or sesame chutney

Tandoori Prawns \$25.00
Marinated prawns cooked in the tandoor. Nine pieces per portion.

Chicken Tikka \$28.00
Fillet of chicken marinated in yoghurt and spices overnight then skewered and cooked in the tandoor. Five pieces per portion.

Tandoori Chicken (full) \$40.00
Tandoori Chicken (half) \$25.00
Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in the tandoor.

Seekh Kebab \$23.00
Minced meat with an exotic herbs and spices, cooked on skewers searved with salad mint dip.

Vegetarian Mixed Platter \$40.00
An assortment of vegetarian starters served with tamarind chutney (Samaosas, Onion Bhaji, Cauliflower Pakoras and Tandoori Mushroom)

FishTail Special Platter \$50.00
A mix of Seekh Kebab, Tandoori Prawns, Samosa, Onion Bhaji, Chicken Tikka, Portion of Tandoori Chicken, and served with tamarind chutney and mint sauce.

Please tell us if you want your curry Mild, Medium, Hot or Super Hot!

MAIN MEALS

Made with your choice of Chicken, Lamb and Seafood

Butter Chicken \$26.00
Butter Lamb \$27.00
Butter Prawns \$28.00
A world famous Indian delicacy. Half cooked the tandoori way and finished the curry way, with crushed cashews, cream and spices.

Chicken Tikka Masala \$26.00
Lamb Tikka Masala \$27.00
Fish Masala \$28.00
Prawn Tikka Masala \$28.00

Pieces of chicken cooked in a tangy onion sauce with tomatoes, garlic, cummin and oriental spices.

Mango Chicken \$25.00
Succulent pieces of boneless chicken cooked in a mild fruity mango flavoured sauce.

Chicken Korma \$25.00
Lamb Korma \$26.00
Traditionally a mild dish cooked in a creamy cashew nut sauce.

Chicken Madras \$25.00
Lamb Madras \$26.00
Fish Madras \$27.00
Prawn Madras \$27.00

A favourite with those who enjoy coconut flavour. A South Indian dish with onions, ginger, garlic, spices, and finished with coconut cream.

Chicken Pasanda \$26.00
Lamb Pasanda \$27.00
A lovely mild curry with diced pieces of meat cooked in fresh cream with onions, cashew nuts, garlic, ginger, coriander, tomatoes and mint.

Chicken Jhalfreze \$26.00
Lamb Jhalfreze \$27.00
Prawn Jhalfreze \$28.00
Sweet and sour flavour cooked with tomatoes, onions, capsicum, garlic, ginger and finished in a thick gravy.

Chicken Dhansak \$26.00
Lamb Dhansak \$27.00
Dhansak is cooked with yellow lentils and finished with Indian spices in a thick gravy.

Chicken Vindaloo \$25.00
Lamb Vindaloo \$26.00
Prawn Vindaloo \$27.00
A hot dish, made world famous by the Chefs of Goa. It has a Portugese influence. It is cooked with vinegar, capsicum and whole spices. Peas Pulao is a real compliment to this dish.

Kadai Chicken \$26.00
Kadai Lamb \$28.00
Kadai Prawns \$29.00

This mouth-watering dish is cooked in an Indian wok with crushed tomatoes, chopped onions, garlic, capsicum and finished in a thick gravy.

Chicken Saagwala \$26.00
Lamb Saagwala \$27.00
Prawn Saagwala \$28.00
This delicious dish is cooked in spinach with onion, tomatoes, ginger, garlic and spices.

Bhuna Chicken \$25.00
Bhuna Lamb \$26.00
Bhuna Prawns \$27.00
Boneless spring chicken, diced lamb or prawns cooked with ginger, garlic, coriander, capsicum, onions, and spices.

Vegetable Biryani \$25.00
Chicken Biryani \$26.00
Lamb Biryani \$27.00
Prawn Biryani \$28.00
Basmati rice cooked with chicken, lamb or prawns topped with nut and fried onions.

Fishtail House Signature Dishes

Rogan Josh \$27.00

Spicy lamb curry from the foothills of the Himalayas. Diced lamb cooked in freshly ground spices with a tomato and onion gravy.

Venison Curry \$29.00

Loaded with flavour from a homemade spice mix and fishtail special sauce.

Fishtail Signature House Dish Hilly Goat \$30.00

Delicious diced Goat meat cooked with Typical village herbs and spices.

Fishtail Seafood Curry \$30.00

Mixed seafood prawns, squid, mussels, fish, cooked with grated coconut in a cashew nut sauce.

FishTail Chicken Curry \$29.00

FishTail Lamb Curry \$30.00

This specialty dish consists of diced Lamb or Chicken cooked the traditional Nepalese way and garnished with fresh coriander leaves.

Chilli Chicken \$28.00

Chilli Momo \$29.00

Chilli Prawns \$30.00

Battered fried tender fillets of chicken or prawns sauteed with diced capsicum, onions, seasoned with soy sauce and chillis

VEGETARIAN

Aloo Gobi \$23.00
Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander and spices.

Aloo Saag \$23.00
Potatoes cooked with spinach and spices.

Vegetable Korma \$23.00
Mixed vegetables cooked with cashew nuts, mild spices and finished with cream

Vegetable Jalfrezi \$24.00
Fresh vegetables cooked with fresh capsicum, onions, ginger, garlic and herbs.

Palak Paneers \$24.00
Cubes of homemade Indian cottage cheese cooked with tomatoes, spices and herbs.

Shahi Paneer \$24.00
Homemade Indian cottage cheese cut in cubes and cooked with tomatoes in a creamy cashew nut sauce.

Kadai Paneer \$25.00
Homemade Indian cottage cheese cooked with capsicum, onions, tomatoes and spices. Specially recommended by Fish Tail.

Daal Makhani \$25.00
Black lentils and kidney beans cooked with butter and spices.

Daal Tarka \$23.00
Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes and turmeric.

Aloo Mattar \$23.00
Potatoes and peas cooked with tomatoes and ground spices.

Chana Masala \$23.00
Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices.

Malai Kofta \$24.00
Homemade cheese stuffed in vegetable balls and cooked in a mildly spiced creamy cashew nut sauce. (GF)

BREADS

Plain Naan \$6.00
Garlic Naan \$7.00

Cheese & Garlic Naan \$9.00
Naan bread stuffed with cheese and diced garlic.

Chocolate Naan \$8.00
Naan bread stuffed with chocolate chips

Keema Naan \$9.00
Stuffed with Lamb or Chicken

Onion Kulcha \$8.00
Naan with a stuffing of onions, Potatoes and mixed herbs & spices.

Paneer Kulcha \$9.00
Naan stuffed with home made Indian cottage cheese and spices.

Kashmiri Naan \$8.00
Naan topped with nuts and sultanas.

Tandoori Roti \$6.00
Wholemeal flour bread baked in the tandoor.

Aloo Parantha \$8.00
Flour bread stuffed with potatoes, onions and spices.

Fishtail Special Naan \$10.00
Bread Stuffed with mix of lamb, chicken, capsicum, mushroom, chesse with medium spice.

Sides, Rice & Dessert

Poppadom \$1.00

Raita \$5.00
Yoghurt mixed with cucumber and ground spices.

Mint Chutney \$5.00
Yoghurt mixed with mint, green chillies and spices.

Mixed Vegetable Pickle Achar \$6.00

Mango Chutney \$5.00

FishTail Salad \$18.00
Onions, cucumber, lettuce and tomatoes with lemon juice and a special mix of spices.

Vanilla Ice Cream Single \$6.00
Topped with chocolate sauce and sliced pistachio. Double \$10.00



Biryani

Naan Bread



DRINKS MENU

Wine

WHITE WINE

	Glass	Bottle
Sauvignon Blanc		
Wither Hills — Marlborough	\$12	\$43
Oyster Bay — Marlborough	\$13	\$45
Rose		
Wither Hills — Marlborough	\$12	\$45
Pinot Gris		
Roaring Meg — Central Otago	\$14	\$52
Oyster Bay — Marlborough	\$13	\$50
Chardonnay		
Wither Hills — Marlborough	\$12	\$45
Church Road — Hawkes Bay	\$13	\$48
Riesling		
Māori Point — Central Otago	\$14	\$50

RED WINE

Pinot Noir		
Roaring Meg — Central Otago	\$15	\$60
Oyster Bay — Marlborough	\$14	\$55
Merlot		
Church Road — Hawkes Bay	\$14	\$50
Oyster Bay — Marlborough	\$14	\$50
Syrah		
Church Road — Hawkes Bay	\$14	\$52
Sparkling Wine		
Lindauer (200ml bottle)		\$12

Drinks

Mango Lassi	\$8
Yoghurt and Mango drink.	
Carbonated Beverages	
Ginger Beer	\$7
Lemon Lime Bitters	\$6
Coke, Sprite, L&P	\$6
Sparkling Water	\$6
Juice	
Apple Juice	\$7
Orange Juice	\$7

Beer & Spirits

Bottles	
Corona	\$11
Kingfisher	\$10
Steinlager Classic, Pure or Light	\$11
Speights	\$9
Heineken	\$10
Stella Artois	\$10
Tiger	\$10
Emmersons Pilsner	\$14
Apple Cider	\$10
Heineken 0.0%	\$11
Spirits	
Chivas Regal	\$12
Jamesons Irish Whiskey	\$12
Black Label Johnnie Walker	\$13
Red Label Johnnie Walker	\$13
Glenfiddich 12 years Whiskey	\$13
Glenlivet Whiskey	\$13
Jim Beam	\$10
Jack Daniels	\$12
Coruba Rum	\$10
Appleton Estate Rum	\$12
Barcardi Gold Rum	\$10
Malibu (Caribbean Rum)	\$10
Captain Morgan Rum	\$10
Absolut Vodka	\$10
Bombay Sapphire	\$11

Add any mixer for \$4.00



Fishtail Special Platter



Mango Chicken & Bhuna Chicken



Pasandra & Saagwala



Cheesy Garlic Naan & Chicken Curry



Mango Lassi



DINING MENU

Machhapuchhre is from Nepali meaning "fishtail". It is a mountain in the Annapurna Himalayas of north central Nepal. It is revered by the local population as particularly sacred to the god Shiva and is off limits to climbing.



57 Centennial Ave, Alexandra
Phone: 03 448 7454

info@fishtail.co.nz