



INDIAN STREET BYTES

# Catering Menu

**HAMARA GAADI**

*Indian Street Bytes*

**Celebrate Every Occasion with Hamara Gaadi**

Make your special moments even more memorable  
with the authentic flavours of India.

Corporate Events | Family Gatherings | Birthdays | Weddings |  
Festivals | Private Celebrations

From traditional favourites to contemporary Indian dishes, we create  
a menu that perfectly suits your occasion, guests and preferences.  
There are no fixed packages or limited menus—you choose the dishes,  
and our team brings your vision to life.

With carefully prepared food, quality ingredients, exceptional hygiene  
and professional service, we ensure every detail is handled with care—  
so you can relax and enjoy the celebration.

*Your occasion. Your menu. Our passion.*

Planning your next event? We would be delighted to cater for you.

Authentic Indian Catering • Premium Service • Customised Menus



# Packages

## Option 1 — \$27.95 per person

- ❖ Salad
- ❖ 1 Veg Entrée
- ❖ 1 Non-Veg Entrée
- ❖ 1 Veg Curry
- ❖ 1 Non-Veg Curry
- ❖ Flavoured Rice
- ❖ Assorted Naan & Roti
- ❖ Raita
- ❖ Salan
- ❖ 1 Dessert

## Option 2 — \$32.95 per person

- ❖ Salad
- ❖ 2 Veg Entrées
- ❖ 1 Non-Veg Entrée
- ❖ 1 Veg Curry
- ❖ 1 Non-Veg Curry
- ❖ 1 Dal
- ❖ Assorted Naan & Roti
- ❖ 1 Biryani
- ❖ Raita
- ❖ Salan
- ❖ 1 Dessert

## Option 3 — \$41.95 per person

- ❖ Salad
- ❖ 2 Veg Entrées
- ❖ 2 Non-Veg Entrées
- ❖ 2 Veg Curries
- ❖ 2 Non-Veg Curries
- ❖ Assorted Naan & Roti
- ❖ Flavoured Rice
- ❖ 1 Biryani
- ❖ Raita
- ❖ Salan
- ❖ 2 Desserts





## ❖ Dietary Requirements & Allergen Notice ❖

Please inform our team in advance of any food allergies, intolerances, or religious and cultural dietary requirements. While we take every reasonable precaution and will always do our best to accommodate individual needs, our kitchen handles dairy, nuts, gluten and other allergens. As a result, we cannot guarantee that any dish will be completely free from allergens.

We appreciate your understanding and encourage guests with severe allergies to discuss their requirements with our team before placing an order.

## ❖ Catering Terms & Conditions ❖

- ❖ Seafood dishes and tandoori entrées may incur additional charges.
- ❖ A minimum order of 25 guests applies to all catering bookings.
- ❖ A 50% advance payment is required to confirm the booking, with the remaining balance payable on or before the event date.
- ❖ Advance payments are non-refundable for cancellations made on the event date.
- ❖ Collected food should be consumed within three hours of pickup and stored appropriately.
- ❖ Hamara Gaadi is not responsible for food quality or safety resulting from improper handling or storage after collection.
- ❖ Delivery, cutlery, crockery, food setup and service staff are not included unless separately quoted.
- ❖ A refundable \$100 security deposit applies when chafing dishes are provided.
- ❖ Chafing dishes are complimentary, subject to availability, and must be returned clean, wiped and undamaged. Cleaning or damage charges may be deducted from the deposit.





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# Salads & Vegetarian Entrees

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## Salads

- ◆ Garden Salad
- ◆ Kachumber Salad
- ◆ Lacha Pyaz
- ◆ Chana Chaat Salad
- ◆ Boiled Peanut Salad

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## Vegetarian Entrees

- ◆ Hare Pyaz Ka Paneer Tikka
- ◆ Afghani Tandoori Soya Chaap
- ◆ Chilli Idli
- ◆ Crispy Veg
- ◆ Paneer & Onion Pakoda
- ◆ Podi Tossed Idli
- ◆ Onion Pakoda
- ◆ Mirchi Bajji
- ◆ Brinjal Bajji
- ◆ Batata Vada
- ◆ Mix Veg Pakora
- ◆ Aloo Bajji
- ◆ Dahi Bhalla
- ◆ Dahi Aloo Tikki
- ◆ Dahi Papdi
- ◆ Dahi Samosa
- ◆ Chole Papdi Chaat
- ◆ Cut Mirchi Chaat
- ◆ Aloo Tikki Chaat
- ◆ Samosa Chaat
- ◆ Masala Vada
- ◆ Punugulu
- ◆ Cut Mirchi



# Indo-Chinese & Non-Vegetarian Starters

## Indo-Chinese Entrées

*Pick Any One Flavour*

- 65
- Manchurian
- Chilli
- Chilli Garlic
- Sichuan

*Choose Your Item*

**Vegetables:**

Gobi (Cauliflower) / Baby Corn /  
Paneer / Veg Balls

**Non-Veg:**

Chicken / Egg / Fish / Prawns

## Non-Vegetarian Starters

- Andhra Podi Chicken
- Chicken Pakora
- Chicken Lollipop
- Tandoori Chicken Wings
- Chicken Pepper Fry
- Charcoal Chicken Tikka
- Murgh Makhmali Kebab
- Chicken Tikka
- Chicken Malai Tikka
- Tangdi Kebab
- Shami Kebab
- Seekh Kebab
- Pepper Chicken Balls

## Seafood Entrées

- Sarson Fish Tikka
- Fish Pakora
- Crispy Prawns



## ❖ Vegetarian Mains ❖

### ❖ Dal Bukhara

Slow-cooked black lentils in a rich, creamy tomato gravy.

### ❖ Subz Nizami Handi

Mixed vegetables cooked in a rich, creamy Nizami-style gravy.

### ❖ Cabbage Poriyal

Cabbage stir-fried with mustard seeds, curry leaves and coconut.

### ❖ Chana Pindi

Chickpeas cooked with aromatic spices in a traditional Punjabi style.

### ❖ Kadai Paneer

Cottage cheese cooked with capsicum, onions and aromatic kadai spices.

### ❖ Methi Chaman

Paneer cooked with fresh fenugreek in a rich, creamy gravy.

### ❖ Aloo Bukhara Kofta

Soft koftas cooked in a rich, mildly sweet plum-infused gravy.

### ❖ Andhra Paneer Masala

Paneer cooked in a spicy Andhra-style onion and tomato gravy.

### ❖ Matar Paneer

Paneer and green peas cooked in a rich tomato gravy.

### ❖ Paneer Makhani

Cottage cheese in a rich tomato and cashew gravy.

### ❖ Paneer Tikka Masala

Tandoori paneer cooked in a rich, creamy tomato gravy.

### ❖ Dal Tadka

Yellow lentils tempered with cumin, garlic and aromatic spices.

### ❖ Rajma Masala

Kidney beans cooked in a rich, spiced tomato gravy.

## ❖ Egg Dishes ❖

### ❖ Andhra Egg Masala

Boiled eggs cooked in a spicy Andhra-style onion and tomato gravy.

### ❖ Egg Bhurji

Scrambled eggs cooked with onions, tomatoes and aromatic spices.



## Non-Vegetarian Mains

### ❖ Chicken Changezi

Tender chicken cooked in a rich, creamy and mildly spiced Mughlai gravy.

### ❖ Andhra Kodi Koora

Chicken cooked in a spicy, traditional Andhra-style gravy.

### ❖ Dhaba Murgh

Chicken cooked in a rustic, spiced North Indian dhaba-style gravy.

### ❖ Chicken Kolhapuri

Chicken cooked in a fiery Kolhapuri-style gravy.

### ❖ Butter Chicken

Chicken cooked in a rich, creamy tomato and butter gravy.

### ❖ Chicken Tikka Masala

Tandoori chicken cooked in a rich, creamy tomato gravy.

### ❖ Kadai Chicken

Chicken cooked with capsicum, onions and aromatic kadai-spices.

### ❖ Bhuna Gosht

Tender lamb slow-cooked with onions, tomatoes and aromatic spices.

### ❖ Andhra Mutton Curry

Tender mutton cooked in a spicy, traditional Andhra-style gravy.

### ❖ Kadai Gosht

Tender mutton cooked with capsicum, onions and aromatic kadai spices.

### ❖ Dhaba Goat Curry

Tender goat cooked in a rustic, spiced North Indian dhaba-style gravy.

### ❖ Lamb Rogan Josh

Tender lamb cooked in a rich, aromatic Kashmiri-style gravy.

### ❖ Lamb Korma

Tender lamb cooked in a rich, creamy and mildly spiced korma gravy.

### ❖ Kadai Lamb

Tender lamb cooked with capsicum, onions and aromatic kadai spices.

## ❖ Seafood Mains ❖

### ❖ Nellore Fish Pulusu

Fish cooked in a tangy, spicy Nellore-style tamarind gravy.

### ❖ Malabar Fish Curry

Fish cooked in a creamy, aromatic Malabar-style coconut gravy.



# Rice, Noodles, Biryani & Desserts



## Rice / Noodles

- ❖ Jeera Rice
- ❖ Saffron Rice
- ❖ Coconut Rice
- ❖ Lemon Rice
- ❖ Pulihora
- ❖ Bagara Rice
- ❖ Vegetable Pulao
- ❖ Sambar Rice
- ❖ Curd Rice
- ❖ Ghee Rice
- ❖ Peas Pulao
- ❖ Tomato Rice
- ❖ Fried Rice — Veg / Egg / Chicken
- ❖ Noodles — Veg / Egg / Chicken



## Biryani

- ❖ Hyderabad Chicken Dum Biryani
- ❖ Hyderabad Mutton Dum Biryani
- ❖ Hyderabad Vegetable Dum Biryani
- ❖ Chicken 65 Biryani
- ❖ Gobi 65 Biryani



## Desserts

- ❖ Elaneer Payasam
- ❖ Apricot Delight
- ❖ Mango Delight
- ❖ Rasmalai
- ❖ Moong Dal Halwa
- ❖ Gajar Ka Halwa
- ❖ Qubani Ka Meetha
- ❖ Gulab Jamun

*Thank you for choosing  
Hamara Gaadi for your special occasions.*