



ABHI'S

ABHI's Indian Restaurant

163, Concord Road
North Strathfield
NSW 2137

T: (02) 9743 3061 F: (02) 9332 4022
E: info@abhisindian.com.au W: www.abhisindian.com.au

Functions Package

ABHI's can be the venue for your next function. We cater to functions of all sizes from a small group of 10 to 130 Guests. You may have exclusive use of the following sections for the number of guests mentioned:

Upstairs Blue Section:

Seats: 55 Guests

Upstairs Gold Section:

Seats: 70 Guests

Please use this function pack for deciding the details for your function. The following are attached below:

- ***Booking Form***
- ***Banquet Menus***
- ***Wine & Beverage List***

Please fill out the Booking Form and either fax or e-mail it back to us and we will contact you to finalise the details of your function.

Please feel free to contact us on 02 9743 3061 or by e-mail on info@abhisindian.com.au should you require any further information. Customised menus are available on request.



ABHI's Indian Restaurant

Functions Booking Form

First Name:

Last Name:

Date:

Time:

Contact Numbers:

Mobile:

Home:

e-mail:

Number of Guests:

Menu Options:

Comments/Requests:

Note:

1. A **20% booking fee** will be charged in order to secure the booking. This amount will be deducted from your account on the night of the function
2. Tentative numbers to be reconfirmed **at least 5 days** before the function and final numbers to be confirmed **3 days before** the function. **NO CHANGES ALLOWED AFTER THIS DATE.**
3. Please inform us of any special dietary requirements in advance.
4. Modes of Payments: **VISA, MASTERCARD, BANKCARD, AMEX** and **CASH. No personal cheques.**
5. A **Cancellation** made less than **5 DAYS BEFORE** the function will attract a **10% Cancellation Charge** (Half of the booking fee)

Deposit Details

Name on Card:

Card Type (circle)

Amex

Visa

Mastercard

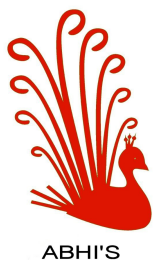
Bankcard

Card Number:

Expiry Date:

(MM/YY) Amount: \$

Signature:



Banquet 1

(Minimum 4 guests)

Entrée

PRAWN SUNEHRI

Pan fried green prawn cutlets cooked with aspice mix of dry chillies, garlic, ginger and fresh curry leaves

TIKKA NIMBUDA

Tandoor roasted chicken thigh fillets marinated with yoghurt, lime pickle, ginger and fresh lime

SEEKH KEBAB

Soft minced lamb kebabs with mace, ginger, coriander and fresh green chillies

PALAK PATTA CHAAT (v)

Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind and chilli & mint sauces

Mains

BEEF AMOTIK

Tangy sweet and sour flavour vindaloo with tender cubes of prime beef, cooked in onion, tomato, cumin, ginger and peppercorns

LAMB KHORMA

Diced *Junee Lamb Shoulder* in a lightly spiced dish in a rich sauce of cashew nuts and green cardamom

CHICKEN MAKHNI

Tender boneless chicken roasted in the tandoor then finished with a subtly flavoured blend of tomato & cream

ALOO MATAR

Potatoes, diced butternut pumpkin and green peas cooked in a sauce of tomatoes, turmeric, kalaunji & fennel

Accompaniments

Basmati Rice & Naan Breads,

Pappadums, Tomato & Onion 'Kachumber'; Cucumber & Yoghurt 'Raita'; Sweet Mango 'Chutney'

\$58.50 pp

Rose Kulfi for Dessert - \$3.50 per person



Banquet 2

(Minimum 4 guests)

Entrée

CHATPATA SQUID

Salt & pepper squid dusted with spiced flour, lightly fried and served with a tamarind & ginger dipping sauce

HARIYALI CHOPS

Tandoor roasted lamb cutlets marinated in a green masala of coriander leaves, pureed spinach, roasted gram flour and fresh green chillies

TIKKA NIMBUDA

Tandoor roasted chicken thigh fillets marinated with yoghurt, lime pickle, ginger and fresh lime

MASALA DOSA

Light and crisp rice flour pancakes accompanied by lentil 'sambar' & onion & tomato chutney

PALAK PATTA CHAAT (v)

Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind and chilli & mint sauces

Mains

GOA FISH CURRY

Humpty Doo Barramundi fillets cooked in a sauce of coriander seeds, cumin, turmeric powder and freshly ground coconut

PATIALA GOAT CURRY

Punjabi style slow cooked goat with milled chilies, tomato, mace and garam masala, finished off with fresh coriander

CHICKEN MAKHNI

Tender boneless chicken roasted in the tandoor then finished with a subtly flavoured blend of tomato & cream

BEEF AMBOTIK

Tangy sweet and sour flavour vindaloo with tender cubes of prime beef, cooked in onion, tomato, cumin, ginger and peppercorns

ENNAI KATHRIKAI (v)

Whole baby eggplant in a ground paste of cashew, peanut, coconut, cooked in Hyderabadi style

Accompaniments

Basmati Rice & Naan Breads,

Pappadums, Tomato & Onion 'Kachumber'; Cucumber & Yoghurt 'Raita'; Sweet Mango 'Chutney'

\$68.50 pp

Rose Kulfi for Dessert - \$3.50 per person



Wine & Beverage List

163 Concord Road
North Strathfield
NSW 2137
Tel: 02 9743 3061
Fax: 02 9743 6657

Website: www.abhisindian.com.au
e-mail: info@abhisindian.com.au

B.Y.O Wine Only. Corkage \$4.00 Per Person

*** Please note that the vintage and prices are subject to change ***

COCKTAIL'S

APEROL SPRITZ 16

Aperol Aperitivo, Prosecco on ice

ELDERFLOWER SPRITZ 16

St. Germain Elderflower cordial, Gin and Prosecco on ice

NEGRONI 18

Bombay Sapphire Gin, Dolin Rouge Vermouth and Campari

OLD FASHIONED 18

Makers Mark Bourbon, Angostura Bitters, orange twist with a Luxardo cherry

LYCHEE MINT FIZZ 20

Roku Gin, lychees, Paraiso, mint and lime

SUMMERTIME MULE 20

Belvedere Vodka, ginger beer, blueberries, cucumber, mint and ginger

STRAWBERRY MARGARITA 20

Tromba Blanco Tequila, muddled strawberries, triple sec and fresh lime juice

ESPRESSO MARTINI 18

Mr. Black Coffee Liqueur, Absolut Vodka and espresso

MOJITO 20

Havana Dark Rum, limes, mint and raw sugar

BEERS & CIDERS

| | | | | | |
|------------|-----------|---|--------------------------------|-----------|----|
| Kingfisher | India | 9 | Cascade Light | Australia | 8 |
| Tiger | Singapore | 8 | James Boags | Australia | 8 |
| Corona | Mexico | 9 | Crown Lager | Australia | 9 |
| Peroni | Italy | 9 | 4 Pines 'Kolsch' Golden Ale | Australia | 10 |
| Asahi | Japan | 9 | Little Creatures Pale Ale | Australia | 10 |
| Heineken | Holland | 8 | | | |
| Hoegaarden | Belgium | 9 | Monteith's Crushed Apple Cider | | 8 |
| | | | Scape Goat Pear Cider | | 8 |

SINGLE MALT WHISKY

| | | | | | |
|--|--|--|------------------------|--|----|
| Talisker 10 y.o (45.8% abv) | | | Isle of Skye, Scotland | | 12 |
| The Balvenie 'Doublewood' 12 y.o (40% abv) | | | Speyside, Scotland | | 14 |
| The Macallan 'Fine Oak' 12 y.o. (40% abv) | | | Speyside Scotland | | 16 |
| Glenlivet 18 y.o. (43% abv) | | | Speyside Scotland | | 19 |
| Yamazaki 12 y.o (43% abv) | | | Suntory, Japan | | 24 |

BLENDED MALT WHISKY, BOURBON

| | | | |
|--------------------------------------|-----|------------------------------|----|
| Johnnie Walker Red Label, Scotland | 8.5 | Jack Daniels, USA | 9 |
| Jameson's Irish Whiskey, Ireland | 8.5 | Jim Beam Bourbon, USA | 9 |
| Chivas Regal , Scotland | 9.5 | Southern Comfort, USA | 9 |
| Johnnie Walker Black Label, Scotland | 10 | Wild Turkey, Rare Breed, USA | 14 |
| Johnnie Walker Blue Label, Scotland | 22 | | |

GIN

| | |
|-------------------------|----|
| Gordon's London Dry Gin | 9 |
| Bombay Sapphire Dry Gin | 10 |
| Hendrick's Gin | 12 |

TEQUILA

| | |
|--------------------------|----|
| Tromba Blanco Tequila | 12 |
| Patrón Resposado Tequila | 14 |

RUM

| | |
|-------------------------|----|
| Bundaberg U.P | 9 |
| Rum Diary Spiced Rum | 10 |
| Havana Club 'Anejo' Rum | 11 |

VODKA

| | |
|----------------|----|
| Absolut | 9 |
| 42 Below (h) | 10 |
| Zubrovka Bison | 11 |
| Belvedere | 12 |
| Grey Goose | 14 |

LIQUERS

| | |
|----------------------------------|----|
| Galliano Sambuca (White & Black) | 9 |
| Frangelico | 8 |
| Vecchio Amaro del Capo | 10 |
| Grappa Candolini Bianca | 10 |
| Ouzo 12 | 10 |

| | |
|---------------------|---|
| Drambuie | 8 |
| Baileys Irish Cream | 8 |
| Kahlua | 8 |
| Cointreau | 8 |

CHAMPAGNE AND SPARKLING WINE

| | | | | |
|------|--------------------------------|--------------|----|-----|
| NV | Jansz | Tasmania | | 46 |
| NV | Villa Sandi Prosecco | Veneto ITALY | 11 | 48 |
| 2016 | Barringwood Classic Cuvee | Tasmania | | 58 |
| NV | Piper-Heidsieck Brut Champagne | Reims FRANCE | | 95 |
| NV | Veuve Clicquot Ponsardin | Reims FRANCE | | 115 |

ROSÉ

| | | | | |
|------|--------------------------------|-----------------|----|----|
| 2020 | Triennes Rose IGP Mediterranee | Provence FRANCE | 10 | 44 |
|------|--------------------------------|-----------------|----|----|

WHITE WINE

| | | | | |
|------|---|--------------------------|----|-----|
| 2021 | Lindsay Wine Estate 'Evensong' Riesling | Clare Valley SA | 11 | 46 |
| 2018 | Hugel Reisling Classic | Alsace FRANCE | | 58 |
| 2019 | Chaffey Bros. 'Düfte Punkt' Gewürzt Riesling Kerner | Eden Valley SA | | 44 |
| 2020 | La Villa Pinot Grigio | Delle Venezie ITALY | 11 | 48 |
| 2019 | Beurrot Pinot Gris | Mornington Peninsula VIC | | 62 |
| 2021 | Pierro LTC Semm/Sauv. Blanc | Margaret River WA | | 56 |
| 2021 | Scorpius Sauvignon Blanc | Marlborough NZ | 11 | 48 |
| 2021 | Shaw & Smith Sauvignon Blanc | Adelaide Hills SA | | 60 |
| 2020 | Cloudy Bay Sauvignon Blanc | Marlborough NZ | | 84 |
| 2020 | Soumah Chardonnay | Yarra Valley VIC | 12 | 52 |
| 2018 | Snake & Herring 'Hallelujah' Chardonnay | Porongurp WA | | 74 |
| 2018 | Leeuwin Estate 'Art Series' Chardonnay | Margaret River WA | | 154 |

B.Y.O. (Wine only). Corkage \$4.00 per person

*** Please note that the vintage and prices are subject to change ***

RED WINE

| | | | | |
|------|---|-----------------------|----|-----|
| 2019 | TarraWarra Estate Pinot Noir | Yarra Valley | 12 | 52 |
| 2019 | Fromm Pinot Noir | Marlborough NZ | | 66 |
| 2018 | Hay Shed Hill Cabernet/Merlot | Margaret River WA | 10 | 44 |
| 2020 | Moss Wood 'Amy's' Cabernet Blend | Margaret River WA | | 69 |
| 2016 | Yalumba 'The Signature' Shiraz Cabernet | Eden Valley SA | | 114 |
| 2020 | Mr Riggs 'The Gaffer' Shiraz | McLaren Vale SA | 11 | 46 |
| 2018 | Elderton Barossa Shiraz | Barossa Valley SA | | 56 |
| 2019 | Clonakilla 'O'Riada' Shiraz | Canberra District ACT | | 74 |
| 2018 | Peter Lehmann 'Hill & Valley' Cab Sauv | Barossa Valley SA | 11 | 49 |
| 2016 | Leeuwin Estate 'Art Series' Cab Sauv | Margaret River WA | | 108 |

DESSERT WINE

| | | | | |
|------|---|--------------------------|--|----|
| 2019 | Domaine de la Pigeade 'Muscat de Beaumes-de-Venise' AOC (375ml) | Sth. Rhône Valley France | | 48 |
| 2017 | Kracher Auslese 'Cuvée' Chardonnay Welschriesling blend (375ml) | Burgenland AUSTRIA | | 59 |

B.Y.O. (Wine only). Corkage \$4.00 per person

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