THARAVADU

AUTHENTIC SOUTH INDIAN CUISINE

MENU



VEG STARTERS



Onion Pakora (4 pcs).....$9.99

Sliced onions are dipped in a lightly spiced chickpea batter and deep-fried until golden and crispy

Samosa (2 Pcs).....$8.00

Deep-fried triangular pastry stuffed with savory/ spiced potatoes

Tandoori Paneer Tikka (6pcs).....$16.99

Chunks of cottage cheese marinated with in-house Tandoori sauce, then seared in clay oven



Uzhunnu Vada.....$9.99

Deep-fried savory doughnut-shaped fritter made from black gram dal batter

Vegetable Cutlets.....$9.99

Mixed veggies seasoned with a blend of spices and mashed potato coated in breadcrumbs, and fried

Gobi 65.....$15.99

Deep-fried cauliflower marinated in special masala with chickpea batter



Banana Fry/Pazham pori (2pcs).....$10.99

Fritter made by deep frying battered banana in oil.

STREET FOOD

Bhel Poori.....$9.99

Mixture of special Bhel mix added with chopped onion, tomatoes, cucumber, spices, tamarind chutney



Samosa Chaat $13.99

Deep fried pastry filled with curried potatoes, topped up with chickpea curry, yogurt, tamarind chutney

Aloo Tikki Chaat.....$13.99

Deep fried curried potato patties topped with chickpea curry, yogurt with in-house tamarind chutney

NON- VEG STARTERS



Chicken Tikka $19.99

Boneless chicken pieces(8) marinated overnight with In-house Tandoori sauce then charred in the clay oven

Tandoori Chicken F $27.99 H $16.99

Portion of bone on chicken marinated overnight with in-house Tandoori sauce then charred in clay oven

Chicken 65 Chef's Special $21.99

Boneless chicken pieces (15) cooked in unique spices. A popular entrée or quick snack

Chicken Cutlet (2 pcs) $9.99

Shredded chicken seasoned with a blend of spices and mashed potato coated in breadcrumbs, and pan-fried

Beef Cutlet (2 pcs) $9.99

Mince beef seasoned with a blend of spices and mashed potato coated in breadcrumbs, and pan-fried

Fish Cutlet (2 pcs) $9.99

Tuna chunks blended with aromatic spices, herbs, and mashed potato coated in breadcrumbs and lightly pan-fried



Chicken Thattukada fry $19.99

Chicken pieces are marinated in a spicy blend of traditional Indian spices, including ginger, garlic, turmeric, and chili. Pan-fried to perfection

Inchipuli Chicken $19.99

Chicken pieces cooked in special spicy & tangy mix masala

Beef Dry fry $19.99

Tender beef pieces are marinated with a blend of aromatic spices, including cumin, coriander, turmeric, and garam masala. Deep fried to perfection

Prawns Fry $21.99

Fresh prawns tossed in aromatic Kerala spices and lightly pan-fried to perfection.

Paal Prawns Chef's Special **$21.99**

Fresh prawns cooked with coconut slices, ginger, garlic & green chilli in coconut milk.



Amritsari Machi Chef's Special **$19.99**

Basa fillets marinated overnight in spices, ginger garlic paste and chickpea flour

Garlic Prawns Chef's Special **$21.99**

Tail on prawns pan cooked in in-house spiced garlic butter

SOUTH INDIAN VEG CURRIES



Sambar **$14.99**

Lentil-based vegetable stew, cooked with veggies & tamarind broth

Potato Bhaji **$19.99**

Flavourful potato curry that is spiced with green chili, onion, ginger, and a host of Indian spices

Green Peas Korma **$20.99**

Tender green peas cooked in a mildly spiced, creamy gravy made with coconut, cashews, and aromatic whole spices.



Kadala Curry **$20.99**

A traditional Kerala-style curry made with black chickpeas slow-cooked in a roasted coconut, onion, and spice gravy.

VEGETARIAN



Tadka Dal **$19.99**

Lentils cooked with fresh herbs, ginger, garlic, spices & fresh coriander

Bombay Aloo **$19.99**

Potatoes cooked with onions, cumin, mustard seeds & fresh coriander

Chana Masala $19.99

Whole chickpeas cooked in onion and tomato gravy with chef's special ground spices

Aloo Gobi $19.99

Potatoes & cauliflower florets cooked together in a subtly spiced onion and tomato gravy

Dal Makhani $20.99

Black lentils cooked with fresh herbs, ginger, garlic and spices

Vegetable Jalfrezi $19.99

Mixed fresh vegetables cooked with onions in tomato gravy

Navrattan Korma $20.99

Mixed fresh vegetables cooked in cashew nut paste and cream gravy

Malai Kofta $20.99

Lightly spiced potatoes & home-made cottage cheese balls, deep fried & served in rich creamy gravy



Paneer Makhani $20.99

Home-made cottage cheese curry cooked in a creamy tomato sauce

Saag Paneer $20.99

Pureed spinach creamed & cooked with home-made cottage cheese cubes, onions and tomatoes

Paneer Tikka Masala $20.99

Cottage cheese chunks marinated and seared in Tandoor oven, cooked in onion, capsicum and tomato gravy

Kadai Paneer $20.99

Cottage cheese chunks pieces cooked with chopped onions and capsicums in tomato sauce

Chilli Paneer $20.99

Indo-Chinese dish with fried paneer tossed in slightly sweet, spicy, hot and tangy chilli sauce

Veg Manchurian $20.99

Indo-Chinese dish with fried manchurian tossed in slightly sweet, spicy, hot and tangy chilli sauce.



SOUTH INDIAN CLASSICS

DOSA

Ghee Roast	12.99
Masala Dosa	15.99
Chilli Dosa	11.99
Thattil Kutti Dosa	11.99
Egg Dosa	15.99
Cheese Dosa	12.99
Butter Chicken Dosa	18.99

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NON-VEG CURRIES

Butter Chicken $23.99

Boneless chicken pieces marinated in Tandoori paste, seared in clay oven, cooked in creamy tomato gravy

Desi Butter Chicken $27.99

Chicken pieces marinated in Tandoori paste, seared in clay oven, cooked in creamy tomato gravy with onion and butter

Chicken Tikka Masala $23.99

Boneless chicken pieces marinated, seared in clay oven, cooked in onion and tomato masala gravy

Kadai Chicken $23.99

Boneless chicken pieces cooked with chopped onions and green peppers in tomato sauce

Chicken Korma $23.99

Chicken pieces cooked in coconut cream and cashew nut paste gravy

Saagwaala Lamb $24.99

A Punjabi specialty - tender lamb curry pieces simmered in delicately spiced creamed spinach

Lamb Rogan Josh $24.99

Cooked in the classic Kashmiri style with tomatoes onions, garlic ginger and exotic spices

Lamb Vindaloo $24.99

Fiery, tangy, and rich Goan curry featuring tender lamb marinated in vinegar, garlic, and a blend of spices

Lamb Korma $24.99

Lamb curry pieces cooked in coconut cream and cashew nut paste gravy

Beef Korma $24.99

Beef pieces cooked in coconut cream and cashew nut paste gravy





KERALA SPECIAL NON-VEG CURRIES

Chicken Roast $23.99

Kerala chicken roast is a semi-gravy curry cooked with blend of spices in signature masala

Chilli Chicken $22.99

Indo-Chinese dish made with marinated chicken pieces cooked in a flavourful sauce with bell peppers, onions, and spices

Chicken Kondattom $22.99

Chicken Kondattam is a unique and special dish with boneless chicken pieces marinated in a spicy mixture, deep fried and sautéed in masalas

Kuttanadan Special Chicken Mappas $24.99

Kuttanadan chicken mappas is known for its bold and spicy profile, featuring a rich blend of spices and coconut milk.

Naadan Beef Curry $24.99

Naadan beef curry is a semi-gravy curry cooked with blend of spices in signature masala

Beef Ularthu $25.99

Dry beef dish slow-cooked with coconut slices, onions, curry leaves, and freshly ground spices, then pan-roasted until dark, tender, and intensely flavourful.

Mutton Roast $25.99

Kerala mutton/goat roast is a semi-gravy curry cooked with blend of spices in signature masala

Egg Curry $19.99

Egg curry is semi-gravy curry cooked with blend of spices, onion and tomato in signature masala

Kuttanadan Duck Curry $26.99

Kerala dish featuring duck pieces cooked in a flavourful coconut-infused curry. Sautéed shallots, tomatoes, and a blend of spices create a rich masala base, complemented by the addition of coconut milk



KERALA SPECIAL SEAFOOD

Fish Tawa Fry $20.99

Fish (Barramundi) steak coated with a blend of aromatic spices and then pan-fried on a tawa, a flat griddle or shallow pan

Prawns Fry $21.99

Fresh prawns are marinated in a mixture of spices, typically including turmeric, red chili powder, cumin, coriander garlic and ginger

Koonthal Roast (Squid) $24.99

Marinating the squid with a blend of spices and then cooking it until it's tender and flavourful.

Prawns Roast $24.99

Prawns are marinated with ginger-garlic paste, red chili powder, turmeric powder, coriander powder, and garam masala, creating a rich and flavourful base

Malabar Fish Curry $25.99

Fresh fish pieces cooked in a flavourful curry made with blend of spices and coconut milk

Kottayam Fish Curry $25.99

Spicy and tangy curry featuring fish pieces cooked in a flavourful coconut oil-based curry. Sautéed shallots with kudampuli and a blend of spices create a robust masala

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Prawns Molly **$26.99**

Traditional Kerala prawns curry cooked with spices tomato and coconut milk

Fish Molly **$27.99**

Traditional Kerala style fish (tuna/kingfish/similar) curry cooked with spices, tomato and coconut milk

Fish Nirvana **$28.99**

Fish Nirvana is a South Indian fried fish curry made with a blend of aromatic spices and coconut milk. The curry is rich, creamy, and packed with flavours



THARAVADU Specials

Paal Kappa **$13.99**

Tapioca/Cassava is boiled, mixed with sautéed onions, green chilies, curry leaves and coconut milk

Kappa Puzhuku **$13.99**

Tapioca/ Cassava is boiled, mixed with cumin, green chilies, shredded cocunut and curry leaves.

Kappa Biryani **$23.99**

A traditional Kerala favourite made with tender boneless beef, mashed cassava, and a fragrant blend of spices

Shawarma **$19.99**

Tender chicken and fresh vegetables, drizzled with our special sauce, all wrapped in a soft, flaky Kerala porotta.

Pazhampori Beef **$19.99**

Crispy Kerala-style banana fritters served with slow-cooked, spiced beef

Beef Kizhi Porotta **$35.99**

A rich and indulgent Kerala speciality where flaky porotta is layered with spicy beef masala and egg omelette wrapped in banana leaf, and slow-cooked to seal in flavour. Served hot with smoky aromas, soft textures, and deep, bold spices in every bite.



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THARAVADU Specials

Kizhi Biryani **$26.99**

Flavour-packed chicken dum biryani sealed inside a banana leaf and slow-cooked to perfection. The leaf locks in aroma and moisture, creating a smoky, rich biryani experience served piping hot when unwrapped.

Paal Porotta **$35.99**

Flaky Kerala-style porotta served in a traditional clay pot, simmered with tender beef and rich coconut milk. A comforting, aromatic dish with deep South Indian flavors.

Meen Pollichathu **$28.99**

Fresh fish marinated in traditional Kerala spices, wrapped in banana leaf, and pan-seared to perfection. Aromatic, tender, and infused with the subtle smokiness of the banana leaf.



Kerala *Special* Accompaniments



Porotta	$4.99
Kallappam (2 pcs)	$7.99
Chiratta Puttu	$7.99
Puttu	$9.99
Kappa Puzhuku	$13.99
Paal Kappa	$13.99



ROTI/BREADS FROM TANDOOR

Tandoori Roti / Plain Naan	$3.99
Butter Naan / Garlic Naan	$4.99
Chilli Naan	$4.99
Cheese Naan	$5.99
Cheese and Garlic Naan	$6.50
Cheese and Spinach Naan	$6.50
Stuffed Parathas (Aloo/Gobi/Paneer)	$6.50
Peshawari Naan - Chef's Special	$7.99



BIRYANI & RICE

Basmati Rice	$3.99
Jeera Rice	$5.99
Coconut Rice	$6.99
Saffron Rice	$6.99
Kerala Rice	$4.99
Veg Fried Rice	$14.99
Chicken Fried Rice	$18.99
Vegetable Biryani	$17.99
Chicken Biryani	$19.99
Lamb Biryani	$24.99
Mutton Biryani	$24.99
Prawns Biryani	$25.99
Malabar Chicken Dum Biryani	$20.99



CONDIMENTS

Tamarind	$2.99
Mint	$2.99
Mango	$2.99
Mixed Pickle	$2.99
Lime Pickle	$2.99
Pickled Onion	$3.99
Special Mayonnaise	$3.99
Pappadums (4 pcs)	$3.99
Raita-Cucumber & carrot	$3.99
Onion Salad	$4.99
Green Salad	$7.99



KIDS MENU

Fries	$5.99
Nuggets	$6.99
Butter Chicken/Paneer Makhani with Rice	$11.99
Butter Chicken/Paneer Makhani with Rice & Plain Naan	$13.99
Apple Juice	$4.50



DRINKS

TEA AND COFFEE

Sulaimani	$3.99
Mint Lemon Tea	$4.99
Honey Lemon Tea	$4.99
Chai	$4.99
Masala Chai	$5.99
Coffee	$5.99
Booster Chai	$6.99
Horlicks Chai	$6.99



DESSERTS

Ice cream	$3.99
Jilebi	$2.99
Laddu	$2.99
Jilebi with Ice Cream	$5.99
Gulab Jamun	$5.99
Gulab Jamun with Ice cream	$8.99
Brownie with Ice cream	$10.99
Tharavadu Special Paayasam	$10.99





BEER

Kingfisher	$10
Budweiser	$9
Heineken	$9
XXXX Gold	$9
James Squire	$9
Somerset Apple Cider	$8
Corona Extra	$10

NON-ALCOHOLIC DRINKS

Coke	$4.50
Coke Zero	$4.50
Sprite	$4.50
Mountain Dew	$4.50
Fanta	$4.50
Ginger Beer	$5.50
Apple Juice kids	$4.50
Lemon Lime Bitters	$7.99
Fresh Lime	$6.99
Mint Lime	$7.99
Sweet Lemon Soda	$6.99
Salted Lemon Soda	$6.99
Sweet N Salt Lemon Soda	$7.50
Mango Lassi	$7.99
Mango Lassi with Ice cream	$9.99



SPIRITS

Old Monk Rum	$10
Absolut	$9
Smirnoff	$10
Grey Goose	$11
Bacardi	$10
Bombay Sapphire	$10
Glenfiddich 12YO	$10
Glenfiddich 15YO	$14
Glenlivet	$10
Red Label	$9
Black Label	$10
Double Black	$13
Gold Label	$15
Amrut Single Malt	$12
Jameson	$10
Jack Daniels	$10
Jim Bean	$10
Hennessy	$10
Cognac	$10
Chivas Regal	$10



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Toddy	$21.99
INDRI	$11.99
Manavati Kerala Special	$9.99
Manavati Special Red	$11.99

SMIRNOFF
ABSOLUT Country of Sweden VODKA
GREY GOOSE WORLD'S BEST TASTING VODKA
BACARDI
BOMBAY SAPPHIRE
Glenfiddich
THE GLENLIVET
JACK DANIEL'S OLD No 7
Hennessy COGNAC
Red Label
BLACK LABEL
JOHNNIE WALKER DOUBLE BLACK
GOLD LABEL RESERVE
AMRUT INDIAN SINGLE MALT WHISKY
JAMESON IRISH WHISKEY
JIM BEAM
OLD MONK RUM

Our story

THARAVADU

"Tharavadu Indian Restaurant is more than just a dining destination

- it's a journey back to the lush backwaters and vibrant kitchens of Kerala.

The restaurant is the heartfelt creation of Githin and Chippy, a passionate couple hailing from the regions of Kottayam and Kuttanadu, known for their rich culinary traditions.

Githin and Chippy grew up immersed in the timeless rituals of Kerala's kitchens, where every spice and every recipe carried the warmth of family and the essence of culture. Their childhood homes, lovingly called Tharavadu in Malayalam, were places where meals brought people together and celebrated life's moments, big and small.

After moving to Australia, they longed for the authentic flavors of their homeland. Realizing there was a void in truly capturing the soul of Kerala cuisine, they decided to recreate the magic of their roots. With a shared passion for cooking and hospitality, they set out to bring the vibrant flavors of Kottayam's fiery curries and Kuttanadu's coconut-rich delicacies to Australian shores.

In 2024, Tharavadu Indian Restaurant was born.

Every dish on their menu is a heartfelt tribute to their roots — whether it's the tangy fish curry, coconut-infused duck curry inspired by Grandma's recipes, or the perfectly spiced biryanis reminiscent of family feasts. They pour their love and expertise into every plate, ensuring each meal is as authentic as the ones they grew up with.

For Githin and Chippy, Tharavadu is not just a restaurant

- it's a piece of Kerala, shared with their new home. With every guest they welcome, they offer more than a meal; they offer a story, a tradition, and a connection to the heart of India.

THARAVADU

AUTHENTIC SOUTH INDIAN CUISINE

Where every bite takes you home.

thank you

We're Open from 5PM
At Shop 5/670 Oxley Rd,
Corinda, QLD 4075,

Call 07 3278 2993

Follow us on

www.tharavadu.com.au

TAKEAWAY ONLY DEALS

HALF BUTTER CHICKEN HALF RICE

$13.99

FAMILYPACK DUM BIRYANI

Malabar chicken dum biryani (serves up to 4ppl) served with raita, pickle and pappadums.

$61.99

DEAL FOR ONE

Butter Chicken + Small Rice + Plain Naan

$25.99

Paneer Makhani + Small Rice + Plain Naan

$23.99



*Only Takeaway