



2 Fat indians

Note: Public Holiday's all food and drinks incur
a 15% surcharge.

For any special dietary requirements, please
speak to the manager or the chef.





Experience an exquisite culinary voyage through the rich tapestry of Indian cuisine at 2 Fat Indians Carousel. Nestled in the heart of Cannington, this restaurant invites you to savor authentic flavors from the Indian subcontinent in an ambiance of warmth and hospitality. From aromatic biryanis to succulent tandoori delicacies, each dish is a masterpiece crafted to delight your palate. Whether you're a seasoned enthusiast or new to Indian fare, the attentive service and welcoming atmosphere ensure a memorable dining experience. Immerse yourself in the vibrant spices and enticing aromas that capture the essence of India, right here in Westfield Carousel. Let 2 Fat Indians Carousel be your culinary destination for a truly unforgettable journey.



Chef's Special



PANEER CHILLI MILLI

20.95

stir fried Cottage Cheese tossed with bell peppers and onions



BHARWAAN GUCCHI

20.95

white button mushrooms filled with cheese, corn, onion and spices cooked in the tandoor



PANEER TIKKA

20.95

Indian Cottage cheese marinated in sour yogurt, cream, tandoori spices and mustard oil



CHILLI MILLI POTATO

20.95

Crispy potatoes tossed in a sweet and spicy sauce.



TANDOOR WALI CHAP

26.95

Succulent lamb chops, marinated in chilli, masala, yogurt and fenugreek

POPCORN CHICKEN

20.95

Bite size chicken pieces marinated and fried in chef's special mix



TANDOORI JHINGA

21.95

Prawns marinated in saffron, raw chillies and garlic



BHINDI DO PYAZA

24.95

Succulent okra and caramelised onions sautéed in aromatic Indian spices.





BHARWAAN GUCCHI






Starters

SAMOSA

CRUNCHY STARTERS

-  PAPPADUM BASKET 6
Traditional pappadums accompanied with mint and tamarind chutney dips
-  MASALA PAPPAD 12.95
Crispy papadums topped with spiced onion-tomato mixture.

INDIAN STREET BITES



-  ONION BHAJI 16
Sliced spiced onion marinated in authentic masala chick pea blend fried crispy
-  SAMOSA 16
Crispy pastry filled with potato and peas cooked in a mixture of secret spices, fresh onion, cilantro & fried to perfection
-  MUMBAI BATATA VADA 16
Spiced mashed potatoes engulfed in a coating of chickpea batter

PLATTERS

-  BIG FAT MEAT PLATTER 39.95
Angara Tangdi, Lamb seekh kebab, Tandoor wali chaap, Chicken Tikka
- MIXED PLATTER 36
Batata vada, Onion bhaji, Lamb seekh, Chicken tikka
-  VEG PLATTER 34
Samosa, Onion bhaji, Hariyali Kebab, Bharwaan Gucchi



PAPPADUM BASKET

 Gluten Free  Vegetarian



GOAT CURRY

MALAI KOFTA

MURG LAZEEZ

Traditional Entrees

SPICED POPCORN CHICKEN



<p> CHILLI MILLI POTATO 20.95</p> <p>Crispy potatoes tossed in a sweet and spicy sauce.</p>	<p> ANGARA TANGDI 20.95</p> <p>Tender chicken drumsticks marinated in a fiery blend of spices, charred to perfection in the tandoor</p>
<p> CHILLI MILLI CAULIFLOWER 20.95</p> <p>Crispy cauliflower florets tossed in a sweet and spicy sauce.</p>	<p> CHICKEN TIKKA 20.95</p> <p>Succulent chicken thigh pieces marinated in yogurt, cream, tandoori spices & mustard oil</p>
<p> HARIYALI KEBAB 20.95</p> <p>Mixed vegetables and cottage cheese cakes prepared with spinach and spices</p>	<p> TANDOORI CHICKEN 20.95</p> <p>Half chicken marinated in chef's special tandoori blend of spices and yogurt</p>
<p> PANEER CHILLI MILLI 20.95</p> <p>Stir fried cottage cheese tossed with bell peppers and onions</p>	<p>SPICED POPCORN CHICKEN 20.95</p> <p>Bite size chicken pieces marinated and fried in chef's special mix</p>
<p>  ACHARI PANEER TIKKA 20.95</p> <p>Indian cottage cheese marinated in a fiery blend of spices, charred to perfection in the tandoor</p>	<p>KERALA SPICY WINGS 21.95</p> <p>Chicken wings tossed in a fiery Kerala style pepper fry masala</p>
<p>  PANEER TIKKA 20.95</p> <p>Indian cottage cheese marinated in yogurt, cream, tandoori spices and mustard oil</p>	<p> LAMB SEEKH KEBAB 20.95</p> <p>Pounded lamb mince sausages flavoured with Hyderbadi spice blend</p>
<p>  BHARWAAN GUCCHI 20.95</p> <p>White button mushrooms filled with cheese & spices cooked in tandoori spices</p>	<p> TANDOOR WALI CHAAP 26.95</p> <p>Succulent lamb chops, marinated in chilli, masala, yogurt and fenugreek</p>
<p> MALAI SOYA CHAP 20.95</p> <p>Tender soya chunks marinated in a rich creamy malai sauce, cooked to perfection</p>	

TANDOORI JHINGA 21.95

Prawns marinated in saffron, raw chillies and garlic

AMRITSARI MACHI PAKORA 22.95

Fish of the day coated with chef's special blend of spices, gram flour, lemon juice and kashmiri chilli

SOFT SHELL CRAB 26.95

Tangy and crispy fried soft-shell crab tossed with cilantro spiced sauce



Feast for 2

FEAST FOR 2

\$99

All feast for 2 meals are served with a selection of rice, naans, assorted sides & condiments

VEGETARIAN

Entrée:

Samosa, Onion Bhaji, Hariyali Kebab

Main Course:

Nizami Handi, Paneer Lababdar, Dal Makhani

MIXED

Entrée:

Mumbai Batata Vada, Angara Tangdi,
Lamb Seekh Kebab

Main Course:

Butter Chicken, Lamb Rogan Josh, Dal Tadka

MEATOLICIOUS

Entrée:

Chicken Tikka, Lamb Seekh Kebab,
Tandoor Wali Chaap

Main Course:

Chicken Lababdar, Goat Curry, Lamb Rogan Josh

 Gluten Free  Vegetarian

*No Take-Away

*Dine in only

*Only for table of 2 people

*Single Serve Only - No Refills



Feast

Group Banquets

for 4 or more

All banquets are served with a selection of rice, naans, assorted sides and condiments. Includes all your mains, rice, naans, pappadums.



VEGETARIAN BANQUET

45 per person

Entrée:

Samosa, Onion Bhaji, Hariyali Kebab

Main Course:

Nizami Handi, Aloo Gobi,

Paneer Lababdar, Dal Makhani

CAROUSEL MIXED BANQUET

50 per person

Entrée:

Mumbai Batata Vada, Angara Tangdi,

Lamb Seekh Kebab

Main Course:

Butter Chicken, Lamb Rogan Josh,

Aloo Gobi, Dal Tadka

MEAT LOVERS BANQUET

60 per person

Entrée:

Chicken Tikka, Lamb Seekh Kebab,

Angara Tangdi, Popcorn Chicken

Main Course:

Butter Chicken, Lamb Rogan Josh, Murg Lazeez, Goat Curry

*All prices are per person

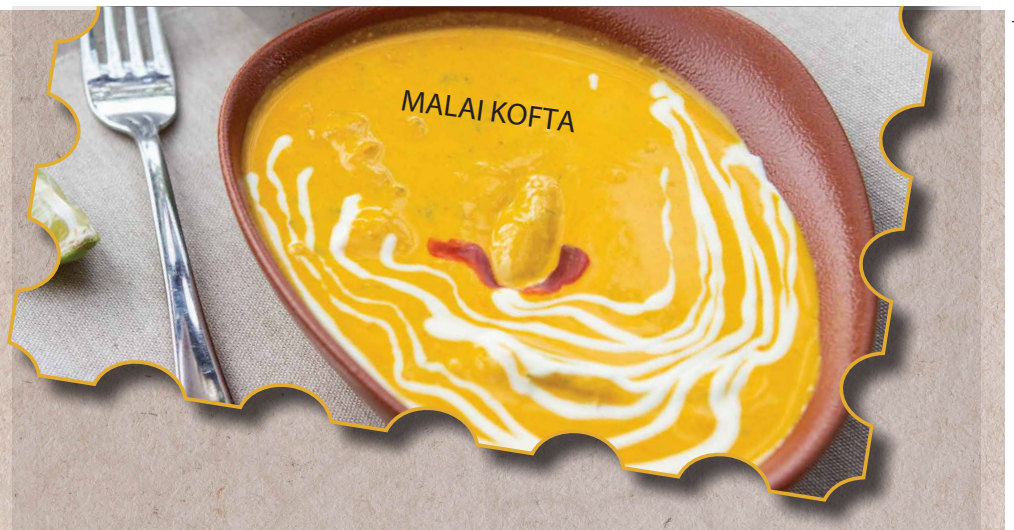
*No Take-Away

*For a minimum of four people

 Gluten Free  Vegetarian

Mains

VEGETARIAN CURRIES



GF **DAL TADKA** 21.95

Yellow lentils tempered with fresh garlic, onion and coriander, finished with lemon juice

GF **DAL MAKHANI** 22.95

Famous from Sindh region, black lentils cooked and tempered with fenugreek powder & cream

GF **NIZAMI HANDI** 23.95

Mix vegetable preparation from Andhra region of India.

GF **CHANA MASALA** 23.95

Chickpeas soaked overnight finished in the kadhai masala with coriander

GF **ALOO GOBI** 23.95

A traditional favourite potato & cauliflower prepared in north Indian flavours

GF **MASALENDAR ALOO** 23.95

Tangy medium hot preparation of roasted potatoes cooked with spices

GF **KADHAI PANEER** 25.95

Cottage cheese with ground spices, sliced capsicum in a thick tomato and onion based sauce

GF **MALAI KOFTA** 24.95

Cottage cheese dumplings in a mild cashew and tomato gravy

GF **PANEER MAKHANI** 24.95

Fenugreek flavoured cottage cheese in a creamy tomato gravy

GF **PANEER TIKKA MASALA** 24.95

Indian Favourite paneer tikka with bell peppers in a medium hot onion tomato masala gravy

GF **PALAK PANEER** 24.95

A blend of spinach and herbs with cottage cheese

GF **SHAHI PANEER** 24.95

A rich mix of cottage cheese in a mild cashew and tomato gravy

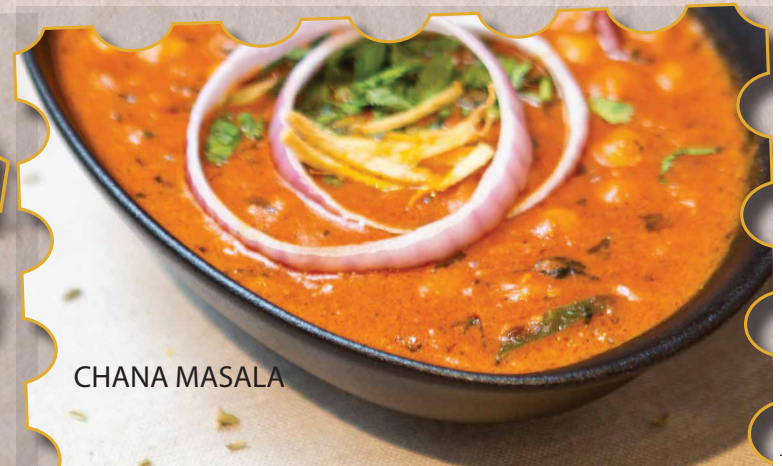
GF **PANEER LABABDAR** 25.95

Specialty of Punjab, cottage cheese in a tomato and onion gravy finished with fenugreek leaves

GF **SOYA CHAP TIKKA MASALA** 24.95

Tender Soya Chap with Diced Capsicums and Onions in a rich Tomato Gravy

GF Gluten Free **V** Vegetarian





LAAL MAAS



GOAT CURRY

CHICKEN CURRIES

- GF BUTTER CHICKEN** 26.95
Fenugreek flavoured tandoori chicken in a creamy tomato gravy
- GF CHICKEN KORMA** 26.95
Chicken breast cooked in a rich mild cashew gravy flavoured with fenugreek
- GF CHICKEN TIKKA MASALA** 26.95
Chicken cooked in an onion & tomato gravy with bell peppers
- GF CHICKEN MADRAS** 26.95
Our Chef's re-creation of a famous southern Indian country style hot curry
- GF CHICKEN KADHAI** 26.95
Succulent chicken cooked with ground spices, bell peppers, and onions, bursting with flavor

- GF CHICKEN VINDALOO** 26.95
Goan influenced spicy tangy, chicken curry cooked in special chef's masala
- GF DUM PUKTH CHICKEN CURRY** 27.95
A classic dish from Hyderabad, slow cooked pieces of chicken with secret aromatic spices
- GF CHICKEN LABABDAR** 27.95
Specialty of Punjab, chicken cooked in rich tomato and onion gravy finished with fenugreek leaves
- GF MURG LAZEEZ** 27.95
Mughlai recipe of chicken cooked in a brown onion gravy with coriander and red chillies

LAMB & GOAT CURRIES

- GF LAMB ROGAN JOSH** 26.95
Authentic lamb preparation from Kashmir region of India
- GF LAMB KORMA** 26.95
Lamb cooked in Awadhi style with mild flavoured gravy with a hint of sweetness
- GF LAMB VINDALOO** 26.95
Goan influenced spicy tangy lamb curry cooked in special chef's masala's
- GF LAMB MADRAS** 26.95
Southern Country style preparation of Indian lamb curry.

- GF LAAL MAAS (SPICY LAMB)** 27.95
Authentic Rajasthani recipe of smoked spicy lamb flavoured with clove and fresh garlic
- GF MASALA CHOPS** 29.95
Tandoori lamb chops cooked in a chef's secret semi dry masala gravy
- GF GOAT CURRY** 27.95
Goat preparation with a blend of garam masala & exotic indian herbs
- GF KANDHARI GOAT MASALA** 28.95
Baby goat mildly coated with a thick sauce with fried onions, tomatoes and fresh coriander

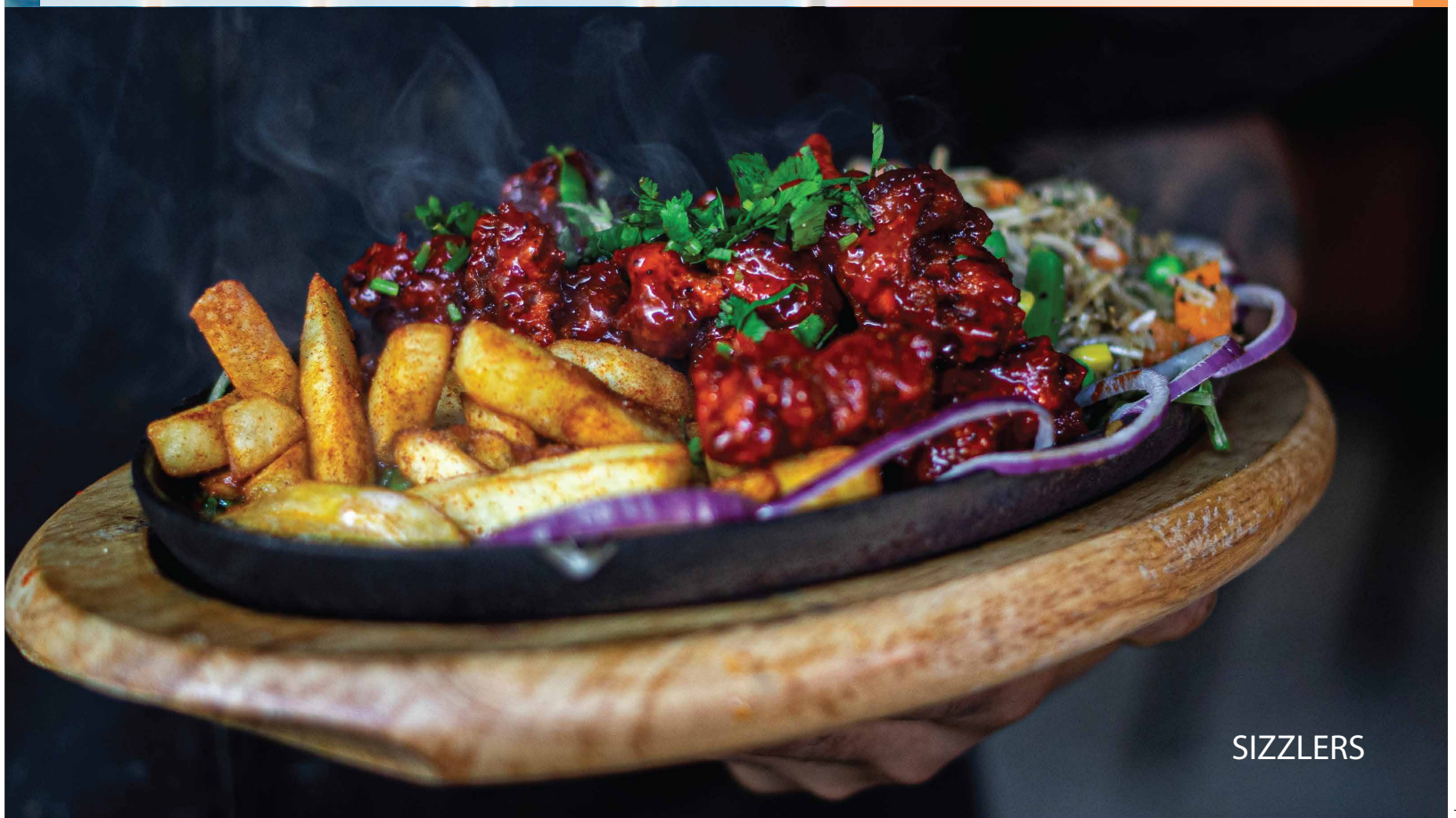
SEAFOOD

- GF GOAN FISH** 29.95
A goan classic fish in coconut milk flavoured sauce with curry leaves and tamarind
- GF GOAN PRAWNS** 29.95
A goan classic prawn in coconut milk flavoured sauce with curry leaves and tamarind

SIZZLERS

- VEG PANEER SHOLAY** 34
Blend of vegetables and cottage cheese in chef's special tangy sauce served on a sizzling platter with a side of hot chips and fried rice
- MURG KE SHOLAY** 38
Chicken tossed in chef's special tangy sauce served on a sizzling platter with a side of hot chips and fried rice
- VEG MANCHURIAN SIZZLER** 36
A fusion of vegetable Manchurian balls served on a sizzling platter alongside flavourful fried rice, drizzled with tangy sauces and chips.
- CHICKEN MANCHURIAN SIZZLER** 38
Juicy chicken Manchurian served on a sizzling platter alongside fried rice and chips, creating a mouthwatering fusion of flavours and textures

GF Gluten Free **VEG** Vegetarian



SIZZLERS



Breads

PLAIN NAAN	5.00
BUTTER NAAN	6.00
GARLIC NAAN	6.50
KASHMIRI NAAN	7.95
TANDOORI ROTI	6.00
JALAPENO AND CHEESSE NAAN	8.95

STUFFED KULCHA	8.95
cheese/chilli/onion/potato/ kheema	

PARATHA	7.25
plain/mint/ajwain/chilli	

ALOO PARATHA	7.95
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2 FAT SPECIAL NAAN	8.95
Our very exclusive naan filled with spinach, cheese, onion and potato spice mix.	

Rice

STEAM RICE	6.50
SAFFRON RICE	7.50
JEERA RICE	7.95

Biryani's

VEGETARIAN BIRYANI	22.95
Served with raita	
Paneer Biryani	23.95
Served with raita	
CHICKEN BIRYANI	25.95
Served with raita	
LAMB BIRYANI	26.95
Served with raita	
GOAT BIRYANI	26.95
Served with raita	
PRAWN BIRYANI	27.95
Served with raita	

Sides

KACHUMBER	6.00
Diced onion, tomatoes, cucumber, coriander salad with lemon juice and spices	
ONION SALAD	7.00
Sliced onions with lemon juice and spices	

GREEN SALAD	9.00
Sliced onion, tomatoes, cucumber with lemon juice and spices	
RAITA	6.00
Vegetarian / boondi / potato	
MIXED PICKLE / MANGO CHUTNEY	2.50



Vegan Vibes

SMALL STARTS

PAPPADUM BASKET	6.00
MASALA PAPAD	12.95

ENTREES

BATATA VADA 3 Bite sized golden fried spiced mashed potatoes engulfed in a coating of chickpea batter.	16.00
ONION BHAJI Sliced spiced onion marinated in authentic masala chick pea blend fried crispy	16.00
CHILLI MILLI CAULIFLOWER Crispy cauliflower florets tossed in a sweet and spicy sauce.	20.95
CHILLI MILLI POTATO Crispy potatoes tossed in a sweet and spicy sauce.	20.95

 Gluten Free  Vegetarian

CURRIES

DAL TADKA	21.95
Yellow lentils tempered with fresh garlic, onion and coriander, finished with lemon juice.	

SABZ CALDIN	23.95
Goan style mix vegetable curry infused with coconut milk, tempered with curry leaves.	

BHINDI DO PYAZA	24.95
Succulent okra and caramelised onions sauteed in aromatic Indian spices.	

JEERA ALOO	23.95
A traditional favourite potato preparation in north Indian flavours with cumin seeds.	

ACCOMPANIMENTS

STEAM RICE 	6.50
SAFFRON RICE 	7.50
JEERA RICE 	7.95
PLAIN TANDOORI ROTI	5.95

SIDES

ONION SALAD	7.00
Sliced onions with lemon juice and spices.	
GREEN SALAD	9.00
Sliced onion, tomatoes, cucumber with lemon juice and spices.	
KACHUMBER	6.00
MIXED PICKLE/ MANGO CHUTNEY	2.50



GULAB JAMUN



RAS MALAI

Desserts

GULAB JAMUN

A North Indian delicacy made with special dough, golden fried served in a mildly spiced sugar syrup

8

RAS MALAI

Steamed Indian cottage cheese patties served in a richly flavoured cold cream sauce with nuts

8

SIZZLING HOT BROWNIE

Warm brownie topped with vanilla ice-cream and chocolate sauce, served on a sizzling skillet

15

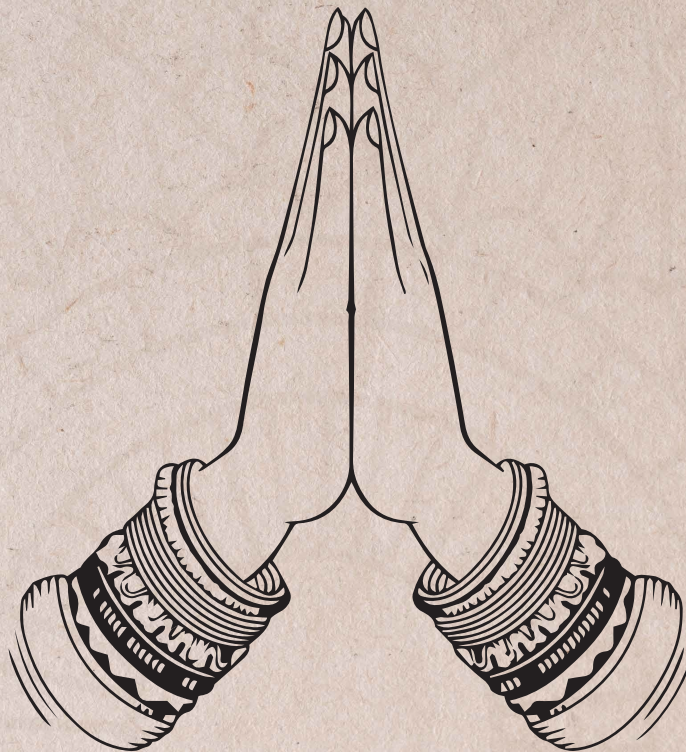
Tea

MASALA CHAI / GREEN TEA

6



SIZZLING HOT BROWNIE



Thank You for Dining with Us at 2 Fat Indians.

We extend our heartfelt gratitude to each and every guest who chose to dine with us at 2 Fat Indians. Your presence truly enriches our restaurant and adds joy to our culinary journey.

At 2 Fat Indians, we believe in the ancient Indian philosophy of "Atithi Devo Bhava," which translates to "Guest is God." This philosophy emphasizes the utmost respect and hospitality towards our guests, considering them as divine blessings in our midst.

Your patronage not only supports our passion for authentic Indian cuisine but also inspires us to uphold the values of warmth, generosity, and excellence in hospitality.

Once again, thank you for choosing 2 Fat Indians. We look forward to welcoming you back soon for another delightful dining experience.

Namaste.

