



W H E R E F L A V O R M E E T S F I R E

— Authentic Indian Kitchen · Ballarat —

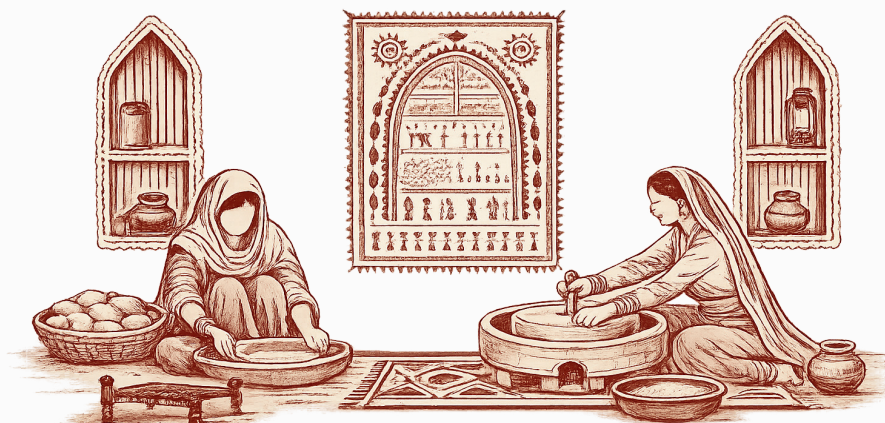
Hand-marinated tandoor skewers, slow-simmered curries, breads brushed with **desi ghee**.
The warmth of a Punjabi kitchen, brought to your table.

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ਗੱਭਰੂ

Gabru A handsome, strong, confident young Punjabi man known for charm, courage, and pride.
Grillz Flame-grilled food crafted with smoky flavours, rich taste, and premium quality.

E S T A B L I S H E D 2 0 2 4

M E N U



STARTERS



STREET SNACKS & FROM THE TANDOOR

STREET SNACKS

Pani Puri 7 PCS ☐ \$6
Crisp hollow puris filled with spiced potato, chickpeas and tangy mint-tamarind water.

Bhel Puri ☐ \$10
Crunchy puffed rice tossed with fresh veggies and tangy sweet-spicy chutneys.

Wai Wai Chaat ☐ \$10
Crunchy instant noodles mixed with fresh veggies, herbs and tangy spicy sauces.

Delhi Samosa Chaat ☐ \$14
Veg samosa topped with yoghurt, chickpeas, chutneys and spices.

Pav Bhaji WITH 2 PAV ☐ \$14
Bombay-style spiced vegetable mash served with two soft, butter-toasted pav.

Dahi Bhalle ☐ \$13
Soft lentil dumplings topped with yoghurt and sweet-tangy chutneys.

Chole Aloo Tikki Chaat ☐ \$15
Crispy potato patties topped with spiced chickpeas and chutneys.

INDO CHINESE

Chilli Chicken \$20
Crispy chicken tossed with garlic, chillies and peppers in a spicy sauce.

Chicken 65 \$20
South Indian-style crispy chicken tossed with curry leaves, chillies and bold spices.

Chilli Paneer ☐ \$19
Crispy paneer in a spicy, tangy sauce.

Veg Manchurian ☐ \$19
Crispy vegetable balls tossed in a savoury Indo-Chinese sauce.

TANDOORI CHICKEN

Chicken Tikka \$20
Juicy marinated chicken grilled on skewers with aromatic spices.

Afghani Chicken \$20
Marinated chicken grilled on skewers, tossed with cashew cream.

PANEER TIKKA

Tandoori Paneer Tikka ☐ \$19
Paneer cubes and bell peppers in spiced yoghurt and tandoori masala.

TANDOORI SOYA CHAAP

Afghani Chaap ☐ \$19
Soya chaap marinated in rich cream, yoghurt and mild aromatic spices.

NOODLES & PULAO

Noodles VEG / CHICKEN \$15 / \$16
Wok-tossed noodles with crunchy vegetables, garlic and Indo-Chinese sauces.

Pulao CHICKEN / GOAT \$19 / \$20
Fragrant basmati rice slow-cooked with whole spices, caramelised onions and tender meat.

ABOUT THE TANDOOR

Every skewer is hand-marinated overnight in our blend of yoghurt and freshly-ground spices, then cooked in the searing heat of our clay **tandoor**. Smoky, charred edges. Tender, juicy centres.



GABRU GRILLZ
WHERE FLAVOR MEETS FIRE

FROM THE POT

MAINS



SLOW-SIMMERED CURRIES

VEG CURRIES

Paneer Butter Masala ☐

 \$20

Soft paneer in a rich, creamy tomato gravy finished with butter and fenugreek.

Kadhai Paneer ☐

 \$20

Paneer with capsicum, onions, tomatoes and ground kadhai spices.

Palak Paneer ☐

 \$20

Soft paneer in a creamy, spiced spinach gravy.

Malai Kofta ☐

 \$21

Paneer-potato dumplings in a rich, creamy tomato cashew gravy.

Chana Masala ☐

 \$19

Chickpeas slow-simmered in a spiced onion-tomato gravy — punchy, hearty and full of flavour.

Daal Makhani ☐

 \$19

Slow-cooked black lentils in rich butter, cream and aromatic spices.

Daal Tadka ☐

 \$19

Yellow lentils tempered with ghee, garlic, cumin and spices.

NON-VEG CURRIES

Gabru's Chicken Curry **SPECIAL**

 \$21

Tender chicken in a rich, spiced onion-tomato gravy — home-style comfort.

Butter Chicken

 \$21

Australia's favourite creamy tomato and butter chicken cury.

Chicken Madras

 \$21

Bold South Indian-style chicken curry simmered with coconut, curry leaves and warm spices.

Kadhai Chicken

 \$21

Chicken with capsicum, onions, tomatoes and ground kadhai spices.

Goat Curry **SPECIAL**

 \$22

Slow-cooked goat in a masaledar Punjabi curry — rich and hearty.

Goat Saag

 \$22

Tender goat simmered in a rich, creamy spinach gravy.

Lamb Vindaloo **HOT**

 \$22

Fiery Goan-style lamb curry with vinegar, garlic and bold spices.

Lamb Korma

 \$22

Tender lamb cooked in a rich, creamy cashew cream.

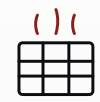
Prawn Masala

 \$22

Prawns cooked in a rich onion-tomato gravy with aromatic spices.

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WE DON'T JUST SERVE FOOD
WE SERVE MEMORIES



ABOUT OUR PANEER

We use only fresh, full-cream **paneer** — soft, milky and never rubbery. It soaks up every spoonful of gravy and holds its shape on the skewer, the way good paneer should.



SIDES



BREADS, RICE & SWEET ENDINGS

BREADS

Butter Naan \$4
Soft tandoor-baked flatbread brushed with melted *desi ghee*.

Garlic Naan \$5
Tandoor-baked flatbread topped with fresh garlic and finished with *desi ghee*.

Cheese Naan \$5
Soft naan stuffed with melted cheese, brushed with *desi ghee*.

Cheese Garlic Naan \$6
Naan stuffed with melted cheese and garlic, finished with *desi ghee*.

Stuffed Aloo Naan \$8
Soft naan stuffed with spiced mashed potato and brushed with *desi ghee* — a meal in itself.

Tandoori Roti \$4
Whole wheat bread from the tandoor.

RICE

Plain Rice \$5
Steamed long-grain basmati rice, light and fluffy.

Cumin Rice *JEERA* \$5
Basmati rice tempered with cumin, ghee and fresh coriander.

SIDES

Mixed Salad \$8
Fresh mixed salad with a light Indian-style dressing.

Onion Salad \$6
Sliced onions tossed with coriander, spices and lemon.

Mixed Raita \$4
Yoghurt blended with onion, tomato, cucumber and gentle spices.

DESSERTS

Brownie with Vanilla \$10
Warm chocolate brownie with a scoop of vanilla ice cream.

Carrot Pudding *GAJAR HALWA* \$9
A rich dessert made from fresh carrots, milk and ghee, finished with nuts.

Flavoured Kulfi \$6
Traditional slow-reduced milk ice cream on a stick — ask for today's flavour.



ABOUT OUR BREADS

Every naan and roti is rolled fresh and baked to order in our tandoor — never made ahead. Each one is finished with a generous brush of *desi ghee*, the way our grandmothers would have done it.

