

APPLICATION FOR ON-LICENCE OR RENEWAL OF ON-LICENCE



Form 3, Sections 100 and 127(2), Sale and Supply of Alcohol Act 2012

Send or deliver your application to:
 The Secretary
 District Licensing Committee
 Kāpiti Coast District Council
 Private Bag 60601, Paraparaumu 5254
 175 Rimu Road, Paraparaumu 5032
 Telephone (04) 296 4700 Toll Free: 0800 486 486

For Council use
File #

Once this application is complete you may make an appointment for a pre-lodgement meeting with a Licensing Inspector at the numbers given above.

Application forms cannot be accepted by the District Licensing Committee (DLC) over the counter until they have been signed off as complete by the Inspector and a fee category has been calculated. Instructions on how to complete this application are attached at the back of the form.

This application is made in accordance with the particular set out below:		
1. Application Type		
<input type="checkbox"/> New On-Licence	<input checked="" type="checkbox"/> Renewal of On-Licence Licence number: 045/ON/017/2008	<input type="checkbox"/> Renewal of On-Licence with variation of conditions Licence number:
2. Endorsements		
Tick the appropriate box if you want an endorsed licence only		
<input type="checkbox"/> Allow BYO	<input type="checkbox"/> On-Licence plus Caterer's On-Licence	
<input type="checkbox"/> BYO Licence only	<input type="checkbox"/> Caterer's On-Licence only (no restaurant)	
3. Details of Applicant		
Full legal name or names to be on licence (if a company, must be company name): CURRY TOWN LTD		
Whether licence already held for premises or conveyance concerned: <input type="checkbox"/> Yes <input type="checkbox"/> No, and if 'Yes' state kind of licence		
4. Applicant Status: by reference to section 28 of Sale and Supply of Alcohol Act 2012		
<input checked="" type="checkbox"/> Natural person(s)	<input type="checkbox"/> Private Company	
<input type="checkbox"/> Body Corporate	<input type="checkbox"/> Public Company	
<input type="checkbox"/> Partnership	<input type="checkbox"/> Other	OGST 51-860-608

DLC_Form_003

Received by
 Kāpiti Coast District Council
 at Paraparaumu
 31 OCT 2024
 by duanika Time 10:45

Received with thanks by 12/01
 KAPITI COAST DISTRICT COUNCIL
 31-10-24 10:44 *COPY COPY*705146
 DR ON863
 CURRY TOWN LIMITED -1,320.50
 Curry Town Limited::Curry Town Indian &
 CQ EFT
 Curry Town Limited 1,320.50

5. For Applicant that is a Natural Person(s):

Full legal name:

KISHAN SINGH

Any aliases (and/or maiden name):

Usual residential address: Number

21

Street:

BRANDON STREET

Suburb:

OTAKI

City:

WELLINGTON

Postcode:

5512

Sex:

MALE

Occupation:

SELF EMPLOYEE

Date of birth:

10.05.1969

Place of birth:

NEW DELHI INDIA

Telephone:

(06) 3640559

Mobile:

021 325185

Email:

kishank1975@yahoo.co.in

Preferred mode of contact:

MOBILE OR email

6. For Applicant that is a Body Corporate, Authority under which Incorporated:

7. For Applicant that is Not a Natural Person(s), Details of Contact Person:

Name:

Designation/Position:

Telephone:

Email:

Mobile:

Preferred mode of contact:

8. Postal Address for Service:

Number/Street/PO Box:

57 MAIN STREET

Suburb:

OTAKI

City:

WELLINGTON

Postcode:

5512

9. Business Details:

Describe principal business, any other businesses

RESTAURANT

10. Criminal Convictions:

Does the applicant(s) have any criminal convictions (other than convictions for offences against provisions of the Land Transport Act '998 not contained in Part 6, and offences to which the Criminal Records (Clean Slate) Act 2004 applies). Yes No, and if "Yes", the please provide nature of the offence, details of conviction, and penalty imposed.

11. For a Company: whether Incorporated under the Companies Act 1993 or Equivalent Foreign Legislation

Full Legal Names of Directors:

12. For a Private Company Incorporated under the Companies Act 1993:		
Authorised capital:	Paid up capital:	
Name:	Address: Street number	
Street:	Suburb:	
City:	Postcode:	
Date of birth:	Place of birth:	
Designation:	Face value of shares held:	
13. For a Partnership:		
Full legal name of partner:		
Usual residential address: Number	Street:	
Suburb:	City:	Postcode:
Full legal name of partner:		
Usual residential address: Number	Street:	
Suburb:	City:	Postcode:
14. Details of Premises (if not a Conveyance)		
Address: Number	Street:	
Suburb:	City:	Postcode:
Trading Name:		
If not Owned by Applicant:		
Tenure: (state whether to be held as leasehold, or under tenancy agreement or licence)		
Full legal name of owner:		
Address: Number	Street:	
Suburb:	City:	Postcode:
Is the licence conditional on completion of building work: <input type="checkbox"/> Yes <input type="checkbox"/> No, and if "Yes", state details:		
15. Details of Conveyance		
Kind: (eg, ship, railway carriage, bus, etc)		
Tenure: (state whether owned by applicant, or to be operated under charter, lease, or licence)		

If not Owned by Applicant:

Full legal name of owner:

Address: Number Street:

Suburb: City: Postcode:

Any registration number:

Any home base address:

Any name used or proposed for conveyance:

Is the licence conditional on completion of construction work: Yes No, and if "Yes", state details:

16. Details of Duty Manager(s)/Proposed Manager(s) If more than two certified managers please attach details separately

Full legal name: KISHAN SINGH

Number of manager's certificate: 45/CERT/330/2015 Expiry Date: 07 OCTOBER 2027

Full legal name:

Number of manager's certificate: Expiry Date:

17. Business Details

State the general nature of the business to be conducted by applicant in the premises if licence granted: (for example, hotel, tavern, restaurant, entertainment/nightclub)

RESTAURANT

Is the sale of alcohol intended to be the principal purpose of business: Yes No, and advise the intended principal purpose of business (for example: sale of alcohol, sale of food; entertainment; accommodation).

RESTAURANT

Is the applicant engaged, or intending to be engaged, in the sale or supply of any goods other than alcohol, non-alcoholic refreshments and food, or in the provision of any services other than those directly related to the sale or supply of alcohol and non-alcoholic refreshments, and food: Yes No - and if "Yes", advise the nature of other goods or services. This is to assess whether other goods and services provided are compatible with the sale of alcohol.

FOOD MENU ATTACHED
WE SERVED NON ALCOHOLIC DRINKS, SOFT DRINKS,
JUICES.
WATER SERVE TO EVERY SINGLE TABLE

State the days and hours proposed for sale of alcohol (this is your current licensed hours not trading hours):

Monday to Sunday 10.00am to 1.00am the following day

Do you have an encroachment licence to consume alcohol on footpath: Yes No If 'Yes', please attach and number #.....

18. Conditions

**Doc attached?
Number.**

- Write answer below or attach relevant documents that demonstrate compliance.
- When including attachments please number the hard copies, and in the first column circle 'Yes' box and write the document number on '#.....'

Describe experience and training of applicant:

HOLDING A MANAGER'S CERTIFICATE SINCE 2008, Yes / No
#.....
MANAGER CERTIFICATE RENEWED IN OCTOBER 2024.

Describe the type and range of food intended to be available for purchase:

MENU ATTACHED Yes / No
#.....

Describe the type and range of non-alcoholic beverages intended to be available for purchase:

MENU ATTACHED Yes / No
#.....
WE SERVES SOFT DRINKS, MANGO LASSI,
SWEET & SALTED LASSI, TEA, GINGER BEER,
GINGERALE, TONIC WATER, JUICES,

Describe the type and range of low-alcohol beverages intended to be available for purchase:

STEINLICHER LIGHT BEER Yes / No
#.....
HENEKEIN 0° BEER

Describe to what extent, and where, drinking water is intended to be freely available to patrons (if no access to mains water supply, also advise the potability of water intended to be available):

AFTER ARRIVING & SITTING, WE Yes / No
SERVE WATER TO EVERY TABLE
FIRST THING. #.....

FIRSTLY WE SERVE WATER ON
TABLE AFTER CUSTOMER ARRIVES.

Describe the steps proposed to be taken to prevent the sale and supply of alcohol to prohibited people:

ALCOHOL NOT SERVED TO THE MINORS
NO ID NO ALCOHOL
ALCOHOL NOT SERVED TO THE INTOXICATED PERSON
ALCOHOL SERVED ONLY WITH FOOD

Yes / No
#.....

Describe any other steps the applicant proposes to promote the responsible consumption of alcohol (for instance host responsibility practices):

ALCOHOL ONLY SERVED WITH FOOD
~~NOT SERVED~~ SERVING ALCOHOL TO INTOXICATED PERSON, NO ID NO ALCOHOL, NOT SERVING ALCOHOL TO MINORS, NOT DOING ALCOHOL PROMOTION, ^{any} COPY TOWN HOST RESPONSIBILITY,

Yes / No
#.....
HOST RESPONSIBILITY PAPER ATTACHED

Describe any other systems (including training systems), and staff in place (or to be in place) for compliance with the Act:

MANAGER & OWNER, ALL THE TIME THERE, ~~AFTER~~ OPENING HOURS, STAFF ALWAYS ADVISED ^{DURING} BY THE MANAGER HOW & WHOM ALCOHOL NEED TO BE SERVED

Yes / No
#.....

Describe any actions that have been taken to ensure the good order and amenity of the locality would not be likely to be:

- reduced, by more than a minimal extent, by granting the licence; or
- increased, by more than a minimal extent, by the refusal to renew the licence.

This includes issues such as noise (including amplified music, people in outdoor areas or arriving or leaving premises), the effects on sensitive users within locality such as pre-schools, schools and medical centres:

IN RESTAURANT WE DON'T DO ANY KIND OF LIVE MUSIC OR KARAOKE, WE PLAY THE TV MUSIC IN VERY LOW VOLUME,

Yes / No
#.....

For Licence Renewal Only: Describe any conditions of the licence the applicant seeks to vary or cancel: To be filled in for each condition the applicant seeks to vary or cancel – attach additional pages as necessary

Terms of condition at present:

Action sought: Variation Cancellation. If Variation, in what respect does the applicant seek to vary the condition?

Yes / No
#.....
#.....
#.....
#.....

Full reasons for variation or cancellation:	
19. Attachments (if Not a Conveyance) • When including attachments please number the hard copies, and in the first column circle 'Yes box and write the document number on '#.....)';	Doc attached? Number.
A statement, or signed declaration, regarding the premises need for an evacuation scheme, as set out in section 100(d) of the Act for new applications, or section 127(e) of the Act for renewals. A copy of the 'Evacuation of Declaration Scheme' is available on the website.	Yes / No #.....
Copy of planning consent: Please attach certificate that proposed use meets the requirements of the Resource Management Act 1991. <i>Not required for renewal unless the business activity or type has changed since the last version.</i> RENEWAL	<input checked="" type="checkbox"/> Yes / No #.....
Copies of all relevant building certificates consents: Please attach certificates that show the premises meet the requirements of Building Code 2004. <i>Not required for renewal unless structural changes have been undertaken since the last issue or renewal.</i> RENEWAL	<input checked="" type="checkbox"/> Yes / No #.....
A scale floor plan showing each area to be designated as a supervised area or restricted area, and indicating whether supervised or restricted area; and the principal entrance. <i>Not required for renewal unless changes have been made since the last issue or renewal.</i> RENEWAL	<input checked="" type="checkbox"/> Yes / No #.....
For body corporate applicant, please attach a copy of certificate of incorporation (or equivalent document). <i>Not required for renewal unless changes have occurred since the last issue or renewal.</i> RENEWAL	Yes / No #.....
Advise if a Crime Prevention Through Environmental Design (CPTED) assessment has been undertaken or any improvements to the design and layout in accordance with CPTED. <input type="checkbox"/> Yes <input type="checkbox"/> No, and if 'Yes' attach a copy, and if 'No' complete a CPTED checklist (see HPA and the Ministry of Justice websites for more information).	Yes / No #.....
Please attach a photograph or artist's impression of the exterior of the premises or proposed premises. <i>Not required for renewal unless major changes have been undertaken since the last issue or renewal.</i> RENEWAL	Yes / No #.....
Please attach a map showing the location of the premises. <i>Not required for renewal.</i> RENEWAL	Yes / No #.....
For the following documents, if they are already attached in response to a previous section you do not need to provide twice. Just circle the Yes and repeat the document number you have given it.	
Please attach a copy of your Host Responsibility Policy. <i>Not required for a renewal unless there have been significant changes since the last issue or renewal.</i> RENEWAL	Yes / No #.....
Please attach a copy of a sample menu. <i>Not required for a renewal unless there has been a significant change in the range and nature of the food offered since the last issue or renewal.</i> RENEWAL	Yes / No #.....
If the premises are owned by another party, please attach an owner's statement or copy of lease to show there is no objection from the owner to the issue of licence to this premise. <i>Not required for a renewal unless the lease or ownership arrangements have changed.</i> RENEWAL	Yes / No #.....

20. Attachments (Conveyance)		Doc attached? Number.
<ul style="list-style-type: none"> When including attachments please number the hard copies, and in the first column circle 'Yes box and write the document number on '#.....' For renewal applications you only need to attach copies if there have been changes from the last version you provided to the DLC 		
Floor plan showing each area to be designated as a supervised area or restricted area, and indicating whether supervised or restricted area. <i>Not required for renewal unless changes have occurred since the last issue or renewal.</i>		Yes / No #.....
For body corporate applicant, copy of certificate of incorporation (or equivalent document). <i>Not required for renewal unless changes have occurred since the last issue or renewal.</i>		Yes / No #.....
Please attach a photograph or artist's impression of the exterior of the conveyance. <i>Not required for renewal unless major changes have been undertaken since the last issue or renewal.</i>		Yes / No #.....
For the following documents, if they are already attached in response to a previous section you do not need to provide twice. Just circle the Yes and repeat the document number you have given it.		
Please attach a copy of your Host Responsibility Policy. <i>Not required for a renewal unless there have been significant changes since the last issue or renewal.</i>		Yes / No #.....
Please attach a copy of a sample menu. <i>Not required for a renewal unless there has been a significant change in the range and nature of the food offered since the last issue or renewal.</i>		Yes / No #.....
If the conveyance is owned by another party, please attach an owner's statement or copy of lease to show there is no objection from the owner to the issue of licence to this conveyance. <i>Not required for a renewal unless the previous lease has expired.</i>		Yes / No #.....
21. Further Details where Applicant is a Company		
<i>Include full details of each person who holds 20% or more of the shares, or of any particular class of shares, issued by the company.</i>		
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Designation:	
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Designation:	
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Designation:	
Are additional sheets attached? Yes / No - Doc number #.....		


22. Further Details where Applicant is a Partnership

Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Date:	Signature:
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Date:	Signature:
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Date:	Signature:

Are additional sheets attached? Yes / No - Doc number #.....

23. Signature of Applicant (this must be signed by applicant not their agent):

I authorise New Zealand Police to disclose any personal information it considers relevant to my application to the Medical Officer of Health and/or the Licensing Inspector for the purpose of assessing my suitability.

Name:	KISHAN SINGH	
Date:	31/10/2024	Signature: 
Dated at location:	31/10/2024	

Privacy Statement

Information contained in your application and any supporting information will be held by Kapiti Coast District Council to enable your application to be processed under the Sale and Supply of Alcohol Act 2012. This information will be made available to the public on request. The information will be provided to the Kapiti Coast District Licensing Committee, the NZ Police, the Medical Officer of Health and Council's Licensing Inspectors. This information may form part of a public hearing of your application before the Kapiti Coast District Licensing Committee and may be used in the Committee's decision for your application. Decisions will be made publically available.

Council is required to keep a statutory register of all applications and the District Licensing Committee's decisions on them. Council is required to report statistics about applications to the Alcohol Regulatory and Licensing Authority. Any member of the public may request access to this information under the Local Government Official Information and Meetings Act 1987. This information may also be used under the Privacy Act 1993. You have the right to see and correct personal information that Council holds about you.

Method of payment (must be made at time of application)

- I have paid at a Kāpiti Coast District Council Service Centre when I delivered this application.
- I have paid by electronic transfer (Council Bank Account Number: 03-0732-0306101-00) and quoted my name and "alcohol" in the reference fields; and
 - I have included proof of electronic payment with this application.
- I have enclosed a cheque with this form.

How I would like to receive my alcohol licence (please select one only)

- I will collect my alcohol licence – please contact me when it is ready by Phone or Email
- OR
- Please post my alcohol licence to me.

Next Step: Once your application is complete, if you would like to make an appointment for an optional pre-lodgement meeting with the Licensing Inspector then please Telephone (04) 296 4700 or Toll Free: 0800 486 486.

- 1 This form must be accompanied by the prescribed fee.
- 2 This form must be accompanied by the required attachments (refer Points 19 or 20).
- 3 Within 20 working days after filing your application with the District Licensing Committee (or 10 working days if it is an application for renewal), the application must be publically notified. The public notice template will be provided on receipt of your application by the Alcohol Licensing Team.

For Office Use: Application Fee Risk Categories

- Very Low
- High
- Low
- Very High
- Medium

Application Fee Payable: \$ _____ Signature of Licensing Inspector _____

Name of Licensing Inspector _____ Date: _____

Guidance for Completing On-Licence Application Form

Background

The object of the Sale and Supply of Alcohol Act 2012 is that the sale, supply, and consumption of alcohol should be undertaken safely and responsibly; and the harm caused by the excessive or inappropriate consumption of alcohol should be minimised.

It is a legal requirement of the Sale and Supply of Alcohol Act 2012 that you must have a licence before you can sell or supply alcohol.

Before lodging application

Once this application is complete then you must ring and make an appointment for a pre-lodgement meeting with the Licensing Inspector. Please Telephone (04) 296 4700 or Toll Free: 0800 486 486. The application form cannot be accepted by the DLC over the counter until it has been signed off as complete by the Inspector and a fee category has been calculated.

If your application is regarding a 'premise - not a conveyance', you should also apply for certificate of compliance with the Resource Management Act and the Building Act from the Kapiti Coast District Council. A 'conveyance' means an aircraft, coach, ferry, hovercraft, ship, train, or other vehicle, used to transport people.

Completing your application

Who should complete which fields

1	Type of Application	All applicants to complete.
2	Endorsements	Only complete if seeking an endorsement for BYO or Caterer. This is for restaurants who only allow BYO and caterers who only cater.
3	Details of Applicant	All applicants to complete. If a company receives profits then apply in company name.
4	Applicant Status	All applicants to complete
5	For Applicant that is Natural Person(s)	Only complete if applicant is a natural person. A natural person is an individual. Complete all sections.
6	For Applicant that is Body Corporate	Only complete if applicant is a body corporate.
7	For Applicant that is <u>not</u> a Natural Person(s)	Only complete if applicant is a body corporate, partnership, private company or public company. Complete all sections.
8	Postal Address for Service	All applicants to complete.
9	Business Details	What is your principal business? For example restaurant/ entertainment centre/sale of alcohol (ie tavern).
10	Criminal Convictions	All applicants to complete.
11	For a Company full legal names of directors	Only complete if applicant is a public or private company.
12	For a Private Company	Only complete if applicant is a private company incorporated under the Companies Act 1983.
13	For a Partnership	Only complete if applicant is a partnership.
14	Details of Premises (if not a conveyance)	<p>All applicants must complete either 14 or 15.</p> <p>A 'conveyance' is a <i>premise</i> which is used to transport people such as an aircraft, coach, ferry, hovercraft, ship, train, or other vehicle.</p> <p>A 'premise - not a conveyance', is any other type of premise for which you are seeking a Licence.</p>
15	Details of Conveyance	

16	Details of Duty Manager(s)/Proposed Managers	All applicants to complete. If more than 2 please attach details separately.
17	Business Details	All applicants to complete.
18	Conditions	All applicants to complete.
19	Attachments (if not a conveyance)	All applicants must complete either 19 or 20 (see 14/15).
20	Attachments (conveyance)	
21	Further Details where Applicant is a Company	Only complete if private or public company.
22	Further Details where Applicant is a Partnership	Only complete if a partnership.
23	Signature of Applicant	All applicants to complete.

After your Application is Lodged

Public Notices

You are responsible for giving notice in the Kapiti Observer or Kapiti News within 20 working days of the Council formally accepting your application (or 10 working days if it is an application for renewal) and the Council will send you a template to complete this, along with further information. Unless notified otherwise by a Licensing Inspector, the notice must be published twice and there must not be less than five days and not more than 10 days between the two dates of publication. The notices must be worded according to Form 7 (and in compliance with regulations 36, 37 and 38 of the Sale and Supply of Alcohol Regulations 2013). A Form 7 notice must also be displayed in a conspicuous place on the premises or conveyance to which this application relates for 10 days from the first newspaper notification.

NOTICE OF RENEWAL OF MANAGER'S CERTIFICATE

Section 226, Sale and Supply of Alcohol Act 2012

KISHAN SINGH

Your manager's certificate **45/CERT/330/2015** is renewed.

Subject to the requirements of the Act relating to the payment of fees, and to the provisions of the Act relating to the suspension and cancellation of managers' certificates, this certificate expires on **7 October 2027** unless again renewed.

Dated at Paraparaumu on 22 October 2024



James Fellen

Secretary
Kapiti Coast District Licensing Committee

Note: This certificate replaces certificate number 45/CERT/330/2015 issued on 26 October 2021 at Paraparaumu by the Kapiti Coast District Licensing Committee

HOST RESPONSIBILITIES POLICY FOR
CURRY TOWN

WE ABIDE AND PROMOTE THE FOLLOWING:

- * TO PROVIDE AND PROMOTE A RANGE OF LOW ALCOHOLIC AND NON ALCOHOLIC DRINKS.
- * NOT TO ENTER INTO ANY CUT PRICE DRINKING PROMOTIONS WHICH WILL ENCOURAGE RAPID DRINKING
- * TO PROMOTE ALTERNATIVE TRANSPORT OPTIONS TO YOU AND YOUR GUESTS WITH A FREE PHONE SERVICE AVAILABLE TO PATRONS AND INVITED GUESTS.
- * TO ENSURE THAT THESE PREMISES COMPLY WITH ALL THE APPLICABLE REQUIREMENTS OF THE SALE AND SUPPLY OF ALCOHOL ACT 2012.

WE, THE MANAGEMENT AND STAFF, GIVE THESE UNDERTAKING AS WE WISH TO PROVIDE YOU, OUR CUSTOMERS, WITH AN ATMOSPHERE THAT IS COMFORTABLE, WELCOMING AND WHERE ALCOHOL IS SERVED IN A RESPONSIBLE MANNER.



COMPANIES OFFICE

Certificate of Incorporation

CURRY TOWN LIMITED

2168116

NZBN: 9429032583335

This is to certify that CURRY VILLAGE OTAKI 2008 LIMITED was incorporated under the Companies Act 1993 on the 3rd day of September 2008 and changed its name to CURRY TOWN LIMITED on the 17th day of September 2008.

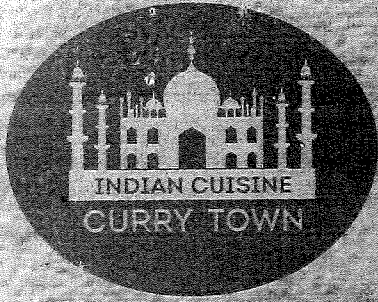
Registrar of Companies
13th day of February 2017



For further details relating to this company check
<http://www.companies.govt.nz/co/2168116>
Certificate generated 13 February 2017 04:26 PM NZDT



SCAN TO VIEW
OUR REGISTRATION DETAILS

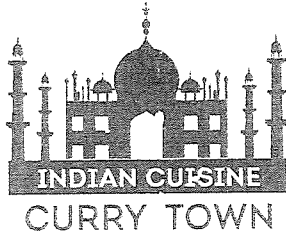


Indian and Malaysian
Cuisine

MENU



Authentic Indian and Malaysian
Restaurant and Takeaway



WINE MENU

Methode Traditionnelle



- | | | |
|--|--|-------------------------------|
| <p>1. Lindauer Brut
An internationally acclaimed New Zealand methode with fruit flavours.</p> <p>2. Lindauer Fraise 200ml
Touch of natural strawberry flavour to New Zealand best loved sparkling wine.</p> <p>3. Lindauer Special Reserve
This elegant and sophisticated Pinot Noir-dominant methode traditionnelle is full on the palate with a pleasant, steady mousse and a rich, toasty aroma.</p> | <p>\$9.50</p> <p>\$9.50</p> <p>\$34.00</p> | <p>\$34.00</p> <p>\$34.00</p> |
|--|--|-------------------------------|

White Wines Chardonnay

- | | | |
|--|---|--|
| <p>1. Montana Gisborne
Fresh and distinctive Chardonnay aromas of pineapple, passionfruit and grapefruit with a mouth-filling palate of ripe fruit flavours.</p> <p>2. Villa Maria Private Bin
A soft combination of pear, walnut and light toffee flavours in this complex and satisfying chardonnay.</p> <p>3. Stoneleigh Chardonnay
Vibrant fruit intensity, ripe stonefruit, with nectarines and peach characters evident in both the aroma and palate.</p> | <p>\$9.00</p> <p>\$9.50</p> <p>\$9.50</p> | <p>\$35.00</p> <p>\$36.00</p> <p>\$36.00</p> |
|--|---|--|



Savignon Blanc



- | | | |
|--|--|---|
| <p>1. Allan Scott Sauvignon
Subtle tropical fruit and red pepper flavours with a crisp, fresh finish.</p> <p>2. Spy Valley Marlborough Sauvignon
A vibrant bouquet of tropical fruit with hints of dried herbs and a flinty mineral note is followed by flavours of passionfruit and melon.</p> <p>3. Stoneleigh Sauvignon Blanc
Vibrant and punchy aromatic of grapefruit, white peach and passionfruit with a scattering of tropical stonefruits.</p> | <p>\$9.50</p> <p>\$9.50</p> <p>\$9.50</p> | <p>\$36.00</p> <p>\$35.00</p> <p>\$36.00</p> |
|--|--|---|

Aromatic

- | | | |
|--|--|---|
| <p>1. Villa Maria C/S Pinot Gris
A richly-flavoured and full bodied dry style displaying delicious pear, stone fruit flavours and lasting finish.</p> <p>2. Villa Maria Gewurztraminer
An aromatic Gewurztraminer with a rich mouth filling palate of tropical fruit and honey suckle, and lingering spicy finish.</p> <p>3. Montana Pinot Gris
An elegant yet aromatic Pinot Gris. A preserved delicate spice which is complimented by lush pear and light pineapple flavours.</p> | <p>\$9.50</p> <p>\$9.50</p> <p>\$9.00</p> | <p>\$36.00</p> <p>\$36.00</p> <p>\$35.00</p> |
|--|--|---|



Red Wines



- | | | |
|--|--------|---------|
| 1. Montana Cabernet Sauvignon Merlot
A rich, full-flavoured red wine with elegant oak. | \$9.00 | \$35.00 |
| 2. Church Road Cabernet / Merlot
A rich, complex Merlot Cabernet which displays lively berry fruit aromas complemented by spicy French oak flavours. | \$9.50 | \$36.00 |
| 3. Wynns Coonawarra Shiraz
Delicious ground black pepper and raspberry fruit with just a hint to vanilla-like oak. | \$9.50 | \$36.00 |
| 4. Jacob's Creek Reserve Shiraz
A full bodied wine with velvety tannins which provide the perfect backbone for expression of concentrated, spicy Shiraz flavours. | | \$35.00 |
| 5. Esk Valley Black Label Malbec-Merlot-Cabernet Sauvignon
Flavours and aromas of plums and black fruits are complemented with complex oak characters. | | \$35.00 |
| 6. Stoneleigh Marlborough Pinot Noir
Subtly integrated oak perfectly complementing the full flavours of ripe red berry fruit, enhanced by a hint of gaminess and fine velvety tannins. | \$9.50 | \$36.00 |

Riesling

- | | | |
|--|--------|---------|
| 1. Allan Scott Riesling
Citrus and tropical fruit flavours with an off-dry finish. Supple with plenty of body. Drinks well at such a early age. | \$9.50 | \$36.00 |
| 2. Montana Riesling
A classic South Island Riesling perfectly blended, sweetness and acidity complemented by floral, citrus and tropical fruits. | \$9.00 | \$35.00 |

ALL WINES AND SUBJECT TO AVAILABILITY. BYO CORKAGE \$7.00 PER BOTTLE



BEER SELECTION

New Zealand

Mac's Gold	\$7.00	Monoteith's Gold	\$7.00
Monoteith's Black	\$7.00	Tui	\$7.00
Monoteith's Pilsner	\$7.00	Export Gold	\$7.00
Speight's Gold	\$7.00	Speight's Old Dark	\$7.00
Steinlager	\$7.00		

Imported Selection

Corona	\$8.50	Tiger	\$8.50
Heineken	\$8.50	Kingfisher	\$8.50
Stella Artois	\$8.50	Kingfisher Strong (650ml)	\$14.90

Light Beer

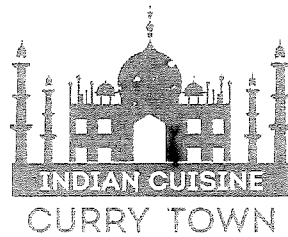
Amstel Light	N/A	\$7.00	Light Ice	N/A	\$7.00
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STEINLICHER LIGHT BEER, HEINEKEN O° BEER

SPIRITS

All Spirits	\$9.00
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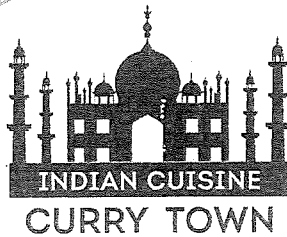
OTHER BEVERAGES

Sparkling Mineral Water	\$4.00	Fresh Orange	\$4.00
Mango Lassi	\$6.00	Ginger Beer	\$4.00
Sweet or Salty Lassi	\$4.50	Apple Juice	\$4.00
Pineapple Juice	\$4.00	Tomato Juice	\$4.00
Raspberry Soda	\$4.00	Coke	\$3.00
Grape Juice	\$4.00	Lemonade	\$3.00
Ginger Ale	\$4.00	Mango Juice	\$5.00
Lemon, Lime & Bitters	\$3.50		

Hot Drinks

Chai (Spicy Tea)	\$5.00	English Breakfast	\$4.00
Earl Grey	\$4.00	Peppermint Tea	\$4.00





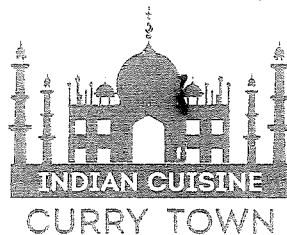
NAMASTE

Welcome to Curry Town.

We trust that you will enjoy a truly unique and distinctive dining experience whilst indulging yourselves with the true taste of Indian Cuisine.

ENTREE

- | | |
|--|--|
| <p>1. Vegetable Pakora \$ 8.50
Fresh vegetables battered with chick pea flour and deep fried in oil</p> <p>2. Vegetable Samosa \$ 8.50
Deep fried triangular pastries filled with vegetables.</p> <p>3. Onion Bhaji \$ 7.90
Onions marinated in chick pea flour, spices and deep fried in oil.</p> <p>4. Vegetable Spring Rolls \$ 8.50</p> <p>5. Garlic Tikka \$11.50
Fillet of chicken pieces marinated in yoghurt, cream and exotic spices, garlic flavoured.</p> <p>6. Murgh Tikka \$11.50
Fillet of chicken pieces marinated in cashew nut pasta, cream, yoghurt and in selected spices overnight and roasted in tandoori oven.</p> <p>7. Achari Murgh Tikka \$11.50
Fillets of chicken marinated in tangy pickle spices.</p> <p>8. Seekh Kebab \$11.50
Lamb mince lightly spiced and rolled on skewers and roasted in the tandoori oven.</p> | <p>9. Fish Tikka \$11.50
Tender fillet fish pieces marinated in spices and roasted in the tandoori oven.</p> <p>10. Golden Fried Prawns \$14.50
Prawns marinated in tempura batter deep fried until crispy. (6 pieces)</p> <p>11. Mixed Platter for two \$20.50
Mixture of vegetable pakora, samosa, murgh tikka and seekh kebab.</p> <p>12. Vegetable Mixed Platter for two \$20.50
Serving of vegetable pakoras, samosas spring rolls and onion bhaji.</p> <p>13. Curry Town Special Kids Meal \$13.90
Potato chips, chicken nuggets, fish fingers, hash browns and a glass of coke/Fanta/lemonade.</p> <p>14. Butter Chicken Kids Meal \$14.00
With small naan.</p> |
|--|--|



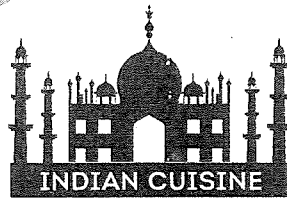
MAINS

All mains will be served with complementary world famous Indian Basmati Rice.

Please ask your waiter for mild, medium, hot and extra hot.

MEAT DISHES

- | | |
|---|--|
| <p>1. Mango Chicken \$20.50
Chef's special.</p> <p>2. Butter Chicken \$19.50
Boneless tandoori chicken cooked in rich tomato and creamy sauce</p> <p>3. Chicken/Lamb/Beef Bhuna Ghost
CHK \$19.90 L/B \$20.50
Tender meat pieces cooked with onion, ginger, garlic and cashew nut gravy.</p> <p>4. Garlic Chilli Chicken/Lamb
CHK \$19.90 L \$20.50
Boneless roasted chicken/lamb cooked with garlic, capsicum, fresh chilli and onion gravy.</p> <p>5. Chicken/Lamb/Beef Jhalfrazi
CHK \$19.90 L/B \$20.50
Boneless meat pieces cooked with fresh seasonal vegetables.</p> <p>6. Chicken/Lamb/Beef Korma
CHK \$19.90 L/B \$20.50
Boneless meat pieces simmered in cashew nut gravy.</p> <p>7. Chicken/Lamb Saagwalla
CHK \$20.50 L \$20.90
Tender meat pieces cooked in spinach and onion gravy.</p> <p>8. Chicken/Lamb/Beef Tikka Masala
CHK \$19.90 L/B \$20.50
Tender meat pieces cooked with ginger, onion and tomato gravy with light spices.</p> | <p>9. Chicken/Lamb/Beef Vindaloo
CHK \$19.90 L/B \$20.50
Meat pieces cooked in hot vindaloo paste.</p> <p>10. Chicken Chhetynadu \$19.90
Famous South Indian dish prepared with potato and exotic spices.</p> <p>11. Chicken/Lamb/Beef Mushroom Masala
CHK \$20.50 L/B \$20.90
Fresh mushroom, tender meat cooked with garlic, tomato and onion sauce</p> <p>12. Chicken/Lamb Tikka Lababdaar
CHK \$19.90 L \$20.50
Meat pieces cooked with onion, garlic, tomato and home made cottage cheese in a very smooth gravy.</p> <p>13. Chicken/Lamb Balti
CHK \$20.50 L \$20.90
Boneless meat pieces cooked with diced onion, fresh capsicum, mushroom and tomato in a cashew nut gravy garnished with fried cashew nuts.</p> <p>14. Lamb Rogan Josh \$20.50
Boneless lamb cooked in traditional Indian style.</p> <p>15. Lamb Hyderabad \$20.50
Diced lamb combined with potatoes and finished with coconut cream. A famous South India.</p> <p>16. Lamb Jaipuri \$20.50
Diced lamb prepared in rich butter sauce.</p> |
|---|--|



**INDIAN CUISINE
CURRY TOWN**

BANQUETS

All mains served with rice can be refilled provided they are not shared with other guests.
Please ask your waiters for mild, medium or hot curries. Minimum order for two.

CORPORATE BANQUET

\$ 40.00 per person

Entree

Vegetable Samosa, Vegetable Mix Pakora, Onion Bhaji, Chicken Tikka & Seekh.

Mains

Butter Chicken, Stir Fried Lamb/Chicken with Vegetables, Beef Tikka Lababdaar & Malai Kofta. Served with Basmati rice, Garlic naan, Green salad & Mango Kulfi.

SHAI BANQUET

\$36.00 per person

Entree

Onion Bhaji, Vegetable Mix Pakora, Chicken Tikka & Seekh Kebab

Mains

Butter Chicken, Lamb Tikka Lababdaar, Beef Mushroom & vegetable Korma Served with Basmati rice, Garlic naan & Green salad.

Moghul Banquet

\$30.00 per person

Entree

Onion Bhaji, Chicken Tikka & Seekh Kebab

Mains

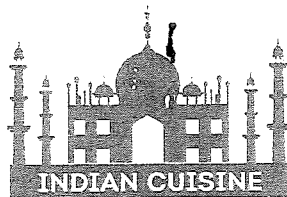
Butter Chicken, Lamb Jaipuri, Beef Madras & Sabzi Bahaar served with basmati rice & Plain naan.

Seafood Specials

- 1. Fish Masala \$20.90**
Fresh fish cooked in thick onion gravy and spices.
- 2. Prawn Balti \$23.50**
Prawns cooked with fresh capsicum, onion, mushroom and tomato in a cashew nut gravy garnished with fried cashew nuts.
- 3. Prawn Sagwala \$23.50**
Prawns marinated in spices cooked with spinach and onion gravy.
- 4. Prawn Masala \$23.50**
Prawns cooked with potatoes, spices in thick onion and tomato gravy
- 5. Goan Fish Curry \$20.90**
Fresh boneless pieces of fish prepared in delicious coconut gravy with potatoes
- 6. Butter Prawn \$23.50**
King prawns in rich tomato and butter sauce.

Tandoori Dishes

- 1. Tandoori Chicken (Full) \$26.90**
Pieces of chicken marinated overnight with dominating spices and cooked in the tandoori oven.
- 2. Tandoori Platter \$29.50**
Selection of tandoori jheenga, peshawari kebab, murg tikka, tandoori chicken, seekh kebab and fish tikka cooked to perfection in the tandoori oven.
- 3. Achari Chicken Tikka \$21.50**
Fillets of chicken marinated in tangy pickle spices with the dominating flavour of mustard.
- 4. Chicken Tikka \$21.50**
Boneless chicken pieces marinated in selected spices overnight and roasted in the tandoori oven.
- 5. Tandoori Chicken Salad \$21.50**
Traditional Indian style salad with flavoured barbecued chicken and fresh seasonal vegetables



CURRY TOWN

MAINS

All mains will be served with complementary world famous Indian Basmati Rice.

Please ask your waiter for mild, medium, hot and extra hot.

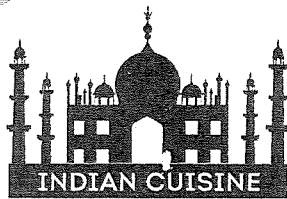
VEGETABLES DISHES

- | | | |
|---|--|--|
| 1. Vegetable Korma \$18.90
Selection of mixed seasonal vegetables cooked in creamy cashew nut gravy. | 5. Sabzi Bahaar \$17.90
Mixed vegetables cooked with herbs and spices | 9. Saag Paneer \$18.90
Fresh homemade cottage cheese cooked with spinach gravy |
| 2. Vegetable Madras \$17.90
Fresh vegetables cooked in a typical South Indian sauce with curry leaves. | 6. Malai Kofta \$18.90
Deep fried cottage cheese, potato and spice rolls cooked in cashew nut gravy. | 10. Dal Tarka \$17.90
Red and yellow lentils cooked together with special exotic spices and cumin seeds, garnished with fresh corianders |
| 3. Saag Aloo \$18.50
Potatoes and freshly blended spinach cooked with aromatic spices. | 7. Mushroom Masala \$18.90
Fresh mushrooms cooked with capsicum and onion gravy | 11. Chana Masaledaar \$17.90
Whole chick peas cooked with diced potatoes in a special onion and tomato sauces with fresh herbs and spices, lightly spiced |
| 4. Dal Makhani \$18.50
Mixed lentils cooked in spices and onion tomato gravy | 8. Palak Mushroom \$18.90
Combination of fresh blended spinach and fresh mushroom cooked in a very special method | |

MALAYSIAN CUISINE

- | | | |
|---|---|--|
| 1. Chicken Satay \$21.90
Tender chicken marinated in spices and skewered on bamboo sticks. The satays are shallow fried mains served with chef's special peanut sauce and rice. | 4. Lamb Dalca \$20.50
A very popular Indian dish with lentils and lamb cooked together in mild spices. A must try! | 7. Chicken Mee Goreng \$19.90
Traditional dish combining noodles, chicken, bean sprouts and egg stir fried to your choice of mild, medium or spicy. |
| 2. Chicken/Beef Rendang
CHK \$19.90 B \$20.50
Chicken/Beef pieces cooked in rendang spices and coconut cream over a slow flame and then coated in desiccated coconut and lemongrass to create a mild but very tasty curry | 5. Fish Sambal \$20.90
Fresh fish lightly marinated and pan-fried.
Served with tangy sambal sauce. | 8. Prawn Mee Goreng \$23.50
Stir fried prawn with veg & egg combination with noodles. |
| 3. Chicken/Beef Sambal
CHK \$19.90 B \$20.50
A Malay dish in which the chicken/beef and the sambal are prepared separately and then combined to allow the sambal flavour the chicken. Very tasty spicy dish | 6. Chicken Nasi Goreng \$19.90
Wok stir fried rice with vegetables & chicken.
Your choice of mild, medium or spicy. | |

Dine-In or
Take Away
Private Functions
Catering for all
occasions



**INDIAN CUISINE
CURRY TOWN**

MAINS

All mains will be served with complementary world famous Indian Basmati Rice.

Please ask your waiter for mild, medium, hot and extra hot.

TANDOORI BREADS

- | | | |
|---|--|--|
| 1. Roti \$3.00
Wholemeal flour bread. | 7. Chicken Naan \$6.90
Naan stuffed with chopped roasted chicken. | 12. Vegetable Parantha \$6.90
A wholemeal flour bread stuffed with potato and fresh vegetables. |
| 2. Plain Naan \$3.00
Whitemeal flour bread | 8. Paneer Kulcha \$6.90
Naan stuffed with cottage cheese. | 13. Garlic & Cheese Naan \$7.50
Naan with crushed garlic and cheese |
| 3. Butter Naan \$3.50
Whitemeal flour bread with butter. | 9. Peshwari Naan \$6.90
Naan stuffed with chopped dried fruits and nuts. | 14. Chicken & Cheese Naan \$7.50
Naan stuffed with chopped chicken with cheese |
| 4. Garlic Naan \$4.50
Naan with a touch of crushed garlic. | 10. Parantha \$5.50
Flaky wholemeal buttery bread. | 15. Basket of Bread \$14.50
A selection of roti, naan, garlic naan & paneer kulcha |
| 5. Onion Kulcha \$5.50
Naan stuffed with onion. | 11. Cheese Naan \$6.90
Naan stuffed with cheddar cheese-it tastes like a "pizza". | |
| 6. Keema Naan \$6.90
Naan stuffed with special lamb mince. | | |

RICE DISHES

INDIAN BASMATI

- | |
|---|
| 1. Jeera Pulao \$5.90
Cumin flavoured rice cooked with green peas. |
| 2. Chicken/Lamb/Vegetable Biryani
C \$19.90 L \$20.90 V \$19.50
Chicken/lamb/vegetables marinated overnight, then cooked with rice and topped with nuts and dried fruits. |

SIDE DISHES

- | |
|---|
| 1. Green Salad \$6.50
Onion, tomatoes, lettuce, carrots and cucumber. |
| 2. Mango Chutney \$3.50 |
| 3. Mixed Pickles \$3.50 |
| 4. Raita \$4.00
Cool yoghurt with cucumber. |
| 5. Onion, Tomato and Cucumber \$4.00 |
| 6. Side Dish Platter \$12.90
A selection of the above four. |
| 7. Papadum \$0.80 |
| 8. Onion Salad \$5.50
Onion rings with lemon and touch of chat masala. |

DESERTS

- | |
|---|
| 1. Mango Kulfi \$5.00
(Home made Indian ice-cream) |
| 2. Gulab Jamun \$1.00 |
| 3. Vanilla Ice Cream \$4.00 |
| 4. Vanilla Ice Cream with fruit salad \$5.50 |



CURRY TOWN
57 Main Street, Ōtaki
Phone 06 364 8898

**Authentic Indian and Malaysian
Restaurant and Takeaway**