

# Toowoomba's most-reviewed Indian restaurant opens Carnival of Flowers bookings on the parade route

*Ice n Spice Indian Restaurant & Bar, cooking on Margaret Street since 2012, expands fine dine menu ahead of the 2026 Toowoomba Carnival of Flowers*

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/EINPresswire.com/ -- Ice n Spice Indian Restaurant & Bar has opened table and group bookings for the 2026 [Toowoomba Carnival of Flowers](#), which runs from Friday 18 September to Monday 5 October across three weekends. The [Indian restaurant](#)

[Toowoomba](#) sits at 177A-179 Margaret Street, Toowoomba City, on the street the Grand Central Floral Parade turns into on Saturday 19 September, and a short walk from the free floral displays at Queens Park.



Indian Restaurant Toowoomba

With more than 2,700 Google reviews at an average of 4.9 stars, Ice n Spice is the most-reviewed [Indian restaurant in Toowoomba](#) by a wide margin — a position built over thirteen years of trading in one location rather than through a seasonal push.

Ahead of the Carnival, the kitchen has broadened its dietary offering. The restaurant now formally lists vegan and gluten-free options across the menu, prepares halal meals on request, and has set aside group booking capacity for the coach tours, garden clubs and extended families who fill the Toowoomba CBD through late September.

"The three Carnival weekends are the busiest of our year, and every year we watch visitors spend an hour looking for a table when the parade finishes," said Jasvinder, head chef and co-owner. "We are on the parade route. If people book ahead, they can sit down instead of circling for a park."

Ice n Spice opened in 2012. Jasvinder and his wife Preet came to Australia from Rajasthan in India's north, married in 2008, and left Brisbane to build a restaurant on the Darling Downs. Rajasthani cooking leans on dry spice and on breads baked at high heat, which is why the tandoor does much of the work on the menu — the Royal Entrées, the naan and roti, and the tandoori meats and seafood all come out of the clay oven.

Beyond the tandoor, the menu splits into a full vegetarian main-meal section, non-vegetarian mains and a Chef's Special list. Butter chicken remains the restaurant's most-ordered dish, followed by lamb rogan josh, chicken tikka masala and the sealed-pot biryanis. A lunch thali — several dishes on one plate — is served from 11:30am for visitors working around parade times and garden tours.

"Indian food is one of the few cuisines where the vegetarian side of the menu was never an afterthought — it is roughly half of what we cook, and it has been that way for centuries," said Preet, co-owner. "So when someone tells us they are vegan, or coeliac, or that they need a halal meal, we are not improvising. We just need to know before the kitchen is running hot."

The restaurant is licensed, with a full bar, cocktail list and a wine list chosen to sit alongside the food, and offers dine-in, Indian takeaway and delivery seven days a week.

Bookings and details. Ice n Spice serves lunch from 11:30am to 2pm and dinner from 4:30pm to 9pm, seven days.

Tables can be booked online or by phone on 07 4659 7777. Group bookings during the 18 September to 5 October Carnival period should be arranged in advance; the restaurant advises that lunch on parade Saturday, 19 September, and dinner across all three Carnival weekends book out first

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