



ENTRÉE

MIXED ENTRÉE (VEGETARIAN)..... \$14.00

Samosa, pakora, paneer tikka and mushroom tikka

MIXED ENTRÉE (NON-VEGETARIAN)..... \$16.00

Chicken tikka seekh kebab samosa pokora and grilled prawn

SAMOSA (V)..... \$9.50

Traditional Indian pastry triangles filled with spiced potatoes and green peas

ONION BHAJIA..... \$9.00

Onion rings dipped in chickpea batter sprinkled with spices (V,GF)

VEGETABLE POKORA (V, GF)..... \$9.90

Chickpea batter coated mixed vegetable fritters

TANDOORI MUSHROOMS (V,GF)..... \$13.90

Cheese and onion stuffed tandoori mushrooms

CHILLI PANEER..... \$17.00

Cottage cheese cubes sautéed with onions and capsicum, flavoured with soy, tomato and chilli sauces

PANEER TIKKA..... \$14.50

Tri colour cottage cheese, vegetables, mint sauce

CHILLI CHICKEN..... \$18.00

Diced chicken sautéed with onion and capsicum, flavoured with soy, tomato and chilli sauces

TANDOORI LAMB CHOPS (Entrée 2/ Main 4 pieces)..... \$14.90/ 25.90

Marinated lamb chops served with mint sauce

SEEKH KEBAB..... \$14.50

Lamb mince skewers with ground spices, ginger and garlic, cooked in Tandoor

AJWAINI PRAWNS..... \$16.90

Chargrilled prawns flavoured with carom seeds and black pepper

TALI MACHHI (FRIED FISH)..... \$15.50

Fish fillet marinated in ginger and garlic, dipped in chickpea batter and deep fried

TANDOORI CHICKEN (HALF/ FULL)..... \$14.90/ 25.50

Marinated whole chicken, cooked in the tandoor



LAMB

LAMB ROGAN JOSH (LAMB CURRY)..... \$19.00

Traditional lamb curry cooked in Kashmiri style with yoghurt, spices and herbs

BHUNA GHOSHT..... \$19.50

Pot roasted lamb with ginger, coriander leaves and spices

LAMB KORMA..... \$19.90

Mild chicken curry cooked with saffron cashew paste, yoghurt, cream and spices

LAMB SAGWALA..... \$19.90

Lamb cooked in spinach sauce

ACHAR GOSHT..... \$19.90

Tangy lamb curry cooked with achari masala (pickling spices)

LAMB VINDALOO..... \$19.90

Spicy beef curry cooked with hot spices and vinegar, a Goan specialty

BEEF

BEEF VINDALOO..... \$19.90

Spicy beef curry cooked with hot spices and vinegar, a Goan specialty

MALABAR BEEF CURRY..... \$19.90

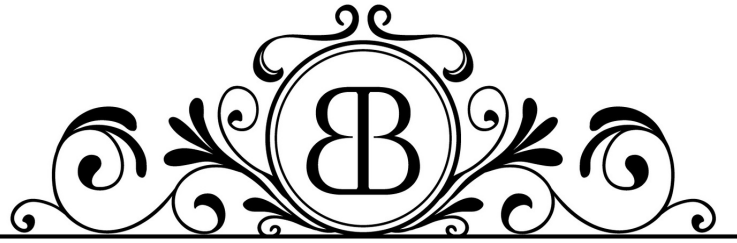
Spicy beef curry cooked in coconut milk

BEEF MADRAS (GF)..... \$19.90

Spicy beef curry cooked in coconut milk and madras curry powder

BEEF JALFREZI (GF)..... \$20.50

A medium curry tossed with diced onions, mushrooms and capsicum



CHICKEN

CHICKEN CURRY..... \$17.90

Tender pieces of chicken cooked in onion, tomato, ginger, garlic and Indian spices

HOT CHICKEN..... \$18.90

Tender pieces of chicken cooked in onion, tomato, ginger, garlic and fresh coriander and chilli

BUTTER CHICKEN..... \$19.90

Boneless piece of tandoori chicken cooked in a butter, tomato and cream based sauce

CHICKEN TIKKA BUTTER MASALA..... \$19.90

Pieces of chicken tikka cooked in creamy tomato base sauce with diced onions, green and red capsicum

CHICKEN KORMA..... \$19.90

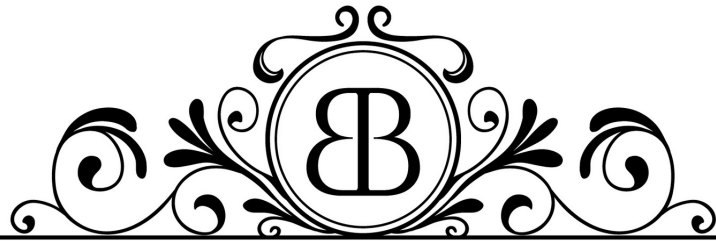
Mild chicken curry cooked with saffron cashew paste, yoghurt, cream and spices

CHICKEN SAAGWALA..... \$19.90

Chicken cooked in a spinach sauce

MANGO CHICKEN (GF)..... \$19.90

Chicken cooked in mango flavoured sauce



SEAFOOD

FISH MASALA	\$23.00
<i>Bengali style fish curry</i>	
GOA FISH CURRY	\$23.00
<i>Fish fillet cooked with coconut milk, tamarind and spices</i>	
PRAWN MASALA	\$23.90
<i>Prawns cooked with diced tomatoes, ginger, diced onions and capsicum</i>	
PRAWN MALAI	\$23.90
<i>A mild curry cooked in coconut milk and spices</i>	
SALMON	\$20.00
<i>Pan fried salmon served with vegetables and rice</i>	
BARRAMUNDI	\$20.00
<i>Pan fried barramundi served with vegetables and rice</i>	



VEGETARIAN

DAAL MAAKNI	\$15.90
<i>Black lentils and kidney beans finished with cream</i>	
DAAL KABEELA	\$15.50
<i>Five lentils cooked on slow fire, tempered with cumin seeds and asafetida</i>	
PALAK PANEER	\$16.90
<i>Cottage cheese cooked with spinach and spices</i>	
KADAI PANEER	\$16.90
<i>Wok fried cottage cheese cubes tossed with diced onions, green and red capsicum</i>	
NAVRATTAN KORMA	\$16.90
<i>Mild mixed vegetable curry cooked in cashew paste and finished with cream</i>	
BOMBAY POTATOES	\$15.50
<i>Potatoes cooked with tomatoes mustard seeds, curry leaves and spices</i>	
DINGRI MUTTER	\$14.90
<i>Mushroom and green pea curry in a cream based sauce</i>	
MALAI KOFTA	\$16.00
<i>Cottage cheese and potato dumplings stuffed with nuts and cooked in a creamy sauce</i>	



BREADS

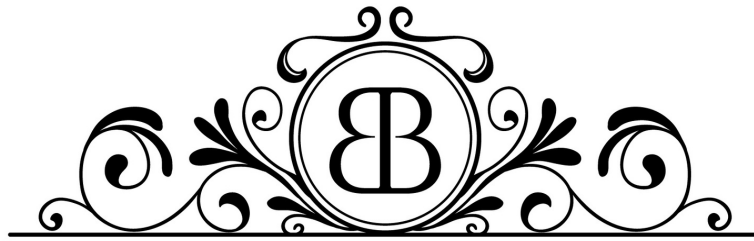
NAAN.....	\$3.50
GARLIC NAAN.....	\$4.00
ROTI.....	\$3.50
PARATHA.....	\$4.50
MASALA KULCHA.....	\$5.50
CHEESE AND KEEMA NAAN.....	\$6.50
CHEESE NAAN.....	\$5.50
CHEESE GARLIC NAAN.....	\$6.00

RICE

SAFFRON RICE.....	\$4.50
KABULI PULAO.....	\$6.50
LAMB/ CHICKEN BIRYANI.....	\$17.90
VEGETABLE BIRYANI.....	\$15.00

SIDE DISHES

RAITA.....	\$3.80
GREEN SALAD.....	\$6.50
KUTCHUMBER.....	\$5.90
MANGO CHUTNEY.....	\$3.50
PICKLES.....	\$3.50
PAPPADAMS.....	\$3.00



BANQUETS

SET MENU- \$38.00

VEGETARIAN

ENTREE: *Somosa, pokora and paneer tikka*

MAIN: *2 mains, choice of Palak paneer or Shahi paneer with mixed dal/mixed vegetables*

DESSERT: *Choice of Gulab jamun or ice cream*

SET MENU- \$45.00

NON-VEGETARIAN

ENTREE: *Chicken tikka, lamb kebab, pokora and somosa*

MAIN: *Choose any curry, lamb, chicken or beef and mixed vegetable /mixed dal*

DESSERT: *Choice of Gulab jamun or ice cream*

KIDS MENU

BUTTER CHICKEN RICE..... \$15.00

FISH AND CHIPS..... \$15.00

CHICKEN NUGGETS AND CHIPS..... \$15.00

SALT AND PEPPER SQUID AND CHIPS..... \$15.00

DESSERTS

KULFI..... \$5.00

MANGO KULFI (NF)..... \$5.90

GULAB JAMUN..... \$8.90

VANILLA ICE CREAM..... \$5.00