

Chef Specials

Entrée

Black Pepper Chicken

Marinated chicken cooked with capsicum, onions, fresh coriander, fenugreek leaves, cinnamon and ginger. (\$18)

Mains

Goat Curry

Goat meat cooked on the bone in onion & tomato-based gravy. (\$18)

Kesar Murg (Saffron Chicken)

Boneless chicken, yoghurt, cream, and saffron. (\$18)

Egg Plant Curry

This is a traditional dish made with eggplant, tomato and seasoned with cumin, turmeric, garlic and ginger in a rich sauce. (\$18)

Paneer Bhurji

Homemade cheese (paneer) cooked with special blend of spices. (\$15)

Entrée

(All entrees are freshly made and served with mint chutney)

Onion Bhaji 2pcs \$4, 4pcs \$8

Sliced onion rolled in chick pea flour and deep fried.

Vegetable Samosa 2pcs \$7, 4pcs \$12

Plain flour crisp pastry filled with seasoned peas, potatoes and deep fried.

Samosa Chat 2pcs \$9, 4pcs \$13

Cut samosa's served with tamarind chutney and mint sauce. Topped with yoghurt, date and tamarind and chilli and mint sauces.

Papdi Chaat \$10

Crunchy, tangy, hot and sweet flavours combine to make Papdi Chaat delicious to eat as a snack or a great alternative to a meal.

Chicken Tikka 2pcs \$8, 4pcs \$14

Tender fresh Chicken fillets marinated with yoghurt, spices, herbs and grilled in the tandoor.

Lamb Cutlets 2pcs \$10, 4pcs \$18

Mouthwatering juicy and tender fresh lamb cutlets marinated with yoghurt and freshly ground masala cooked in the tandoor.

Tandoori Prawns 6pcs \$14

King prawns marinated in yoghurt and fresh home ground spices and then roasted in the tandoor.

Chicken

Butter Chicken

\$14

Chicken marinated and grilled in tandoor, then cooked in a tomato-based gravy with a hint of butter and cream.

Chicken Tikka Masala

\$14

Chicken marinated and grilled in tandoor, then simmered in masala sauce with sauteed capicum and onions.

Mango Chicken

\$14

Tender chicken curry blended together with mango, black mustard seeds, finished with cream.

Chicken Korma

\$14

Tender chicken pieces cooked in onion gravy, tomato sauce, finished with cashews and cream.

Chicken Vindaloo

\$14

Chicken curry packed with flavour from chillies, garlic, cardamom, cinnamon & more, with subtle hint of vinegar.

Chicken Jalfrezi

\$14

Diced chicken simmered in fresh vegetables, tomatoes and fenugreek. Finished with fresh coriander.

Chicken Madras

\$14

Chicken cooked in a spicy curry leaves, herbs and finished with coconut cream and shredded coconut.

Spinach Chicken

\$14

Chicken Curry cooked slowly in fresh baby spinach, selected spices and finished with fresh coriander and tomatoes.

Chicken Dopiazza

\$14

Chicken simmered in fresh diced onions, capsicum and fenugreek. Finished with fresh coriander and green chillies.

* An extra-large serve of any chicken dish is an additional \$3.

Lamb

- Lamb Korma** \$15
Tender lamb pieces cooked in onion gravy, tomato sauce, finished in a cashew nut sauce with cream.
- Lamb Rogan Josh** \$15
Traditional lamb curry from northern India; slow cooked lamb chunks with a gravy based on browned onions, garlic, ginger, cloves, bay leaves with flavours of cardamom and cinnamon.
- Lamb Vindaloo** \$15
Delicious lamb simmered in traditional hot vindaloo sauce.
- Lamb Madras** \$15
Lamb cooked in a spicy curry leaves, herbs and finished with coconut cream and shredded coconut.
- Spinach Lamb** \$15
Lamb Curry cooked slowly in fresh baby spinach, selected spices and finished with fresh tomatoes.
- Lamb Dopiazza** \$15
Lamb simmered in fresh diced onions, capsicum and fenugreek. Finished with fresh coriander and green chillies.
- Bombay Lamb** \$15
Diced lamb with potatoes, green peas, fenugreek leaves. Finished with a touch of cream.

* An extra-large serve of any lamb dish is an additional \$3.

Seafood

- Prawn Vindaloo** \$18
Delicious prawns simmered in traditional hot vindaloo sauce.
- Prawn Malabar** \$18
Fresh King Prawns cooked in a spicy curry leaves, herbs and finished with coconut cream and shredded coconut.
- Prawn Tikka Masala** \$18
Prawns cooked in fresh onions, capsicum and garnished with fresh chilli and coriander.

Prawn Korma**\$18**

King Prawns cooked in onion gravy, tomato sauce, and cashew nut sauce, finished with cream.

* An extra-large serve of any prawn dish is an additional \$5

Vegetarian

Mixed Vegetables**\$12**

Mixed vegetables combined in a traditional cottage cheese and finished with fresh coriander.

Daal Makhani**\$12**

Rich, creamy & luscious, this delicacy from Punjab is a protein & fibre rich lentil stew. Lentils are soaked overnight & gently simmered on low heat along with ginger, garlic, tomatoes and an irresistible blend of traditional spices.

Daal Fry**\$12**

Yellow lentils cooked in onions, vegetable oil, herbs and finished with coriander.

Spinach Potato**\$12**

Fresh spinach and potatoes mingled together with coriander and tomatoes.

Aloo Mutter**\$12**

Peas and potatoes cooked in onion, tomato and finished with fresh coriander.

Mushroom Mutter**\$12**

Popular North Indian dish; fresh Mushrooms and green peas cooked in onion and tomato based home style gravy.

Vegetable Korma**\$12**

Fresh vegetables cooked in onion gravy, tomato sauce, cashew nut sauce, finished with cream.

Palak Paneer (Spinach and Cottage Cheese)**\$14**

Fresh spinach and cottage cheese, mingled together with homemade spices topped with coriander and tomatoes.

Malai Kofta**\$12**

A dish for special occasions, vegetarian's alternative to meat balls. Mildly spiced homemade potato & grated cheese dumplings cooked in an aromatic creamy sauce with added dry fruits.

Paneer Tikka Masala**\$14**

Cottage cheese cooked in fresh onion and capsicum, lightly garnished with chilli and fresh coriander.

* An extra-large serve of any vegetarian dish is an additional \$3.

Biryani

(All biryani dishes are served with Raita)

Chicken Biryani	\$14
Chicken pieces cooked with basmati rice and exotic blend of herbs and spices.	
Lamb Biryani	\$15
Lamb pieces cooked with basmati rice and exotic blend of herbs and spices.	
Vegetable Biryani	\$12
Selected seasonal vegetables, cooked with basmati rice and exotic blend of herbs and spices.	
Prawn Biryani	\$18
Prawns cooked with basmati rice and exotic blend of herbs and spices.	

Breads

Plain Naan	\$3.30
Traditional Indian flatbread is enriched with yoghurt. Removed from the charcoal tandoor and lightly brushed with Ghee served hot.	
Garlic Naan	\$3.60
Traditional Indian flatbread is enriched with yoghurt, topped with garlic, baked to perfection in our clay oven, then lightly brushed with Ghee.	
Cheese Naan	\$4
Naan filled with shredded cheese and cooked in tandoor.	
Cheese Garlic Naan	\$4.50
Naan filled with shredded cheese, cooked in tandoor with garlic and coriander.	
Kashmiri Naan	\$5
Naan filled with dried mixed fruit, almond, cashewnuts, coconut powder, sugar and cooked in tandoor.	
Masala Kulcha	\$5
Freshly made Naan stuffed with spiced mashed potatoes and baked to perfection.	
Tandoori Roti	\$2.50
This traditional Indian tandoor baked wholemeal flatbread is a prominent part of the Indian diet.	

Cheese and Spinach Naan \$5

Naan filled with cheese and spinach and cooked in the tandoor.

Cheese Garlic and Spinach Naan \$5.50

Naan filled with shredded cheese, cooked in tandoor with garlic and coriander.

Rice

Steamed Rice (Basmati) per person \$4

Fine quality steamed basmati rice.

Pulao Rice (Zeera Rice) \$5

Rice cooked with cumin seeds and green peas.

Saffron Rice (Sweet / Normal) \$6

Rice cooked with sultanas, cashew nuts.

* An extra-large serve of any of the rice is an additional \$1.50

Sides

Green Salad (Indian Style) \$5

Chopped tomatoes, onion & seasonal green garnish.

Pappadums 4 pcs \$2.50

Light and crispy discs made from pulse flour.

Raita (Cucumber Yoghurt) \$2.50

Finely grated cucumber, pineapple & roasted cumin seeds in natural yoghurt. A great condiment to cool down the heat if you enjoy spicy curries.

Mint Chutney \$2

Mint and yoghurt are combined with a selection of spices by our Chefs to make tasty chutney.

Beverages

Soft Drink Can (Pepsi, Pepsi Max, Lemonade, Sunkist & Solo)	\$3
Lemon Lime Bitters	\$4
Mango Lassi	\$5
Orange Juice	\$3
San Pellegrino Sparkling Mineral Water (1000ml)	\$7

Desserts

Mango Kulfi	\$4.50
Refreshing homemade ice cream flavoured with saffron and mango.	
Pistachio Kulfi	\$4.50
A traditional homemade Indian ice-cream containing a delicate blend of crushed pistachios and saffron, topped with crushed pistachios.	
Classic Vanilla Ice cream	\$4.50
Your choice of Chocolate or Strawberry topping.	
Gulab Jamun	\$25 per kilo / \$2.75 per piece
This delicious dessert consists of dumplings traditionally made from thickened & reduced milk soaked in rose flavoured sugar syrup, served warm.	