



			Pcs	
<b>Mixed Platter</b>	Chicken Tikka, Seekh Kebab, Bara Kebab & Aloo Tikki		4	<b>\$15.00</b>
<b>Chicken Tikka</b>	Chicken cubes marinate in yogurt & spices roasted in tandoor		4	<b>\$15.00</b>
<b>Seekh Kebab</b>	Roasted lamb mince skewers with fresh herbs & spices		4	<b>\$15.00</b>
<b>Bara Kebab</b>	Tandoori-roast lamb chops marinated in yoghurt & spices		4	<b>\$15.00</b>
<b>Aloo Tikki</b>	Potato cakes with fresh herbs & spices		4	<b>\$12.00</b>
<b>Onion Bhaji (Pakoda)</b>	Onion Fritters with fresh herbs & chickpea flour		4	<b>\$12.00</b>
<b>Veggie Samosa</b>	Pastry pocket filled with potatoes, peas & herbs		2	<b>\$12.00</b>
<b>Meat Samosa</b>	Pastry pocket filled with meat mince and spices		2	<b>\$12.00</b>
<b>Lamb Cutlet (Chops)</b>	Tandoori-roast juicy lamb cutlets with yoghurt and spices		4	<b>\$26.00</b>
<b>Tandoori Chicken</b>	Whole chicken roast in tandoori oven with yoghurt & spices	Half	<b>\$14.00</b>	Full <b>\$24.00</b>
<b>Nugget &amp; Chips</b>				<b>\$15.00</b>
<b>Fish &amp; Chips</b>				<b>\$15.00</b>
<b>Basket of Chips</b>				<b>\$10.00</b>

**All Main Dishes are gluten free**  
**vegan option available**

#### Egg Dishes

<b>Egg Omelette</b>	Masala Omelette		<b>\$15.00</b>
<b>Egg Curry</b>	Mild, Med, Hot options		<b>\$15.00</b>

### Banquet Meal

**\$ 50.00 Per Person** (Minimum of 2 persons)

#### Mixed platter

**Butter Chicken, Rogan Josh or (choice of any two meat curry)**

**Dhaal or Mixed Vegetable**

**Garlic and Plain Naan, Basmati Rice**

**Accompaniments** (choice of any three)**Desserts** - Gulab Jamun OR Kulfi (Home made Ice cream)**Main Courses****Mild - Med - Hot****CHICKEN**

<b>Butter Chicken</b>	Roast chicken prepared in cashews, tomatoes, honey, butter and cream	<b>\$22.00</b>
<b>Mango Chicken</b>	Chicken pieces cooked in mango pulp, butter and cream	<b>\$21.00</b>
<b>Chicken Korma</b>	Chicken pieces cooked in cashews, yoghurt, coconut milk, butter and cream	<b>\$21.00</b>
<b>Chicken Mumtaz</b>	( <b>Chicken Tikka Masala</b> ) Roast Chicken in onions, garlic, tomatoes, butter & cream	<b>\$22.00</b>
<b>Chicken Kofta</b>	Chicken meatballs cooked in curry sauce	<b>\$21.00</b>
<b>Chicken Masala</b>	Chicken cooked in mixed veggies with a touch of coriander	<b>\$21.00</b>
<b>Chicken Saag</b>	Chicken pieces cooked in spinach, fenugreek leaf and a touch of black pepper	<b>\$21.00</b>
<b>Chicken Garlic</b>	Chicken pieces cooked in garlic sauce with onion and capsicum	<b>\$21.00</b>
<b>Chicken Madras</b>	Chicken cooked in a tangy sauce of coconut cream and a touch of capsicum	<b>\$21.00</b>
<b>Chicken Chilly</b>	Chicken pieces prepared in fresh herbs, capsicum, chilly and soy sauce	<b>\$22.00</b>

**LAMB / GOAT** (choice of Flavor)

<b>Rogan Josh</b>	The Chef's special traditional lamb curry	<b>\$26.00</b> <b>\$21.00</b>
<b>Lamb Korma</b>	Lamb pieces cooked in cashews, yoghurt, coconut milk and cream	<b>\$21.00</b>
<b>Lamb Nilgiri</b>	Lamb shanks cooked in fresh herbs with a touch of mint and coriander	<b>\$21.00</b>
<b>Lamb Balti</b>	Lamb pieces cooked in tomatoes, onion, garlic, ginger, capsicum and spices	<b>\$21.00</b>
<b>Lamb Masala</b>	Lamb pieces with fresh mixed vegetables	<b>\$21.00</b>
<b>Lamb Saag</b>	Lamb pieces cooked in spinach, fenugreek leaf and a touch of black pepper	<b>\$21.00</b>
<b>Lamb Pepper</b>	Lamb cooked in a peppery sauce with vinegar and touch of mushroom	<b>\$21.00</b>
<b>Keema Aloo</b>	Lamb mince cooked with fresh herbs, potatoes and spices	<b>\$21.00</b>

**BEEF**

<b>Beef Nariyal</b>	Beef pieces cooked with herbs, coconut cream and spices	<b>\$21.00</b>
<b>Beef Pasanda</b>	Beef pieces cooked in cashews, yoghurt, and a creamy coconut sauce	<b>\$21.00</b>
<b>Beef Massaman</b>	Beef cooked with massaman sauce, potatoes and coconut cream	<b>\$21.00</b>
<b>Beef Masala</b>	Beef pieces with fresh mixed vegetables	<b>\$21.00</b>

<b>Beef Saag</b>	Beef pieces cooked in spinach, fenugreek leaf and a touch of black pepper	<b>\$21.00</b>
<b>Beef Rendang</b>	Beef prepared in lemongrass and rendang sauce	<b>\$21.00</b>
<b>Vindaloo (V V Hot)</b>	<b>Beef / Lamb / Chicken —</b> With Onion,Ginger,Garlic sauce and spices	<b>\$21.00</b>

## Seafood

<b>Prawn Malabar</b>	Prawn cooked in roasted coconut, cashews and creamy sauce	<b>\$24.00</b>
<b>Prawn Garlic</b>	Prawn cooked in garlic curry sauce	<b>\$24.00</b>
<b>Prawn Masala</b>	Prawn cooked with fresh herbs and capsicum	<b>\$24.00</b>
<b>Fish Curry</b>	Fish pieces cooked in tamarind sauce and coconut cream	<b>\$23.00</b>
<b>Fish Masala</b>	Fish pieces prepared with fresh herbs and spices	<b>\$23.00</b>
<b>Fish Madras</b>	Fish pieces cooked in coconut cream, tangy sauce and capsicum	<b>\$23.00</b>

## Vegetarian

<b>Paneer Bhujia</b>	Crushed paneer with fresh herbs and green peas	<b>\$20.00</b>
<b>Paneer Makhani</b>	Cottage cheese cooked in makhani (butter) sauce and cream	<b>\$17.00</b>
<b>Paneer Kaddai</b>	Cottage cheese, fresh herbs, touch of fenugreek, and capsicum	<b>\$17.00</b>
<b>Veggie Korma</b>	Seasonal veggies cooked in cashews, yoghurt, coconut milk and cream	<b>\$16.00</b>
<b>Zanobia (Kofta)</b>	Dumplings of paneer, nuts, potatoes and veggies in a creamy sauce	<b>\$16.00</b>
<b>Navaratan</b>	Mixed veggies with a touch of fenugreek leaf and butter sauce	<b>\$16.00</b>
<b>Shabnam</b>	Mushroom and pea curry	<b>\$16.00</b>
<b>Sabzy</b>	Mixed seasonal veggies cooked in fresh herb & spices	<b>\$16.00</b>
<b>Saag Paneer</b>	Cottage cheese in spinach with a touch of black pepper	<b>\$16.00</b>
<b>Saag Tadka</b>	Spinach tempered with onions, ginger, garlic and tomatoes	<b>\$16.00</b>
<b>Dhaal Tadka</b>	Homestyle yellow lentils	<b>\$16.00</b>
<b>Dhaal Makhani</b>	Mixed dark lentils tempered with onions, garlic, ginger and cumin	<b>\$16.00</b>
<b>Kadi Pakora</b>	Yoghurt curry with onion dumplings	<b>\$16.00</b>
<b>Chole (Channa)</b>	Spicy chickpeas slow-cooked with herbs and spices	<b>\$16.00</b>
<b>Aloo Baingan</b>	Eggplant and potato cooked with tomatoes, herbs and spices	<b>\$16.00</b>
<b>Aloo Mattar</b>	Potatoes and peas cooked with herbs and spices	<b>\$16.00</b>
<b>Paneer Mattar</b>	Indian cottage cheese and pea curry	<b>\$16.00</b>

## Rice / Biryani (with yogurt & cucumber dip)

<b>Rice</b>	Continuous servings (Per person)	Takeaway 500ML	<b>\$2.00</b>
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<b>Biriyani (Meat)</b>	Combination of rice and meat (choice of lamb, beef OR chicken)	<b>\$23.00</b>
<b>Prawn Biriyani</b>	Combination of prawn curry and rice	<b>\$25.00</b>
<b>Egg Fried Rice</b>	Eggs mixed with rice touch of soy sauce	<b>\$16.00</b>
<b>Vegetable Pilao</b>	Vegetable fried rice touch of soy sauce	<b>\$16.00</b>
<b>Veggie Biriyani</b>	Combination of rice and mixed vegetables	<b>\$17.00</b>
<b>Pishawri Rice</b>	Roasted coconut, dry fruit and nuts	<b>\$16.00</b>

## **Tandoori Naan** (Indian Breads)

<b>Chilla Bread</b>	Gluten free bread (chickpea flour)	<b>\$5.00</b>
<b>Plain Naan</b>	Plain flour	<b>\$3.00</b>
<b>Roti</b>	Wholemeal flour	<b>\$3.00</b>
<b>Garlic Naan</b>	Garlic and herbs	<b>\$3.50</b>
<b>Onion Naan</b>	Stuffed onions and herbs	<b>\$5.00</b>
<b>Potato Naan</b>	Stuffed with fresh herbs & potatoes	<b>\$5.00</b>
<b>Chilly Naan</b>	Sweet chilly – med / hot	<b>\$5.00</b>
<b>Cheese Naan</b>	Cheese and herbs	<b>\$5.00</b>
<b>Combo Naan</b>	Cheese herbs and garlic	<b>\$5.00</b>
<b>Pishawari Naan</b>	Roasted coconut, dry fruit and nuts	<b>\$5.00</b>
<b>Meat Naan</b>	Lamb OR chicken stuffed bread	<b>\$5.00</b>

## **Accompaniment**

<b>Kachumber</b>	Tomato, onion, coriander salad	<b>\$3.00</b>
<b>Raita</b>	Yogurt and Cucumber dip	<b>\$3.00</b>
<b>Chutney</b>	Sweet mango chutney	<b>\$3.00</b>
<b>Pickle</b>	Hot	<b>\$3.00</b>
<b>Pappadum</b>	Lentil cracker served with mint sauce	<b>\$3.00</b>
<b>Sides Platter</b>	All of the above	<b>\$12.50</b>
<b>Chilli Sauce</b>	V V Hot	<b>\$3.00</b>

## **Desserts**

<b>Kulfi</b>	Mango / Almond home-made ice cream	<b>\$5.00</b>
<b>Gulab Jamun</b>	Honey dumplings made of milk	<b>\$5.00</b>
<b>Dessert Platter</b>	Kulfi and Gulab Jamun	<b>\$8.00</b>
<b>Ice cream</b>	Vanilla	<b>\$5.00</b>

## **Beverages**

<b>Lassi (Yoghurt drink)</b>	Mango / Rose / Sour / Salt	<b>\$5.00</b>
<b>Juice</b>	Orange / Apple	<b>\$3.50</b>
<b>Soft drinks</b>	Coke / Coke Zero / Lemonade / Squash / Fanta and spring water	<b>\$3.50</b>
	Lemon Lime Bitter / Mineral Water / Soda Water	<b>\$4.00</b>
<b>Ginger Beer</b>		<b>\$5.50</b>
<b>Chaaye</b>	Spiced Indian tea	<b>\$5.00</b>
<b>Coffee</b>		<b>\$5.00</b>

