



ENTREE

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

All Main Dishes are gluten free
vegan option available

Egg Dishes

Egg Omelette	Masala Omelette	\$15.00
Egg Curry	Mild, Med, Hot options	\$15.00

Banquet Meal

\$ 50.00 Per Person (Minimum of 2 persons)

Mixed platter-(Chicken Tikka, Seekh Kebab, Bara Kebab & Aloo Tikki)
Butter Chicken, Rogan Josh or (choice of any two meat curry)
Dhaal or Mixed Vegetable
Garlic Naan, Plain Naan And Basmati Rice
Accompaniments (choice of any three)

Desserts - Gulab Jamun OR Kulfi (Home made Ice cream)

Main Courses As you like

Mild - Med - Hot

CHICKEN

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

LAMB / GOAT (choice of Flavour)

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

BEEF

Beef Nariyal	Beef pieces cooked with herbs, coconut cream and spices	\$21.00
Beef Pasanda	Beef pieces cooked in cashews, yoghurt, and a creamy coconut sauce	\$21.00

Beef Massaman	Beef cooked with massaman sauce, potatoes and coconut cream	\$21.00
Beef Masala	Beef pieces with fresh mixed vegetables	\$21.00
Beef Saag	Beef pieces cooked in spinach, fenugreek leaf and a touch of black pepper	\$21.00
Beef Rendang	Beef prepared in lemongrass and rendang sauce	\$21.00
Vindaloo (V V Hot)	Beef / Lamb / Chicken	\$21.00

Seafood

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

Vegetarian

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

Rice / Birivani (with voqurt & cucumber dip)

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

Tandoori Naan (Indian Breads)

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

Accompaniment

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

Desserts

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

Beverages

Lassi (Yoghurt drink)	Mango / Rose / Sour / Salt	\$5.00
Juice	Orange / Apple	\$3.50
Soft drinks	Coke / Coke Zero / Lemonade / Squash / Fanta and spring water	\$3.50
	Lemon Lime Bitter / Mineral Water / Soda Water	\$4.50
Ginger Beer		\$5.50
Chaaye	Spiced Indian Tea	\$5.00

**Kawa
Coffee**

Spiced black Tea no sugar

**\$5.00
\$5.00**

