



Starter

- 1.Spring Roll (5 per serve) \$10.00**
Shredded carrot, Beans sprouts and other vegetables served with dipping sauce.
- 2.Vegetable Samosa (2 per serve) \$10.00**
Lightly spiced potatoes and peas wrapped in a pastry and deep fried.
- 3.Onion Bhajiya (4 per serve) \$10.00**
A golden crispy fried combination of onion and spices in chickpea batter. Mixed vegetable crisps fried in a light batter.
- 4.Veg Trio \$17.00**
A sampling of our three vegetarian favourite samosa, onion bhajiya and spring roll.
- 5.Chicken Tikka (4 perserve) \$18.50**
Tender chunk of chicken marinated in yoghurt, spices and gently grilled to perfection in our tandoor oven.
- 6.Tandoori Chicken**
Yoghurt marinated chicken, seasoned with mixed spices and grilled in our tandoor oven.
Half chicken \$18.50
Full Chicken \$26.50
- 7.SheekhKebab (4 per serve) \$18.50**
Coriander, ginger and garlic seasoned premium lamb mince, cooked on skewers in our tandoor oven.
- 8.Tandoori Sampler (6 per serve) \$25.00**
Combination of tandoori chicken, sheekh kebab and chicken tikka .



Exotic curries

Chicken

- 9.Chicken Korma \$21.50**
A ground cashew based, creamy mild curry.
- 10.Chicken Saag \$21.50**
Puree of fresh spinach-based gravy spiced with onion, garlic and fenugreek leave.
- 11. Chicken Vindaloo \$21.50**
Gravy of red chilli, rice vinegar, coriander, pepper, cinnamon and onion .
- 12.Chicken Madras \$21.50**
A south Indian favourite cooked with onion, curry leaves, tomatoes, and coconut cream and mustard seeds.
- 13.Butter Chicken \$21.50**
Boneless pieces of chicken tikka cooked in butter, coriander tomato, cashews, spices to produce this most popular dish.
- 14.Chicken Rogan Josh \$21.50**
Chicken cooked with onion and tomato in a traditional flavored rogan josh sauce.
- 15.Chicken Pepper Masala \$21.50**
A spicy south Indian delicacy with fresh curry leaves tomato, fennel and cracked black peppers .
- 16.Chicken Doh-Piaza \$21.50**
"doh" - twice, "piaza" - onion, so literally meaning twice the amount of onions, creating this amazing dish .
- 17.Chicken Tikka Masala \$21.50**
Dry thick gravy, combining chicken tikka pieces with capsicum, onions, fresh mint and spices.

Paneer

67. Paneer Palak \$20.00

Homemade cottage cheese lightly fried and cooked in a spinach-based sauce.

68. Paneer Matter \$20.00

Homemade cottage cheese and peas combined with spices in a tangy gravy.

69. Paneer Makhani \$20.00

Cubed homemade cottage cheese with tomatoes, fenugreek and cream.

70. Kadahi Paneer \$20.00

Cottage cheese cooked with onion and capsicum simmered in a creamy tomato gravy.

71. Achari Paneer \$20.00

Cottage cheese sautéed in a tangy aromatic sauce flavored with five spices and fresh coriander.

72. Paneer Butter Masala \$20.00

Cottage cheese cooked in tomato-based gravy with butter and authentic spices.



Chef's special GOAT

73. Bhuna Goat Curry (boneless) \$24.00

Tender goat pieces cooked in a hot, spicy masala with a combination of spices, curry leaves and tandoori lamb minced.

74. Rara Goat (Boneless) \$24.00

Diced goat pieces pan sautéed in spicy masala with fresh chillies, ginger, onion and tomatoes.

Naan breads

All our naan breads are cooked fresh to order in our tandoor oven.

75. Plain Naan \$5.00

76. Roti \$5.00

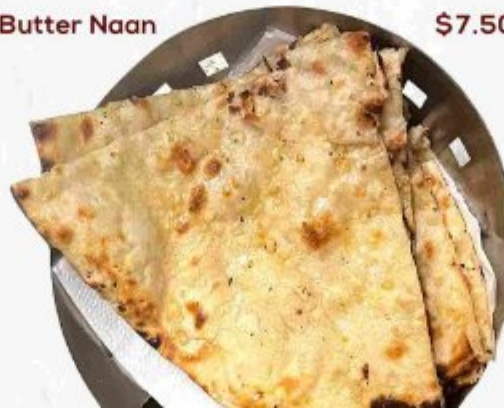
77. Garlic Naan \$6.50

78. Cheese Naan \$8.00

79. Cheese and Garlic Naan \$8.50

80. Cheese and Spinach Naan \$8.50

81. Butter Naan \$7.50



82. Kheema Naan \$8.00

(a stuffing of spiced lamb mince and select spices).

83. Masala Kulcha \$8.00

(a spiced stuffing of potatoes and peas).

84. Kashmiri Naan \$8.00

(a stuffing of mixed dried fruits).

85. Onion Kulcha \$8.00

(a stuffing with finely chopped onions and coriander).

86. Paneer Kulcha \$8.00

(A stuffing with cottage cheese, chopped onions, coriander and spices)

87. Chicken Tikka Naan \$8.00

(A stuffing of marinated chicken tikka and spices)

Rice

88. Steamed rice \$6.00

89. Yellow saffron rice \$9.00

90. Kashmiri Pulao stir fried rice \$12.00

(Indian style with mixed dry fruits)



18. Chicken Jalfrezi (chicken with peppers) \$21.50

A spicy dish cooked with chicken in a tomato sauce that is finished with a garam masala fry of chunky onions and peppers.

19. Balti Chicken \$21.50

Chicken cooked in spicy tomato gravy with onion and peppers with chef's special spices.

20. Kadai Chicken \$21.50

Boneless chicken cooked with onion and capsicum simmered in onion gravy.

21. Mango Chicken \$21.50

Chicken and pureed mango cooked in gravy to please with authentic Indian taste.

22. Bhuna Chicken \$21.50

Chunky spices of chicken cooked with onion, capsicum, tomatoes and fresh coriander.

Lamb

23. Lamb Malai Kofta \$22.50

Meatballs of premium lamb mince cooked in a creamy cashew nut sauce.

24. Lamb Korma \$22.50

A ground cashew based, creamy mild curry.

25. Lamb Saag \$22.50

Puree of fresh spinach-based gravy spiced with onion, garlic and fenugreek leaves.

26. Lamb Vindaloo \$22.50

Gravy of red chilli, rice vinegar, coriander, pepper, cinnamon and onion.

27. Lamb Madras \$22.50

A south Indian favourite cooked with onion, curry leaves, tomatoes, and coconut milk and mustard seeds.



28. Andhra Lamb Curry \$22.50

Lamb cooked in coconut gravy with chef's special spices.

29. Lamb Rogan Josh \$22.50

Lamb cooked with onion and tomato in a traditional flavored Rogan josh sauce.

30. Lamb Doh-Piazza \$22.50

"doh" - twice, "piazza" - onion, so literally meaning twice the amount of onions, creating this amazing dish.

31. Achari Gosht \$22.50

Lamb sautéed in a tangy aromatic sauce flavored with five spices and fresh coriander

32. Lamb Tikka Masala \$22.50

Dry thick gravy, combining lamb pieces with capsicum, onions, fresh mint and spices.

33. Lamb Jalfrezi \$22.50

A spicy dish cooked with chicken in a tomato sauce that is finished with a garam masala fry of chunky onions and peppers.

34. Bhuna Lamb \$22.50

Chunky spices of lamb cooked with onion, capsicum, tomatoes and fresh coriander.



Beef

35. Beef Korma \$21.50

A ground cashew based, creamy mild curry.

36. Beef Daalcha \$21.50

Tender beef pieces and yellow lentils cooked in gravy.

37. Beef Vindaloo \$21.50

Gravy of red chilli, rice vinegar, coriander, pepper, cinnamon and onion.

38. Beef Madras \$21.50

A south Indian favourite cooked with onion, curry leaves, tomatoes, and coconut milk and mustard seeds.

39. Bhuna Beef Masala \$21.50

Chunky pieces of beef cooked with onion, capsicum, tomatoes and fresh mint

40. Beef Saag \$21.50

Puree of fresh spinach-based gravy spiced with onion, garlic and fenugreek leaves.

41. Beef Tikka Masala \$21.50

Dry thick gravy, combining beef pieces with capsicum, onions, fresh mint and spices.

42. Beef Jalfrezi \$21.50

A spicy dish cooked with beef in a tomato sauce that is finished with a garam masala fry of chunky onions and peppers.

43. Bombay Beef \$21.50

Beef with vegetables in a thick rich onion gravy.



Seafood

44.Prawn Achari \$24.00

King prawns sautéed in a tangy aromatic sauce flavored with five spices and fresh coriander.

45.Bengali Fish Curry \$24.00

Ling fillets simmered in spicy sauce of onion and tomato with cumin and coriander seeds.

46.Prawn Baingani \$24.00

Prawn combined with eggplant cooked in tomato-based gravy and tempered with curry leaves and fennel seeds.

47.Prawn Saag \$24.00

Puree of fresh spinach-based gravy spiced with onion, garlic and fenugreek leaves.

48.Vindaloo Fish or Prawn \$24.00

Gravy of red chilly, rice vinegar, coriander, pepper, cinnamon and onion.

49.Goan Fish Curry \$24.00

Fish fillet cooked in lightly spiced coconut flavored sauce.

50.Pepper Prawns \$24.00

Prawns cooked in onion tomato gravy with spices, chilly flakes and coriander.

51.Garlic Prawns \$24.00

Prawns cooked in garlic onion, peppers and tomato gravy with spices.



Vegetarian

52.Aloo Baigan Chatpata \$19.50

Sautéed eggplant, potatoes and tomato tempered with five spices and coriander.

53.Aloo Saag \$19.50

Potatoes cooked in spinach gravy.

54.Aloo Matter \$19.50

Potatoes and green peas cooked in tomato gravy flavored with Indian spices and coriander.

55.Veg Vindaloo \$19.50

Puree of fresh spinach-based gravy spiced with onion, garlic and fenugreek leaves.

56.Veg Makhani \$19.50

Vegetables cooked in butter, coriander, tomato, cashews, spices.

57.Veg Madras \$19.50

Vegetables cooked with onion, curry leaves, coconut cream and mustard seeds.

58.Aloo Jeera \$19.50

Potatoes cooked in cumin seeds, onion, tomato and spices.

59.Daal Tadka \$19.50

Yellow lentils tempered with onion, tomato and garlic.

60.DaalMakahani \$19.50

A north Indian favorite, black lentils simmered in ginger and garlic.

61.Mix Vegetables \$19.50

Mixed vegetables in tangy gravy.

62.Channa Masala \$19.50

Chickpeas cooked with selected spices in dry sauce with onion, capsicum and tomatoes.

63.Mushroom Saag \$19.50

Fresh mushroom and pureed spinach curry.

64.Matter Mushroom \$19.50

Fresh mushroom and minted peas curry.

65.Navratan Korma \$19.50

Vegetable and homemade cottage cheese cooked in creamy gravy with dry fruits.

66. Malai Kofta \$19.50

Dumplings of potato and cottage cheese simmered in a rich cashew and creamy sauce.



91. Vegetable fried rice \$12.00
(Veg Pulao).

92. Saffron Prawn Biryani \$19.50
(curry flavoured prawns cooked with saffron rice and mix vegetables).

93. Biryani \$18.50
(Chicken, Lamb or Beef).
A delicious combination of rice, meat and spices.

Side orders and pickles

94. Sweet and sour Mango Chutney \$4.00

95. Spicy mixed Pickles \$4.00

96. Pappadams (4 pieces) \$4.00

97. Onion, cucumber and tomato salad \$6.00

98. Cucumber Raita \$6.00

99. Tamarind Chutney \$4.00



Desserts

100. Mango & Pistachio Kulfi \$9.00
Kulfi homemade alphonso mango & pistachio ice cream.

101. Gulab Jamun \$5.00
Rough dough consisting of milk solids and double cream in sugar syrup, flavored with Cardamom, cloves and rosewater.



Drinks

102. Mango Lassi \$9.50
Mango pulp added with curd and garnish with cashew, sultanas.

