

## VEG STARTER

### **ONION BHAJI (GF) | \$10**

onion slices cooked with chickpea flour & spices, deep fried served with tamarind chutney

### **HONEY CHILLI CAULIFLOWER | \$15.99**

Fried cauliflower florets tossed in honey chilli sweet sauce

### **CHAAT PAPDI | \$12.99**

Delightful Indian street food snack made with fried flour crispies topped with house special chutneys sweet & tangy

### **VEG MANCHURIAN | \$15.99**

Delicious indo-Chinese dish of veggie balls dunked into a sauce with sweet, sour manchurian sauce

### **VEG PAKORA (GF) | \$12**

Assorted vegetables coated in chickpea flour & deep fried served with tamarind chutney

### **SAMOSA (2PC) | \$10.99**

Deep fried pastry stuffed with potato, green peas served with tamarind chutney

### **MINI SAMOSA (10PC) | \$9.50**

### **SPRING ROLLS (10PC) | \$9.50**

## NON-VEG STARTER

### **TANDOORI CHICKEN (GF) HALF \$16.50 FULL \$26.99**

Chicken marinated in fresh yoghurt, ginger, garlic & spices roasted in clay oven

### **CHICKEN TIKKA (GF) | \$15.99**

Boneless chicken pieces marinated with yoghurt, ginger, garlic & spices roasted in clay oven

### **CHICKEN MALAI TIKKA (GF) | \$16.99**

Chicken skewers marinated with mild spices, yoghurt, cream and various meat tenderizers. Served with mint chutney

### **LAMB SEEKH KEBAB (GF) | \$17.99**

Minced lamb marinated with ginger, garlic & spices, roasted in tandoori oven served with mint chutney

### **CHICKEN SEEKH KEBAB (GF) | \$16.99**

Minced chicken marinated with ginger, garlic & spices, roasted in clay oven served with mint chutney

### **TANDOORI PRAWNS (GF) | \$20**

Tandoor grilled prawns marinated in rich tandoori masala served with mint chutney

### **CHILLI CHICKEN (DRY) | \$21.50**

Tender fried chicken bites in super aromatic sweet, spicy & slightly tangy chili sauce

# MAINS

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## CHICKEN

### **BUTTER CHICKEN (GF) | \$23.50**

A delicious world famous dish, boneless chicken pieces cooked in creamy tomato gravy with aromatic spices & herbs

### **CHICKEN KORMA (GF) | \$23.50**

Boneless Chicken pieces prepared in cashew nut gravy with aromatic spices

### **CHICKEN TIKKA MASALA (GF) | \$23.50**

Boneless Chicken pieces cooked in masala sauce made with fresh onion, tomato, cream & spices

### **MANGO CHICKEN (GF) | \$23.50**

Boneless Chicken pieces cooked in a delicately spiced creamy mango sauce flavoured with Green Cardamom.

### **CHICKEN SAAGWALA (GF) | \$23.50**

Boneless Chicken pieces cooked in a spice laced spinach & ground spices

### **CHICKEN MADRAS (GF) | \$23.50**

Boneless Chicken pieces cooked with coconut cream, fresh curry leaves & mustard seeds.

### **CHICKEN KADHAI (GF) | \$23.50**

Boneless Chicken pieces cooked with ginger, garlic and tempered with coriander seeds stayed with diced onions & capsicum

### **CHICKEN VINDALOO (GF) | \$23.50**

Boneless Chicken pieces cooked with chillies and a special blend of Indian herbs and spices

### **CHICKEN JALFREZI (GF) | \$23.50**

A delicate combination of Chicken & juliennes of capsicum & onion cooked together with Indian spices

### **CHICKEN BALTI (GF) | \$23.50**

Boneless roasted chicken cooked in juliennes of capsicum, onion and tomato in an onion tomato based gravy



### **ALLERGY AND DIETARY REQUIREMENTS**

Please let us know if you have any food allergies or special dietary needs.  
ALL CURRIES CAN BE ORDERED MILD, MEDIUM, KIWI HOT, HOT & INDIAN HOT  
ALL CURRIES COMES WITH COMPLIMENTARY BASMATI RICE

Good food takes time, if you are in a hurry please let our staff know

# LAMB

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## **LAMB KORMA (GF) | \$24.50**

Lamb pieces prepared in cashew nut gravy with aromatic spices

## **LAMB TIKKA MASALA (GF) | \$24.50**

Lamb pieces cooked in masala sauce made with fresh onion, tomato & spices

## **LAMB ROGANJOSH (GF) | \$24.50**

Lamb pieces slow-cooked in a rich onion & tomato gravy with a special strain of spices.

## **LAMB SAAGWALA (GF) | \$24.50**

Lamb pieces cooked in a spice laced spinach sauce

## **LAMB MADRAS (GF) | \$24.50**

Lamb pieces simmered in coconut cream, spices then tempered with fresh curry leaves and mustard seeds

## **LAMB VINDALOO (GF) | \$24.50**

Lamb pieces cooked with chillies and a special blend of Indian herbs and spices. Hot and spicy speciality from Goa (India)

## **BUTTER LAMB (GF) | \$24.50**

Lamb pieces cooked in creamy tomato gravy with aromatic spices & herbs

## **LAMB DALCHA (GF) | \$24.50**

Black lentils and lamb pieces cooked with specially selected ground spices and garlic



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# BEEF

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**BEEF KORMA (GF) | \$23.50**

Beef pieces cooked in cashew nut gravy with aromatic spices.

**BEEF SAAGWALA (GF) | \$23.50**

Beef pieces cooked in spice laced spinach sauce

**BEEF MADRAS (GF) | \$23.50**

Beef pieces cooked with coconut cream, fresh curry leaves & mustard seeds

**BEEF KADHAI (GF) | \$23.50**

Beef pieces cooked with ginger, garlic and tempered with coriander seeds stayed with diced onions & capsicum

**BUTTER BEEF (GF) | \$23.50**

Beef pieces cooked in creamy tomato gravy with aromatic spices & herbs

**BEEF VINDALOO (GF) | \$23.50**

Beef pieces cooked with chillies and a special blend of Indian herbs & spices

**BEEF TIKKA MASALA (GF) | \$23.50**

Beef pieces cooked in masala sauce made with fresh onion, tomato & spices



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# PRAWNS/SCALLOPS

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**BUTTER PRAWNS / SCALLOPS | \$25.50**

Prawns cooked in creamy tomato gravy with aromatic spices & herbs

**PRAWN KORMA / SCALLOPS | \$25.50**

Prawns cooked in creamy cashewnut gravy with aromatic spices

**PRAWN MALABARI | \$25.50**

South-Indian style curry cooked with coconut cream, ground spices, curry leaves & mustard seeds

**PRAWN TIKKA MASALA | \$25.50**

Prawns cooked in creamy tomato gravy with aromatic spices & herbs

**PRAWN JALFREZI | \$25.50**

Prawns cooked with juliennes of onion, tomato & capsicum tempered with pounded mustard seeds

**PRAWN VINDALOO | \$25.50**

Prawns cooked with chillies and a special blend of Indian herbs & spices

**PRAWN LABABDAR | \$25.50**

Prawns cooked with onions, tomatoes, cashews, cream and Indian spices. The curry tastes mildly sweet and tangy

**PRAWN SPINACH | \$25.50**

Prawns cooked with in spice laced spinach sauce



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# CHEF SPECIAL

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## ( MUST TRY )

### **BHUNA CURRY (GF)**

Bhuna is a dry curry. Bhuna method of cooking is where you cook onions, tomatoes and meat over high stirring until liquid dries up.

#### **MEAT CHOICES**

**Chicken \$24 | Lamb \$25 | Goat \$25.50**

### **ACHARI CURRY (GF)**

Achhari is traditional north indian curry made using yoghurt, onion, garlic, tomato, Indian spices and pickling mix.

#### **MEAT CHOICES**

**Chicken \$24 | Lamb \$25 | Goat \$25.50**

### **LABABDAR CURRY (GF)**

This curry is made of onions, tomatoes, cashews, Indian spices like cardamoms, cloves, cinnamon and cream. The curry tastes mildly sweet & tangy

#### **MEAT CHOICES**

**Chicken \$24 | Lamb \$25 | Goat \$25.50**

### **GARLIC CHILLI CHICKEN | \$ 24**

An indo Chinese dish made by tossing crispy chicken pieced into a garlicky sauce.



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# VEGETARIAN

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**VEG KORMA | \$21.50**

Mix vegetable prepared in cashews gravy.

**ALOO GOBHI | \$21.50**

Potato & cauliflower cooked with onion, tomato gravy & ground spices

**ALOO SAAG | \$21.50**

Potato cooked with spinach & ground spices

**DAL MAKHANI | \$21.50**

Black lentils simmered overnight, slow cooked in creamy tomato based gravy

**DAL TADKA | \$21.50**

Yellow lentils cooked with chopped onion, tomato & cumin seeds

**PALAK PANEER | \$22.50**

fresh cottage cheese cooked with spinach puree & ground spices

**PANEER TIKKA MASALA | \$22.50**

Fresh cottage cheese cooked in diced capsicum, creamy onion & tomato gravy

**MUTTER PANEER | \$22.50**

Home made cheese and peas cooked together with tomatoes, spices and herbs

**KADAI PANEER | \$22.50**

Fresh cottage cheese cooked with ginger, garlic and tempered with coriander seeds stayed with diced onions & capsicum

**PANEER LABABDAR | \$22.50**

Home-made cottage cheese cooked with onion, tomatoes, cashews & Indian spices. The curry tastes mildly sweet & tangy.

**OKRA MASALA | \$23**

Stir fried (lady finger vegetable) dish cooked with crisp onions, tangy tomatoes & aromatic spices



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# RICE SPECIALITIES

## BIRYANI

A traditional Indian biryani consist of fluffy basmati rice layered with choice of meat like Lamb , chicken, prawns or just vegetables, flavoured with exotic spices. The dish is covered with lid and cooked over low flame. All Biryani's are accompanied by cucumber raita

**Vegetable \$23.50 | Chicken \$24.50 | Lamb \$25.50 | Prawns \$26.50**

### CUMIN RICE | \$10

Basmati rice cooked with cumin seeds

### COCONUT RICE | \$12

Rice cooked with grated coconut

### PEAS PULAO | \$10

Rice cooked with green peas and cumin seeds

## SIDES

### RAITA | \$5.50

yoghurt, cucumber & carrot

### PICKLE | \$5

### POPDUMS (2PC) | \$1

### MANGO CHUTNEY | \$5

### GREEN SALAD | \$8

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# NAAN BREAD

- ROTI | \$4
- GARLIC ROTI | \$4.50
- PLAIN NAAN | \$4
- BUTTER NAAN | \$4.50
- GARLIC NAAN | \$4.50
- CHEESE NAAN | \$7
- CHEESE & GARLIC NAAN | \$7.50
- POTATO NAAN | \$8
  - Stuffed with potato
- PESHWARI NAAN | \$8
  - stuffed with dry fruits & nuts
- KEEMA NAAN | \$8
  - stuffed with lamb mince
- ALOO PARANTHA | \$8
  - Made using wheat flour stuffed with potato

# KIDS MENU

- BUTTER SAUCE & CHIPS | \$11
- BUTTER CHICKEN & NAAN | \$13
- NUGGETS (4PC) & CHIPS | \$11
- POTATO WEDGES | \$10
- CHIPS | \$10

