

## ENTRÉE

- Samosa (2)** **\$5.90**  
Spiced potatoes and peas wrapped in a whole meal pastry served with tamarind sauce
- Spring Rolls (4)** **\$5.90**  
Vegetarian spring rolls with sweet chilli sauce
- Chicken Tikka (4)** **\$9.90**  
Tender pieces of chicken (boneless) marinated with special spices and cooked in tandoori oven.
- Seekh Kebab (4)** **\$11.90**  
Ground Lamb mixed with chef's special spices and cooked on a seekh (metal skewer) in clay oven.
- Beef one minute steaks** **\$12.90**  
Beefsteaks cooked in a pan with salt and pepper or in the clay oven with Indian spices.
- Fish pakora** **\$12.90**  
Indian style fish fingers cooked in besan flour batter and spices. Served with mint chutney
- Cheese pakora** **\$11.90**  
Indian cottage cheese dusted with special spices and cooked with besan flour.
- Onion Bhajji (4)** **\$6.90**  
Brown onions mixed with fenugreek leaves, spices and chickpea flour.
- Mix veg platter - with samosa, onion bhajji and spring rolls** **\$14.90**  
To share - comes with 2-samosas, 2-onion bhajji, and two spring rolls
- Mix non-veg platter - with seekh kebab, chicken tikka and beefsteaks** **\$15.90**  
To share - comes with 2 pieces of seekh kebab, chicken tikka and beef steaks
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## Mains

- Veg \$13.90** **Chicken \$14.90**  
**Beef or Lamb \$15.90** **Seafood \$16.90**
- Dal Tadka** **\$12.90**  
Assorted lentils tempered with cumin and coriander seeds, flavoured with fresh coriander leaves, ginger and green chilli.
- Dal Makhani** **\$12.90**  
Whole black lentils soaked and cooked overnight and tempered with fresh tomatoes, ginger, garlic and touch of fresh cream.

**Aloo Matar**

Potatoes and peas cooked with cumin, coriander and green chillies.

**Malai Kofta**

Cottage cheese, potatoes and spice balls cooked in korma sauce

**Mixed Vegetables**

Seasonal vegetables cooked in onion and tomato gravy with herbs and spices

**Palak Paneer**

Indian cottage cheese pieces cooked baby spinach leaves and touch of fresh cream

**Paneer Makhani**

Cottage cheese pieces tomatoes, ginger, garlic and finished with fresh cream

**Tikka Masala – Paneer/Chicken**

Paneer or chicken pieces cooked with capsicums and onions in a creamy sauce

**Shahi Paneer**

Indian cottage cheese cooked in a rich cream and cashew nut sauce

**Taste of Punjab - Chicken/Lamb**

Not much to say other than the way we would like to eat our curries back in India

**Butter Chicken**

Boneless chicken pieces cooked in tomato and buttery sauce touch of fenugreek sauce

**Flavour of Madras – Chicken/Lamb/Beef/Fish**

A south Indian dish prepared with coconut cream, mustard seeds and curry leaves

**Mango Chicken**

Chicken pieces cooked in mango pulp and selection of spices

**Jalfrezi – Paneer/Chicken/Lamb/Beef/Fish/Prawns**

Invented during British time in India made with capsicum, onion, tomatoes and tempered with spices

**Korma – Vegetable/Chicken/Lamb/Beef**

Cooked in thick creamy sauce that includes cashew nuts, onion and balance of spices

**Saag – Aloo/Chicken/Lamb/Beef**

Cooked with blend of English and baby spinach with spiced gravy consisting of tomatoes and onions

**Vindaloo – Chicken/Lamb/Beef/Prawn**

Goan hot and tangy curry cooked with your choice of meats

**Dopiaza – Chicken/Lamb/Beef**

Made with onion gravy, tomatoes and garnished with more onions

**Lamb Rogan josh**

Lamb pieces cooked in a thick tomato and onion sauce

**Bombay Beef**

Beef cooked in a coconut base curry with onion, tomatoes, potatoes and fenugreek leaves

**Prawn Malabar**

King prawns cooked with capsicums in rich coconut gravy flavoured with a special blend of spices

**Garlic Prawns**

King prawns cooked in a garlic-based sauce enriched with spices

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**RICE**

<b>Plain Rice</b>	<b>\$3.00</b>
Boiled basmati rice with a touch of salt	
<b>Saffron Rice</b>	<b>\$4.90</b>
Rice cooked with saffron, touch of sugar and finished with almond flakes and sultanas	
<b>Peas Pulao</b>	<b>\$4.50</b>
Cumin seeds and peas tossed with basmati rice in a pan	
<b>Mix vegetable Pulao</b>	<b>\$5.50</b>
Seasonal vegetables and cumin seeds tossed with long grain basmati rice	
<b>Biryani – vegetarian/chicken/lamb/beef</b>	<b>\$14.90</b>
Long grain basmati rice cooked with special blend of aromatic spices, Served with raita and pappadum	

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**Tandoori breads (cooked in clay oven)**

<b>Roti</b>	<b>\$3.00</b>
Wholemeal flour Flat Bread brushed with ghee	
<b>Plain Naan</b>	<b>\$3.00</b>
Flat Bread brushed with ghee	
<b>Garlic Naan</b>	<b>\$3.50</b>
Flat Bread brushed with roasted garlic	
<b>Cheese naan</b>	<b>\$4.50</b>
Flat Bread stuffed with mozzarella cheese	
<b>Cheese and garlic naan</b>	<b>\$4.90</b>
Flat Bread stuffed with roasted garlic and mozzarella cheese	

<b>Butter naan</b>	<b>\$4.50</b>
Flaky plain flour flat bread folded with clarified butter	
<b>Peshawari naan</b>	<b>\$4.50</b>
Sweet flat bread stuffed with dried fruits and nuts	
<b>Aloo Kulcha</b>	<b>\$4.50</b>
Stuffed flat bread with spiced potatoes and peas	

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## SIDES

<b>Pappadums</b>	<b>\$2.50</b>
<b>Raita</b>	<b>\$3.00</b>
<b>Mixed pickle</b>	<b>\$2.50</b>
<b>Mango chutney</b>	<b>\$2.50</b>
<b>Stir-fried Seasonal Vegetables</b>	<b>\$7.50</b>
<b>Steamed vegetables</b>	<b>\$7.00</b>

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## Kids Menu

<b>Chicken Nuggets</b>	<b>\$7.90</b>
Chicken breast nuggets served with chips and tomato sauce	
<b>Fish and Chips</b>	<b>\$8.90</b>
Beer battered fish fillet served with chips and aioli	
<b>Curry and Rice</b>	<b>\$9.90</b>
Your choice of veg, Chicken or beef curry served with rice	

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## Drinks

<b>Mango Lassi</b>	<b>\$4.00</b>
Yogurt based sweet drink made with Mango pulp	
<b>Sweet or Salty Lassi</b>	<b>\$3.50</b>
Yogurt drink sweet or salty according to your tastebuds	
<b>Soft Drinks</b>	<b>\$2.50</b>
Coke, Coke Zero, Fanta, Sprite, Solo and Sparkling Water	
<b>Coffee and Tea</b>	<b>\$3.00</b>
Flat white, cappuccino, mocha, latte, chai latte, short black, long black, decaf, hot chocolate, Moroccan mint, jasmine green, organic lemon verbena and organic English breakfast	

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## Desserts

<b>Mango Kulfi</b> House made ice cream with mango	<b>\$3.90</b>
<b>Pistachio Kulfi</b> House made ice cream with ground pistachio nuts	<b>\$3.90</b>
<b>Vanilla Ice cream</b> Vanilla flavoured ice cream	<b>\$3.00</b>
<b>Gulab Jamun</b> Sweet fried dumplings	<b>\$3.90</b>
<b>Gulab Jamun with Ice cream</b> Sweet fried dumplings with vanilla ice cream	<b>\$4.50</b>

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