

ALL CURRIES ARE GLUTEN FREE – VEGAN OPTIONS AVAILABLE		
STARTERS		
Item	Entrée	Main
1) SAMOSA (2PCS)		\$7.00
Fried crispy home-made pastry stuffed with green peas, potato & spices	-	
2) ONION BHAJI (4PCS)		\$7.00
Onion fritter battered & deep fried	-	
3) MIXED VEG PAKORA (4PCS)		\$7.00
Seasoned vegetables mixed in chickpea flour & deep fried	-	
4) VEG SPRING ROLLS (6PCS)		\$7.00
Crispy, golden-fried rolls packed with seasoned vegetables	-	
5) VEG PLATTER		\$18.00
2 pcs Samosa, 2 pcs Onion Bhaji, 2 pcs Veg Pakora, 4 pcs Veg Spring Roll	-	
6) ALOO TIKKI CHAAT		\$10.00
Crispy potato patties tossed with yoghurt, tamarind, mint chutney & spices	-	
7) PAPDI CHAAT		\$10.00
Crunchy papadi mixed with spices, tomatoes, onions, potato & chutneys	-	
8) SAMOSA CHAAT		\$10.00
Crunchy samosa mixed with spices, yoghurt, mint & sweet tamarind chutney	-	
FROM THE TANDOOR		
1) TANDOORI MUSHROOMS (6PCS)	\$14.00	\$18.00
Fresh mushrooms stuffed with cheese & indian spices		
2) CHICKEN TIKKA (E-4 M-6)	\$14.00	\$18.00
Boneless chicken marinated in spiced ginger garlic yoghurt, tandoor grilled.		
3) SEEKH KEBABS (E-4 M-6)	\$14.00	\$18.00
Minced lamb with green spices, molded on skewers & cooked in the tandoor		
4) LAMB CUTLETS (E-3 M-5)	\$20.00	\$28.00
Tandoor-grilled cutlets in a spiced ginger garlic yoghurt marinade		
5) TANDOORI CHICKEN (HALF FULL)	\$13.00	\$26.00
Chicken marinated in ginger garlic yoghurt, spices & cooked in the tandoor		
6) TANDOORI PLATTER	-	\$30.00
2 pcs Lamb cutlets, 2 pcs Tandoori chicken, 2 pcs Kebabs, 2 pcs Chicken tikka		
7) CHICKEN MALAI KEBABS (E-4 M-6)	\$14.00	\$18.00
Chicken breast marinated in spiced ginger/garlic yoghurt cooked in the tandoor		
8) KALI MIRCH KEBABS (E-4 M-6)	\$14.00	\$18.00
Chicken breast marinated in spiced yoghurt & black pepper sauce		
9) TANDOORI PRAWNS (E-4 M-6)	\$18.00	\$24.00
Marinated tiger prawn cooked in the tandoor		
10) FISH TIKKA (E-4 M-6)	\$16.00	\$24.00
Fish fillet marinated in masala & cooked in the tandoor		

SPICE LEVELS OF CURRIES CAN BE CHOSEN – MILD MED HOT	
VEGETARIAN	
1) VEG KORMA	\$15.00
Rich vegetable curry finished with nuts, cream & raisins	
2) DAL MAKHNI	\$15.00
Black lentils, kidney beans cooked with spices, ginger, garlic & cream	
3) PALAK PANEER/ALOO PALAK	\$16.00
Creamy spinach sauce cooked with cottage cheese or potatoes	
4) MALAI KOFTA	\$16.00
Cottage cheese & potato dumplings simmered in creamy cashew sauce	
5) KADAI PANEER	\$16.00
Homemade paneer cooked in a rich onion sauce with garlic & capsicum	
6) MASALA DAL	\$14.00
Lentils simmered with onions, tomatoes, & aromatic spices	
7) BOMBAY POTATOES	\$14.00
Diced potatoes, onions, & tomatoes cooked w/ mustard seeds & spices	
8) PANEER MASALA	\$16.00
Paneer cubes cooked with garlic, onion, capsicum, tomato & onion sauce	
9) ALOO BAIGAN	\$15.00
Potatoes & eggplant cooked in tomato & onion sauce, topped with green coriander	
10) ALOO GOBI	\$15.00
Cauliflower & potatoes cooked in tomato & onion sauce	
11) ALOO MUTTER	\$15.00
Potatoes & green peas cooked in a spiced tomato sauce, topped with green coriander	
12) MUSHROOM MUTTER	\$16.00
Mushroom & green peas cooked in a spiced tomato sauce, topped with green coriander	
13) VEG VINDALOO (🌶🌶🌶)	\$14.00
Mixed vegetables cooked in chef's special hot vindaloo sauce	
14) VEG MAKHANI	\$14.00
Mixed vegetables cooked in a creamy tomato sauce	
15) VEG MADRAS	\$16.00
Mixed vegetables cooked in a rich coconut sauce, spices, curry leaves & mustard seeds	
16) PUMPKIN MASALA	\$14.00
Diced pumpkin cooked in a rich onion sauce with garlic & capsicum	
17) SHAHI PANEER	\$16.00
Home-made cottage cheese cooked in a rich curry sauce	
18) PUMPKIN MADRAS	\$16.00
Diced pumpkin cooked in coconut sauce served with green coriander	
19) CHANA MASALA	\$14.00
Chickpeas cooked in chef's special sauce, served with fresh onions & tomatoes	
20) EGGPLANT CURRY	\$16.00
Eggplant chunks cooked in an onion & tomato sauce, topped with fresh coriander	
21) MALAI SOYA CHAAP	\$16.00
Soya Chaaps cooked in a rich & creamy cashew sauce with spices	
22) MUTTER PANEER	\$16.00
Homemade cottage cheese & green peas simmered in rich onion sauce	

FOOD MAY CONTAIN ALLERGEN TRACES - PLEASE INFORM STAFF	
LAMB	
1) LAMB ROGAN JOSH	\$18.00
Diced pieces of lamb cooked in a rich onion Kashmiri style sauce	
2) LAMB VINDALOO (🌶🌶🌶)	\$18.00
Hot lamb curry cooked in chef's special hot vindaloo sauce	
3) LAMB MASALA	\$18.00
Lamb cooked in curry with onions, tomatoes & capsicums	
4) LAMB MADRAS	\$18.00
Tender lamb pieces cooked in a rich coconut sauce, spices, curry leaves & mustard seeds	
5) LAMB POTATO CURRY	\$18.00
Lamb cooked with potatoes & spices in a rich curry sauce	
6) LAMB KORMA	\$18.00
Diced lamb cooked with cashew paste, cream & spices	
7) LAMB SAAG	\$18.00
Tender pieces of lamb cooked in a rich & creamy spinach sauce	
8) HONEY LAMB	\$18.00
Lamb cooked with spices in a special honey sauce	
9) LAMB & VEG CURRY	\$20.00
Lamb cooked with mixed seasonable vegetables in a rich curry sauce	
BEEF	
1) BEEF VINDALOO (🌶🌶🌶)	\$18.00
Spicy beef curry cooked in chef's special vindaloo sauce & vinegar	
2) BEEF MADRAS	\$18.00
Beef pieces cooked in a rich coconut sauce, spices, curry leaves & mustard seeds	
3) BEEF CURRY	\$18.00
Diced beef cooked with onion, garlic & tomatoes	
4) BEEF MASALA	\$18.00
Beef cooked with capsicum & onion in a masala sauce	
5) BEEF MALABAR	\$18.00
Diced beef cooked in coconut sauce served with coriander	
6) BEEF DO PAYAZA	\$20.00
Diced beef sautéed with ginger, garlic & onion simmered in spices & onion tomato sauce	
CHICKEN	
1) CHICKEN MAKHANI (BUTTER CHICKEN) (SWEET)	\$18.00
Tandoori chicken breast cooked in a mild creamy tomato sauce	
2) CHICKEN TIKKA MASALA	\$18.00
Tandoori chicken breast cooked with onion, capsicum, garlic, ginger & spices	
3) MANGO CHICKEN (SWEET)	\$18.00
Marinated chicken breast cooked in a sweet mango sauce with mustard seeds	
4) CHICKEN KORMA	\$18.00
Marinated chicken breast cooked in a rich creamy cashew sauce	
5) CHICKEN SAAG	\$18.00
Marinated chicken breast cooked in fresh rich home-made spinach sauce	
6) BOMBAY CHICKEN CURRY	\$18.00
Marinated chicken breast cooked with potatoes & fresh vegetables	

7) CHICKEN MADRAS	\$18.00
Marinated chicken breast cooked in a rich coconut sauce, spices, curry leaves & mustard seeds	
8) CHICKEN VINDALOO (🍗🍗🍗)	\$18.00
Spicy chicken curry cooked in chef’s special vindaloo sauce & vinegar	
9) MALAI CHICKEN TIKKA MASALA	\$18.00
Chicken breast cooked in a rich creamy sauce with onions & capsicums	

SEAFOOD	
1) PRAWN MALAI	\$22.00
Tiger Prawns cooked with coconut cream & spices	
2) PRAWN MASALA	\$22.00
Tiger Prawns cooked with tomato, onion & capsicum	
3) PRAWN VINDALOO	\$22.00
Spicy curry cooked in chef’s special vindaloo sauce & vinegar	
4) GOAN FISH MASALA	\$20.00
Fillets of fish cooked with tomato, onion & capsicum	
5) FISH MADRAS	\$20.00
Fillets of fish cooked in a rich coconut sauce, spices, curry leaves & mustard seeds	
6) GARLIC PRAWN	\$22.00
Prawns toasted with garlic & spices, simmered in a rich onion sauce	
7) KADAI PRAWN	\$22.00
Tiger prawns cooked with tomato, onion, capsicum & kadai masala	

INDO CHINESE	
1) CHILLI CHICKEN	\$15.00
Fried chicken chunks sautéed with onion, capsicum, & red chilli sauce	
2) FRIED RICE MEAT (CHICKEN LAMB BEEF)	\$14.00
Meat of choice, sautéed with garlic, onion & capsicum, & spices	
3) HONEY CHICKEN	\$15.00
Fried chicken breasts, sautéed with honey, topped with sesame seeds	
4) PRAWN FRIED RICE	\$20.00
Prawns sautéed with garlic, onion & capsicum, finished with spices	
5) VEG FRIED RICE	\$12.00
Mixed vegetable sautéed with garlic, finished with soy sauce & spices	
6) VEG MANCHURIAN	\$12.00
Mixed vegetable balls with chef’s sweet & sour sauce	

RICE		
Item	S	L
1) SAFRON RICE	\$4.00	\$5.00
Boiled basmati rice with saffron flavour		
2) KASHMIRI RICE	\$6.00	\$7.00
Rice cooked with sugar, a variety of nuts & raisins		
3) LEMON RICE	\$5.00	\$6.00
Rice cooked with lemon, lentils & mustard seeds		
4) MUTTER RICE	-	\$6.00
Rice cooked with fresh green peas & herbs		
5) BIRYANI (CHICKEN LAMB BEEF)	-	\$14.00
Rice cooked with your choice of meat, fresh herbs & spices		
6) VEG BIRYANI	-	\$13.00
Rice cooked with mixed vegetables, fresh herbs & spices		

7) PANEER BIRYANI	-	\$15.00
Cottage cheese cooked with rice, fresh herbs & spices		
8) PRAWN BIRYANI	-	\$24.00
Prawns cooked in rice with special biryani masala		

TANDOORI BREADS	
1) NAAN	\$3.00
Plain flour bread cooked in the tandoor	
2) BUTTER NAAN	\$4.00
Flaky plain flour bread	
3) GARLIC NAAN	\$3.50
Plain flour bread brushed with garlic butter	
4) KEEMA NAAN	\$5.50
Plain flour bread filled with spiced minced lamb	
5) PARANTHA	\$4.00
Flaky whole meal bread	
6) MASALA KULCHA	\$5.50
Plain flour bread filled with spicy potatoes, cottage cheese, fresh coriander & spices	
7) PANEER NAAN	\$5.50
Plain flour bread filled with cottage cheese, herbs, & spices	
8) CHEESE NAAN	\$5.50
Plain flour bread stuffed with cheese	
9) PIZZA NAAN	\$5.50
Plain flour bread filled with diced onion, capsicum, cheese & spices	
10) KASHMIRI NAAN	\$5.50
Plain flour bread stuffed with dry fruits & nuts	
11) ALOO PARANTHA	\$5.50
Whole meal bread filled with spicy potatoes, fresh coriander & spices	
12) ROTI	\$3.00
Whole meal bread filled with spicy potatoes, fresh coriander & spices	
13) CHEESE & SPINACH NAAN	\$7.00
Plain flour bread filled with cheese & spinach mix	
14) CHICKEN NAAN	\$6.50
Plain flour bread stuffed with chopped chicken tikka & spices	
15) GARLIC & CHEESE NAAN	\$6.50
Plain flour bread stuffed with cheese & brushed with garlic butter	

ACCOMPANIMENTS	
1) RAITA	\$4.00
Cooled whipped yoghurt with cucumber & carrots	
2) CHUTNEY DIPS	\$2.50
Choice of sweet mango, mint, or tamarind chutney	
3) PICKLE	\$2.00
Mixed vegetable pickle	
4) PAPADAMS (5PCS)	\$5.00
Crunchy fried lentil wafers	

SALADS	
1) GARDEN SALAD	\$5.50
Cucumber, onion & tomato salad seasoned with spices & dressed in lemon juice	
2) ONION SALAD	\$4.00
Cut onion seasoned with spices, dressed in lemon juice & topped with fresh coriander	

DESSERTS	
1) GULAB JAMUN	\$5.00
Fried milk dumplings soaked in a sweet sugar syrup	
2) KULFI (MANGO PISTACHIO)	\$5.00
Flavoured home-made indian ice cream	
3) RICE KHEER (RICE PUDDING)	\$5.00
Warm & creamy home-made rice pudding served with nuts & raisins	

BEVERAGES	
1) LASSI (MANGO STRAWBERRY SWEET SALTY)	\$4.00
Fresh cooled flavored yoghurt drink	
2) SOFT DRINK	\$3.00
Choice of soft drink	

SPECIALS	
1) LUNCH TIME SPECIAL (LTS)	\$12.00
- WED, THU, FRI (11:00AM-2:00PM) - CHOICE OF CHICKEN/LAMB/BEEF/VEG CURRY WITH RICE	
2) LTS + BUTTER NAAN	\$15.00
3) CHICKPEA CURRY & 2 BREAD	\$15.00
Chickpea curry cooked with onion, tomato & spices with bread	
4) CHILLI CHICKEN & RICE	\$15.00
Deep fried chicken pieces sautéed with onion, capsicum, soy sauce, & sweet-sour sauce with rice	
5) CHICKEN 65	\$15.00
Deep fried chicken pieces sautéed with onion, capsicum, curry leaves, mixed with special spicy sauce	
6) TANDOORI CHICKEN TIKKA ROLL	\$12.00
Chicken tikka pieces, salad, mint chutney, wrapped in freshly cooked naan bread	

7) FAMILY PACK (2-3 PEOPLE)	
2PCS OF SAMOSA OR VEGETABLE PAKORA - LAMB ROGAN JOSH & BUTTER CHICKEN 1xLARGE SAFRON RICE, 2xNAAN’s, 1xRAITA - PAPPADAMS (2PCS)	\$55.00 (SAVE \$5.00)

8) DELUXE FAMILY PACK (4-5 PEOPLE)	
4PCS OF SAMOSA OR VEGETABLE PAKORA 4PCS CHICKEN TIKKA - VEG KORMA, LAMB ROGAN JOSH, BUTTER CHICKEN & BEEF VINDALOO 2xLARGE RICE, 4xNAAN, 1xRAITA - PAPPADAMS (4PCS), CHUTNEY	\$115.00 (SAVE \$14.50)