



Dine in Menu

ENTREE

Vegetable Samosa		12.90
Onion Bhaji		12.90
Palak Papdi Chaat - Spinach fritters on a potato salad topped with chutneys		14.90
Cauliflower 65 - Crisp florets cooked with Chef's own recipe		14.90
Paneer Tikka - Marinated cottage cheese cooked in tandoor		14.90
Chicken Tikka - Boneless tandoori chicken		14.90
Seekh Kebabs - Lean lamb mince skewers, cooked on a tandoor		14.90
Tandoori Chicken - Half spring chicken cooked in a tandoor		15.90
Tandoori Lamb Cutlets	2 Pcs	14.90
	4 Pcs	26.90
Chicken 65 - A spicy, deep-fried chicken cooked with Chef's own recipe		16.90
Tali Machchi - Fried perch fillets flavoured with carom seeds & black pepper		18.90
Entree Platter for 2		35.90
An assortment of lamb cutlets, chicken tikka, palak papdi chaat, onion bhaji & tali machchi with pappadams		

SEAFOOD

Prawn Curry Goanese - Prawns cooked in a sauce of fresh coconut and spices	26.90
Prawn Chettinad - A speciality from Southern India, a pepper spiced curry	26.90
Prawn Butter Masala	26.90
Fish Baingan - Delectable combination of perch fillet with eggplant	23.90
Fish Kolhapuri (Hot) - A very hot delicacy from Mumbai	23.90
Fish Methi Masala - Marinated perch fillets in a cashew & fenugreek sauce	23.90

CHICKEN

Butter Chicken - Boneless tandoori chicken in a tomato & butter sauce	20.90
Chicken Korma - Boneless chicken pieces in a mild curry sauce flavoured with cardamom	20.90
Chicken Methi Masala - Chicken in a cashew & fenugreek sauce	20.90
Chicken Vindaloo	20.90
Chicken Tikka Masala - Boneless tandoori chicken tossed with capsicum, onions & spices	20.90
Chicken Chettinad - A speciality from South India, a pepper spiced curry	20.90

LAMB / BEEF / GOAT

Saag Lamb - Lamb cooked with spinach & freshly ground spices	20.90
Lamb Zaffrani Korma	20.90
Lamb Roganjosh - A delicacy from North India	20.90
Kolhapuri Gosht - A very hot delicacy from Maharashtra using goat's meat	22.90
Goat Dalcha - Slow cooked goat stew with lentils	22.90
Goat Bhuna Masala - Semi-dry goat curry cooked with Chef's special recipe	22.90
Goat Lal Maas - A fiery Rajasthani goat curry in a homemade masala with birds eye chillies	22.90
Beef Vindaloo	19.90
Beef Korma	19.90
Madras Beef - Beef cooked with roasted coconut gravy	19.90
Beef Hotpot - Slow cooked beef with fresh vegetables	19.90

VEGETARIAN

Malai Kofta Kashmiri - Potato & cottage cheese dumplings in a cashew gravy	19.90
Paneer Butter Masala	19.90
Palak Paneer - Homemade cottage cheese cooked with spinach and spices	19.90
Shabnam Curry - Mushroom & green peas in a cashew gravy	19.90
Bhindi do Pyaaza - Stir fried okra	19.90
Paneer Tikka Masala - Wok fried cottage cheese tossed with capsicum, onions & spices	19.90
Miloni Tarkaari - A mixed vegetable dish in a delicious gravy topped with spinach leaves	19.90
Baingan Masala - Eggplant & potatoes cooked in onion-tomato gravy, with fresh herbs	19.90
Bagara Baingan - Roasted baby eggplant cooked in a coconut, sesame & peanut sauce	19.90
Dal Makhni (Black Lentils) - A Signature dish!	18.00
Dal Masala (yellow Lentils) - Yellow lentils tempered with cumin & garlic	18.00
Porial of the Day - Stir Fry vegetable of the day	18.00

SPECIALITY OF THE HOUSE

Royal Indian Feast (For 2)	85.00
An assortment of lamb cutlets, chicken tikka, palak papdi chaat, onion bhaji & tali machchi with your choice of any two curries, naan, rice, raita & pappadams	

RICE / BIRYANIS

Basmati Rice	4.00
Saffron Rice	4.00
<u>Biryani</u>	
<i>Your choice of vegetables/meat cooked with spices & basmati rice in a low temperature oven</i>	
Vegetable / Chicken / Lamb Biryani	21.90
Goat / Prawn Biryani	23.90

TANDOORI BREADS

Naan	4.00
Garlic Naan	5.00
Tandoori Roti / Paratha	4.00 / 5.00
Kashmiri Naan - bread stuffed with coconut, raisins and nuts	4.90
Kulcha - Bread stuffed with your choice of filling (Onion/Potato/Cheese/Paneer)	6.00
Aloo Paratha - Wholemeal bread stuffed with spicy potatoes	6.00
Mixed Bread Basket - Mix of Naan, Garlic Naan & Roti	12.00

SIDE DISHES

Raita - Seasoned yoghurt with cucumber	5.00
Banana & Coconut - with a dash of lime juice & almond flakes	5.00
Kachumber - Indian style tossed salad	5.00
Condiment Tray - Raita, Kachumber & Mango Chutney	8.90
Fresh Garden Salad	8.00
Pappadams	4.00
Mixed Pickle	3.00
Mango Chutney	3.00
Tamarind Chutney	3.00
Mint Chutney	3.00
Onion Salad	5.00

- Check with Staff for daily specials
- Vegan Menu available
- All curries are gluten free
- All our meat is Halal
- We charge 50 cents per container for packing leftover food

BANQUET MENU (MIN 4 GUESTS)

BANQUET 1

\$45.00 PER PERSON

ENTREE

Chicken Tikka
Vegetable Samosa
Tali Machchi

MAINS

Butter Chicken/Chicken Korma
Beef Vindaloo / Madras Beef
Lamb Rogan Josh / Saag Lamb
Dal Makhani / Mutter Paneer
Rice
Naans (Mix of Plain & Garlic)
Raita / Mango Chutney

BANQUET 2

\$50.00 PER PERSON

ENTREE

Lamb Cutlets
Chicken Tikka
Onion Bhaji
Tali Machchi

MAINS

Butter Chicken/Chicken Chettinad
Beef Vindaloo / Goat Dalcha
Prawn Curry Goanese / Kadhai Prawns
Miloni Tarkaari / Palak Paneer
Dal Makhani / Dal Masala
Rice
Naans (Mix of Plain & Garlic)
Raita / Mango Chutney

With Kulfi & Gulab Jamun

**We can vary the choice of curries depending on your preference.
A Vegetarian Banquet option is available on request.**

