

Payment Method: We accept all major Cards & Cash, we don't accept cheque. For AMEX & DINERS there is a surcharge of 3%. We Charge \$8 per bottle corkage on BYO wines only.

Entree

VEGETABLE SAMOSA	\$8.00
<i>Mix of Spiced Peas and potatoes stuffed in pastry</i>	
LAMB SAMOSA	\$8.50
<i>Mix of Spiced Peas, potatoes and lamb mince stuffed in pastry</i>	
MIX PAKORA	\$10.50
<i>Potato, Cauli and Onion pakora</i>	
ONION BHAJI	\$8.00
<i>Onion rings coated in chickpea batter and golden fried</i>	
TANDOORI MUSHROOM	\$10.90
<i>Mushrooms marinated in spices and cooked in Tandoor oven</i>	
CHICKEN TIKKA	\$11.90
<i>Boneless chicken marinated and cooked in Tandoori oven</i>	
TANDOORI CHICKEN MASALA (Half/Full)	\$12.50/\$21.50
<i>Full/Half bird cooked in Tandoor oven</i>	
SEEKH KEBAB	\$12.50
<i>Mincemeat mixed with exotic spices cooked in Tandoor</i>	
TANDOORI GARLIC PRAWN	\$14.90
<i>Prawn cutlets tossed in fresh garlic and mild sauce</i>	
TANDOORI FISH	\$14.90
<i>Marinated fish fillets cooked in tandoori oven</i>	
TANDOORI VEG PLATTER (To Share)	\$16.90
<i>Paneer Tikka, tandoori mushroom, veg kebab</i>	
INDII MIX PLATTER (To Share)	\$22.90
<i>Assorted meat and poultry dishes served on sizzling platter</i>	
BOMBAY LAMB CUTLETS (Entrée 2/Mains 4)	\$10.90/\$18.90
<i>Lamb cutlets marinated in Chef's Special Recipe and cooked in Tandoor oven</i>	

Most of our main course dishes are prepared mild, we can make it spicier according to your taste. Advise the waiter of your choice - Mild, Medium, Hot or Extra Hot. Vindaloo dishes are not mild. All curries are Gluten Free.

Main Course

Chicken

CHICKEN MAKHANI (Butter Chicken) \$17.90

Boneless pieces of chicken cooked in Tandoor & cooked in a sauce of fresh tomatoes and spices

CHICKEN MADRAS \$17.50

Boneless chicken pieces cooked with coconut milk

PATIALA CHICKEN (Korma) \$17.50

Mughlai cuisine inspired Boneless chicken slowly cooked in a cashew nut base Korma sauce

CHICKEN VINDALOO \$17.50

Boneless chicken cooked in the famous vindaloo sauce known for its fiery hot flavour

CHICKEN TIKKA MASALA \$17.90

Boneless tandoori chicken cooked in a creamy sauce with onions tomato & capsicum

MANGO CHICKEN \$17.50

Chicken curry slow cooked in mango flavored sauce

SAAG CHICKEN \$17.50

Chicken curry cooked with fresh spinach and exotic spices

DHANIYA CHIKEN \$17.90

Diced chicken cooked ginger garlic and fresh coriander sauce

METHI CHICKEN (served with rice) \$19.90

Tender pieces of boneless chicken cooked in fenugreek leaves creamy sauce

CHICKEN TAKATAK (served with rice) \$19.90

Roasted chicken slices cooked in chef's special sauce

LAMB

ROGAN JOSH \$16.90

Traditional lamb curry cooked in whole spices & fresh ginger & garlic

KADAI LAMB \$16.90

Boneless pieces of lamb cooked in tomato sauce with capsicum tomatoes and onions

PATIALA LAMB (KORMA) \$17.90

Mughlai cuisine inspired Boneless lamb curry slow cooked in a cashew nuts base Korma sauce

LAMB VINDALOO \$17.90

Boneless lamb cooked in the famous vindaloo sauce known for its fiery hot flavour

SAAG LAMB \$17.90

Lamb curry cooked with fresh spinach and exotic spices

LAMB BHUNA GOSHT \$17.90

Boneless pieces of succulent lamb cooked in onion sauce with fresh ginger and coriander

LAMB MUSHROOM (served with rice) \$19.90

Slow cooked lamb with mushrooms served with basmati rice

BEEF

BEEF CURRY \$16.90

Boneless beef curry cooked in whole spices, ginger & garlic

BEEF MADRAS \$16.90

Beef cooked in onion-tomato sauce blended with fresh coconut milk

BEEF VINDALOO \$16.90

Boneless beef cooked in the famous vindaloo sauce known for its fiery hot flavour

BEEF SABZ (served with rice) \$18.90

Boneless beef curry sautéed with vegetables and exotic spices

BOMBAY BEEF \$16.90

Beef curry cooked with potatoes in tomato sauce

BEEF-DO-PIAZA \$16.90

Boneless pieces of beef cooked with onions tomatoes ginger garlic and a blend of spices

SEAFOOD

FISH MALABAR \$18.50

Rockling fillets gently cooked in tomato & coconut sauce with tamarind, curry leaves and mustard

FISH & PRAWN CURRY \$19.50

Rockling fish fillets and prawn cooked tomatoes and onion sauce

PRAWN MALABAR \$19.90

Prawn cutlets slow cooked in tomato & coconut sauce with tamarind, curry leaves and mustard

MEEN MOILEE (served with rice) \$22.90

Rockling fillet cooked in chef special sauce

GOAN PRAWN CURRY \$19.90

A tasty treat from the town of Goa in South India

VEGETARIAN

DAAL MAKHANI \$13.90

A mix of two lentils slow cooked in a creamy sauce with fresh ginger, garlic & whole spices

PALAK DAAL TADKA \$13.90

Yellow lentils cooked with chopped fresh spinach leaves

MUTTER MUSHROOM \$14.50

Mushrooms and peas cooked in tomato base sauce with whole spices

NAVRATAN KORMA \$14.50

Fresh vegetables gently cooked in mild & creamy sauce

MIX VEGETABLES \$14.00

Variety of fresh vegetables sautéed in fresh herbs and spices

MALAI KOFTA \$14.50

Cottage cheese & potato dumplings stuffed with nuts and raisins slow cooked in a creamy sauce

PALAK PANEER \$14.50

Fresh spinach cooked with onions, tomatoes, fresh green herbs & cottage cheese

PANEER BHURJI \$16.00

Scrambled cottage cheese sautéed with green peas, tomato and cumin seeds

METHI MALAI MATAR \$14.90

Cottage cheese and green peas cooked in creamy fenugreek sauce

BREADS

ROTI \$2.50

Traditional Indian bread made from whole wheat flour cooked in Tandoor

PLAIN NAAN \$3.00

Indian bread made from white flour cooked in Tandoor

GARLIC NAAN \$3.50

White flour bread glazed with garlic and butter cooked in Tandoor

BUTTER NAAN \$4.50

White flour bread stuffed with butter and cooked in Tandoor

CHEESE NAAN \$4.50

White flour bread stuffed with cheese and cooked in Tandoor

CHEESE & GARLIC NAAN \$4.90

White flour bread stuffed with cheese and cooked in Tandoor

GOBI PARANTHA \$5.00

White flour stuffed with cauliflower and spices

KASHMIRI NAAN \$5.50

White flour bread stuffed with a mix of royal nuts & glazed with butter cooked in Tandoor

KEEMA NAAN \$5.50

White flour bread stuffed with spiced mince & cooked in Tandoor

MASALA KULCHA \$5.00

White flour bread stuffed with spiced potatoes, peas & cottage cheese mix

HYDRABADI DUM BIRYANI (served with Raita)

VEG BIRYANI \$14.50

Delicately spiced rice cooked with vegetables and mint

CHICKEN BIRYANI \$16.00

Basmati rice cooked with saffron, exotic spices and boneless chicken

LAMB BIRYANI \$16.00

Spiced basmati rice slow cooked with lamb

RICE

STEAM RICE \$3.00

Aromatic basmati rice

SAFFRON RICE \$3.50

Saffron flavoured basmati rice

LEMON COCONUT RICE \$5.00

Basmati rice with shredded coconut and lemon

KASHMIRI PILAU \$5.50

Saffron rice slow cooked with dry fruits and nuts

JEERA RICE \$5.00

Saffron rice slow cooked with dry fruits and nuts

SALADS

GARDEN SALAD \$6.50

Fresh garden salad with dressing

KACHUMBER SALAD \$5.50

Slightly spiced diced pieces of onion, tomato & cucumber

Accompaniments

CUCUMBER RAITA <i>Yoghurt and Cucumber Dip</i>	\$3.50
PLAIN YOGHURT	\$2.00
MINT CHUTNEY..... <i>Traditional north Indian mint and yoghurt sauce</i>	\$3.50
TAMARIND CHUTNEY..... <i>Tamarind sauce slow cooked with spices</i>	\$3.50
MANGO CHUTNEY..... <i>Mildly spiced mango dip</i>	\$3.50
MIXED PICKLES..... <i>Indian pickles of various fruits and vegetables</i>	\$3.00
PAPADUMS	\$2.50

DESSERTS

GULAB JAMUN	\$5.50
<i>Fried milk and cinnamon dumplings, soaked in sugar syrup & served warm with ice cream</i>	
CHOCOLATE NAAN	\$5.00
<i>White flour stuffed with chocolate flakes and M&M's</i>	
CHOICE OF ICE CREAMS - CHOCOLATE & VANILA	\$4.50
<i>With special topping and wafer sticks (2 scoops)</i>	
MANGO KULFI	\$5.50
<i>Tradition Indian mango flavoured ice cream</i>	
PISTACHIO KULFI	\$5.50
<i>Traditional Indian ice cream enriched with pistachios</i>	
BANARASI PAAN KULFI	\$5.50
<i>Sweetened dry rose petals, dry nuts and banarasi betel leaf kulfi</i>	

DRINKS

MANGO LASSI \$3.50

Mango flavored Indian yoghurt drink served sweet

PLAIN LASSI \$3.50

Indian plain yoghurt drink served sweet or salty

MASALA TEA \$3.50

Indian spice tea served with milk

TEA \$3.50

Earl Grey, English Breakfast, Green Tea, Lemon Grass & Ginger, Peppermint

INSTANT COFFEE \$3.50

SOFT DRINKS \$3.00

Coke, Diet Coke, Coke Zero, Solo, Lemonade, fanta and more

SCHWEPPE SPARKLING \$ 3.90

Agrum Blood orange, Lemon Lime Bitters, Soda Water, sparkling water

BUNDABERG SPARKLING \$4.00

Ginger beer, Guava, Passionfruit

SOLO BREW DRINKS \$4.00

Brewed lemon with ginger, brewed lemon with lime

JUICE \$3.00

Apple and Orange juice served by glass

VOSS SPARKLING WATER (800 ml) \$7.00

Sparkling water served by bottle

VOSS SPARKLING WATER (375 ml) \$4.20

Sparkling water served by bottle