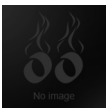


Starters

	Serve	Paneer	Gobhi	Aaloo	Half	Full
 Aaloo Tikki Chat Aaloo tikki topped with sweet yoghurt, onion, tomato and tamarind sauce (2 Pieces).	\$9.50					
 Bhel Puri Puffed rice flakes mixed with spices and tamarind sauce.	\$7					
 Channa Bhatura Crispy golden fried bread served with chickpeas (2 Pieces).	\$9.50					
 Chat Papri Golden chips dipped in think yoghurt with tamarind sauce.	\$7					
 Onion Bhaji Onion slice dipped in chickpea batter fried golden brown.	\$7					
 Pakora Mixed vegetables dipped into spicy chickpea batter and fried golden brown. (4 Pieces)	\$7					
 Paneer Pakora Cottage cheese dipped in chickpea batter and golden fried. (3 Pieces)	\$6.50					
 Paneer Parantha Thali 2 Parantha served with salad, pickle and raita (Aaloo, Gobhi or Paneer)	\$10.50	\$10.50	\$10.50			
 Samosa Chat Samosa topped with punjabi channa, onion, tomato and tamarind sauce (2 Pieces)	\$9.50					
 Samosa Golden pastry filled with lightly spiced potatoes and peas. (2 Pieces)	\$7					

Tandoori Starters

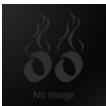
	Serve	Half	Full	2 pcs	4 pcs
 Barra Kabab Lamb cutlets marinated with spices and cooked in tandoor. (4 Pieces)	\$17.50				
 Chicken Tikka Chicken fillet pieces dipped in spices and gently cooked in tandoor. (4 Pieces)				\$10.50	\$13
\$17.50					

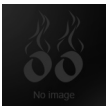
	Fish Tikka Rockling fish fillet pieces marinated in yoghurt, spices and gently cooked in tandoor.			
	Paneer Tikka Cottage cheese marinated in spices, gently cooked in tandoor with onion and capsicum.	\$15		
	Seekh Kabab Minced lamb with aromatic herbs and spices gently roasted in tandoor. (4 Pieces)		\$10.50	\$13
	Tandoori Chicken Chicken marinated with yoghurt and mixed indian spices.	\$10	\$19	
	Tandoori Mushroom Mushroom marinated in spices and cooked in tandoor. (4 Pieces)	\$10		
	Tandoori Platter Gourmet mix of 2 pcs tandoori chicken, 2 pcs chicken tikka, 2 pcs barra kabab and 2 pcs seekh kabab,	\$22.50		
	Tandoori Prawn Marinated prawns cooked in tandoor.	\$17.50		

Classic Curries

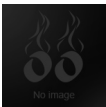
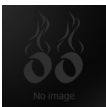
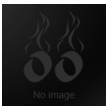
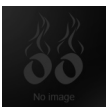
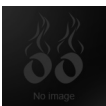
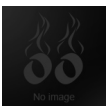
		Chicken	Beef	Lamb
	Madras Curry Cooked with coconut milk and mustard seeds.	\$16.50	\$16.50	\$17
	Mughlai Korma Cooked in mild creamy cashew nut and almond sauce.	\$16.50	\$16.50	\$17
	Saag Pureed spinach cooked with Indian spices.	\$16.50	\$16.50	\$17
	Traditional Indian Curry Cooked with roasted spices, tomatoes and onions,	\$16.50	\$16.50	\$17
	Vindaloo Cooked with hot and spicy herbs and a touch of vinegar.	\$16.50	\$16.50	\$17

Indian Authentic

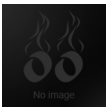
			Serve
	Butter Chicken Chicken pieces roasted in tandoor and simmered in tomato and cashew nut base sauces.		\$16.50
	Chicken Jal Farezi Chicken roasted with onions, capsicums, tomatoes and cooked in a thick gravy.		\$16.50

	Chicken Tikka Masala Chicken tikka cooked with onions capsicums and tomatoes.	\$16.50
	Goat Curry Cooked with roasted spices, tomatoes and onions.	\$17
	Kadai Chicken Chicken cooked with onions, capsicum & tomatoes	\$16.50
	Lamb Boona Lamb cooked with capsicum, onion and cashew nuts.	\$17
	Lamb Roghan Josh Lamb cooked in traditional roasted spices.	\$17

Seafood

		Serve
	Fish Curry Rockling fish fillet cooked with aromatic spices, tomatoes and onions.	\$18.50
	Fish Madras Rockling fish fillet cooked in coconut milk and mustard seeds.	\$18.50
	Fish Masala Rockling fish fillet cooked with diced capsicums, onions and tomatoes.	\$18.50
	Fish Vindaloo Rockling fish fillet cooked with hot and spicy herbs.	\$18.50
	Prawn Curry Prawns cooked with aromatic spices, tomatoes and onions.	\$19.50
	Prawn Jal Farezi Prawns toasted with onions, capsicums and tomatoes cooked in a thick gravy.	\$19.50
	Prawn Vindaloo Prawns cooked with hot and spicy herbs.	\$19.50

Vegetarian

		Serve
	Dal Palak Yellow lentils cooked with pureed spinach	\$12.50
		\$13.50



Bombay Aaloo

Potato cooked in thick gravy with mustard seeds and coconut milk.



Dal Makhani

Black lentils cooked on slow fire specially flavoured with spices and cream.

\$12.50



Dal Tarka

Yellow lentils cooked in aromatic herbs.

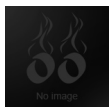
\$11



Eggplant & Potato

Cooked with onions, tomatoes, ginger with blend of authentic Indian spices

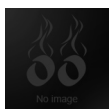
\$15.50



Eggplant Masala

Also known as Baigan Bharta, mashed Eggplant cooked with peas in Indian spices.

\$15.50



Gobi Aaloo

Cauliflower cooked with potato in thick gravy.

\$14.50



Kadai Paneer

Home made cottage cheese blended with spices, capsicums, onions and tomatoes.

\$15.50



Malai Kofta

Home made cottage cheese and potato dumplings in cashew nut enriched sauces.

\$15.50



Matar Aaloo

Potato wedges cooked with peas in thick gravy.

\$13.50



Matar Mushroom

Mushroom cooked with peas in thick gravy.

\$14.50



Matar Paneer

Cottage cheese cooked with peas in thick gravy.

\$15.50



Mix Vegetable

Seasoned mixed vegetables cooked in thick gravy.

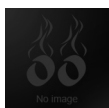
\$14.50



Navratan Korma

Seasoned mixed vegetables with cashew nuts topped with cream.

\$14.50



Palak Aaloo

Potato wedges sauteed in lightly spiced pureed spinach.

\$13.50



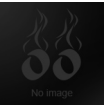
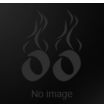
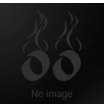
Palak Paneer

Home made cottage cheese sauteed in lightly spiced pureed spinach.

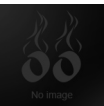
\$15.50

	Paneer Butter Masala Cottage cheese cooked with butter, cream and mild spices	\$15.50
	Pumpkin Masala Cubes of butter nut pumpkin cooked in a vegetable gravy.	\$14.50
	Punjabi Channa Chick peas cooked with traditional Punjabi spices.	\$12.50
	Shahi Paneer Home made cottage cheese cooked in creamy rich tomato sauce.	\$15.50
	Vegetable Dansk Seasoned vegetable cooked in thick gravy and black lentils	\$13.50
	Vegetable Vindaloo Vegetables cooked with specially prepared hot chilli gravy.	\$14.50
	Zeera Aaloo Potato wedges cooked with cumin seed in thick gravy.	\$13.50

Indo Chinese

		Veg	Chicken	Serve
	Chilli Chicken Cubes of Chicken battered, deep fried and tossed in chilli sauce and Indian herbs and spices			\$17.50
	Chilli Paneer Cubes of cottage cheese battered, deep fried and tossed in chilli sauce and Indian herbs and spices.			\$16
	Fried Rice Basmati rice stir fried in soy sauce cooked with your choice of vegetables or chicken.	\$12	\$13.50	
	Noodles Thick noodles stir fried in soy sauce cooked with your choice of vegetables or chicken.	\$12	\$13.50	
	Vegetarian Manchurian Deep fried dumplings made of mixed vegetables served in thick sauce, blended with aromatic herbs and spices.			\$15

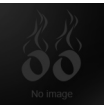
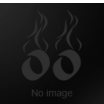
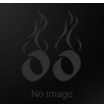
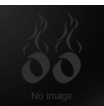
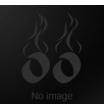
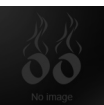
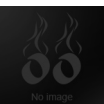
Rice

	Serve	Vegetable	Lamb	Chicken	Beef
	Biryani Fragrant basmati rice cooked with selected spices and your choice of vegetables and meat.	\$13	\$13.50	\$13.50	\$13.50

\$7.50

	Kashmiri Pulao Rice cooked with mixed dry fruit and nuts.	
	Lemon Rice Rice cooked tempered with curry leaf, mustard seeds and lemon.	\$7.50
	Matar Pulao Rice cooked with peas.	\$7.50
	Rice Basmati rice with a hint of cumin seed and saffron.	\$4

Plain Flour Breads

		Serve
	Butter Naan	\$3.50
	Cheese Naan	\$5
	Chicken Naan	\$5
	Garlic Cheese Naan	\$5.50
	Garlic Naan	\$3.50
	Kashmiri Naan	\$5
	Keema Naan	\$5
	Masala Kulcha	\$5
	Naan	\$3
	Onion Kulcha	\$5
		\$5



Paneer Naan

Wholemeal Breads

		Serve
	Aaloo Parantha	\$5
	Butter Roti	\$3.50
	Garlic Roti	\$3.50
	Gobi Parantha	\$5
	Pudina Parantha	\$4
	Roti	\$3
	Tandoori Parantha	\$4

Sides

		2 pcs	Serve	4 pcs
	Garden Salad		\$5	
	Kachumber Salad		\$5	
	Mango Chutney		\$2	
	Mint Sauce		\$2	
	Mix Pickle		\$2	
	Onion Salad		\$3	

	Pappadums	\$1.50	\$3
	Raita A cool refreshing yoghurt mixed with seasonal vegetables.	\$3	
	Tamarind Mint sauce	\$2	

Dessert

		Serve	Pistachio	Mango
	Gulab Jamun Milk dumplings soaked in a light rose syrup and topped with coconut flakes.	\$6		
	Kulfi Home made Indian ice cream (Mango or Pistachio)	\$6	\$6	\$6

Drinks

		Can	Sweet	Salt	Mango	Serve	600 ml	1.25 lt
	Coke	\$3						\$5.50
	Diet Coke	\$3						\$5.50
	Fanta	\$3						\$5.50
	Lassi		\$4	\$4	\$4			
	Lift	\$3						\$5.50
	Masala Chai					\$3.50		
	Sprite	\$3						\$5.50