

Cocktails

Forbidden Love 10.90

Made with vodka, bitters, lemon, cranberry juice and finished with fresh strawberries.

Cupids Cup 10.90

A refreshing Malibu Cocktail with cranberry juice, grapefruit juice and garnished with fresh strawberries.

Espresso Martini 12.90

The classic coffee martini with vodka, Kahlua and a shot of coffee.

Mango Daquiri 11.90

A refreshing cocktail with vodka, Malibu and mango pulp.

Long Island Ice Tea 13.90

Made with vodka, Tequila, Light rum, triple sec, Gin, Cointreau and a splash of coke.

Bombay Blush 9.90

Bombay Sapphire Gin with lemon and grapefruit juice garnished with grapefruit juice.

Swirling Sari 10.90

Made with Cointreau, mango liqueur and cranberry juice garnished with fresh strawberries.

Spice Wheel 10.90

Made with vodka, melon liqueur, pineapple juice and a dash of cranberry juice garnished with fresh strawberries.

Mango and Midori 8.90

Midori on rocks topped up with Mango lassi

Delhi Delight (MOCKTAIL) 8.90

Pineapple juice with dry ginger ale and a hint of cranberry juice with fresh strawberries.

Sparkling Wines

		<i>Glass</i>	<i>Bottle</i>
NV Cockatoo Ridge Brut	Blend of Regions	6.50	24.00
NV Jansz Premium Cuvee	Tasmania		40.00
The Black Chook Sparkling Shiraz	Coonawarra, SA		32.90

House Wines

		<i>Glass</i>	<i>500ml</i>	<i>1 litre</i>
Moselle, Dry White, Red or Rosé	Blend of Regions	4.90	10.90	15.50
Beyond India White – Sauvignon Blanc	Blend of Regions		5.50	21.90
Beyond India Red – Sharaz	Blend of Regions		5.50	21.90

White Wines

		<i>Glass</i>	<i>Bottle</i>
Babich Sauvignon Blanc	Mariborough, NZ	6.90	28.00
Shaw and Smith Sauvignon Blanc	Adelaide Hills, SA		42.00
The Lane Vineyard Block 2 Pinot Gris	Adelaide Hills, SA		35.00
Mitchell Watervale Riesling	Clare Valley, SA	7.50	34.00
Chapel Hill Unwooded Chardonnay	McLaren Vale, SA	7.00	32.00
Grant Burge Moscato	Barossa Valley, SA	6.90	26.00

Rose Wines

		<i>Glass</i>	<i>Bottle</i>
Rockford Alicante Bouchet	Barossa Valley, SA	7.90	40.00

Red Wines

		<i>Glass</i>	<i>Bottle</i>
Grant Burge Hillcot Merlot	Barossa Valley, SA	7.00	32.00
Zema Estate Cabernet Sauvignon	Coonawarra, SA		41.00
Wirra Wirra Church Block Cab Shiraz Merlot	McLaren, SA	7.00	32.00
Four Sisters Shiraz	Central Victoria	6.90	28.00
Riposte by Tim Knapstein Pinot Noir	Marlborough, NZ		29.00
Mitchell Peppertree Shiraz	Clare Valley, SA		40.00

CORKAGE \$12 (750ml bottles of Wine only)

Beers & Cider

Cascade Light	5.50	Crown Lager	7.00
Coopers Pale Ale	7.00	Hahn Super Dry	7.00
Coopers Sparkling Ale	7.00	Corona	7.50
West End Drought	7.00	Heiniken	7.50
Pure Blonde	7.00	Strongbow Drought Cider	6.50

Indian Beers

Kingfisher	7.50	Maharaja	7.50
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Spirits & Liqueurs

Gin, Scotch, Brandy, Vodka, Bourbon, Ouzo, Rum	6.90
Baileys, Contreau, Frangelico, Drambuie, Tia Maria, Kahlua, Grand Marnier	7.00
Bombay Sapphire Gin, Johnnie Walker Red, Absolute Vodka, Canadian Club, Southern Comfort, Jack Daniels	7.50
Chivas Regal, Johnnie Walker Black	8.00

Soft Drinks & Juices

Soft drinks	
Coke, Sprite, Soda	Glass 3.90
Coke, Coke Zero, Diet Coke, Fanta, Lift, Sprite, Dry Ginger Ale, Tonic Water, Soda Water	330mm Bottle 4.90
Juices - Apple, Orange, Pineapple, Grapefruit, Cranberry	3.90

Iced Tea

Lemon, Peach	3.90
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Water

	500m	1 Litre
Sparkling Mineral Water – San Pellegrino	5.90	8.50

Lassi

	Glass
Mango	4.90
Sweet Lassi	4.90
Salted Lassi	4.90

Beyond India Specialties

Thali

*A round platter of small bowls (katori) of curries to create a balanced meal
All served with raita, rice and a butter naan*

Vegetarian Thali for one- 4 chef choice veg curries **26.00**
(vegan option available)

Non-Vegetarian Thali for one 3 non-veg and 1 veg curries **29.00**

Lamb Shanks Luknawi with pilau rice (2pc) **21.90**
Slowly simmered in a double glazed onion, tomato and capsicum based masala sauce served with pilau rice.

Goat Curry with Tandoori Naan **22.50**

S.A. goat forequarter on the bone, slow braised, Punjabi style, homemade garam masala, birdseye chilli powder, served with fresh tandoori naan

Prawn Masala with basmati rice **22.50**

South Indian Prawn curry

Succulent prawns in a Kerala based sauce scented with curry leaves, fresh tomato, tamarind and coconut, served with basmati rice

Starters

Papadam platter 7.00

Served with mint chutney, tamarind and mango chutney

Chilli cheese naan 5.50

Naan filled with fresh green chilli and molten cheddar cheese

Vindaloo buffalo wings 6 pcs 7.50

Buffalo chicken wings, fiery hot served with cucumber raita

Beyond Street

All served with mint and tamarind chutney unless otherwise stated

Varanasi Samosa 2 pcs 8.90

Triangular pastries filled with crushed spiced potato, pea, mixed dried fruit, ajwain and cashew nuts.

Mixed vegetable pakora 3 pcs 8.90

Crispy fried pakoras with english spinach, cabbage, carrot, onion coated in chickpea flour

Onion Bhajia 3 pcs 8.90

Shredded brown onion strips, crispy fried coated in chickpea flour

Butter chicken Samosa 2 pcs 9.90

Triangular Pastries filled with butter chicken morsels, potato, and butter chicken sauce

Dilli ki Aloo chat 8.50

Diced fried potato topped with vermicelli lentil, lavished with mint and tamarind chutney

Vegetarian Tasting plate **3pcs** **9.90**

*One piece each of Varanasi Samosa, mixed veg pakora and paneer tikka
Served with mint & tamarind chutney*

Non-Vegetarian Platter **3pcs** **10.90**

*One piece each of Jaipuri Chicken Tikka, Ajwaini Fish Tikka and Seekh Kebab
served with mint chutney*

Mixed Platter for 2 **6 pcs** **19.90**

*Two pieces of Varanasi samosa, Chicken Tikka and Paneer tikka. Served with
mint and tamarind chutney*

From The Tandoor

All served with mint chutney

Surkh lal Paneer Tikka **3pc 10.50** **5pc 15.00**

Paneer cubes, dusted with cumin powder, cream and grated cheddar

Seekh Kebab **3pc 9.90** **5 pc 15.90**

*Chicken and lamb mince spiced with coriander, cumin, ginger, lemon,
cardamom and garam masala*

Ajwaini Fish Tikka **3pc 11.90** **5 pc 16.90**

Barramundi in a light marination of turmeric, tomato and ajwain

Jaipuri Chicken Tikka **3pc 9.90** **5 pc 15.90**

Chicken thigh fillet marinated in ginger, garlic, clove, yoghurt and coriander

Tandoori Chicken **3pc 11.90** **5 pc 18.50**

Chicken on bone marinated in cumin, garam masala, fenugreek and turmeric

Barrah Kebab Lamb Cutlets **5pc** **25.90**

*Tandoori lamb cutlets spiced with ginger, fenugreek and garam masala served
with rice*

Beyond India Curries

Chicken

Butter Chicken

16.90

Chicken thigh fillet in cream-based tomato and roast capsicum sauce garnished with almonds

Saag Chicken

17.50

Chicken thigh fillet in fresh English spinach, roasted ground mustard seed, fenugreek sauce

Chicken Korma

16.90

Chicken thigh fillet in rich, lavish cashew nut and cardamom base sauce

Chicken Vindaloo

16.90

(HOT) Chicken thigh fillet and potatoes in a hot tomato and vinegar based sauce.

Chicken Methi Malai

16.90

Chicken thigh fillet in a cream-based sauce finished with tangy fresh fenugreek leaves

Chicken Tikka Masala

16.90

Marinated chicken thigh fillet combined with tomato, onions and bell peppers in a yoghurt rich sauce

Mango Chicken

16.90

Chicken fillet in fresh smooth mango sauce embellished with ginger, turmeric, coriander, and spiked with a dash of green chilli

Lamb

Lamb Roganjosh **17.90**

Tender lamb pieces cooked in a tomato-based sauce finished with Kashmiri chilli and cardamom

Lamb Korma **17.90**

Tender lamb pieces in rich, lavish cashew nut and cardamom base sauce

Mysore Lamb Curry **17.90**

Tender lamb pieces cooked in full bodied spices of cumin, ginger, cinnamon, coriander and mustard seed in a highly textured tangy based tomato sauce

Lamb Dhansak **17.90**

of Parsi origin, tender lamb pieces and channa daal cooked together with fenugreek, ginger and turmeric

Saag Lamb **17.90**

Tender lamb pieces in fresh English spinach, roasted ground mustard seed, fenugreek sauce

Beef

Beef Madras **16.90**

Beef pieces in a coconut-based sauce with cumin, curry leaf, fennel and black mustard seed

Beef Vindaloo **16.90**

Beef pieces in a hot tomato and vinegar-based sauce.

Beef Dhansak **16.90**

of Parsi origin, beef pieces and channa daal cooked together with fenugreek, ginger and turmeric

Fish/Prawn

Barramundi or Prawns available in any of these sauces

Fish	18.50
Prawn	22.50 (5 pcs)

Madras Coastal curry

a coconut-based sauce with cumin, curry leaf, fennel and black mustard seed

Portuguese Goan Curry

a tangy sauce with kokum, mustard seeds and turmeric

Tangy Mango

Fresh smooth mango sauce embellished with ginger, turmeric, coriander, and spiked with a dash of green chilli

Beyond India Biryani

Biryani-Royal Mughal dish - delicate layers of perfumed lightly spiced basmati rice served with cooling cucumber raita. Choice of...

Chicken/Beef	16.90
Lamb	17.90
Vegetarian	13.90
Prawn	21.90

Vegetarian

Aloo Gobhi **11.90**

Dry style potato, cauliflower and peas cooked with tomato, cumin and turmeric

Navrattan Veg Korma **entrée 8.90 main 13.50**

Seasonal vegetables in a tomato-based sauce finished with cream and cashew nuts

Malai Kofta **13.50**

Homemade paneer and potato dumplings in a tomato flavoured cream-based sauce garnished with cashew nuts

Vegetarian Manchurian **14.90**

Mini vegetable pakoras teamed with onion, soy and vinegar sauce

Paneer Tikka Masala **13.90**

Paneer combined with tomato, onions and bell peppers in a yoghurt rich sauce

Potato Chaat **12.50**

Crispy fried potato topped with red onion, tomato, mint and tamarind

Masoor Daal **entrée 7.00 main 11.90**

Slow cooked yellow and red lentil with fresh tomato spiced with turmeric, fresh coriander, cumin and dash of chilli

Maa ki Daal **entrée 7.00 main 11.90**

Slow cooked black lentils and red kidney bean with cumin in a rich cream base

Aloo Chana Massala **entrée 7.90 main 11.90**

Chickpeas and potato cooked in a black cardamom, ginger spice and a tomato based masala sauce.

Mattar Paneer **13.90**

Paneer, spiced peas in cream cashew based spiked with garam masala

Mushroom baigan masala **13.90**

Mushroom and eggplant slowly cooked together in a tomato-based sauce

Saag Paneer **entrée 8.90 main 13.90**

Paneer cubes in fresh English spinach, roasted ground mustard seed, fenugreek sauce

Breads - all breads freshly baked in the tandoor

Wholemeal

Roti

Traditional Indian flatbread **3.00**

Laccha Paratha

flaky golden whole wheat flour bread, buttered **5.00**

Mint Paratha

*flaky golden whole wheat flour bread intensified with
mint leaf* **5.00**

Naan

Butter naan

Plain naan buttered with sprinkles of sesame seeds and coriander **3.50**

Garlic naan

Buttered naan jewelled with tandoori roasted garlic and coriander **4.00**

Cheese Naan

filled with molten cheddar **5.00**

Vindaloo Naan

Naan topped with our homemade vindaloo chutney **4.00**

Garlic and cheese naan

Pierced with garlic, submerged with cheddar **5.50**

Paneer Naan

Filled with spiced paneer and potato **5.00**

Nawabi Naan

Filled with fetta, coriander and spiced onion **5.00**

Keema and aloo naan

Spiced mince, smashed potato and garam masala **5.50**

Naan Basket *trio of butter, garlic and cheese naan* **10.50**

Sides and accompaniments

Steamed Basmati Rice *steamed aromatic* **3.00**

Pilau rice *flavoured with saffron, cumin and peas* **4.00**

Lemon rice *flavoured with lemon, mustard seed, onion and cashew* **5.00**

Cucumber Raita **4.50**

Our home-made yoghurt with finely sliced cucumber

Eggplant Raita **4.50**

Tandoori roasted eggplant folded through garlic and natural yogurt

Plain Yogurt **3.00**

Taaza Garden salad: *Fresh salad greens, together with tomato, onion, cucumber, white radish, shaved paneer and sprinkled with chickpeas* **9.90**

Sliced onion and green chilli (*sliced onion, green chilli, lemon*) **4.90**

Kuchumber salad *spiced salad of diced cucumber, onion and tomato in a spicy dressing* **5.50**

Papadams *4 pc per serve* **2.50**

*Mint Chutney / Tamarind chutney / Mango Chutney /
Vindaloo chutney / Mixed pickle / Lime pickle* **all 2.50 each**

Desserts

Gulab jamun **9.90**
Dumplings of creamed milk, deep fried and soaked in a rose scented cardamom syrup topped with nuts

Kulfi- **9.90**
Traditional Indian ice cream made from reduced milk served with sweet vermicelli 'Falooda', Persian fairy floss and basil seeds

Choose your flavour
Pistachio or Mango

Rasmalai **6.90**
Dumplings made from cottage cheese soaked in a sweetened, thickened milk delicately flavoured with cardamom garnished with pistachio nuts.

Mango Ice cream	two scoops	7.90
Vanilla Ice cream	two scoops	7.90
Rum'n'raisin Ice cream	two scoops	7.90

Hot Beverages

Coffee
Cappuccino, Flat White, Café latte, Espresso, Hot chocolate **4.00**

Liqueur Coffee

Irish (Jameson whiskey)	9.90
Jamaican (Dark Rum)	9.90
Mexican (Kahlua)	9.90
Affogato (choice of Kahlua or Baileys)	11.90

Tea
English breakfast, green tea, peppermint, chamomile or earl grey **4.00**

Masala Chai **for on4.50**
Freshly made to order, by our chaiwallahs in the kitchen! **Pot for two 7.90**
Milk tea infused with ginger, cardamom and clove (Made fresh to order, please allow us 15 minutes)

Kids meal

Meal Deal

10.90

tiny butter chicken served with rice and a scoop of vanilla ice cream to finish

Chips

7.90

Served with tomato sauce

Banquets

Banquet A

\$32 per person

(Minimum 2 people)

- *Mixed vegetarian entrée of Varanasi samosa mixed-veg pakora and paneer tikka served with mint and tamarind chutney.*
- *Your choice of curry (excluding seafood) served with basmati rice, butter naan, cucumber raita and mango chutney.*

Banquet B

\$38 per person

(Minimum 2 people)

- *Mixed vegetarian entrée of Varanasi samosa mixed-veg pakora and paneer tikka served with mint and tamarind chutney.*
- *Your choice of curry (including seafood) served with pilau rice, garlic naan, cucumber raita and mango chutney.*
- *Single Gulab jamun each.*