



DINE-IN MENU

TIMINGS:

Lunch: Dine In or Take Away on Saturday and Sunday (12 PM - 3 PM)

MON TO FRI 5:00 PM - 10:00 PM

SAT AND SUN 12:00 PM - 3:00 PM • 5:00 PM - 10:00 PM

Flash Senior Citizen/ University Cards to avail 10 % Discount on Food and Beverage.

SOUP & SALAD

SOUP OF THE DAY (VEGETARIAN / NON VEGETARIAN) \$4.90
Please ask your friendly server for the soup of the Day

GREEN SALAD \$5.90

Freshly sliced Onions, Cucumber, Green Chilli Salad

CHICKEN TIKKA SALAD \$9.90

Fresh Greens with Mint and Tamarind sauce, topped with Chicken Tikka

PRAWNS & GARLIC SALAD \$11.90

Tandoori Prawns with fresh greens, Cucumber, cherry tomato and Dressing



VEGETARIAN ENTREE

Served with either Mint or Tamarind chutney

PANEER CHILLI E \$11.90 / M \$16.90
Cottage cheese stir fried with onions, capsicum and homemade fusion sauce

GOBI MANCHURIAN E \$10.90 / M \$15.90
Batter fried cauliflower florets tossed in Indo Chinese sauce

VEGETABLE SAMOSA \$7.90
2 Pastry triangles with potato and peas filling

ONION BHAJI \$7.90
Onion fritters coated with chickpea batter

MIX VEGETABLE PAKORA \$9.90
Fresh vegetables coated with chickpea batter, crispy fried

TANDOORI BROCCOLI/ MUSHROOMS \$10.90
Broccoli/ Mushrooms with special yoghurt marinade finished in clay oven

FIRE BALLS \$10.90
Potato and Cheddar Cheese balls in an oriental spicy sauce

TOKRI MUSHROOM \$10.90
Red wine infused Mushrooms roasted with chickpeas and cottage cheese, finished with Coriander and chilli flakes



E = ENTREE M = MAINS

NON - VEGETARIAN ENTREE

(Served with either Mint or Tamarind Chutney)

BALINESE SPICY CHILLI CRAB E \$16.90 / M \$25.90
Soft shell crab tossed in special Sambal sauce

GIN AND GARLIC PRAWNS E \$16.90 / M \$25.90
Prawns infused in gin and garlic tossed in asian spices

TANDOORI GARLIC PRAWNS E \$16.90 / M \$25.90
Prawns marinated with spices, cooked in a clay oven,
finished with spiced garlic butter

LAMB CUTLETS E \$17.90 / M \$24.90
Mustard spiced yoghurt marinated Lamb Cutlets cooked in Tandoor

SEEKH KEBAB E \$12.90 / M \$21.90
Spiced minced lamb cooked in Tandoor with skewers

TANDOORI CHICKEN E \$14.90 / M \$22.90
Overnight seasoned free range chicken tenderised with
yoghurt and spices, cooked in clay oven

CHICKEN TIKKA E \$11.90 / M \$18.9
Traditional punjabi speciality marinated with mild spices and yoghurt,
cooked in clay oven

FISH KOLIWADA \$12.90
Mumbai favourite crispy fried fish marinated with indian spices

CRISPY CHILLI SQUID \$11.90
Batter fried spiced crispy squid

EGG BHURJI \$10.90
Indian street food speciality- scrambled 3 eggs with spices,
onions, tomato and coriander



E = ENTREE M = MAIN

SPICE N ICE PLATTERS

(Good For 2)

MIX SEA FOOD PLATTER \$30.00
Fish, Prawns, Crab, Squid

TANDOORI PLATTER \$26.00
Chicken Tikka, Seekh Kebab, Lamb Cutlets, Tandoori Chicken

SPICE N ICE MIX PLATTER \$22.00
Chicken Tikka, Seekh Kebab, Onion Bhaji, Vegetable Samosa



PLEASE ADVISE OUR FRIENDLY STAFF FOR ANY FOOD ALLERGIES OR FOOD INTOLERANCES.

VEGETARIAN MAINS

PANEER TIKKA MASALA Tandoori Paneer cooked in rich tomato based sauce with exotic chefs secret spices	\$15.90
SAAG PANEER Cottage cheese cooked with mustard leaves, spinach paste and ginger	\$15.90
PANEER MAKHNI Diced cottage cheese slow cooked in rich creamy tomato sauce	\$15.90
MUSHROOM MATAR PANEER Mushroom and Peas tossed with Onions, garlic and seasoned	\$15.90
MALAI KOFTA Cottage cheese dumplings cooked in rich cashew butter sauce	\$13.90
PUMPKIN MADRAS South Indian speciality of pumpkin cooked in coconut based gravy with a hint of spices, mustard and curry leaves	\$13.90
DAL MAKHNI Overnight slow cooked lentils in rich creamy sauce finished with fenugreek leaves - An Oz favourite	\$12.90
DAL TADKA Yellow lentils with fresh tempering	\$12.90
JEERA ALOO Diced potatoes tossed with cumin seeds and pounded spices	\$12.90
ALOO GOBI Cauliflower florets and potatoes seasoned with turmeric, coriander and spices	\$12.90
MIX VEGETABLE CURRY Mix vegetables tossed in butter and slow cooked in cashew gravy finished with Vindaloo paste	\$12.90
BAINGAN PEAS BHARTA Roasted Eggplant puree and Peas cooked in aromatic spices and herbs	\$13.90
MATAR METHI MALAI Green Peas and fenugreek cooked in rich creamy cashew onion sauce blended with aromatic spices	\$13.90



NON - VEGETARIAN MAINS

CHILLI AND MANDARIN BUG TAILS **\$25.90**

Pan seared Morton Bay Bug tails in a delicate sauce finished with white wine, Our head Chef Ranjeet speciality

GOAN PRAWN / FISH CURRY **\$24.90/ \$22.90**

Prawns/ Fish cooked in rich tamarind, tomato, garlic and coriander. A coastal speciality

MALABAR FISH CURRY **\$22.90**

Kerala (South India) speciality cooked in tomato, coconut milk, herbs, spices and curry leaves.

DUCK SHANK CURRY **\$22.90**

Meaty duck shanks gently cooked in a cashew, onion and tomato sauce mildly spiced

CHICKEN TIKKA MASALA **\$19.90**

Marinated chicken simmered in mild sauce with onions, tomato and capsicum, National dish of Great Britain

THAI GREEN CHICKEN CURRY **\$19.90**

Thai speciality with coconut cream, asian spices, lemon grass, fresh green chillies, coriander and snow peas

BUTTER CHICKEN **\$18.90**

For all age groups is a tomato cashew based thick gravy with mild spices with Boneless chicken

SPICE N ICE CHICKEN CURRY **\$18.90**

Medium spiced onion tomato based sauce with Chefs special ingredients

CHICKEN/ LAMB KORMA **\$18.90**

Tender pieces of Chicken / Lamb simmered with rich cashew sauce, mildly spiced finished with cream

GOAT CURRY **\$19.90**

Tender Goat meat on the bone cooked in traditional medium spiced sauce - A Spice N Ice Signature dish

BEEF RENDANG **\$19.90**

Indonesian speciality medium spiced beef chunks stew with coconut milk , chilli gravy and lemon grass

BEEF MADRAS **\$18.90**

South Indian speciality of beef cooked in coconut based gravy with a hint of spices, mustard and curry leaves

BEEF KADUWALA **\$19.90**

Mildly spice beef curry with pumpkin a touch of coconut

BEEF / CHICKEN VINDALOO **\$18.90**

Chunks of Beef / Chicken cooked in chilli tomato tamarind based sauce

SAAG LAMB/ CHICKEN **\$18.90**

Lamb / Chicken cooked with mustard leaves, spinach paste and ginger

LAMB ROGANJOSH **\$19.90**

Succulent lamb slow cooked in rich tomato sauce with aromatic spices. A favourite Down Under

HYDERABADI KEEMA MUTTER **\$17.90**

Breakfast speciality of ground mince meat stirfried with spices and green peas



RICE

LAMB / CHICKEN BIRYANI \$16.90

Succulent Lamb/ Chicken in Brown onion, mint, yoghurt gravy in saffron scented long grain slow cooked basmati rice

VEGETABLE BIRYANI \$12.90

Mixed vegetables in Brown onion, mint, yoghurt gravy in saffron scented long grain slow cooked basmati rice

ORIENTAL FRIED RICE \$7.90

Basmati rice tossed in peas, sauce and seasoning. Add Prawns for \$7 and Chicken or Vegetables for \$4

KASHMIRI RICE LARGE / SMALL \$6.90 / \$4.90

Saffron Rice with dried fruits and nuts

SAFFRON RICE LARGE / SMALL \$5.50 / \$3.50

Saffron scented long grain Basmati rice

STEAM RICE LARGE / SMALL \$5.50 / \$3.50

Traditional kernels of long grained steamed Basmati rice



INDIAN BREADS

(All breads are cooked in a Clay oven only)

STUFFED NAAN BASKET \$12.90

Keema Naan, Chicken Tikka Naan, Onion Garlic Naan

CHEESY BASKET \$11.90

Assortment of Chilli Cheese, Garlic Cheese, Cheese Naan

INDIAN BREAD BASKET \$10.90

Assortment of Garlic Naan, Cheese Naan, Plain

LACHHA PARATHA \$4.90

Multi layered whole wheat bread - Chef Jagpal speciality

KEEMA NAAN \$4.90

Minced meat stuffed in Indian bread

CHICKEN TIKKA NAAN \$4.90

Chicken tikka, onions stuffed in Indian bread

CHILLI CHEESE NAAN \$4.90

Leavened bread stuffed with Mozzarella cheese and chilli

GARLIC CHEESE NAAN \$4.90

Leavened bread stuffed with Mozzarella cheese and garlic

VINDALOO NAAN \$4.90

A Spice N Ice Speciality

GARLIC ONION NAAN \$4.90

Leavened bread stuffed with Onion and Garlic

CHEESE NAAN \$4.50

Stuffed Mozzarella cheese in a leavened bread

KASHMIRI NAAN \$4.50

Leavened bread with dried fruits and nuts

GARLIC NAAN \$3.90

Leavened bread topped with dried garlic and butter

PLAIN NAAN \$3.50

Leavened bread with butter

TANDOORI ROTI \$4.00

Made with Whole Wheat flour



SIDES

MASALA PAPAD Thin Crispies topped with chopped onions, tomato and coriander	\$5.90
RAITA Hung Yoghurt with cucumber and seasoning	\$4.00
PAPPADUM Thin disc shaped Crisps	\$3.50
MANGO CHUTNEY	\$2.50
MIX PICKLE	\$2.50
MINT CHUTNEY	\$2.50
TAMARIND CHUTNEY	\$2.50



KIDS MENU

(Served with a glass of soft beverage) \$10.90

KIDS BUTTER CHICKEN
CHICKEN TENDERLOIN & CHIPS
FISH & CHIPS
CHICKEN NUGGETS



DESSERTS

SIZZLING BROWNIE WITH ICE CREAM Chocolate Brownie with Vanilla Ice Cream, topped with sizzling chocolate sauce	\$9.90
DRY FRUIT FALOODA Cold Dessert with Rose Syrup, Vermicilli, Sweet basil seeds and Ice Cream.	\$8.90
CAKE OF THE DAY Please ask your friendly server for the cake of the Day	\$7.90
GULAB JAMUN Sweet dumplings dipped in sweet rose syrup served with Vanilla Ice Cream	\$6.90
KULFI (PISTACHIO / ALMONDS/ MANGO/ROSE PETAL) Traditional home made Indian Ice cream	\$6.90
CHOCOLATE NAAN WITH ICE CREAM A Spice N Ice speciality	\$6.90



SPECIALITY COFFEES

AFFOGATO WITH LIQUEUR

a single shot of espresso served with one scoop of vanilla ice-cream topped with choice of Baileys / Kahlua / Frangelico

\$8.90

IRISH COFFEE

Coffee blended with Baileys Irish Cream and Irish Whisey

\$8.90

MEXICAN COFFEE

Cappucino blended with Tequila and Kahlua

\$8.90

CARIBBEAN COFFEE

Coffee infused with Coffee Liqueur and Rum

\$8.90



TEA / COFFEE

HOMEMADE MASALA TEA

\$5.50

CHAI TEA LATTE

Chai syrup with steamed milk and a small layer of foam

\$5.50

LATTE

A double shot of espresso with steamed milk and a small layer of foam

\$4.50

CAPPUCCINO

A double shot of espresso with equal parts steamed milk and foam

\$4.50

FLAT WHITE

A double shot of espresso with flat steamed milk

\$4.50

CAFE MOCHA

Rich chocolate mixed with a double shot of espresso. Served with steamed milk and a small layer of foam

\$4.50

ESPRESSO

A single shot of espresso

\$4.00

LONG BLACK

A cup of hot water topped with a double shot of espresso

\$4.00

MACCHIATO

A shot of espresso, stained with milky foam

\$4.00



4 COURSE MEAL / INDIAN THALI

NOT FOR SHARING AND NOT APPLICABLE WITH ANY
OTHER OFFERS/ COUPONS / DISCOUNTS

VEGETARIAN \$29.00
START WITH CHOICE OF ENTREE & THEN YOUR THALI (RICE, DAL, SALAD, PAPPADUM, MAIN COURSE, PLAIN/GARLIC NAAN) & A DESSERT TO FINISH

NON VEGETARIAN \$32.00
START WITH CHOICE OF ENTREE* & THEN YOUR THALI (RICE, DAL, SALAD, PAPPADUM, MAIN COURSE*, PLAIN/GARLIC NAAN) & A DESSERT TO FINISH

ADD HOUSE DRAFT BEER / HOUSE GLASS OF WINE/MANGO LASSI/ SOFT DRINKS \$5.00

MON, TUE, WED **\$15.00**
MAIN COURSE* with RICE/ NAAN & PAPPADUM



FUNCTION ROOM MENU

(Multi Cuisine Option Available)

Function Room Available for 25 to 80 Guests

PLATINUM PACKAGE **\$35.00**
GREEN SALAD, 4 ENTREES* (VEG/ NON VEG/ FISH), 4 MAIN COURSE*,
2 DESSERTS, KASHMIRI RICE/ JEERA RICE AND SAFFRON RICE/ STEAM RICE,
INDIAN BREADS.

GOLD PACKAGE **\$30.00**
GREEN SALAD, 3 ENTREES* (1 VEG, 1 NON VEG, 1 FISH) 4 MAIN COURSE*,
1DESSERT, SAFFRON RICE/ STEAM RICE, INDIAN BREADS.

SILVER PACKAGE **\$25.00**
GREEN SALAD, 2 ENTREES* (1VEG, 1NON VEG) 3 MAIN COURSE* (2 MAIN COURSE AND DAL), 1 DESSERT, SAFFRON RICE/ STEAM RICE, INDIAN BREADS.

***DOES NOT INCLUDE SEA FOOD, GOAT OR DUCK**

Please Call
0452 609 141
for any enquires

