





Namaste – Welcome to The Soul of Indian Cuisine

India's vast landscape embraces remarkable contrasts in geography, climate, and culture - each leaving its own mark on the nation's cuisine. From the snowy peaks of the north to the tropical coasts of the south, every region tells a delicious story through its flavors.

Centuries of history have shaped Indian cooking. The northern plains, once traversed by Central Asian invaders, absorbed their rich culinary traditions, blending them seamlessly with local ingredients and techniques.

In royal kitchens of old, chefs transformed humble ingredients into masterpieces of flavor and aroma. Game hunted along riverbanks was prepared with care, infused with fragrant spices, and presented with artistic precision fit for emperors.

Today, Indian cuisine continues this legacy — a celebration of diversity, tradition, and culinary artistry.

At Mint Leaf, we honor this heritage by crafting every dish with the same meticulous care and artistry.

BANQUET MENU

Choice of one Banquet Menu per table
Changes to Banquet Menu attract additional charges
MINIMUM TWO PEOPLE

Classic Delight \$30 PP

ALOO TIKKI

CHICKEN TIKKA

BUTTER CHICKEN

Boneless chicken pieces cooked until tender in tandoor, then simmered in rich tomato based sauce and finished with butter and cream

VEGETABLE KORMA

Fresh seasonal vegetables cooked in light cashew nut sauce with fresh fruit

DAAL MAKHANI

A combination of black lentils and kidney beans simmered overnight, seasoned with freshly ground spices and finished with cream and coriander

RICE

NAAN/ROTI

PAPAD/CHUTNEY

RAITA

VANILLA ICE CREAM

with chocolate or strawberry topping

Vegetarian Delight \$35 PP

SAMOSA

PANEER TIKKA

PAKORA

SAAG PANEER

Golden fried homemade cottage cheese in a smooth saffron flavoured spinach puree, delicately finished with fresh herbs

MALAI KOFTA

Cheese and potato balls, mixed with dried fruits and nuts, simmered in a light almond flavoured sauce

DAAL MAKHANI

A combination of black lentils and kidney beans simmered overnight, seasoned with freshly ground spices and finished with cream and coriander

RICE

NAAN/ROTI

PAPAD/CHUTNEY

RAITA

VANILLA ICE CREAM

with chocolate or strawberry topping



BANQUET MENU

Choice of one Banquet Menu per table
Changes to Banquet Menu attract additional charges
MINIMUM TWO PEOPLE

Grand Delight \$35 PP

SAMOSA

CHICKEN TIKKA

SEEKH KEBAB

CHICKEN TIKKA MASALA

Succulent pieces of chicken, marinated in yoghurt and spices, cooked in tandoor, then tossed in a tomato-based sauce with capsicum and onion

COCONUT PRAWN CURRY

Prawns cooked in a mouth watering gravy of coconut cream, flavoured with saffron

ROGAN JOSH

A popular authentic lamb curry from the foothills of Kashmir

PEAS PULAO

Fresh green peas tossed in butter and cumin mixed with basmati rice

GARLIC NAAN/ROTI

PAPAD/CHUTNEY

RAITA

GULAB JAMUN

Royal Delight \$40 PP

TANDOORI MUSHROOM

BARRA KEBAB

MURGH MALAI TIKKA

BUTTER CHICKEN

Boneless chicken pieces, cooked until tender in the tandoor, simmered in a rich tomato base sauce, with butter and cream

PRAWN MASALA

Prawns cooked with freshly ground herbs and spices, accompanied by flavours of onions and capsicum

ROGAN JOSH

A popular authentic lamb curry from the foothills of Kashmir

MIXED VEGETABLES

Fresh mixed seasonal vegetables, tantalizingly seasoned with fresh herbs and spices

LEMON RICE

Basmati rice cooked with mustard seeds, curry leaves, coconut and lemon essence

GARLIC NAAN/ROTI

PAPAD/CHUTNEY

RAITA

GULAB JAMUN/KULFI



TANDOORI TREASURES

IN HOUSE SPECIALITIES

ENTRÉE - VEGETARIAN

- 1. **Samosa** (2 pcs) Chef's homemade pastry filled with spiced potatoes, cashew and green peas **\$ 8.99**
- 2. **Pakora** (4 pcs) Spinach dipped in chickpea batter & fried **\$ 7.99**
- 3. **Aloo Tikki** (4 pcs) Golden-brown patties of mashed potatoes mixed with spices and peas **\$ 7.99**
- 4. **Tandoori Vegetable Platter** Cottage cheese, mushroom and mix of seasonal vegetables, marinated, and cooked in tandoor **\$ 19.99**
- 5. **Hara Bhara kebab** Made from a mix of spinach, green peas, and potatoes, seasoned with spices **\$ 8.99**
- 6. **Tandoori Paneer Tikka** Cottage cheese, green capsicum, tomato, onion marinated in yoghurt and spices, grilled in tandoor **\$ 16.99**
- 7. **Tandoori Mushrooms** Mushrooms marinated in ginger garlic yoghurt spices and grilled in tandoor **\$ 13.99**
- 8. **Vegetable Manchurian** Cabbage, carrot, onion balls deep fried, tossed in tomato - onion and cashew nut gravy with green herbs, soy and sweet chilli sauce, fresh green chilli, ginger and spring onion, coriander **\$ 15.99**
- 9. **Tandoori Soya Chaap** Tender Soya Chaap made from soybeans, marinated in spices, and grilled in a tandoor **\$ 16.99**
- 10. **Samosa Chaat** Crushed samosa topped with chickpeas, onions and drizzled with sweet yoghurt and various chutney **\$ 13.99**
- 11. **Pakora Chaat** Pakoras drizzled with onions, sweet yoghurt and various chutneys **\$ 12.99**
- 12. **Aloo Tikki Chaat** Aloo tikki, chickpeas and onions drizzled with sweet yoghurt and various chutneys **\$ 12.99**

ENTRÉE - NON VEGETARIAN

- 13. **Chicken Tikka** Morsels of boneless chicken, marinated in yoghurt and exotic spices, cooked to perfection in the tandoor **\$ 16.99**
- 14. **Tandoori Chicken** Spring chicken marinated in yoghurt and selected herbs and spices, cooked to perfection in the clay oven

Half	\$ 16.99
Full	\$ 25.99
- 15. **Lamb Seekh Kebab** Minced lamb with ginger, garlic, fresh coriander and freshly ground spices, rolled on a skewer and cooked in the tandoor **\$ 17.99**
- 16. **Barra Kebab** (3 Pcs) Succulent lean lamb cutlets, marinated in rum and selected herbs, cooked in the tandoor **\$ 17.99**
- 17. **Tandoori Platter** A select assortment from our tandoor, Chicken Tikka, Seekh Kebab, Barra Kebab and Tandoori Chicken **\$ 24.99**
- 18. **Tandoori Fish Tikka** Morsels of rockling fish, lightly seasoned and marinated with chef's own recipe and cooked in tandoor **\$ 19.99**
- 19. **Tandoori Prawns** Marinated with garlic, ginger, fresh lemon and cooked in the tandoor **\$ 18.99**
- 20. **Fried Coconut Prawns** 6 tiger prawns marinated in special spices battered chickpea flour and deep fried **\$ 19.99**
- 21. **Amritsari Fish** Fresh fish fillets marinated with lemon and fresh spices, coated in chickpea flour and deep fried **\$ 19.99**



CHEF'S CURRY HOUSE

MAIN COURSE - NON VEGETARIAN

CHICKEN

- 22. **Butter Chicken** chicken pieces, cooked in the tandoor, simmered in a rich tomato base sauce, with butter and cream \$ 21.99
- 23. **Chicken Curry** Chef's authentic Indian curry tender chicken fillet cooked in onion and tomato gravy \$ 21.99
- 24. **Chicken Korma** Tender chicken cooked with creamy almond & cashew nut sauce \$ 21.99
- 25. **Chicken Tikka Masala** Succulent pieces of chicken, marinated in yoghurt, spices, tossed in a tomato-based sauce with capsicum and onion \$ 21.99
- 26. **Kadai Chicken** Chef's Speciality \$ 21.99
- 27. **Mango Chicken** Boneless chicken cooked with puree mango & a dash of cream \$ 21.99
- 28. **Spinach Chicken** Boneless chicken pieces cooked with spinach, herbs & spices \$ 21.99
- 29. **Chicken Vindaloo** A delicious Goan speciality seasoned with spices & vinegar \$ 21.99
- 30. **Chicken Jalfrezi** Boneless chicken fillet cook with sliced onions and capsicum in a rich gravy \$ 21.99

LAMB

- 31. **Lamb Rogan Josh** (Lamb Curry) \$ 22.99
A popular authentic lamb curry from the foothills of Kashmir
- 32. **Lamb Spinach** (Saag Gosht) Lean lamb dices with fresh spinach, herbs, spices, and fresh cream \$ 22.99
- 33. **Lamb Pasanda** Lamb cooked in mild cashew nuts sauce \$ 22.99
- 34. **Lamb Kadai** Chef's Speciality \$ 22.99
- 35. **Lamb Bhuna** (Finished with Chefs Own Style) Diced lean lamb tossed with onion and capsicum \$ 22.99
- 36. **Lamb Vindaloo** A delicious Goan speciality seasoned with spices & vinegar \$ 22.99

BEEF

- 37. **Beef Rogan Josh** Diced marinated beef cooked with onion, garlic, tomato and yoghurt \$ 22.99
- 38. **Beef Madras** (An Exotic Taste Sensation) Marinated beef cooked with hot spices, mustard seeds & coconut \$ 22.99
- 39. **Beef Korma** Tender pieces of beef in coconut, cashew, tomato and garlic sauce \$ 22.99
- 40. **Beef Spinach** Lean beef dices with fresh spinach, herbs, spices, and fresh cream \$ 22.99
- 41. **Beef Vindaloo** A delicious Goan speciality seasoned with spices & vinegar \$ 22.99



GOAT

- 42. Goat Curry** A delicious Goan speciality seasoned with spices & vinegar \$ 22.99
- 43. Goat Vindaloo** A delicious Goan speciality seasoned with spices & Vinegar \$ 22.99
- 44. Goat Bhuna** Diced goat with bone tossed with onion and capsicum \$ 22.99

SEA FOOD

- 45. Prawn Masala** King prawns cooked with freshly ground herbs and spices, accompanied by flavours of onions and capsicum \$ 24.99
- 46. Prawn Korma** Prawn cooked with cashew nut and coconut sauce butter and cream \$ 25.99
- 47. Prawn Makhani** Prawn cooked in authentic and favourite makhani sauce \$ 24.99
- 48. Coconut Prawn Curry** Fresh river prawns cooked in a mouth-watering gravy of coconut, poppy seeds, and cream, flavoured with saffron \$ 25.99
- 49. Prawn Vindaloo** A delicious Goan speciality seasoned with spices & vinegar \$ 25.99
- 50. Calcutta Fish Curry** Boneless fish pieces with coconut cream, spices, slowly cooked \$ 24.99
- 51. Fish Vindaloo** A delicious Goan speciality seasoned with spices & vinegar \$ 25.99

MAIN COURSE VEGETARIAN

- 52. Vegetable Korma** Seasonal vegetables cooked in light cashewnut sauce and fresh fruit \$ 19.99
- 53. Mix Vegetables** Fresh mixed seasonal vegetables, tantalizingly seasoned with fresh herbs and spices \$ 18.99
- 54. Vegetable Madras** Seasonal vegetables cooked with mustards, ginger and garlic - a spicy dish \$ 19.99
- 55. Vegetable Makhani** Seasonal vegetables cooked with everyone's favourite makhani sauce \$ 19.99
- 56. Vegetable Zalfrezi** (House speciality) Fresh seasonal vegetables sautéed on highfire with Indian spices \$ 21.99

- 57. Aloo Palak** Potatoes cooked with spinach puree and garnished with tomatoes, onions and ginger \$ 18.99
- 58. Aloo Gobi** Potatoes and cauliflower stir fried with spices and tomatoes \$ 20.99
- 59. Matar Mushroom** Mushrooms and peas speciality \$ 20.99
- 60. Pumpkin Masala** Butternut pumpkin cooked with onions, tomatoes, and vegetable gravy \$ 21.99
- 61. Aloo Baingan** Eggplant, potatoes, and tomatoes in a ginger sauce with coriander \$ 21.99
- 62. Baingan Bharta** Eggplant roasted in tandoor and cooked in traditional Indian style \$ 22.99
- 63. Malai Kofta** Cheese and potato balls, mixed with dried fruits and nuts, simmered in a light almond flavoured sauce \$ 21.99
- 64. Chana Masala** Chickpeas cooked with tomatoes, onions, ginger and garlic, finished with spices \$ 21.99
- 65. Palak Paneer** Golden fried homemade cottage cheese in a smoother saffron flavoured spinach puree, delicately finished with fresh herbs \$ 21.99
- 66. Matar Paneer** Chef's homemade cottage cheese and green peas simmered in saffron flavoured curry sauce, finished with coriander \$ 21.99
- 67. Shahi Paneer** Homemade cottage cheese cubes simmered in makhani sauce \$ 22.99
- 68. Paneer Bhurji** Scrambled homemade cottage cheese with onion, tomatoes, and spices! \$ 22.99
- 69. Kadai Paneer** Homemade cottage cheese prepared in authentic Indian style \$ 21.99
- 70. Dal Makhani** Black lentils and kidney beans simmered slowly, seasoned with freshly ground spices and finished with cream and coriander \$ 18.99
- 71. Dal Fry** Slowly cooked mixed lentils with spices \$ 19.99



MINT LEAF SPECIAL - VEGETARIAN

- 🌶️ 72. **Paneer Tawa Masala** BBQ Indian cottage cheese, diced of onion, tomato and capsicum simmered in onion tomato based gravy \$ 23.99
- 🌶️🌶️ 73. **Chilli Paneer** Chef's homemade cottage cheese tossed in spicy Indian sauces and cooked in authentic Indian style with an oriental touch \$ 22.99
- 🌶️ 74. **Daal Tadka** Mixed lentils slowly cooked with extra flavourful tempering of spices fried in oil \$ 20.99

MINT LEAF SPECIAL - NON VEGETARIAN

- 🌶️ 75. **Seekh kebab Masala** Minced lamb kebab cooked in tandoor and tossed with onions, capsicums and rich gravy \$ 23.99
- 🌶️🌶️ 76. **Chilli Beef** Diced beef pan fried with onions, capsicum, tomato and chillies \$ 22.99
- 🌶️ 77. **Tandoori Chicken Masala** Chicken with bone marinated in yoghurt and spices, cooked in tandoor, tossed with capsicum and onions \$ 23.99
- 🌶️🌶️ 78. **Chilli Chicken** (Indian Style) Boneless chicken cooked in authentic Indian style with an oriental touch \$ 21.99
- 🌶️ 79. **Barra Kebab Masala** (House Speciality) Lamb cutlets cooked in tandoor and tossed with onions, capsicums in thick spicy sauce \$ 24.99

- 🌶️ 80. **Tawa Chicken Masala** Boneless chicken based on authentic North-Indian recipe \$ 21.99
- 🌶️ 81. **Punjabi Chicken** Chef's Speciality chicken \$ 23.99
- 🌶️ 82. **Goa Fish Masala** Chef's Speciality \$ 23.99

BREAD

- 83. **Roti** Flat wholemeal bread baked in the Tandoor \$ 3.99
- 84. **Garlic Roti** Flat wholemeal bread baked in tandoor with garlic \$ 4.99
- 85. **Butter Naan** Plain flour bread from tandoor \$ 4.99
- 86. **Garlic Naan** Baked with garlic \$ 5.99
- 87. **Laccha Paratha** Flaky wholemeal bread from Tandoor \$ 4.99
- 88. **Chilli Naan** Plain flour bread topped with green chillies \$ 6.99
- 89. **Cheese Naan** Plain flour bread stuffed with homemade cottage cheese \$ 6.99
- 90. **Masala Kulcha** Plain flour bread filled with potatoes, onions, green peas, cheese and coriander, then baked in tandoor \$ 6.99
- 91. **Mint Paratha** Wholemeal flakey mint bread \$ 5.99
- 92. **Aloo Paratha** Wholemeal bread stuffed with mildly spiced potatoes \$ 6.99
- 93. **Kashmiri Naan** Plain flour bread filled with spiced dry fruits and nuts \$ 7.99
- 94. **Keema Naan** filled with spicy lamb mince, coriander, baked in Tandoor \$ 7.99



RICE

95. **Basmati Rice** Basmati rice with cumin, spices and a dash of saffron \$ 5.99
96. **Lemon Rice** Basmati rice cooked with mustard seeds, curry leaves, coconut and lemon essence \$ 6.99
97. **Kashmiri Pulao** Basmati rice mixed with fresh fruits and nuts \$ 8.99
98. **Peas Pulao** Fresh green peas tossed in butter with cumin and mixed with basmati rice \$ 7.99

BIRYANI

99. **Veg Biryani** Veg Biryani is a flavourful rice dish made with basmati rice, mixed vegetables, whole spices, freshly ginger, garlic, coriander and mint leaves \$ 17.99
100. **Chicken Biryani** Tender marinated chicken pieces cooked with basmati rice, nuts, and spices \$ 19.99
101. **Lamb Biryani** Tender pieces of lamb marinated overnight and cooked with rice mint, nuts and spices \$ 21.99
102. **Goat Biryani** Tender bone-in Goat with aromatic spice and cooked with basmati rice \$ 22.99

SIDES

103. **Raita** Churned homemade yoghurt with grated cucumber and garnished with ground cumin \$ 5.99
104. **Achar chutney** \$ 1.99
105. **Papad** Crisp thin rice crackers \$ 2.99
106. **Kachumber** Indian salad with chopped cucumbers, onions and tomatoes with Indian spices \$ 7.99
107. **Onion Salad** \$ 3.99
108. **Garden Salad** Seasonal vegetables \$ 9.99
109. **Mint Chutney** \$ 2.99
110. **Tamarind-Date Chutney** \$ 3.99

DESSERT

111. **Gulab Jamun** [2 pieces] full cream milk dumplings, lightly fried and soaked in rose water sugar syrup, garnished with pistachio and coconut \$ 6.99
112. **Pistachio Kulfi** Indian ice cream, prepared with milk and nuts blended with cream, garnished with rose syrup & pistachio \$ 7.99
113. **Mango Kulfi** Mango Kulfi is an Indian version of ice cream, made with milk, milk solids, nuts, cardamom, and mango puree, and is a creamy, delicious treat \$ 6.99

BEVERAGES

114. **Lassi** Churned yoghurt drink
Sweet \$ 4.99
Mango \$ 4.99
Salted \$ 3.99
115. **Any Can of Soft Drink** \$ 3.99
Coke/Coke zero / Fanta / Sprite / Solo / Diet coke



Any dish can be made
milder or hotter upon request





**84-86 Yarra Street, Heidelberg 3084
(Near Heidelberg Railway Station)**

(03) 9458 1819

**Gluten, MSG, Coconut, Cashew, Almond And
Other may be Used In Food Preparation
*Please Check With Staff**

Minimum Charge
For single person \$25, per adult \$18 (weekends \$20),
Per child \$10 (weekends \$12) (4-9 years of age)
Surcharge applies for Public Holidays

**Thank you for your patronage and
hope to see you again soon!**

All rights reserved!

**ALL PRICES ARE INCLUSIVE OF GST
SUBJECT TO CHANGE WITHOUT NOTICE**

MINT LEAF SPECIAL - VEGETARIAN (650 ML ONLY)

72. **Paneer Tawa Masala** BBQ Indian cottage cheese, diced of onion, tomato and capsicum simmered in onion tomato based gravy \$ 23.99
73. **Chilli Paneer** Chef's homemade cottage cheese tossed in spicy Indian sauces and cooked in authentic Indian style with an oriental touch \$ 22.99
74. **Daal Tadka** Mixed lentils slowly cooked with extra flavourful tempering of spices fried in oil \$ 20.99

MINT LEAF SPECIAL - NON VEGETARIAN (650 ML ONLY)

75. **Seekh kebab Masala** Minced lamb kebab cooked in tandoor and tossed with onions, capsicums and rich gravy \$ 23.99
76. **Chilli Beef** Diced beef pan fried with onions, capsicum, tomato and chillies \$ 22.99
77. **Tandoori Chicken Masala** Chicken with bone marinated in yoghurt and spices, cooked in tandoor, tossed with capsicum and onions \$ 23.99
78. **Chilli Chicken** (Indian Style) Boneless chicken cooked in authentic Indian style with an oriental touch \$ 21.99
79. **Barra Kebab Masala** (House Speciality) Lamb cutlets cooked in tandoor and tossed with onions, capsicums in thick spicy sauce \$ 24.99
80. **Tawa Chicken Masala** Boneless chicken based on authentic North-Indian recipe \$ 21.99
81. **Punjabi Chicken** Chef's Speciality chicken \$ 23.99
82. **Goa Fish Masala** Chef's Speciality \$ 23.99

BREAD

83. **Roti** Flat wholemeal bread baked in the Tandoor \$ 3.99
84. **Garlic Roti** Flat wholemeal bread baked in tandoor with garlic \$ 4.99
85. **Butter Naan** Plain flour bread from the Tandoor The perfect accompaniment to any curry \$ 4.99
86. **Garlic Naan** Baked with garlic \$ 5.99
87. **Laccha Paratha** Flaky wholemeal bread from Tandoor \$ 4.99
88. **Chilli Naan** Plain flour bread topped with green chillies \$ 6.99
89. **Cheese Naan** Plain flour bread stuffed with homemade cottage cheese \$ 6.99
90. **Masala Kulcha** Plain flour bread filled with potatoes, onions, green peas, cheese and coriander, then baked in tandoor \$ 6.99
91. **Mint Paratha** Wholemeal flakey mint bread \$ 5.99
92. **Aloo Paratha** Wholemeal bread stuffed with mildly spiced potatoes \$ 6.99
93. **Kashmiri Naan** Plain flour bread filled with spiced dry fruits and nuts \$ 7.99
94. **Keema Naan** filled with spicy lamb mince, coriander, baked in Tandoor \$ 7.99

RICE

- | | 500 ml | 650 ml |
|---|---------|---------|
| 95. Basmati Rice Basmati rice with cumin, spices and a dash of saffron | \$ 4.99 | \$ 5.99 |
| 96. Lemon Rice Basmati rice cooked with mustard seeds, curry leaves, coconut and lemon essence | \$ 5.99 | \$ 6.99 |
| 97. Kashmiri Pulao Basmati rice mixed with fresh fruits and nuts | \$ 7.99 | \$ 8.99 |
| 98. Peas Pulao Fresh green peas tossed in butter with cumin and mixed with basmati rice | \$ 6.99 | \$ 7.99 |

BIRYANI (750 ml)

99. **Veg Biryani** Veg Biryani is a flavourful rice dish made with basmati rice, mixed vegetables, whole spices, freshly ginger, garlic, coriander and mint leaves \$ 17.99
100. **Chicken Biryani** Tender marinated chicken pieces cooked with basmati rice, nuts, and spices \$ 19.99
101. **Lamb Biryani** Tender pieces of lamb marinated overnight and cooked with rice mint, nuts and spices \$ 21.99
102. **Goat Biryani** Tender bone-in Goat with aromatic spice and cooked with basmati rice \$ 22.99

SIDES

103. **Raita** [280 ml] Churned homemade yoghurt with grated cucumber and garnished with ground cumin \$ 5.99
104. **Achar chutney** \$ 1.99
105. **Papad** Crisp thin rice crackers \$ 2.99
106. **Kachumber** Indian salad with chopped cucumbers, onions and tomatoes with Indian spices \$ 7.99
107. **Onion Salad** \$ 3.99
108. **Garden Salad** Seasonal vegetables \$ 9.99
109. **Mint Chutney** \$ 2.99
110. **Tamarind-Date Chutney** \$ 3.99

DESSERT

111. **Gulab Jamun** [2 pieces] full cream milk dumplings, lightly fried and soaked in rose water sugar syrup, garnished with pistachio and coconut \$ 6.99
112. **Pistachio Kulfi** Indian ice cream, prepared with milk and nuts blended with cream, garnished with rose syrup & pistachio \$ 7.99
113. **Mango Kulfi** Mango Kulfi is an Indian version of ice cream, made with milk, milk solids, nuts, cardamom, and mango puree, and is a creamy, delicious treat. \$ 6.99

BEVERAGES

114. **Lassi** Churned yoghurt drink \$ 4.99
- Sweet \$ 4.99
- Mango \$ 4.99
- Salted \$ 3.99
115. **Any Can of Soft Drink** \$ 3.99
- Coke/Coke zero / Fanta / Sprite / Solo / Diet coke



FAMILY PACK

ENTRÉE
4 Pieces Pakora, 4 pieces Sheek Kebab

MAIN COURSE
Butter Chicken, Lamb Rogan Josh, Beef Kashmiri, Daal Makhani

ACCOMPANIMENTS
2 X Rice, 2 X Naan & Roti, Achar Chutney, Mint & Tamarind Chutney, Raita, Pappadums, Gulab Jamun

	MEDIUM	LARGE
500ml	\$84.99	\$94.99
650ml		



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Gluten, MSG, Coconut, Cashew, Almond And
Other may be Used In Food Preparation
*Please Check With Staff

7 Nights a WEEK - (5pm till late)

Takeaway & Home Delivery

\$5 HOME DELIVERY FEE

FULLY
LICENSED

ALL CURRIES
SERVED IN
500 ML / 650 ML
CONTAINER*

CATERING
FOR PARTIES &
FUNCTIONS

ALL PRICES ARE INCLUSIVE OF GST
SUBJECT TO CHANGE WITHOUT NOTICE



ENTRÉE - VEGETARIAN

1. Samosa (2 pcs) Chef's homemade pastry filled with spiced potatoes, cashew and green peas	\$ 8.99
2. Pakora (4 pcs) Spinach dipped in chickpea batter & fried	\$ 7.99
3. Aloo Tikki (4 pcs) Golden-brown patties of mashed potatoes mixed with spices and peas.	\$ 7.99
4. Tandoori Vegetable Platter Cottage cheese, mushroom and mix of seasonal vegetables, marinated, and cooked in tandoor	\$ 19.99
5. Hara Bhara kebab Made from a mix of spinach, green peas, and potatoes, seasoned with spices.	\$ 8.99
6. Tandoori Paneer Tikka Cottage cheese, green capsicum, tomato, onion marinated in yoghurt and spices, grilled in tandoor	\$ 16.99
7. Tandoori Mushrooms Mushrooms marinated in ginger garlic yoghurt spices and grilled in tandoori Will Come.	\$ 13.99
8. Vegetable Manchurian Cabbage, carrot, onion balls deep fried, tossed in tomato - onion and cashew nut gravy with green herbs, soy and sweet chilli sauce, fresh green chilli, ginger and spring onion, coriander	\$ 15.99
9. Tandoori Soya Chaap Tender Soya Chaap made from soybeans, marinated in spices, and grilled in a tandoor.	\$ 16.99
10. Samosa Chaat Crushed samosa topped with chickpeas, onions and drizzled with sweet yoghurt and various chutney.	\$ 13.99
11. Pakora Chaat Pakoras drizzled with onions, sweet yoghurt and various chutneys.	\$ 12.99
12. Aloo Tikki Chaat Aloo tikki, chickpeas and onions drizzled with sweet yoghurt and various chutneys.	\$ 12.99

ENTRÉE - NON VEGETARIAN

13. Chicken Tikka Morsels of boneless chicken, marinated in yoghurt and motic spices, cooked to perfection in the tandoor	\$ 16.99
14. Tandoori Chicken Spring chicken marinated in yoghurt and selected herbs and spices, cooked to perfection in the clay oven	Half \$ 16.99 Full \$ 25.99
15. Lamb Seekh Kebab Minced lamb with ginger, garlic, fresh coriander and freshly ground spices, rolled on a skewer and cooked in the tandoor	\$ 17.99
16. Barra Kebab (3 Pcs) Succulent lean lamb cutlets, marinated in rum and selected herbs, cooked in the tandoor.	\$ 17.99
17. Tandoori Platter A select assortment from our tandoor, Chicken Tikka, Seekh Kebab, Barra Kebab and Tandoori Chicken	\$ 24.99
18. Tandoori Fish Tikka Morsels of rockling fish, lightly seasoned and marinated with chef's own recipe and cooked in tandoor	\$ 19.99
19. Tandoori Prawns Marinated with garlic, ginger, fresh lemon and cooked in the tandoor	\$ 18.99
20. Fried Coconut Prawns 6 Tigers prawns marinated in special spices battered chickpea flour and deep fried.	\$ 19.99
21. Amritsari Fish Fresh fish fillets marinated with lemon and fresh spices, coated in chickpea flour and deep fried	\$ 19.99

MAIN COURSE NON VEGETARIAN

CHICKEN

	500 ml	650 ml
22. Butter Chicken chicken pieces, cooked in the tandoor, simmered in a rich tomato base sauce, with butter and cream	\$ 20.99	\$ 21.99
23. Chicken Curry Chef's authentic Indian curry Tender chicken fillet cooked in onion and tomato gravy	\$ 20.99	\$ 21.99
24. Chicken Korma Tender chicken cooked with creamy almond & cashew nut sauce.	\$ 20.99	\$ 21.99
25. Chicken Tikka Masala Succulent pieces of chicken, marinated in yoghurt, spices, tossed in a tomato-based sauce with capsicum, onion	\$ 20.99	\$ 21.99
26. Kadai Chicken Chef's Speciality	\$ 20.99	\$ 21.99
27. Mango Chicken Boneless chicken cooked with puree mango & a dash of cream	\$ 20.99	\$ 21.99
28. Spinach Chicken (Delicious and mild) Boneless chicken pieces cooked with spinach, herbs & spices	\$ 20.99	\$ 21.99
29. Chicken Vindaloo A delicious Goan speciality seasoned with spices & vinegar	\$ 20.99	\$ 21.99
30. Chicken Jalfrezi Boneless chicken fillet cook with sliced onions and capsicum in a rich gravy	\$ 20.99	\$ 21.99

LAMB

31. Lamb Rogan Josh (Lamb Curry) A popular authentic lamb curry from the foothills of Kashmir	\$ 21.99	\$ 22.99
32. Lamb Spinach (Saag Gosht) Lean lamb dices with fresh spinach, herbs, spices, and fresh cream	\$ 21.99	\$ 22.99
33. Lamb Pasanda Lamb cooked in mild cashew nuts sauce	\$ 21.99	\$ 22.99
34. Lamb Kadai Chef's Speciality	\$ 21.99	\$ 22.99
35. Lamb Bhuna (Finished with Chefs Own Style) Diced lean lamb tossed with onion and capsicum	\$ 21.99	\$ 22.99
36. Lamb Vindaloo A delicious Goan speciality seasoned with spices & vinegar	\$ 21.99	\$ 22.99

BEEF

37. Beef Rogan Josh Diced marinated beef cooked with onion, garlic, tomato and yoghurt	\$ 21.99	\$ 22.99
38. Beef Madras (An Exotic Taste Sensation) Marinated beef cooked with hot spices, mustard seeds & coconut	\$ 21.99	\$ 22.99
39. Beef Korma Tender pieces of beef in coconut, cashew, tomato and garlic sauce	\$ 21.99	\$ 22.99
40. Beef Spinach Lean lamb dices with fresh spinach, herbs, spices, and fresh cream	\$ 21.99	\$ 22.99
41. Beef Vindaloo A delicious Goan speciality seasoned with spices & vinegar	\$ 21.99	\$ 22.99

GOAT

42. Goat Curry A delicious Goan speciality seasoned with spices & vinegar	\$ 21.99	\$ 22.99
43. Goat Vindaloo A delicious Goan speciality seasoned with spices & vinegar	\$ 21.99	\$ 22.99
44. Goat Bhuna Diced goat with bone tossed with onion and capsicum.	\$ 21.99	\$ 22.99

SEA FOOD

	500 ml	650 ml
45. Prawn Masala King prawns cooked with freshly ground herbs and spices, accompanied by flavours of onions and capsicum	\$ 23.99	\$ 24.99
46. Prawn Korma Prawn cooked with cashew nut and coconut sauce butter and cream	\$ 24.99	\$ 25.99
47. Prawn Makhani Prawn cooked in authentic and favourite makhani sauce	\$ 23.99	\$ 24.99
48. Coconut Prawn Curry Fresh river prawns cooked in a mouth-watering gravy of coconut, poppy seeds, and cream, flavoured with saffron	\$ 24.99	\$ 25.99
49. Prawn Vindaloo A delicious Goan speciality seasoned with spices & vinegar	\$ 24.99	\$ 25.99
50. Calcutta Fish Curry Boneless fish pieces with coconut cream, spices, slowly cooked	\$ 23.99	\$ 24.99
51. Fish Vindaloo A delicious Goan speciality seasoned with spices & vinegar	\$ 24.99	\$ 25.99

MAIN COURSE VEGETARIAN

52. Vegetable Korma Seasonal vegetables cooked in light cashew nut sauce and fresh fruit	\$ 18.99	\$ 19.99
53. Mix Vegetables Fresh mixed seasonal vegetables, tantalizingly seasoned with fresh herbs and spices	\$ 17.99	\$ 18.99
54. Vegetable Madras Seasonal vegetables cooked with mustards, ginger and garlic - a spicy dish	\$ 18.99	\$ 19.99
55. Vegetable Makhani Seasonal vegetables cooked with everyone's favourite makhani sauce	\$ 18.99	\$ 19.99
56. Vegetable Zalfrezi (House speciality) Fresh seasonal vegetables sauteed on high fire with Indian spices	\$ 20.99	\$ 21.99
57. Aloo Palak Potatoes cooked with spinach puree and garnished with tomatoes, onions and ginger	\$ 17.99	\$ 18.99
58. Aloo Gobi Potatoes and cauliflower stir fried with spices and tomatoes	\$ 19.99	\$ 20.99
59. Matar Mashroom Mushrooms and peas speciality	\$ 19.99	\$ 20.99
60. Pumpkin Masala Butternut pumpkin cooked with onions, tomatoes, and vegetable gravy	\$ 20.99	\$ 21.99
61. Aloo Baingan Eggplant, potatoes, and tomatoes in a ginger sauce with coriander	\$ 20.99	\$ 21.99
62. Baingan Bharta Eggplant roasted in tandoor and cooked in traditional Indian style	\$ 20.99	\$ 22.99
63. Malai Kofta Cheese and potato balls, mixed with dried fruits and nuts, simmered in a light almond flavoured sauce	\$ 21.99	\$ 21.99
64. Chana Masala Chickpeas cooked with tomatoes, onions, ginger and garlic, finished with spices	\$ 20.99	\$ 21.99
65. Palak Paneer (Vegetarians Delight) Golden fried homemade cottage cheese in a smoother saffron flavoured spinach puree, delicately finished with fresh herbs	\$ 20.99	\$ 21.99
66. Matar Paneer Chef's homemade cottage cheese and green peas simmered in saffron flavoured curry sauce, finished with coriander	\$ 20.99	\$ 21.99
67. Shahi Paneer Homemade cottage cheese cubes simmered in makhani sauce	\$ 20.99	\$ 22.99
68. Paneer Bhurji Scrambled homemade cottage cheese with onion, tomatoes, and spices!	\$ 21.99	\$ 22.99
69. Kadai Paneer Homemade cottage cheese prepared in authentic Indian style	\$ 20.99	\$ 21.99
70. Dal Makhani Black lentils and kidney beans simmered slowly, seasoned with freshly ground spices and finished with cream and coriander	\$ 17.99	\$ 18.99
71. Dal Fry Slowly cooked mixed lentils with spices	\$ 18.99	\$ 19.99

Any dish can be made milder or hotter upon request