

DINE IN MENU

Traditional Indian Food must be cooked with precision, love and honesty



(08) 6114 5370

Appertize - Veg

Samosa	1 pcs	\$4
Bread Pakora	1 pcs	\$4
Mix Veg Pakora	4 pcs	\$12
Fried Potato Cakes	- Aloo Tikki	\$10
Cashew Nuts		\$10
Chilli Chips		\$10
Onion Bhaji		\$12
Hara Bara Kebab	4 pcs	\$12
Baked Cheese with	spices - Paneer Tikka	\$16
Veg Manchurian		\$16
Paneer Pakora		\$16
Cheese Chilli		\$16
Malai Soya Chaap		\$18
Tandoori Soya Chaa	ip	\$18
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Apperliq	ze - Non Veg	
Keema ka Samosa		\$5
and peas. Delicious with min	stuffed with spiced ground lamb to chutney	
Chicken Fritters - Mu Minced lamb with herbs & sp		\$16
Chilli Fish Fry - Amrits Fillets of fish dipped in spiced	sari Fish I batter and fried	\$18
Garlic Chicken Fille Chicken fillet marinated in yo		\$18
Afgani Chicken Chopped onion & chilli parce	ls fried	\$18
Whole Roast Chicke		
Tandoori Chicken Traditional chicken on the bo		ıll: \$28
Lamb Skewers - Seel Minced lamb with herbs & sp	k h Kebab ices skewered & roasted in tand	\$20 loor
Lamb Cutlets Minced lamb with herbs & sp	3 pcs ices skewered & roasted in tand	\$22 loor
Chopped Prawns Fr Chopped prawns in lightly sp	itters - P rawn Pakora iced chickpea batter fried golder	\$22
King Prawn Cuttlets Local king prawns butterflied	costed with spices & fried gold	\$22 en
Tandoori Garlic Pray Garlic & saffron coat tander s Served on skewers, lovely wi	succulant prawns roasted in tand	\$22 loor oven
	n thick yoghurt, ginger, garlic, gr nt & spices, cooked in tandoor	\$24 een chilli,



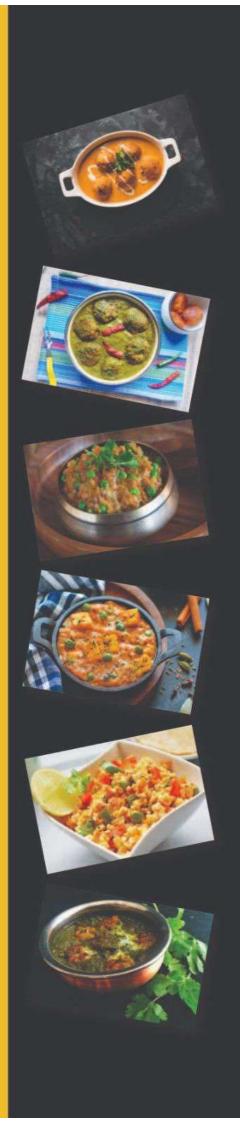


Vegetarian Tacting Plate Per Head

Vegetarian Tasting Plate Per Head Samosa, aloo tiki, onion bhaji & paneer pakora	
Mixed Starter Tasting Plate Per Head Samosa, paneer tikka, lasooni murg tikka & amritsari fish	\$20
Tandoori Tasting Plate For 2 Person Paneer tikka, tandoori murg tikka, seekh, kebab, tandoori salmon	\$36
Mains	
Yellow Daal	\$20
Chickpea lentils cooked with masala gravy Daal Makhani - Punjabi Daal	\$20
Traditional slow cooked mixed lentils	
Mixed Vegetables - Sabzi Mixed seasonal vegetable curry	\$20
Aloo Gobi Potatos & cauliflower are cooked with onions, tomatoes & spices	\$20
Okra - Bhindi Masala	\$20
Okra sauteed with onion and spices	\$20
Eggplant Crush - Baingan Bharta Hugely popular chopped eggplant curry	\$20
Malai Kofta Croquests of potatoes, cottage cheese and raisins simmered in a	\$22
Palak Kofta	\$20
Palak kofta cooked with spinach, onion and garlic sauce Paneer Burii	\$22
Crumbled or grated paneer cooked in spicy tomato gravy	-
Matter Paneer Crumbled or grated paneer & peas cooked in spicy tomato gravy	\$22
Methi Malai Matar	\$22
Matar (peas) with fenugreek leaves with onion, ginger, garlic, chilli Methi Malai Mushroom	\$22
Mushroom with fenugreek leaves with onion, ginger, garlic, chilli	
Methi Malai Paneer Ricotta cheese with fenugreek teaves with onion, ginger, garlic, chilli	\$22
Palak Paneer	\$22
Ricotta cheese prepared in spinach sauce, onion and garlic Paneer Masala	\$22
Ricotta cheese cooked in tomato based gravy with capscium & onion	The same
Paneer Lababdar Ricotta cheese prepared with mixed gravy and creamy sauce	\$22
Kadai Paneer Ricotta cheese cooked in tomato based gravy with capscium & onion	\$22
Butter Paneer	\$22
Ricotta cheese cooked in tomato based gravy & butter gravy Paneer Pasanda	\$22
Paneer pasanda is a rich and delicious dish of shallow fried stuffed paneer sandwiches in a smooth, creamy onion-tomato based gravy	4CE
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Egg Burji Crumbled or grated egg cooked in spicy tomato gravy	\$2
Egg Curry Grated egg cooked in a thick and aromatic creamy sauce & mild spices	\$2



Lamb Kadai Boneless tamb cooked in hot sauce with crushed spices & green capsicum	\$26
Methi Malai Lamb/Beef Lamb / beef with fenugreek leaves with onion, ginger, gartic, chilli	\$26
Lamb Madras Boneless lamb cooked in a sour sauce with curry leaves & mustard seeds	\$26
Goat Curry Baby goat meat on the bone simmered in hot & spicy sauce made with Chef's special selection of spices	\$26
Goat Karahi Baby goat cooked in a spicy sauce of coriander powder, capsicum	\$26
Goat Vindaloo Tender goat meat cooked with malt vinegar, roast cumin, black pepper and	\$26 I hot chilli
Beef Curry South Indian style beef curry with mustard seeds, coconut, curry leaf	\$26
Beef Madras Baby goat meat on the bone simmered in hot & spicy sauce made with Chef's special selection of spices	\$26
Beef Vindaloo Beef cooked in a tangy spicy hot gravy finished with coconut milk grated co	\$26 oconut.
Cumin seeds & lemon wrapped in a banana leaf and simmered Beef Korma Baby goat meat on the bone simmered in hot & spicy sauce made with Chef's special selection of spices	\$26
Beef Masala Succulant beef fillets simmered in spicy tomato & capsicum masala sauce	\$26



Fish Curry - Kerala Fish South Indian style fish curry with mustard seeds, coconut & curry leaf	\$26
Goan Fish Curry (GF) Fish fillets cooked in coconut gravy, mustard seeds & curry leaf	\$26
Fish Korma Fish Fillets simmered in hot & spicy sauce made with Chef's special select	\$26 tion of spices
Fish Vindaloo Fish Fillets cooked with malt vinegar, roast cumin, black pepper and vinda	\$26
Fish Masala (GF) Succulant fish fillets simmered in spicy tomato & capsicum, masala sauce	\$26
Prawn Curry Prawns cooked with fresh curry leaves & mustard seeds in mild flavoured creamy sauce	\$26
Prawn Masala - Mild (GF) Prawns cooked with fresh curry leaves & mustard seeds in mild flavoured creamy sauce	\$26
Prawn Vindaloo - Hot (GF) Prawns cooked in tangy spicy sauce hot gravy finished with cocon- coconut cumin seeds & lemon wrapped in banana leaf and then s	

Spicy Prawn Curry - Jinga Masala (GF)
Dry prawns curry, tomato, onion, capsicum, ginger & red chilli



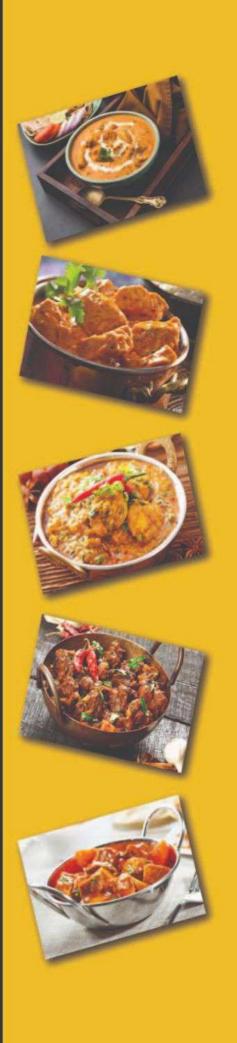
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\$26



Butter Chicken Chicken fillet cooked in tandoor, finished in creamy sauce with tomatoes 8	\$24 cashew nut
Chicken with Spinach - Murg Saagwall Chicken fillet in spinach sauce with onion, ginger, garlic, chilli, ghee	\$24
Chicken Tikka Masala Tandoor cooked chicken fillets in tomato based curry with capsicum	\$24
Chicken in Saffron & Almond Sauce	
Murg Zafferani	\$24
Chicken fillet marinated in a mix of yoghurt, cream, saffron, cardamum cumin, ginger, garlic and turmeric finished with ground almond	
Chicken Chettinad	\$24
A very popular peppery hot South Indian chicken caurry, laced	924
with sliced onion, coconut & tomatoes	
Mango Chicken	\$24
Chicken fillet in fenugreek leaves with onion, ginger, garlic, chilli	
Kadai Chicken	\$24
Chicken fillet marinated in a mix of yoghurt, cream, saffron, cardamum cumin, ginger, garlic and turmeric finished with ground almond	
Royal Chicken Curry	\$24
Chicken fillet marinated in mix of yoghurt, cream, saffron,	Y-4
cardamom, cumin, ginger, garlic & turmeric finished with corinader.	
Chicken Vindaloo	\$24
Chicken fillet in vindaloo sauce with onion, ginger, garlic, chilli,	
Chicken Lababdar	\$24
Boneless chicken cooked in onion, tomato gravy with aroma of basic	
spices and flovour of butter Methi Mali Chicken	604
Metri Mati Chicken	\$24
Chicken Pasanda	\$24
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Lamb/Goat/Beey	/
Lamb Vindaloo	\$26
Very hot portugese inspired curry - lamb fillets simmered in malt based sauce with red hot chilli	
Dry Braised Spicy Lamb - Lamb Bhuna Masala	\$26
Lamb fillets simmered in spicy sauce served dry	Y_
Lamb Rogan Josh	\$26
Lamb fillets simmered in aromatic sauce, containing onions, garlic ginger,	
ground fennel, coriander, cardamum, cinnamon, tomatoes finished with ra	
Lamb with Masala Spinach - Gosht Saagwalla	\$26
Diced lamb fillets sauteed in spinach, onions, ginger, garlic, chilli, ground green spices & garam masala sauce	
Lamb Korma	\$26
Tender pieces of boneless lamb cooked in a thick and aromatic creamy sa	
with ground cashew nuts and mild spices.	
Lamb Shank Curry	\$26
Tender pieces of boneless lamb cooked in a thick and aromatic creamy so with ground cashey nuts and mild spices.	auce
Will alloying castley files and mild spices	

with ground cashew nuts and mild spices.



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Fried Rice	\$10
Butter Chicken Rice	\$10
Chips	\$6
Chips & Nugget	\$10
Veggie / Chicken/ Lamb Burger	\$10
Pizzas	
Classic Margherita Pizza	\$22
Classic mozzarella & oregano on a tomato base	6
Vegetarian Supreme Grilled eggplant, baby spinach, roasted capsicum, mushrooms,	\$25
sundried tomatoes, bocconcini on a topping	
Paneer Masala Pizza	\$25
Creamy marinated paneer pieces, diced tomatoes & onion on a rich masala spicy base, sprinkle with chilli flakes on top	h
Peri Peri Chicken	\$25
Homemade cooked chicken roasted capsicum, caramelized onion	The state of the s
shallots & bocconcini on a tomato base, topped peri peri sauce	A-0
Cheese Pizza Mozzarella & a swirl of napoli sauce on tomato sauce	\$18
Hawaiian	\$22
Classic range ham & pineapple on tomato base	La Respondence
Meat Deluxe	\$25
Smoke ham, pepperoni, Italian susage, homemade chicken, ground beef and bacon on BBQ base	
Crust Supreme	\$25
Smoke ham, pepperoni, Italian susage, mushrooms, fresh capsicur	n,
onion, pineapple & black olives	
Dosa	
2000	
Plain Dosa	\$16
Masala Dosa	\$18
Onion Dosa	\$18
Egg Dosa	\$18
Paneer Dosa	\$20
Tandoori Chicken Dosa	\$22
Lamb Dosa	\$22
Weekend Street Food & Chal	4
Weeking Direct 1 oog & Chair	
Panel Chast	\$10
Papri Chaat Mixed Chaat	\$10
Samosa Chaat	\$12
Pani Puri 1 shot	\$2
Dhai puri	\$10
Bhel puri	\$10
Aloo Puri	\$16
Dhai Bhalla	\$12
Aloo Tikki	\$12
Chole Bathure	\$18
Amritsari Chole Kulche	\$18
Anna di Girono i Garagia	720



Naam / Breads

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Roti Spicy Potato Filling Paratha Butter Naan Plain Naan Garlic Naan Aloo Paratha Chilli Garlic Naan Cheese Naan Pashwari Naan Chicken Naan Keema Naan		\$4 \$4 \$5 \$5 \$5 \$6 \$6 \$6 \$6
Rice 1	Biryani	

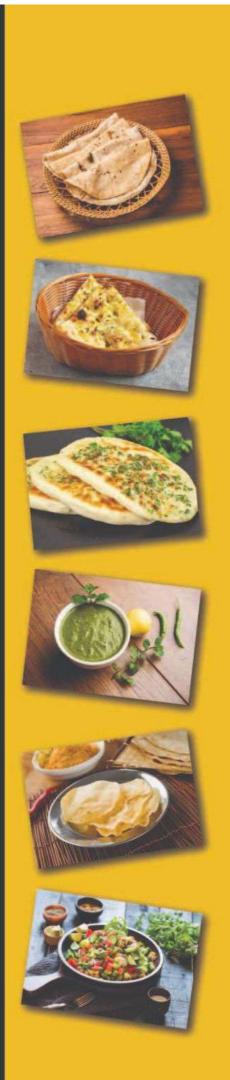
Rice (per head)	\$5
Saffron Jeera Pulao (per head)	\$5.5
Hyderabadi-Style Vegetable Biryani	\$18
Hyderabadi-Style Chicken Biryani	\$24
Hyderabadi-Style Paneer Biryani	\$22
Hyderabadi-Style Goat Biryani	\$26
Hyderabadi-Style Prawn Biryani	\$26

Salads / Sides

Mixed Pickle	\$3
Mango Chutney	\$3
Mint Sauce	\$3
Date & Tamarind Sauce	\$2
Pappadums (3pcs) with mint sauce	\$5
Onion Salad	\$6
Cucumber Salad	\$10
Cucumber Raita	\$10
Mixed Salad Small: \$10 Large:	\$20

Kathi Rolls

Aloo Masala Roll (spiced potato)	\$12
Paneer Roll (cheese & pickles)	\$14
Spinach Cuttlet Roll	\$14
Chicken Tikka Roll	\$16
Lamb Seekh Kebab Roll	\$16



Desserts

Gulab Jamnun	2pc	\$6
Rasmalai	2рс	\$8

Ice Cream/Kulfi

Mango	\$7
Stawberry	\$7
Vanilla	\$7
Chocolate	\$7
Plain Kulfi	\$6
Coconut Kulfi	\$6
Mango Kulfi	\$6
Apricot Pistachio Kulfi	\$6
Almond Kulfi	\$6
Tilla Kulfi	\$8
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Shakes

Banana	\$10
Mango	\$10
Spearmint	\$10
Stawberry	\$10
Vanilla	\$10
Oreo	\$10
Chocolate	\$10
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Lassi

Mango Lassi	\$7
Sweet Lassi	\$7
Salti lassi	\$7
Mint lassi	\$7

Soft Drinks

•	
Coke, Coke No Sugar	\$4
Fanta, Lemonade, Sprite	\$4
Soda Water	\$4
Lemon Lime Biter	\$6
Virgin Mojito	\$8
Stawberry Mojito	\$8
Fruit Punch	\$6.5
Tango Mango Soda	\$8
Gauva Chilli Milli	\$8
Cool Passion	\$8







