



MENU

☎ 08 6388 4441



ENTREE



Veg Samosa (1 pc) Crispy pastry filled with spiced potatoes and peas	\$5
Onion Bhaji (6 pcs) Onion cooked in gram batter with Indian spices & deep fried	\$13
Hara Bhara Kebab (4 pcs) Mint, cheese and spinach	\$15
Paneer Shashlik (4 pcs) Soft, juicy chunks of marinated cottage cheese cooked in tandoor	\$15
Gobi 65 (6 pcs) Fresh vegetables marinated in chickpea batter and deep fried	\$15
Malai Soya Chaap (6 pcs) Creamy malai-marinated soya chaap, rich and flavorful.	\$15
Meat Samosa (1 pc) Lamb marinated overnight with yogurt & spices	\$5
Lamb Seekh Kebab (6 pcs) Lamb mince with Indian spices cooked in tandoor	\$16
Chicken Tikka (6 pcs) Boneless chicken marinated with yogurt & spices cooked in tandoor	\$15
Chicken Malai Tikka (6 pcs) Creamy, tender chicken with mild spices.	\$15
Fish Tikka (6 pcs) Fish marinated with yogurt & spices cooked in tandoor	\$15
Fish Pakora (6 pcs) Fish marinated in chickpea batter and fried	\$15
Lahori Fish (6 pcs) Dry chilli and fried crispy	\$15
Garlic Prawn (6 pcs) Juicy prawns tossed in rich garlic butter, bursting with bold flavor.	\$19
Prawn Pakora (6 pcs) Prawns marinated in chickpea batter and fried	\$19



MAIN COURSE

VEG

Dal Makhani	\$20
Whole black lentils cooked in tomato gravy with creamy butter	
Dal Pachranga	\$20
Mixed five lentils cooked with rich spices.	
Bhindi Do Pyaza	\$20
Stir fried okra with onion and spices	
Aloo Gobi	\$20
Potato and cauliflower cooked with spices	
Aloo Baingan	\$20
Potato and eggplant cooked with spices	
Kadai Paneer	\$22
Cottage cheese cooked with capsicum, onion & spices	
Paneer Butter Masala	\$22
Paneer cooked in rich tomato butter gravy	
Paneer Makhani	\$22
Creamy tomato-based paneer curry	
Palak Paneer	\$22
Cottage cheese cooked in spinach gravy	
Jeera Aloo	\$19
Potatoes tossed with cumin	
Malai Kofta	\$22
Paneer dumplings in creamy gravy	
Mutter Methi Malai	\$22
Peas cooked with fenugreek & cream	
Paneer Methi Malai	\$22
Creamy paneer with methi.	
Paneer Bhurji	\$23
Spiced scrambled paneer.	
Channa Masala	\$19
Chickpeas cooked with spices	
Paneer Madras	\$22
Spicy South Indian paneer curry.	
Aloo Madras	\$20
Potato cooked in coconut-based spicy gravy	
Mix Veg	\$20
Seasonal vegetables cooked in thick gravy	
Navratan Korma	\$20
Mixed vegetables in creamy mild gravy	

CHICKEN

Butter Chicken	\$23.99
Boneless chicken cooked in rich butter tomato gravy	
Butter Chicken (Traditional)	\$23.99
Boneless chicken cooked in butter sauce	
Mango Chicken	\$23.99
Chicken in a sweet and tangy mango gravy.	
Chicken Korma	\$23.99
Creamy cashew-based mild curry	
Chicken Tikka Masala	\$23.99
Tandoor chicken cooked in onion tomato gravy	
Chicken Jalfrezi	\$23.99
Chicken with capsicum & spices	
Chicken Saag	\$23.99
Chicken cooked with spinach	
Chicken Dhansak	\$23.99
Chicken cooked with lentils	
Chicken Vindaloo	\$23.99
Spicy tangy curry	
Chicken Methi Malai	\$23.99
Creamy chicken with methi flavor.	
Chicken Madras	\$23.99
Coconut-based spicy curry	
Chicken Curry	\$23.99
Traditional Indian chicken curry	

LAMB

Lamb Rogan Josh	\$24.99
Lamb cooked in rich spiced gravy	
Lamb Masala	\$24.99
Spiced lamb in rich gravy.	
Lamb Jalfrezi	\$24.99
Lamb cooked with capsicum & spices	
Lamb Saag	\$24.99
Lamb cooked with spinach	
Lamb Vindaloo	\$24.99
Spicy lamb curry	
Lamb Madras	\$24.99
Coconut-based lamb curry	
Lamb Korma	\$24.99
Mild creamy lamb curry	
Lamb Dhansak	\$24.99
Lamb cooked with lentils	

MAIN COURSE



GOAT

Goat Curry (med/hot)

Baby goat on bone with traditional spices & gravy

\$25.99

Goat Madras (med)

Goat in coconut cream with South Indian spices

\$25.99

Goat Vindaloo (hot)

Goat cooked with hot Indian spices

\$25.99

Goat Korma

Tender goat in a rich, creamy gravy.

\$25.99

SEAFOOD

Fish - \$23.99

Prawn - \$25.99

Fish / Prawn Curry

Fish cooked in onion tomato gravy

Fish / Prawn Jalfrezi

Fish cooked with capsicum & spices

Fish / Prawn Mango

Creamy mango-based curry

Fish / Prawn Madras

Coconut-based curry

Fish / Prawn Vindaloo

Spicy curry

Fish / Prawn Korma

Mild creamy curry

INDO-CHINESE

Paneer Chilli Milli

\$21

Paneer tossed in spicy
Indo-Chinese sauce

Chicken Chilli

\$21

Chicken cooked in spicy chilli sauce

Honey Cauliflower

\$21

Crispy cauliflower in sweet
& spicy sauce

Veg Manchurian

\$21

Vegetable dumplings in tangy sauce

Hakka Noodles

\$17

Stir-fried noodles with vegetables

Fried Rice

\$14

Rice stir-fried with vegetables



RICE, BIRYANI & BREADS

RICE

Plain Rice Steamed basmati rice	\$6
Saffron Rice Aromatic rice infused with saffron	\$7
Coconut Rice Rice cooked with coconut	\$8
Jeera Rice Rice tempered with cumin	\$7
Peas Rice Rice cooked with green peas	\$8
Kashmiri Pulao Rice with dry fruits	\$10
Mushroom & Onion Rice Rice cooked with mushroom	\$10

SIDES

Mint Sauce Fresh mint dip	\$3
Tamarind Sauce Sweet & tangy sauce	\$3
Raita Yogurt with vegetables	\$7
Papad (4 pcs) Crispy lentil wafers	\$7
Mango Chutney Sweet mango condiment	\$4
Mixed Pickles Spicy Indian pickles	\$4

BIRYANI

Veg Biryani Aromatic rice with vegetables & spices	\$20
Chicken Biryani Fragrant rice with chicken	\$22
Lamb Biryani Spiced rice with lamb	\$23
Goat Biryani Traditional goat biryani	\$23
Prawn Biryani Rice cooked with prawns	\$25

NAAN & BREADS

Plain Naan Classic tandoor baked leavened bread	\$6
Butter Naan Naan glazed with butter	\$7
Garlic Naan Naan topped with fine chopped garlic	\$7
Aloo Masala Naan Naan stuffed with spiced potatoes	\$8
Cheese Naan Naan stuffed with cottage cheese & spices	\$8
Cheese & Garlic Naan Naan with garlic, cottage cheese & spices	\$9
Kashmiri Naan Naan stuffed with coconut & dry fruits	\$9
Keema Naan Naan stuffed with spiced lamb mince	\$9
Methi Naan Naan infused with fresh fenugreek leaves	\$7
Chilli Garlic Naan Naan with chilli & garlic topping	\$8
Onion Kulcha Leavened bread stuffed with spiced onion filling	\$8
Paratha Flaky wholemeal bread	\$5
Roti (Wholemeal) Traditional wholemeal flatbread	\$6
Butter Roti Soft roti brushed with butter.	\$6
Chilli Naan Naan topped with spicy chillies.	\$6

STREET, KIDS, DESSERTS & DRINKS

DESSERTS

Gulab Jamun Soft milk dumplings served warm	\$8
Rasmalai Soft cottage cheese dumplings in sweet milk	\$8
Gajar Halwa Carrot-based Indian dessert	\$8
Mango Kulfi Mango-flavoured Indian ice cream	\$7
Pista Kulfi Pistachio-flavoured kulfi	\$7
Kaju Kishmish Cashew & raisin dessert	\$7
Khoya Kulfi Traditional creamy kulfi	\$7

STREET FOOD

Dahi Puri Crispy puris filled with yogurt & chutneys	\$13
Pani Puri Tangy spicy water-filled puris	\$13
Aloo Tikki Chaat Potato patties with chutneys & yogurt	\$13

PLATTERS

Veg Platter Samosa, Hara Bhara Kebab, Onion Bhaji, Paneer Tikka	\$22
Non Veg Platter 2 Meat Samosa, 2 Seek Kebab, 2 Chicken Tikka, 2 Fish Lahori	\$24

KIDS MENU

Fries Crispy golden potato fries	\$8
Chicken Nuggets & Fries Crunchy chicken nuggets served with fries	\$14
Butter Chicken Rice Mild butter chicken served with rice	\$16
Paneer Makhani Rice Creamy paneer curry served with rice	\$14
Orange Juice Fresh and refreshing juice	\$6
Apple Juice Sweet and refreshing juice	\$6

DRINKS

Mango Lassi Traditional yogurt-based mango drink	\$8
Sweet Lassi Sweetened yogurt drink	\$8
Salty Lassi Savory yogurt drink	\$8
Jaljeera Spiced cumin drink	\$8
Lemon Soda Fresh lemon soda	\$8
Lemon Lime Citrus soda drink	\$8
Ginger Beer Ginger flavoured beverage	\$8
Soft Drinks Coke, Fanta, Sprite, Coke No Sugar	\$7
Mango Shake Thick mango milkshake	\$10
Vanilla Shake Classic vanilla milkshake	\$10
Strawberry Shake Strawberry milkshake	\$10
Chocolate Oreo Shake Chocolate shake with Oreo	\$10