

SEASONAL ENTREE

(All fried entrees served with tamarind chutney)

PAKORA (4 PIECES PER SERVE)

Sliced onions rolled in spices, chickpea flour and fried (vgn/gf)

ONION	\$8
POTATO	\$8
PRAWN	\$12
SPRING ROLL	\$11

SAMOSA (2 PIECES PER SERVE)

A hand made Plain Flour pastry with onion seeds Pastry filled with spices

VEGETABLE	\$8
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TANDOORI ENTREE

MURUGH TIKKA (4 PIECES)

Boneless Chicken marinated over night and cooked in tandoori oven

\$12



CHICKEN ACHARI

Chicken cooked in chef special pickled spices for tangy taste.

\$13

TANDOORI PRAWNS

(Jingal Jal Pari) Prawns marinated in ajowan, lemon juice, and chef spices.

\$15

TANDOORI CHICKEN

Chicken with bones marinated in yoghurt and spices, and cooked in tandoor

\$11

SEEKH KEBAB

Lamb mince marinated in tandoori spices and cooked in tandoori oven.

\$15

TANDOORI FISH

Fish marinated with ajowan, green masala paste and cooked in tandoori oven

\$15

INDIAN BREAD

(All naan breads are served with clarified butter-ghee)

PLAIN NAAN (DFO)

A soft bread made of plain flour and egg baked in tandoori oven

\$4



CHEESE AND SPINACH NAAN

Tandoori Naan stuffed with cottage cheese and spinach.

\$7

SPICY NAAN

Tandoori naan topped with ginger, garlic, chilli and chef special blend of herbs, and spices

\$6

GARLIC NAAN (DFO)

Naan topped with fresh garlic

\$4.50

ROTI (DFO)

A traditional Indian bread made of whole meal flour.

\$4

KASHMIRI NAAN (DFO)

Tandoori naan stuffed with mix dried fruits

\$7

POTATO NAAN

Tandoori Naan stuffed with spiced potato.

\$5

PLAIN PARATHA

Whole meal flour flaky layered bread with butter.

\$6

CHEESE NAAN

Tandoori naan stuffed with cheese

\$6

MASALA KULCHA (D)

Tandoori naan stuffed with potato, cottage cheese with chef's secret spices

\$7

SIDE DISHES

SWEET MANGO CHUTNEY (V)	\$3.50	INDIAN SALAD (V)	\$5.00
YOGHURT AND CUCUMBER (D)	\$3.50	TOMATO CHUTNEY (V)	\$3.50
MINT CHUTNEY(V)	\$3.50	PICKLE (CHILLI, LIME, MANGO) (V)	\$3.50
RAITA (D)	\$3.50	PAPPADUMS (4 PIECES) (V)	\$3.50

DOSA SPECIALITY OF SOUTHERN INDIA

IDLY	\$10
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Soft, fluffy and steamed rice cakes made from a fermented batter of rice and urad dal (black gram).

DOSA

A crispy, golden-brown crepe made from a fermented batter of rice and urad dal (black gram)

MASALA	\$17
MYSORE MASALA	\$17
BUTTER CHICKEN DOSA	\$20
LAMB DOSA	\$20
COMBO - DOSA (ANY) + IDLY (1 PIECE)	\$25

THALI PAN INDIA (LUNCH ONLY)

VEG THALI	\$18
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A sumptuous platter offering a variety of traditional vegetarian dishes

NON-VEG THALI	\$20
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A sumptuous platter offering a variety of traditional Non-vegetarian dishes

MAIN COURSES

BEEF

BEEF KHORMA (MILD, MEDIUM OR HOT) (D) \$19

Diced beef cooked with yoghurt and ground cashew nut to make a truly delightful curry.

BEEF ROGANI \$20

Tender beef pieces slow-cooked in a fragrant and creamy sauce, enriched with aromatic spices, yogurt, and a hint of saffron

BEEF MADRAS (MILD, MEDIUM OR HOT) (DF) \$19

Beef cooked with traditional South Indian spices and finished with coconut cream.

BEEF JAL-FREZI (MILD, MEDIUM OR HOT) (DF) \$19

Beef pan fried with cumin seeds, onions, tomatoes, capsicum and fresh coriander.

BEEF SAGWALA (MILD, MEDIUM OR HOT) (DFO) \$19

Beef cooked with onions, tomatoes, chopped spinach and finished with a dash of cream

BEEF VINDALOO (HOT ONLY) (DF) \$19

Traditional Goan curry prepared for hot and sour spicy taste with potatoes

GOAT

GOAT MADRAS (MILD, MEDIUM OR HOT) (DF) \$24

Goat cooked with cumin,onions,tomatoes,capsicum and fresh coriander

GOAT KHORMA (MILD, MEDIUM OR HOT) (D) \$24

Succulent pieces of goat gently simmered in a creamy almond & cashew nut sauce

GOAT PASANDA (MILD, MEDIUM OR HOT) (D) \$24

A tasty tomato based curry flavoured with almonds and kashmiri spices

GOAT VINDALOO (HOT ONLY) (DF) \$25

Traditional goan curry prepared for hot and sour spicy test with potatoes.

GOAT ROGAN JOSH (MILD, MEDIUM OR HOT) (DFO) \$24

Succulent pieces of goat cooked with Kashmiri spices, fried ground onion and fresh coriander.

GOAT MASALA (MILD, MEDIUM OR HOT) (DFO) \$25

Juicy pieces of goat and potatoes simmered in a creamy onion masala and herb sauce

CHICKEN

BUTTER CHICKEN (MILD,MEDIUM,HOT) \$22

Tender boneless chicken cooked in tandoor and finished with tomatoes,ground almonds and cream

CHICKEN TIKKA MASALA (MILD,MEDIUM,HOT)(D) \$25

Boneless tandoori cooked chicken with onions,tomatoes,capsicum and almond sauce

CHICKEN JAL-FREZI (MILD, MEDIUM OR HOT) (DF) \$23

Chicken pan fried with cumin seeds, onions, tomatoes, capsicum and fresh coriander

MANGO CHICKEN \$23

Chicken cooked in creamy fresh mango base gravy and finished with mild spices fennel and cardamom

CHICKEN KORMA(MILD,MEDIUM,HOT)(D) \$23

Chicken cooked in yoghurt and cashew nuts

CHICKEN MADRAS(MILD,MEDIUM,HOT) (DF) \$23

Chicken cooked with South Indian spices and finished with coconut cream

TAWA CHICKEN \$25

Punjabi style chicken cooked on a heavy bottom griddle with hot spices

CHICKEN VINDALOO(HOT ONLY) (DF) \$23

A traditional goan curry prepared for hot & sour spicy taste with potatoes

CHICKEN LAHORI (MILD, MEDIUM OR HOT) (D) \$23

Boneless chicken cooked with ground cashew nuts,ginger, finished with spinach and cream

CHICKEN SAAG (MILD, MEDIUM OR HOT) (DFO) \$23

Chicken cooked with onions, tomatoes, chopped spinach and finished with a dash of cream.

SEAFOOD

GOAN FISH CURRY \$24

Fresh fish marinated with roasted spices then cooked with chopped onions, tomatoes and finished with a creamy coconut sauce.

PRAWN MASALA (MILD, MEDIUM OR HOT) \$24

Fresh king prawns cooked in red masala paste with onions,tomatoes and capsicum.

LAMB

LAMB ROGAN JOSH (MILD, MEDIUM OR HOT) (DFO) \$22

Lamb cooked with Kashmiri spices, fried ground onion and fresh coriander.

LAMB KHORMA (MILD, MEDIUM OR HOT) (D) \$23

Diced lamb cooked with yoghurt and ground cashew nuts to make a truly delightful curry.

LAMB MADRAS (MILD, MEDIUM OR HOT) (DF) \$23

Diced lamb cooked with traditional South Indian Spices and finish with coconut cream.

LAMB JAL-FREZI (MID, MEDIUM, HOT) (DF) \$23

Lamb pan fried with cumin seeds, onion, tomatoes, capsicum and fresh coriander

LAMB MASALA (MILD, MEDIUM OR HOT) (DFO) \$25

Juicy pieces of lamb and potatoes simmered in a creamy onion masala and herb sauce.

DALACHA GOHST (MILD, MEDIUM OR HOT) (DFO) \$23

Tender pieces of lamb combined with lentils in a creamy sauce.

LAMB PASANDA (MILD, MEDIUM OR HOT) (D) \$23

A unique lamb curry cooked in tomato based sauce with ground almonds, ginger and coriander

LAMB SAAGWALA (MILD, MEDIUM OR HOT) (DFO) \$23

Lamb cooked with onions, tomatoes and chopped spinach finish with dash of cream.

LAMB VINDALOO (HOT ONLY) (DF) \$23

Traditional goan curry prepared for hot and sour spicy test with potatoes.

VEGETARIAN

PANEER BUTTER MASALA \$20

Soft cubes of paneer cooked in a rich, creamy tomato-based sauce, infused with a blend of aromatic spices, butter, and a touch of cream

PANEER MAKHNI \$20

Soft cubes of paneer simmered in a rich, creamy tomato sauce with a blend of aromatic spices, butter, and a touch of cream.

PALAK PANEER (MILD, MEDIUM OR HOT) (D) \$20

Cottage cheese cooked with spinach, onions, tomatoes and capsicum.

	GARLIC BUTTER PRAWN (MILD, MEDIUM OR HOT) (D) King prawns cooked with ground almonds and spinach in a creamy tomato sauce.	\$24	NAVRATAN KHORMA (MILD, MEDIUM OR HOT) (D) An array of fresh garden vegetables cooked in spices, yoghurt and cashews paste	\$20
	PRAWN VINDALOO (HOT ONLY) (DF) Traditional hot prawn curry from goa, marintated in vinegar, garlic, ginger and hot spices	\$24 	VEGETABLE MADRAS (MILD, MEDIUM OR HOT) (DF) Mixed vegetable curry cooked with traditional South Indian spices and finished with coconut cream.	\$20
	PRAWN CURRY (MILD, MEDIUM OR HOT) A traditional Indian king prawn curry with spices and coconut milk.	\$24	VEGETABLE SAAGWALA (MILD, MED. OR HOT) (DFO) A combination of seasonal vegetables with spinach and spices.	\$20
	FISH MASALA Delicate pieces of fish simmered in a flavorful masala sauce, crafted with a blend of aromatic spices, tomatoes, onions, and fresh herbs	\$25	ALOO MASALA (MILD, MEDIUM OR HOT) (D) A spicy dish of potatoes and peas, cooked in a almond tomato paste.	\$20
			NARGISI KOFTA (MILD, MEDIUM OR HOT) (D) Spicy balls of vegetables and cottage cheese, cooked in a curry of tomatoes, spices and ground almonds.	\$20
			VEGETABLE JAL-FREZI (MILD, MEDIUM OR HOT) (DF) Pan fried vegetables with cumin seeds, onions, tomatoes, capsicum, and fresh coriander.	\$20
			PUMPKIN DALL (MILD, MEDIUM OR HOT) (DFO) Pumpkin cooked with lentils and fresh coriander.	\$18
			SAAG ALOO (MILD, MEDIUM OR HOT) (DFO) Cubed potatoes pan fried with cumin seeds, spinach, ginger and garlic.	\$20
			DAL SAAGWALA (MILD, MEDIUM OR HOT) (DFO) Lentil cooked with chopped spinach, onions and tomatoes.	\$20
			PUNJABI DAL MAKHNI (MILD, MEDIUM OR HOT) (DFO) A classic combination of mixed lentils cooked with secret spices and flavoured with fresh coriander.	\$20

EXOTIC RICE SELECTION

MUTTER PULAO (DFO) Basmati Rice pan fried with green peas	\$7
COCONUT RICE	\$7
HYDRABADI VEGETABLE DUM BIRYANI This extremely popular Biryani from South India, cooked in a authentic way and finished with fresh mint, coriander, fried onion and rose water.	\$20
HYDRABADI DUM BIRYANI (CHICKEN, LAMB) This extremely popular Biryani from the South India, cooked in a authentic way and finished with fresh mint, coriander, fried onion and rose water.	\$24
SAFFRON RICE	\$4

INDIAN DESSERTS

GULAB JAMUN	\$6
RASMALAI	\$7

DIETARY REQUIREMENTS

D = INCLUDES DAIRY | DF = DAIRY FREE | DFO = DAIRY FREE OPTION AVAILABLE | V = VEGAN
(IF YOU HAVE ANY ALLERGIES PLEASE ASK OUR EXPERT STAFF TO ASSIST YOU IN CHOOSING YOUR MEAL)

All price are Inclusive of GST. Prices are subject to change without notice.

* Terms and conditions apply

BEVERAGES

COKE, DIET COKE, GINGER BEER	\$5
FANTA, LLB, LEMONADE	\$5
MASALA TEA	\$4
MANGO LASSI	\$7