

• MENU •



Banquet One

Samosa
Chicken Tikka

Butter Chicken

Marinated chicken tikkas
cooked in butter with
a makhani sauce.

Lamb Rogan Josh

Diced Lamb braised with
a gravy flavoured with
garlic, ginger and aromatic
spices.

Navratan Korma

Fresh garden vegetables
prepared in a mild cream
based sauce.

Rice

Naan or Roti

Raita

Ice Cream/Gulab Jamun

\$44.99 per person

Banquet Two

Samosa
Malai Murgh Tikka
Onion Bhaji
Lamb Cutlet

Butter Chicken

Marinated chicken tikkas
cooked in butter with
a makhani sauce.

Lamb Korma

Mughlai style, tendered lamb
pieces cooked in cashew
nuts and creamy sauce.

Prawn Masala

King prawns cooked in masala
gravy

Vegetable Korma

Garden vegetables prepared in
a cream based sauce with
dried fruits

Rice

Naan or Roti

Raita

Pistachio Kulfi/Gulab Jamun

\$54.99 per person

(Minimum two people required to serve)

*Each entrée and Dessert will be Served 1 Pc. per Person

*Banquet's leftover is not for takeaway

*Children under 5 yrs no charge, *Children 5 - 10 yrs half price

*Children over 10 yrs full price

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Entrée Vegetarian - Chaat Counter

1. Dahi Ke Sholay (Chef Special) (6 pc per serve) 13.99

Made using yoghurt with fresh veggies & seasoning stuffed in soft bread shells.

2. Papri Chaat 13.99

Crispy fried-dough wafers Mixed with soft chickpeas, potatoes, yoghurt sauce, and dipped into special tamarind, mint & coriander chutneys, garnished with roasted cumin

3. Dahi Puri (8 pc) 13.99

Soft fried balls made with smooth semolina, dipped in cool and refreshing thick sweet yogurt with special tamarind & mint sauce

4. Pani Puri (8 pc) - (V) 13.99

The World famous Indian street snack comes in sphere form filled with irresistible flavourful green minty water containing Maharaja's secret spices.

5. Samosa Chaat (1 pc samosa) - (V) 13.99

Freshly made pyramid-shaped crispy snack filled with tempting potatoes & peas topped with flavorful chickpea curry, mint sauce and tamarind sauce.

6. Dahi Bhalle (2 pc per serve) 13.99

Fried soft & fluffy lentils balls which meltdown in the mouth, served with yogurt sauce, tamarind, and green mint chutney garnished with roasted cumin powder.

7. Aloo Tikki (2 pc per serve) 13.99

Deep fried crispy hot patty filled with chickpea lentil and mashed potatoes, served with refreshing cool yogurt unique mint & tamarind sauce.

8. Chole Tikki (2 pc per serve) - (V) 13.99

Deep fried crispy hot patty filled with yellow lentil and mashed potatoes, dipped in flavorful chickpea sauce and served with tasty tamarind and mint sauces.

Entrée Vegetarian - Tandoori

1. Paneer Tikka (8 pc per serve) 19.99

Soft and tender chunks of cheese marinated with yogurt and special authentic Indian spices, roasted in tandoor till perfection.

2. Tandoori Mushroom (8 pc per serve) 19.99

Fresh Button mushroom marinated with the exotic spices and flavourful batter, grilled in a tandoor for its irresistible taste.

3. Tandoori Veg Platter 26.99

Consists Four pieces of Irresistible paneer tikka and Four Pieces of tempting tandoori mushroom with authentic bread

(V) - Please ask for Vegan

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Entrée Vegetarian - Traditional

1. Samosa (2 pc per serve) - (V) 10.99

Freshly made triangle shaped crispy snack filled with tempting mashed potatoes mixture, served with authentic tamarind and mint chutney

2. Onion Bhaji (6 pc per serve) - (V) 11.99

The lip-smacking Indian starter snack made with crunchy onion coated with chickpeas flour batter with a touch of green chilli and coriander seeds and lightly fried till crispiness.

3. Veg Cutlet (8 pc per serve) 13.99

Traditional Indian exotic starter snack made with a combination of vegetables and special masalas fried till perfection, garnished with love.

4. Paneer Pakora (6 pc per serve) 13.99

Deep-fried happiness made with thick slices of cheese dipped in spicy chickpea batter.

5. Veg Platter (10 pc per serve) 23.99

Consists of tempting samosa, authentic veg cutlet, crispy onion bhaji, scrumptious paneer pakora, and hot wedges, served with chutneys.

Entrée Vegetarian - Indo - Chinese

1. Chilli Potato - (V) 15.99

Indo Chinese special starter snack comes with fried potatoes tossed in spicy, slightly sweet & sour chilli sauce for its ultimate taste.

2. Cheese Chilli Dry 19.99

Fried Cheese cubes covered with batter for its unique texture tossed in spicy, slightly sweet & sour chilli sauce for its ultimate taste.

3. Veg Manchurian Dry 19.99

Mouth melting and scrumptious balls made with fresh hand-picked vegetables stir-fried in garlic and soy sauce.

4. Chilli Chaap - (V) 19.99

Soya bean covered with an exotic batter of spices and cornstarch, fried and tossed with chilli and soy sauce for its delicious and tender texture.

5. Paneer - 65 19.99

Marinated cottage cheese tossed with mustard seed, moist masala, soy sauce, and curry leaves for its deliciously bright, flavorful, and spicy taste.

6. Egg Chow Mein 17.99

A treat for your taste buds comes with perfectly cooked noodles in special sauces and with the goodness of egg.

(V) - Please ask for Vegan
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7. Veg Noodles - (V)

16.99

Super tasty noodles tossed in a pan with exotic vegetables, chillies, and soya sauce for its savoury taste

Entrée Non Vegetarian - Indo - Chinese

1. Chilli Chicken Lollipop

17.99

Fresh and juicy chicken wings marinated with authentic spices and fried till golden brown, tossed with an ultimate mix of sauces.

2. Chilli Chicken Dry

19.99

Specially handpicked chicken pieces fried with a thick layer of marination tossed with our secret sauces for its blissful taste

3. Chicken - 65

19.99

Amazingly Marinated fried Chicken tossed with mustard seed, moist masala, soy sauce, and curry leaves for its deliciously bright, flavorful, and spicy taste.

4. Chicken Noodles

19.99

Freshly boiled noodles and juicy chicken pieces tossed with the incredible mix of sauces along with sauteing veggies.

5. Chicken Manchurian Dry

19.99

Savoury fried chicken stir-fried in garlic and soy sauce for its irresistible taste

Entrée Non Vegetarian - Tandoori

1. Tandoori Chicken Meatballs (6 pc per serve)

17.99

Healthy yet fantastic Indian snack made with Chicken wings marinated in a rare combination of spices & roasted in tandoor.

2. Tandoori Chicken Lollipops (8 pc per serve)

17.99

Healthy yet fantastic Indian snack made with Chicken wings marinated in a rare combination of spices & roasted in tandoor.

3. Tandoori Chicken (Half/Full)

17.99/29.99

A World-famous dish made with chicken marinated in several unique spices mixed into yogurt for 12 hrs, roasted in Tandoor for a flavourful blast

4. Chicken Tikka (4pc/8pc)

15.99/23.99

traditional but remarkable Indian traditional recipe made with boneless chicken marinated in a mixture of popular Indian spices and yogurt mixture, roasted in a tandoor.

5. Malai Murgh Tikka (4pc/8pc)

15.99/23.99

Mouthwatering juicy grilled chicken recipe made with chicken pieces marinated in extraordinary cashew & spices paste, roasted in tandoor.

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5. Tandoori Lamb Cutlet (4pc per serve) 22.99

The soft tender marinated lamb cutlet with a marvellous combination of yoghurt and ground spices. Then roasted in tandoor till perfection for unique flavours bursting in the mouth.

7. Sheek Kebab (4pc/8pc) 17.99/26.99

Mughalai style luscious and juicy lamb minced with handpicked ground spices, grilled in tandoor garnished with coriander leaves.

8. Fish Amritsari (8pc per serve) 17.99

World-famous street delicacy originated from Amritsar, Punjab. Made with "seasonal" fish dipped in gram flour, spices, and yogurt marinade then fried till golden brown and crisp.

9. Fish Tikka (5pc per serve) 18.99

Seasonal Fish marinated with the chef's secret combination of authentic spices and rich paste cooked in the tandoor for its unique flavour.

10. Tandoori Platter (Half/Full) 6pc/12pc 18.99/26.99

The incredible assortment of exotic Malai Tikka, tempting Chicken Tikka, Luscious Lamb Cutlet, Sheek kebab, and mouthwatering Tangri Kebab, Chicken Lolipop

Main Course - Chicken Treasure

1. Balti Chicken 23.99

Mesmerising chicken dish cooked in a thin, pressed-steel wok called a "balti-bowl". Cooked with rich, creamy sauce.

2. Chicken Handi Lazeez - Chef's Special 23.99

Delicious and creamy gravy cooked in a handi with a base of milk, cashews, onions, and tomatoes

3. Tandoori Chicken Masala (Medium or Hot) 23.99

Mouthwatering roasted tempting chicken cooked with Indian herbs, authentic spices and toothsome well-prepared masala gravy.

4. Chicken 560 (Signature Dish) 23.99

Chef's signature aromatic distinctive flavoursome gravy made with boneless chicken and chef's secret sauce and authentic spices, garnished with cream

5. Chicken Rogan Josh 18.99

Scrumptious, fragrant curry with tender pieces of chicken, made with a mixture of special spices and onion and tomato

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6. Chicken Lababdaar

20.99

Chicken cooked in toothsome authentic Mughlai lababdar gravy made with exquisite secret Mughal ingredients & onion tomato sauce.

7. Butter Chicken (Mild)

21.99

Boneless juicy roasted Chicken cooked in an extraordinary Tomato sauce, cashew and cream which has an amazingly smooth rich buttery texture

8. Cream Chicken (Signature Dish)

20.99

Fresh appetizing boneless chicken dipped in an amazingly creamy and silky smooth gravy made with cashew, cream, spices and fenugreek leaves.

9. Kadai Chicken (Medium or Hot)

20.99

Mouthwatering Chicken cooked with tomato and onions, rich in flavours and aroma, made with special Kadhai masala, Diced onion and capsicum.

10. Chilli Chicken (Hot)

20.99

Boneless tempting fried chicken cooked with capsicum and onion, with a touch of tomato ketchup and soy sauce for its scrumptious & hot taste.

11. Chicken Bhuna (Medium)

20.99

Heavenly and delightful Chicken curry tossed with roasted keema, juicy tomato, crispy capsicum & onion in well-prepared paste and spices.

12. Chicken Palak (Medium)

20.99

Handpicked exquisite chicken pieces cooked in mesmerizingly tasty spinach sauce along with exotic spices.

13. Chicken Madras (Hot)

20.99

Rare & unique recipe from Madras, with a distinctive taste made with chicken, dipped in red chilli, mustard seed and coconut milk-based gravy.

14. Chicken Tikka Masala (Medium)

20.99

Freshly Marinated boneless chicken roasted in tandoor then dipped in well-seasoned divine and spicy tomato creamy sauce.

15. Chicken Korma (Mild)

21.99

Exotic Mughal style, divine flavoursome chicken curry cooked with delightful cashew and silky smooth cream sauce.

16. Chicken Tangri Masala

17.99

Fresh and luscious chicken drumsticks cooked in extraordinary appetizing Mughlai style masala gravy

17. Chicken Lolipop Masala

17.99

Juicy, tender chicken wings and fresh luscious chicken cooked in tempting and yummy masala gravy.

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Main Course - Lamb Treasure

- 1. Lamb Cutlet Nihari** 24.99
Deliciously smooth flour based stew with slow-cooked Lamb Cutlet and a myriad of spices.
- 2. Sheekh Kebab Masala** 23.99
Succulent seekh kebab cooked in aromatic distinctive flavoursome gravy made with chef secret sauce and authentic spices
- 3. Goat Curry/Goat Vindaloo/Goat Madras (Medium)** 22.99
Mesmerising and flavoursome Indian traditional dish made with Goat, dipped in a unique delightful curry made with a combination of aromatic spices.
- 4. Lamb Rogan Josh (Medium)** 21.99
Famous Kashmiri traditional recipe made with special spices and aromatic ginger garlic gravy infused into the heavenly tender diced lamb.
- 5. Butter Lamb (Medium)** 21.99
Tender and juicy diced lean lamb pieces cooked in an Extraordinary creamy sauce which has an Amazingly smooth rich buttery texture.
- 6. Lamb Korma (Mild)** 21.99
Mughal style juicy & tender lamb pieces traditionally cooked in charming and fascinating cashew nuts luring cream sauce.
- 7. Lamb Sabzi (Medium)** 21.99
Boneless pulpy lamb cooked in remarkably appetizing curry with seasoned vegetables, spices and special herbs
- 8. Lamb Bhuna (Medium)** 21.99
Mouthwatering Diced lean lamb tossed with red chilli, fresh tomato, capsicum, roasted minced meat & garnished with coriander. A mesmerizing treat for your tastebuds.
- 9. Lamb Palak (Medium)** 21.99
Scrumptious juicy lamb pieces covered in astonishing and alluring flavoursome green spinach gravy with flavourful spices
- 10. Lamb Madras (Hot)** 21.99
Rare & unique recipe from Madras, with a distinctive taste made with lamb, dipped in red chilli, mustard seed and coconut milk-based gravy.
- 11. Lamb Jalpharezi (Medium)** 21.99
Tender lamb cubes and mixed vegetables cooked with Indian herbs.
- 12. Lamb Vindaloo (Hot)** 21.99
Diced lamb seasoned with authentic secret spices, cooked in a pleasant and lip-smacking vindaloo sauce

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Main Course - Beef Treasure

1. Beef Korma (Mild) 20.99

Tender & Exotic diced beef cooked in Original Indian curry powder, Cashew nut and rich smooth velvety creamy sauce.

2. Beef Rogan Josh (Medium) 20.99

Fusion recipe made with special spices and aromatic ginger garlic gravy infused into heavenly tender diced beef pieces.

3. Beef Sabzi (Medium) 20.99

Boneless pulpy beef cooked in amazingly appetizing curry with fresh seasoned vegetables, traditional spices and special herbs.

4. Beef Vindaloo (Hot) 20.99

Diced Beef seasoned with authentic secret spices, cooked in a pleasant and Lip-smacking vindaloo sauce.

5. Beef Palak (Medium) 20.99

Amazingly rich and flavoursome juicy Beef pieces covered in scrumptious and glowing aromatic green spinach gravy with a touch of traditional spices.

6. Beef Kashmiri (Medium) 20.99

Kashmiri traditional recipe made with authentic Indian spices and appetizing dry fruits, tomato, onion and garlic gravy infused into heavenly pulpy Beef pieces

7. Beef Madras (Hot) 20.99

Rich and hot flavoursome recipe with a distinctive taste made with Beef dipped in red chilli, mustard seed and coconut milk-based gravy.

Main Course - Seafood Treasure

1. Prawn Masala (Medium) 23.99

Fresh and exquisite prawns are cooked in super appetizing succulent masala gravy with ground spices, herbs, onion, capsicum.

2. Kadai Prawn (Medium) 23.99

Mesmerizing Prawns dipped in a heavenly mouthwatering gravy rich in flavours and aroma made with special Kadhai masala, onion and capsicum.

3. Chilli Prawn (Hot) 23.99

Tempting king prawns cooked with capsicum and onions with a touch of tomato ketchup and soy sauce for its scrumptious & hot taste.

4. Prawn Makhani / Korma (Medium) 23.99

Flavourful prawns covered with Extraordinary sauce which has an Amazingly smooth buttery Texture in makhni or korma sauce

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5. Prawn Vindaloo (Hot)

23.99

Exquisite & Toothsome Prawns seasoned with special spices in extraordinary and delicious vindaloo sauce and little vinegar

6. Fish Masala / Fish Korma (Medium)

23.99

Mouthwatering Fish cooked with Indian herbs, authentic spices and specially prepared masala gravy.

7. Goa Fish Curry / Fish Vindaloo (Hot)

23.99

An authentic Goan recipe made with special seasonal fish marinated in turmeric powder and cooked with several Goan specialty spices, coconut milk and mustard seeds.

Main Course - Vegetarian

1. Balti Paneer

23.99

Mesmerising paneer dish cooked in a thin, pressed-steel wok called a "balti-bowl". Cooked with rich, creamy sauce.

2. Paneer Lababdar

23.99

An authentic Punjabi accompaniment that has a luscious combination of cottage cheese and exotic gravy made from tomato puree, chopped onions, cashew nuts, and spices

3. Paneer Handi Lazeez

22.99

Delicious and creamy gravy cooked in a handi with a base of milk, cashews, onions, and tomatoes

4. Daal Makhani (Mild)

18.99

Black lentils and kidney beans slowly cooked on charcoal with Special Indian spices for its ultimate rich buttery and creamy texture.

5. Daal Tarka (Medium) - (V)

17.99

Extraordinarily tempting yellow chickpea lentil cooked with tomato, onion & aromatic spices for its flavoursome taste.

6. Chana Masala (Medium) - (V)

17.99

Exotic traditional recipe made with mesmerizing chickpea dipped in aromatic and toothsome onion & tomato gravy.

7. Mixed Vegetables (Medium) - (V)

17.99

Exquisite fresh garden vegetables cooked in delightful and savoury masala sauce along with exotic spices

8. Aloo Gobi (Medium) - (V)

17.99

A staple vegetarian dish from Indian continent made with potatoes, cauliflower and authentic Indian spices.

9. Aloo Baingan - (V)

18.99

Delicious delicacy by simmering eggplant and potatoes in a spicy onion tomato masala.

(V) - Please ask for Vegan
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10. Veg. Manchurian Gravy (Hot) - (V)

18.99

Mouth melting and scrumptious balls made with fresh vegetable balls dipped in garlic, soy and chilli sauce

11. Matar Paneer (Medium)

19.99

Popular Lip-smacking North Indian dish made with chewy cottage cheese, fresh pea dipped in a tempting tomato and spices based sauce.

12. Matar Mushroom (Mild)

19.99

Fresh green moist peas and snowy button mushroom dipped in remarkably well-seasoned tomato and onion gravy.

13. Malai Kofta (Medium)

19.99

Spongy dumplings made with potato and cottage cheese, cooked in charismatic silky smooth cashew sauce with a touch of sweetness.

14. Pumpkin Masala (Medium) - (V)

17.99

Low fat & exceptionally distinctive tasty recipe made with mashed pumpkin in well-prepared masala sauce.

15. Vegetable Makhani (Medium)

18.99

Fresh garden vegetables cooked in well seasoned rich glowing creamy tomato makhani sauce.

16. Palak Paneer (Medium)

19.99

Soft Cottage cheese cubes dipped in fascinating green spinach sauce with authentic Indian spices garnished with love & affection.

17. Chilli Paneer Gravy (Hot)

19.99

Golden brown Cheese cubes dipped in onion based gravy with a dash of tomato and chilli sauce for its unique texture & ultimate taste.

18. Paneer Tikka Masala (Hot)

20.99

Specially marinated paneer cubes served in awesome spicy masala gravy with a pleasing luscious taste.

19. Shahi Paneer (Medium)

20.99

World famous north Indian dish prepared by emulsifying tomatoes, onions, ground cashew, clarified butter and cream into a curry with soft paneer and distinctive spices.

20. Kadai Paneer (Medium)

19.99

Mouth Melting paneer dipped in a heavenly gravy rich in flavours and aroma made with special Kadhai masala, onion and capsicum.

21. Paneer Makhani (Medium)

19.99

Juicy, soft cottage cheese cubes dipped in creamy smooth rich buttery alluring sauce with a variety of exquisite spices.

22. Spicy Paneer Delicacy (Medium)

19.99

The most delicious, fragrant curry with meltingly tender pieces of Cottage cheese covered in special spicy appetizing vindaloo style sauce.

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Rice

1. Plain Rice

7.99/8.99

Perfectly steamed snowy white long fascinating basmati rice.

2. Jeera Rice

7.99/8.99

Snowy white long basmati rice cooked with aromatic cumin seeds.

3. Coconut Rice

7.99/8.99

Milky white basmati rice cooked with perfect mustard seeds, curry leaves and coconut for its aromatic and blissful taste.

4. Peas Pulao

8.99/9.99

Snowy white long basmati rice cooked with aromatic cumin seeds & fresh green peas

5. Kashmiri Pulao

8.99/9.99

Colourful and blissful long basmati rice cooked with traditional Kashmiri spices and dry fruits, garnished with a lovely smile

6. Fried Rice or Chicken Fried Rice

11.99/13.99

One of the world's most popular rice dish made with perfectly cooked rice and sauteed vegetables or meaty chicken with a unique kick of flavours

7. Vegetable Biryani

17.99

Pearl like basmati rice cooked with a special cooking technique by adding vegetables and biryani Masala.

8. Paneer 65 Biryani

19.99

Basmati rice cooked with marinated paneer and 65 style spices.

9. Chicken 65 Biryani

19.99

Basmati rice cooked in batter-fried chicken and 65 style spices

10. Chicken | Lamb | Beef Biryani

19.99

Heavenly Marinated chicken / lamb / Beef pieces cooked with white Pearl like basmati rice, dry fruits, nuts and spices.

Breads

1. Missi Roti

3.99

Chickpea flour flatbread cooked to perfection in tandoor

2. Roti

3.99

Stone ground wholemeal flour bread baked in tandoor till perfectly crisp.

3. Naan

4.50

Plain flour fluffy bread baked with perfection in tandoor. A Marvelous companion to any curry.

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4. Garlic Naan

4.99

There is nothing quite like piping hot freshly baked garlic naan bread. A buttery, garlicky and pillowy experience, full off perfectly blistered air pockets.

5. Aloo Paratha/Aloo Kulcha

6.99

Piping hot crisp wheat flatbread stuffed with authentic spiced mashed potatoes.

6. Green Chilli Naan

6.50

Naan Baked with green chilli in tandoor.

7. Lachha Paratha

6.99

The Authentic "Punjabi bread" where "Lacha" means layers. A wholemeal bread baked in tandoor famous for its super crispy layers.

8. Masala Kulcha

6.99

Plain flour meal bread filled with a mesmerizing and tempting stuffing of Indian cheese, potato and coriander

9. Kashmiri Naan

7.99

Traditionally exotic, a bit puffy and golden, brown bread recipe from Kashmir, filled with a combination of nuts & spices like cashew, almond raisins, cumin and fenugreek.

10. Keema Naan

8.99

Plain flour meal bread filled with mouth-watering and spicy minced lamb stuffing.

11. Cheddar Cheese Naan

8.99

Plain flour meal bread stuffed with godly creamy and smooth cheddar cheese.

Kids

Fries	7.99	Nuggets (12 pc)	9.99
Wedges	8.99	Chocolate Naan	6.99
Rice + Kids Butter Chicken + Raita + Lassi			15.99
Rice + Kids Panner Makhani + Raita+ Lassi			15.99
Rice + Kids Lamb Korma + Raita + Lassi			15.99
Rice + Kids Shahi Panner + Raita + Lassi			15.99

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Accompaniments

Papor (pappadums)	3.99		Assorted Pickle	3.99
Sirka Onion	4.99		Onion Salad	4.99
Green Salad	7.99		Cucumber Salad	6.99
Raita	5.99		Raita Spicy	5.99
Yoghurt with Cucumber & Carrot			Spicy Yoghurt	

Desserts

Ice Creams	7.99	Kulfi (Falooda)	10.99
Mango, Vanilla, Paan		Gulab Jamun (2 pc)	7.99
Kulfi (Pistachio)	7.99	Rasmalai (3 pc)	7.99

Please Note

Our dishes are Prepared in a Common Kitchen
and may contain traces of Milk, Egg, Wheat,
Soybean, Nuts and Fish.

Please ask for specific requirement and exercise
your judgement before having it.



• MENU •

Mocktails



Green Apple Mojito	9.99
Green Goddess	9.99
Lychee Fizz	9.99
Watermelon Fizz	9.99
Lucknowi Soda	9.99

Cocktails



Screwdriver Vodka + Orange Juice	14.99
Mojito Mohito + Rum	14.99
Martini Gin with dry vermont	14.99
Tom Collins Gin + Lemon Juice + Soda	14.99
Margarita Tequilla + Cointreau	14.99
Green Apple Mojito Rum + Green Apple	14.99
Green Goddess Vodka + Green Goddess	14.99
Lychee Fizz Gin + Lychee Fizz	14.99
Watermelon Fizz Vodka + Watermelon	14.99

Drinks

Tea / Indian Coffee	5.99
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Mango Lassi, Salted Lassi	5.99
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Mango/ Spicy flavoured yoghurt drink

Fresh Lime Soda (salted or sweet)	6.99
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Sparkling Mineral Water	5.99
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Mineral Water	5.99
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Lemon lime Bitter	6.99
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Soft Drinks	4.99
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Coke / Fanta / Sprite / Pepsi / Sunkist / Solo

Lemon Nimbu	5.99
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Juice (Apple, Orange)	5.99
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Shakes

Lotus Biscoff Shake	9.99
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Chocolate Shake	9.99
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Mix Berries Smoothie	9.99
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Beer

Kingfisher (India)	9.99
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Corona (Mexico)	9.99
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Heineken (Holland)	9.99
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Budweiser	9.99
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Local Beer

Pale - Ale	9.99
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Crown Lager	9.99
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Pure Blonde	9.99
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Cascade Light	9.99
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Victoria Bitter	8.99
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Red Wine



Shiraz

Taylors	26.99
Pepperjack	35.99
Debortoli Sacred Hill	25.99

Merlot

Taylors Merlot	32.95
Wolf Blass Merlot	17.99
Jacob's Creek Reserve	23.99

Cabernet Sauvignon



Jacob's Creek Reserve	37.99
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White Wine



Chardonnay

Cleanskin WE2	17.99
Rosemount	26.99
Debortoli Sacred Hill	25.99





Bourbon

Maker's Mark	10.99
Jim Beam	10.99
Wild Turkey	10.99

Rum

Malibu	10.99
Bacardi	9.99
Captain Morgan	10.99

Gin



Vickers	10.99
Gordan	10.99
Bombay Sapphire	10.99

Vodka

Smirnoff	10.99
Absolut	10.99

Corkage \$ 3 per person

*Additional price will be charged for
juice or modified drinks



Sauvignon Blanc

Stoneleigh	35.99
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Giesen(Marlborough)	35.99
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Wolf Blass	27.99
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Sweet Sparkling

Cawarra Porphyry	22.99
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Moscato (Brown Brothers)	25.99
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Sparkling Shiraz	22.99
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House Wines	9.99
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Served by the glass

Shiraz, Merlot, Chardonnay,

Cabernet Sauvignon, Sauvignon Blanc

Spirits

Whisky

Glenfiddich	11.99
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Chivas Regal	10.99
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Johnnie Walker Red Label	9.99
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Johnnie Walker Black Label	10.99
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Johnnie Walker Blue Label	19.99
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Canadian Club	10.99
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Dimple	9.99
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*Additional price will be charged for
juice or modified drinks