



MENU

Indian

Dining Club

* *Banquet Menu* *

(min. 4 guests)

Silver

\$45/person

Papadams with four dips

Entrée

Vegetarian Platter

(Achari Paneer Tikka,
Beetroot Corn Tikki, Velvet Soya)

OR

Tandoori Platter

(Achari Chicken Tikka,
Seekh Kebab, Zesty Fish Tikka)

Mains

Choose any **three** curries from menu

Naan Basket & Basmati Rice

NO LEFTOVER TAKE-AWAYS

Gold

\$55/person

Papadams with four dips

Entrée

Vegetarian Platter

(Achari Paneer Tikka, Beetroot Corn Tikki, Velvet Soya)

OR

Tandoori Platter

(Achari Chicken Tikka, Seekh Kebab, Zesty Fish Tikka)

OR

Chef Selection Platter

(Tandoori Lamb Chops, Tandoori Prawns,
Sizzling Paneer Tikka)

Mains

Choose any **four** curries from menu

Naan Basket & Basmati Rice

Chef Selection Dessert

ALL TABLE PARTICIPATION

My Mate Menu

(Only for 2 guests)

(\$99 for 2)

A Glass of House Wine / Beer

Papadams with four dips

Entrée

Vegetarian Platter

(Achari Paneer Tikka, Beetroot Corn Tikki, Velvet Soya)

OR

Tandoori Platter

(Achari Chicken Tikka, Seekh Kebab, Zesty Fish Tikka)

Mains

Choose any **two** curries from menu

Naan Basket & Basmati Rice

* Entrée *

APANI (750 ml) 7.0
Natural Spring Water

APANI (750 ml) 7.0
Natural Sparkling Water

Accompaniments

PAPADUMS (5 pcs) 4.5

PAPADUMS WITH 4 DIPS 9.0

MANGO CHUTNEY 3.0

CHILLI PICKLE 3.0

MINT SAUCE 3.0

TAMARIND SAUCE (Sweet) 3.0

SIRKA PYAAZ (Pickled Onion) 6.0

ONION RINGS & CHILLI 7.0

RAITA BOWL 7.0

GARDEN SALAD 7.0

Kids Corner

KIDS COMBO 17.5

- Butter Chicken OR Butter Paneer
- Rice OR Naan
- Fries
- Mango Lassi

KIDS SIMPLY CHEESE PIZZA 12.5

KIDS NUTELLA NAAN 5.5

KIDS CHEESE NAAN 5.0

JUNIOR FRIES 6.0

CHICKEN NUGGETS (5 pcs) 7.0

ICE CREAM 6.0

Tasty Bazaar

VADA PAV 9.5

Iconic street food, featuring a potato fritter (vada) sandwiched in a soft pav (bun), served with chutneys. A perfect blend of taste in every bite!

PANI PURI 11.5

A popular Indian street food consisting of a crispy, hollow wheat shell filled with a spiced potatoes served with tamarind & mint flavored water (8 pcs)

DAHI PURI 12.5

A crispy, wheat hollow shell filled with mashed potatoes and topped with yogurt, chutneys, sev and spices (8 pcs)

PAPDI CHAAT 14.5

Crispy papdi (wafers) with spiced potatoes, yogurt, and tangy chutneys, topped with sev for a perfect sweet, sour, and spicy bite!

KALE PAPDI CHAAT 15.5

A nutritious twist on the classic, crispy kale topped with spiced potatoes, yogurt, and tangy chutneys. Finished with sev for a crunchy, flavorful bite!

BASKET CHAAT 18.5

Crispy potato basket filled with a delicious mix of spiced potatoes patty, yogurt, and tangy chutneys, Topped with sev and fresh herbs for a perfect blend of textures and flavors!

* Entrée *

Indo – Chinese Style

CHICKEN LOLLIPOP

16.5

Crispy, juicy chicken drumettes marinated in spices, deep-fried to golden perfection. Served with a tangy, spicy dip for a flavorful kick! (5 pcs)

VEG MANCHURIAN

17.5

Crispy vegetable balls cooked in a tangy, savory sauce with a blend of aromatic spice, Its delicious combination of flavors and textures makes it a favorite with every bite

CHILLI PANEER

17.5

Crispy Cottage cheese cubes tossed in a spicy, tangy sauce with peppers, onions, and a mix of savory seasonings, perfect balance of heat and zest

CHICKEN MANCHURIAN

17.5

Crispy chicken cooked in a tangy, savory sauce with a blend of aromatic spice, Its delicious combination of flavors and textures makes it a favorite with every bite

CHILLI CHICKEN

17.5

Crispy chicken tossed in a spicy, tangy sauce with peppers, onions, and a mix of savory seasonings, perfect balance of heat and zest

VEG CHOWMEIN

17.5

Delicious stir-fried noodle loaded with vibrant vegetables and tossed in a savory sauce. Its satisfying mix of crunchy veggies and flavorful noodles makes it a popular dish

CHICKEN CHOWMEIN

17.5

Savory dish made with stir-fried noodles, chicken, and a mix of vegetables. The delicious combination of flavors and textures makes it a satisfying and popular choice for any meal

Platters

(for 2)

VEGETARIAN PLATTER

23.5

Achari Paneer Tikka, Beetroot Corn Tikki, Velvet Soya

TANDOORI PLATTER

26.5

Achari Chicken Tikka, Seekh Kebab, Zesty Fish Tikka

CHEF SELECTION PLATTER

29.5

Tandoori Lamb Chops, Tandoori Prawns, Sizzling Paneer Tikka

* Entrée *

Vegetarian

POTLI SAMOSA

15.5

Crispy pastry pockets, shaped like a small pouch, filled with lightly spiced potatoes, green peas, unique bundle served with tamarind sauce (5 pcs)

BEETROOT CORN TIKKI

15.5

Vibrant dish that's rich in nutrients comes with beetroot, corn, mash potatoes, spice mixes to make soft and delicious circular patty perfect for any occasion (4 pcs)

ACHARI SOYA

16.5

Succulent Soya marinated in pickled spices, char-grilled to perfection, delivering a flavourful and guilt-free twist to classic tikka indulgence (6 pcs)

VELVET SOYA

16.5

Smooth, melt-in-the-mouth texture soya with cream, mushroom sauce and spices, cooked in clay oven (6 pcs)

ACHARI PANEER TIKKA

17.5

Cottage cheese marinated in a tangy, spicy achar (pickle), cooked in clay oven, The smoky & zesty pickle flavor make it an irresistible, mouthwatering (4 pcs)

SIZZLING PANEER TIKKA

18.5

Cottage Cheese marinated with hung curd, cream and exotic spices, chargrilled served with mint chutney served on hot sizzling platter (4 pcs)

Poultry|Meat|Seafood

CHICKEN 65

17.5

A South Indian delight featuring crispy, marinated chicken bites tossed in bold spices and curry leaves for an irresistible flavor

SIZZLING CHICKEN TIKKA

19.5

Succulent chicken marinated in a blend of aromatic spices, hung curd then cooked in a clay oven, served on a hot sizzling platter (4 pcs)

ACHARI CHICKEN TIKKA

18.5

Succulent chicken marinated in a tangy, spicy achar (pickle), cooked in clay oven, The smoky & zesty pickle flavor make it an irresistible, mouthwatering (4 pcs)

SEEKH KEBAB

18.5

A subtle blend of finely minced lamb, saffron, rose petal, cardamom, spices, cooked on skewers in clay oven. Its smoky flavor, tender texture, and rich taste make it a popular choice for kebab lovers (4 pcs)

ZESTY FISH TIKKA

19.5

Succulent fish fillet marinated with lemon and garlic, blend with spices, cooked in the clay oven (4 pcs)

TANDOORI PRAWNS SIZZLER

20.5

Succulent prawns, marinated in a blend of yogurt, spices, and herbs. Grilled to perfection in a tandoor give rich and smoky flavor served on sizzler (5 pcs)

TANDOORI LAMB CHOPS

24.5

Tender charred lamb chops in our special marinade of pan roasted spices, ginger, garlic and lime (3 pcs)

* Mains *

Vegetarian

VELEVT DAL MAKHANI 23.5

Slow-cooked black lentils and kidney beans, simmered in a flavorful blend of tomato, garlic, spices, butter and cream, Its velvety texture and aromatic taste make it a comforting and indulgent dish

BUTTER PANEER 23.5

Cottage cheese cooked in rich tomato gravy and finished with mild spices, butter & cream

BUTTER PANEER MASALA 24.5

Cottage cheese cubes cooked in a luscious tomato, diced onion and cashew-based gravy, enriched with butter and cream for a typical punjabi flavour. A crowd favourite

PALAK PANEER 24.5

Cottage cheese cooked with onion, cashew and spinach-based gravy with fresh garlic and spices, its vibrant rich green color, flavorful taste make it a comforting and nutritious choice

PANEER PASANDA 24.5

Rich and creamy North Indian dish where Cottage cheese cooked in a white smooth, light spiced gravy. Its indulgent texture and luxurious taste make it a popular choice for special occasions

MUSHROOM MASALA 24.5

A rich, flavourful curry where mushrooms are simmered in a spiced onion-tomato gravy and cream. The dish has a deep Indian creamy flavour

CHEESE MALAI KOFTA 24.5

A mix of Cottage cheese, Potato dumplings and cream immersed in a rich onion-cashew gravy, our signature dish

VEG KORMA 23.5

Korma is rich, creamy, mildly spiced, and extremely flavorful curry with exotic vegetables

MIX VEG ROYALE 23.5

A medley of seasonal vegetables, cooked in a blend of aromatic spices, It offers a colorful, flavorful combination of textures and tastes perfect

BHINDI DO PYAZA 23.5

A dish with Okra, spices, herbs and double the amount of onions tossed together

TANGY EGGPLANT POTATO 23.5

Flavorful, tangy dish made with potatoes and eggplant cooked with spices, people's favourite

PUNJABI DAL TADKA 22.5

A fragrant and flavorful yellow lentil dish infused with the rich essence of garlic, simmered to perfection, and garnished with aromatic spices

Mains

Poultry

BUTTER CHICKEN

24.5

An all-time favourite - succulent pieces of marinated and grilled chicken served in a rich tomato and cream gravy

BUTTER CHICKEN SPICY

25.5

A timeless favorite – tender, marinated grilled chicken served in a luscious spicy, tomato and cream sauce

CHICKEN TIKKA MASALA

24.5

Marinated chicken pieces grilled to perfection, then simmered in a creamy, spiced tomato gravy. This rich, flavorful dish is a beloved classic, balancing tanginess, warmth, and depth

PALAK CHICKEN

24.5

Tender chicken cooked with onion, cashew and spinach-based gravy with fresh garlic and spices, its vibrant rich green color, flavorful taste make it a comforting and nutritious choice

KADAI CHICKEN

24.5

Tender chicken cooked in a rich gravy with onion, tomato, bell peppers and a mix of spices. Its rich taste and vibrant colors make it a favorite choice for any curry lover

CHICKEN CHETTINAD

24.5

South Indian dish made with chicken cooked in a rich masala of roasted spices and coconut. Its bold, aromatic flavors pack a satisfying

CHICKEN VINDALOO

24.5

Delicious, spicy & flavorful Portuguese Influenced Indian dish made by cooking chicken in vindaloo sauce, unforgettable experience

PUNJABI CHICKEN CURRY

24.5

Chicken with bones cooked traditionally punjabi style

* Mains *

Goat|Lamb|Beef

GOAT CURRY SPECIAL

25.5

An authentic goat with bone delicacy made by rich onion-based gravy with exotic flavour of spices

GOAT TAKA TAK

25.5

Tender goat with bone pieces cooked with diced onion & capsicum with homemade spices

LAMB ROGAN JOSH

25.5

A rich Kashmiri dish with tender lamb cooked in a spiced gravy of yogurt, garlic, and aromatic spices, Its deep, flavorful taste and vibrant color make it a comforting favorite

BHUNA LAMB

25.5

A flavorful dish where tender lamb is slow-cooked in a rich, spiced gravy with diced onion, capsicum until it's deeply browned and aromatic

LAMB VINDALOO

25.5

Delicious flavorful Portuguese Influenced Indian dish made by cooking boneless lamb in vindaloo sauce

LAMB KORMA

25.5

Lamb leg pieces cooked with cashew nuts and cream, cardamom and butter

BHUNA BEEF

24.5

Diced beef cooked with capsicum, diced onions, fresh coriander leaves and ginger

BEEF VINDALOO

24.5

Delicious flavorful Portuguese Influenced Indian dish made by cooking beef in vindaloo sauce

BEEF MADRAS

24.5

Diced beef cooked in coconut cream, mustard seeds and fresh curry leaves

Sea Food

MALABAR FISH CURRY

25.5

Tender pieces of ling fish fillets cooked in a tangy, aromatic spices and coconut cream, offering a perfect balance of heat and zest, typical of the Malabar coast"

FISH MASALA

25.5

Tender ling fish is cooked in a rich, spiced gravy of tomatoes, diced onions, capsicum and aromatic spices. Its bold, savory flavors make it a satisfying and comforting dish

PRAWN CHETTINAD

26.5

South Indian dish made with succulent prawns cooked in a rich masala of roasted spices and coconut. Its bold, aromatic flavors pack a satisfying

GOAN PRAWN CURRY

26.5

A flavorful dish made with succulent prawns cooked in a tangy, coconut-based gravy infused with aromatic spices. Its vibrant, zesty flavors capture the essence of coastal Goa

Rice & Breads

DUMPUKHT BIRYANI (VEG CHICKEN GOAT)	22.5
BASMATI RICE	4.0
CUMIN/JEERA RICE	5.0
VEGAN ROTI	4.0
TANDOORI BUTTER ROTI	4.5
PLAIN NAAN	4.5
BUTTER NAAN	5.0
GARLIC NAAN	4.5
CHEESE NAAN	5.5
GARLIC CHEESE NAAN	5.5
CHILLI CHEESE NAAN	5.5
SPINACH CHEESE NAAN	5.5
LACHCHA PARANTHA	6.0
PUDINA LACHCHA PARANTHA	6.0
POTATO ONION NAAN	6.5
KASHMIRI NAAN (SWEET)	6.5

Daytime Delights (12 pm to 3 pm)

CHOLE BHATURE 16.5

Spicy chickpea curry (chole) paired with deep-fried, fluffy bread (bhature), It's a rich, flavorful, and indulgent meal, perfect for hearty feast

CHOLE KULCHA 15.5

Spicy chickpea curry (chole) served with soft, leavened bread (kulcha), It's a delicious street-food favorite, known for its tangy and flavorful taste

SAMOSA CHOLE CHAAT 16.5

Crispy samosa crushed and topped with spicy chickpea curry (chola), tangy chutneys, yogurt, and crunchy sev. It's a flavorful mix of spicy, sweet, and tangy tastes in every bite

PUNJABI SAAG ROTI 21.5

Creamy mustard greens curry (saag) paired with cornmeal flatbread (makki di roti), best enjoyed with butter, jaggery, and buttermilk

PARATHA WITH DAHI 15.5 (Paneer|Aloo Pyaaz|Aloo Gobhi|Mooli)

A hearty, stuffed flatbread made with whole wheat dough and a variety of fillings cooked with desi ghee, it's a flavorful and satisfying dish, best enjoyed with curd, pickle

GRAND THALI 28.5

Veg | Non Veg

A sumptuous spread of authentic flavors, offering a royal assortment of dishes that take you on a culinary journey. Each bite is a celebration of tradition, crafted to satisfy every craving with rich, vibrant tastes

Indian Pizza's Club

DESI STYLED MARGHERITA <i>Homemade Tomato Sauce, Cheese, Crumbled Cottage Cheese, Onion, Fresh Tomato Topped with Cheese</i>	23.5
BUTTER PANEER PIZZA <i>Homemade Butter Sauce Base, Spanish Onion, Capsicum, Cottage Cheese, Fresh Tomato & Cheese Topped with Fresh Coriander Leaf and Mint Mayo</i>	24.5
BUTTER CHICKEN PIZZA <i>Homemade Butter Sauce Base, Spanish Onion, Capsicum, Chicken Cooked with Clay Oven, Kasturi Methi, Cheese Topped with Coriander Leaf</i>	24.5
HARA BHARA PANEER PIZZA <i>Pesto Base, Cheese, Baby Spinach, Spanish Onion, Capsicum, Marinated Cottage Cheese, Jalapeno, Cheese Topped with Fresh Coriander Leaf and Mint Mayo</i>	24.5
HARA BHARA CHICKEN PIZZA <i>Pesto Base, Cheese, Baby Spinach, Spanish Onion, Capsicum, Marinated Chicken, Jalapeno, Cheese Topped with Fresh Coriander Leaf and Mint Mayo</i>	24.5
HOT & SPICY VEG PIZZA <i>Special Garlic Chilli Sauce Base, Spanish Onion, Jalapeno, Roasted Red Bell Pepper, Mushroom, Fresh Tomato, Paprika, Cheese Topped with Fresh Coriander Leaf and Chilli Mayo Sauce</i>	25.5
HOT & SPICY CHICKEN PIZZA <i>Special Garlic Chilli Sauce Base, Spanish Onion, Jalapeno, Roasted Red Bell Pepper, Mushroom, chicken, Paprika, Cheese Topped with Roasted Grinded Cumin Seed and Chilli Mayo Sauce</i>	25.5
ROYAL VEG PIZZA <i>Homemade Tomato Sauce Base, Sun Dried Tomatoes, Feta Cheese, Spanish Onion, Roasted Red Capsicum, Artichoke Hearts, Mushroom, Pineapple, Chilli Flakes and Cheese Topped with Fresh Coriander Leaf & Herbs</i>	25.5
CHICKEN SUPREME PIZZA <i>Homemade Tomato Sauce Base, Onion, Capsicum, Chicken, Mushroom, Pineapple Topped with Fresh Coriander Leaf and Peri-Peri Sauce</i>	24.5
VEG MANCHURIAN PIZZA <i>Home Made Manchurian Sauce Base, Onions, Capsicum, Mushroom, Crumbled Veg Manchurian, Cheese Topped with Fresh Coriander Leaf</i>	24.5
CHILLI PANEER PIZZA <i>Homemade Indo-Chinese Sauce Base, Cottage Cheese Tossed with Sliced Red Onion, Capsicum, Fresh Garlic, And Cheese Topped with Peri-Peri Sauce</i>	24.5
PUNJABI SPICED TADKA PIZZA <i>Garlic Butter And Ginger Base Sauce, Mushroom, Spanish Onion, Roasted Red Bell Pepper, Capsicum, Chilli Flakes, Cheese Topped with Fresh Coriander Leaf</i>	25.5
TANDOORI CHIKEN PIZZA <i>Homemade Tomato Garlic Sauce Base, Clay Oven Cooked Chicken, Fresh Tomato, Onion, Chilli Flakes, Cheese Topped with Fresh Coriander and Tandoori Mayo</i>	24.5
ROYAL PRAWN PIZZA <i>Homemade Tomato and Sweet Chilli Sauce Base, Sun Dried Tomato, Prawns, Spicy Pineapple, Onion, Cheese Topped with Chilli Mayo</i>	25.5

Dessert Menu

GAJAR KA HALWA

9.5

A sweet, aromatic dessert made with grated carrots slow-cooked in milk, sugar, and ghee. Its rich, indulgent flavor and delightful texture make it a beloved treat in Indian cuisine

GULAB JAMUN

9.5

"A soft, syrup-soaked dessert made from deep-fried milk solids, soaked in a sweet, fragrant rose-flavored syrup. Its melt-in-the-mouth texture and aromatic sweetness make it a classic indulgence (2 pcs)

MANGO KULFI

9.5

A rich, creamy frozen dessert made with mango, rich milk, and cardamom, offering a refreshing tropical flavor. Its smooth texture and sweet, fragrant taste make it a perfect summer treat

KESAR PISTA KULFI

9.5

A rich, creamy frozen treat made with saffron, pistachios, and milk, offering a perfect balance of sweetness and nuttiness. Its aromatic saffron flavor and crunchy pistachios make it a luxurious, indulgent dessert

WAFFLE WITH ICE CREAM

9.5

Waffle with ice cream is a delightful dessert featuring a warm, crispy waffle topped with a scoop of creamy ice cream. The contrast of textures and the combination of sweet and rich flavors make it an irresistible treat

MANGO SUNDAE SHAKE

9.5

A refreshing, fruity drink made with mango blended with milk, and a touch of sweetness. Its smooth, creamy texture and tropical flavor make it a perfect cooling treat topped with ice cream



*Thank you
for dinning with*
 *Indian*
Dining Club

T&C

- * Food will be sent to your table fresh as it is prepared
 - * Spice levels are adjusted as required, please check with our staff before ordering
 - * We make every effort to avoid cross-contamination, but sadly can't guarantee dishes and drinks are allergen-free
 - * If you have any food allergies or dietary requirements, please let us know
 - * Vegan, gluten and dairy-intolerance items are available
 - * All Table participation is mandatory when you choose a Banquet or My Mate menu
 - * All meat & Poultry are sourced from Halal certified Supplier
 - * Grand thali is not for sharing
 - * 10% surcharge applicable on Public Holidays
 - * 1% on Eftpos Transaction
- 



BAR MENU

Indian
Dining Club





Refreshments

Apani <i>Natural Sparkling Water</i>	7
Apani <i>Natural Sparkling Water</i>	6
Lemon Lime & Bitters <i>Freshly Made</i>	7
Pink Lemonade <i>Raspberry Blend</i>	7
Coke No Sugar Coke Lemonade <i>Soft Drinks</i>	5
Juice <i>Orange Apple</i>	5
Lassi <i>Mango Salted</i>	7
Masala Tea Special <i>Indian Style</i>	4

Beers

Kingfisher Red (500 ml) <i>Indian Red Beer</i>	7
Kingfisher Premium <i>Indian Lager Beer</i>	9
Asahi <i>Japanese Lager Beer</i>	9
Peroni <i>Italian Lager Beer</i>	9
James Squire 150 Lashes <i>Premium Pale ale</i>	9

Mocktails

Lime Fizz <i>Lime, Sugar, Salt, Soda</i>	12
Masala Magic Coke <i>Homemade spices, Coke</i>	12
Chatpata Masala Soda <i>Homemade spices, Soda</i>	13
Citrus Berry Burst <i>Lime, Strawberry, Soda</i>	14
Blushing Berry <i>Strawberry, Lime, Fresh Mint</i>	15
Minty Mango Spark <i>Mango Pulp, Lime, Fresh Mint</i>	15
Passion Breeze <i>Passionfruit, Lime, Fresh Mint</i>	15

Cocktails

Old Fashioned <i>Bourbon Whisky, Bitters</i>	15
Blue Lagoon <i>White Rum & Lime, Blue Curacao</i>	15
Negroni <i>Gin, Vermouth, Campari</i>	15
Martini <i>Gin, Dry Vermouth</i>	16
Margarita <i>Tequilla, Cointreau</i>	16
Mojito <i>White Rum, Fresh Lime, Fresh Mint</i>	16
Strawberry Mojito <i>White Rum, Strawberry, Lime, Mint</i>	17
Mango Mojito <i>White Rum, Mango Pulp, Lime, Mint</i>	17
Passionfruit Mojito <i>White Rum, Passionfruit, Lime, Mint</i>	17
LIIT <i>The Lot - Five White Spirits</i>	18

Red

	Glass	Bottle
Nick O'Leary, Shiraz <i>Canberra Region</i>	10	45
Petes Pure, Pinot Noir <i>Murray Darling, AUS</i>	7	30
Little Giant, Shiraz <i>Barossa Valley, AUS</i>	8	36
Elephant in the Room, Cab. Sauv. <i>Adelaide Hills, SA</i>	7	30
Mr Mick, Cab. Merlot <i>Clare Valley, SA</i>	7	32

White

Nick O'Leary Reisling <i>Canberra Region</i>	10	45
Take it to the Grave, Pinot Grigio <i>Adelaide Hills, SA</i>	8	35
Bourke Street, Pinot Gris <i>Tumbarumba, NSW</i>	9	39
Mojo 04, Sauv,. Blanc <i>Limestone Coast, SA</i>	7	32
Secret Garden, Chardonnay <i>Riverina, NSW</i>	7	30
Emeri Pink, Moscato <i>Bilbul, NSW</i>	7	30
Bleeding Heart, Sem. Sav. Blanc <i>McLaren Vale, SA</i>	7	30

Rose

Tread Softly, Rose <i>South Australia</i>	7	32
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Sparkling

Bandini, Prosecco NV <i>Italy</i>		39
Azahara, Sparkling Piccolo <i>Deakin Estate, SA (200 ml)</i>		9



Spirits

Rampur

13

India, Exclusive Single Malt

Amrut

12

India, Premium Single Malt

Indri

12

India, Premium Single Malt

Paul John

12

India, Premium Single Malt

Gold Label Johnnie Walker

12

Scotch Whisky

Double Black Johnnie Walker

9

Scotch Whisky

Glenfiddich 12 Yr.

9

Scotland, Single Malt

Jentleman Jack

9

Tennessee Whiskey

Chivas Regal

7

Scotch Whisky

Jamison

7

Ireland, Single Malt

Jaisalmer

11

Indian Craft Gin

Bombay Sapphire

8

London Dry Gin

Grey Goose

9

Premium Vodka

Smirnoff

7

Vodka

Bacardi

7

White Rum

Old Monk

7

India, Dark Rum



No BYO

Indian Pizza's Club

DESI STYLED MARGHERITA

*Homemade Tomato Sauce, Cheese, Crumbled Cottage Cheese, Onion, Fresh Tomato
Topped with Cheese*

BUTTER PANEER PIZZA

*Homemade Butter Sauce Base, Spanish Onion, Capsicum, Cottage Cheese, Fresh
Tomato & Cheese Topped with Fresh Coriander Leaf and Mint Mayo*

BUTTER CHICKEN PIZZA

*Homemade Butter Sauce Base, Spanish Onion, Capsicum, Chicken Cooked with Clay
Oven, Kasturi Methi, Cheese Topped with Coriander Leaf*

HARA BHARA PANEER PIZZA

*Pesto Base, Cheese, Baby Spinach, Spanish Onion, Capsicum, Marinated Cottage Cheese,
Jalapeno, Cheese Topped with Fresh Coriander Leaf and Mint Mayo*

HARA BHARA CHICKEN PIZZA

*Pesto Base, Cheese, Baby Spinach, Spanish Onion, Capsicum, Marinated
Chicken, Jalapeno, Cheese Topped with Fresh Coriander Leaf and Mint Mayo*

HOT & SPICY VEG PIZZA

*Special Garlic Chilli Sauce Base, Spanish Onion, Jalapeno, Roasted Red Bell Pepper, Mushroom,
Fresh Tomato, Paprika, Cheese Topped with Fresh Coriander Leaf and Chilli Mayo Sauce*

HOT & SPICY CHICKEN PIZZA

*Special Garlic Chilli Sauce Base, Spanish Onion, Jalapeno, Roasted Red Bell Pepper, Mushroom,
chicken, Paprika, Cheese Topped with Roasted Grinded Cumin Seed and Chilli Mayo Sauce*

ROYAL VEG PIZZA

*Homemade Tomato Sauce Base, Sun Dried Tomatoes, Feta Cheese, Spanish Onion,
Roasted Red Capsicum, Artichoke Hearts, Mushroom, Pineapple, Chilli Flakes and Cheese
Topped with Fresh Coriander Leaf & Herbs*

CHICKEN SUPREME PIZZA

*Homemade Tomato Sauce Base, Onion, Capsicum, Chicken, Mushroom, Pineapple
Topped with Fresh Coriander Leaf and Peri-Peri Sauce*

VEG MANCHURIAN PIZZA

*Home Made Manchurian Sauce Base, Onions, Capsicum, Mushroom, Crumbled Veg
Manchurian, Cheese Topped with Fresh Coriander Leaf*

CHILLI PANEER PIZZA

*Homemade Indo-Chinese Sauce Base, Cottage Cheese Tossed with Sliced Red Onion, Capsicum,
Fresh Garlic, And Cheese Topped with Peri-Peri Sauce*

PUNJABI SPICED TADKA PIZZA

*Garlic Butter And Ginger Base Sauce, Mushroom, Spanish Onion, Roasted Red Bell
Pepper, Capsicum, Chilli Flakes, Cheese Topped with Fresh Coriander Leaf*

TANDOORI CHIKEN PIZZA

*Homemade Tomato Garlic Sauce Base, Clay Oven Cooked Chicken, Fresh Tomato, Onion,
Chilli Flakes, Cheese Topped with Fresh Coriander and Tandoori Mayo*

ROYAL PRAWN PIZZA

*Homemade Tomato and Sweet Chilli Sauce Base, Sun Dried Tomato, Prawns, Spicy
Pineapple, Onion, Cheese Topped with Chilli Mayo*