iNdish

INDIAN RESTRO-BAR

Lunch Special Menu



INDISH

INDIAN RESTRO-BAR

LUNCH SPECIAL MENU

SOUTHERN ELEGANCE & CHAAT AND SNACK TEMPTATIONS

IDLI SAMBAR $12.90
Soft, fluffy steamed rice-and-lentil cakes served with a hot, tangy, and spiced South Indian vegetable lentil soup (sambar), often accompanied by fresh coconut chutney.

PLAIN DOSA $12.90
A thin, golden-crisp South Indian crepe made from fermented rice and lentil batter. Served with coconut chutney and hot sambar.

MASALA DOSA $14.90
A thin, crispy fermented rice-and-lentil crepe stuffed with a spiced potato and onion filling, served with coconut chutney and tangy lentil sambar.

PANEER DOSA $16.90
South Indian rice-and-lentil crepe filled with a savoury, spiced scramble of fresh Indian cottage cheese (paneer), onions, tomatoes, and aromatic herbs. Served with coconut chutney and lentil sambar.

MEAT DOSA
$18.90 Chicken / $19.90 Lamb

Our signature crispy South Indian crepe stuffed with a hearty, spiced meat filling of your choice. Served with sambar and chutneys.

UTTAPAM $14.90
A thick, savoury griddle cake made from fermented rice and urad dal batter, topped with garden-fresh vegetables. Served with sambar and house chutney.

GOLGAPPA SHOTS $10.90
Pastry shells served with a potato and chickpea mixture topped with tamarind sauce and spicy jaljeera water.

PALAK PATTA CHAAT $13.90
Crispy spinach leaves topped with tangy chutneys, creamy yogurt, and a sprinkle of spices.

SAMOSA CHAAT $12.90
A tumble samosa with salsa and chutney.

ALOO TIKKI CHAAT $14.90
Potatoes, onions, and spices combined into a croquette and deep-fried. Served with tamarind sauce.

DAHI BHALLA CHAAT $14.90
Soft fried dumplings topped with creamy yogurt and drizzled with tangy tamarind chutney, creating a delightful blend of flavours and textures.

AMRITSARI KULCHA $17.90
Fluffy bread filled with a savoury potato stuffing, seasoned with aromatic spices and baked golden and crispy. Served with chole, tangy onion and mint-tamarind chutney.

PUNJABI CHOLE BHATURE $16.90
Spiced chickpeas simmered in a rich, aromatic tomato-based gravy, accompanied by fluffy fried bread and a side of tangy pickle.

DRINKS & LASSIS

SOFT DRINK $5.00

FRUIT JUICE $5.00

SPARKLING WATER $6.00

KADAK CHAI $5.00
A robust blend of black tea infused with cardamom, ginger and cloves, finished with a creamy touch of milk.

MANGO LASSI $6.00
A creamy blend of ripe mangoes, smooth yogurt, and a hint of aromatic cardamom.

CLASSIC SWEET LASSI $6.00
A classic smooth, chilled yogurt drink, gently sweetened.

ROYAL ROSE LASSI $6.00
Chilled, creamy yogurt lassi flavoured with fragrant rose syrup.

NAMKEEN LASSI $6.00
A refreshing savoury yogurt drink with salt and aromatic cumin.

RICE

STEAMED RICE $5.00
Simply steamed basmati rice.

SAFFRON RICE $5.50
Aromatic basmati rice delicately infused with the luxurious flavor of saffron, creating a rich and fragrant side dish.

JEERA RICE $6.50
Indian basmati rice infused with cumin seeds and butter.

PEAS PULAO $6.50
Basmati rice infused with saffron and baby peas.

NAAN BREAD

PLAIN NAAN $4.50
Plain flour bread cooked in a clay oven.

TANDOORI ROTI $5.00
Soft whole wheat flatbread brushed with butter for a warm, comforting finish.

BUTTER NAAN $5.00
Butter-flavored plain flour bread cooked in a clay oven.

GARLIC NAAN $5.50
Garlic-flavored plain flour bread cooked in a clay oven.

CHEESE AND GARLIC NAAN $6.50
Naan stuffed with cheese and chopped garlic.

LACHA PARATHA $5.50
Layered paratha cooked in a clay oven.

BREAD BASKET $12.90
Tandoori roti, garlic naan, and butter naan (1 each).

GARLIC PARSLEY NAAN $6.50
Soft, fluffy naan bread brushed with a fragrant blend of minced garlic and finely chopped parsley, baked to perfection.

CHICKEN CHILLI CHEESE NAAN $7.50
Tender chicken, spiced with vibrant chili, and gooey melted cheese, all stuffed inside a warm, fluffy naan bread.

PESHAWARI NAAN $7.50
Traditional Peshawari naan stuffed with a sweet blend of grated coconut and finely chopped nuts, baked to perfection in a tandoor.

ROSEMARY & SEA SALT NAAN $6.50
Soft and fluffy naan bread, infused with aromatic rosemary and sprinkled with a touch of sea salt for a perfect balance of flavors.

DRINKS

BOTTLE WATER $4.00
MINERAL WATER $5.00
SPARKLING WATER $6.00
COKE $5.00
COKE ZERO $5.00
SPRITE $5.00
LEMONADE $5.00
GINGER BEER $5.00
SOFT DRINK $5.00
FRUIT JUICE $5.00

MANGO LASSI $6.00
A creamy blend of ripe mangoes, smooth yogurt, and a hint of aromatic cardamom, creating a refreshing and luscious drink.

KADAK CHAI $5.00
A robust blend of black tea, infused with aromatic spices like cardamom, ginger and cloves and finished with a creamy touch of milk for rich, smooth texture.

BIRYANI

VEG BIRYANI $18.90
Fragrant basmati rice cooked with mixed vegetables and aromatic spices for a flavorful and wholesome meal.

CHICKEN BIRYANI $20.90
Aromatic basmati rice layered with tender chicken and slow-cooked with fragrant spices.

GOAT BIRYANI $22.90
Fragrant basmati rice slow-cooked with tender goat meat and rich, aromatic spices.

BEEF BIRYANI $23.90
Fragrant basmati rice slow-cooked with tender beef and rich, aromatic spices.

LAMB BIRYANI $23.90
Fragrant basmati rice slow-cooked with tender lamb and rich, aromatic spices.

SOUTHERN ELEGANCE

IDLI SAMBAR $12.90
Soft, fluffy steamed rice-and-lentil cakes served with a hot, tangy, and spiced South Indian vegetable lentil soup (sambar), often accompanied by fresh coconut chutney.

PLAIN DOSA $12.90
A thin, golden-crisp South Indian crepe made from fermented rice and lentil batter. Served with coconut chutney and hot sambar.

MASALA DOSA $14.90
masala dosa is a thin, crispy, fermented rice-and-lentil crepe stuffed with a spiced potato and onion filling, served with coconut chutney and tangy lentil sambar.

PANEER DOSA $16.90
South Indian rice-and-lentil crepe filled with a savoury, spiced scramble of fresh Indian cottage cheese (paneer), onions, tomatoes, and aromatic herbs. Served with coconut chutney and lentil sambar.

MEAT DOSA $18.90 (Chicken) / $19.90 (Lamb)
Our signature crispy South Indian crepe stuffed with a hearty, spiced meat filling of your choice. Served with sambar and chutneys.

UTTAPAM $14.90
A thick, savoury griddle cake made from fermented rice and urad dal batter, topped with garden-fresh vegetables. Served with sambar and house chutney.

KIDS MENU (UNDER 10 YEARS)

CHICKEN NUGGETS WITH CHIPS $12.00
Juicy tender chicken pieces coated in a golden, crispy breading, served alongside perfectly seasoned, crispy chips.

BUTTER CHICKEN & RICE (KIDS) $12.90
Tender pieces of chicken simmered in a rich, creamy tomato sauce, served over a bed of fragrant jasmine rice. Perfectly balanced flavors make this a kid-friendly favorite.

FISH & CHIPS $13.00
Golden, crispy batter envelops tender, flaky fish, complemented by a side of tangy tartar sauce for dipping.

KIDS CHOW MEIN NOODLES $10.90 (Veg) / $11.90 (Non Veg)
Tender noodles stir-fried with a colorful mix of fresh vegetables, all tossed in a savory soy sauce.

UNUSUAL SIDES

PAPPADUMS $3.00
Served with mint sauce

MIXED PICKLE $3.00
Mango, lime, chilli, mango, and chutney

GARDEN SALAD $6.90
Mixed leaf salads

OLD-FASHIONED KACHUMBAR $6.90
Onion, tomato, and cucumber mix

SIRKA MASALA PYAAZ $6.90
Pickled spiced onion and green chillies

CUCUMBER RAITA $6.00
Freshly grated cucumber mixed with creamy yogurt and finely chopped mint, creating a refreshing and cooling side dish perfect for any meal.

JEERA RAITA $5.50
Creamy yogurt mixed with roasted cumin seeds, creating a refreshing and cooling side dish perfect for any spicy meal.

PLAIN YOGURT $5.00
A creamy and smooth yogurt with a tangy flavor, perfect for a refreshing snack.

POTATO CHIPS $6.90
Thinly sliced potatoes, fried to a perfect crisp and lightly seasoned with just the right amount of salt for a satisfying crunch.

DESSERT

GULAB JAMUN $8.50
Two pieces. Sweet dumplings made from reduced milk and soaked in rose water. Served with ice cream.

GAJJAR DA HALWA $8.50
A sweet Indian dessert made from carrots and dry fruit.

KESAR RASMALAI $8.90
2 pieces. Soft and spongy paneer discs soaked in saffron-infused sweetened milk, garnished with nuts.

FALUDA ICE CREAM $11.90
A delightful blend of rose syrup, tender vermicelli, and crunchy sabja seeds, topped with creamy ice cream, creating a refreshing treat.

MANGO ICE CREAM $8.90
Rich, creamy ice cream infused with the sweet, vibrant flavor of ripe mangoes, creating a refreshing treat for any time of day.

PISTA ICE CREAM $8.90
Creamy pistachio ice cream with a rich flavor, made with finely ground pistachios for a smooth and velvety texture.

INDISH FEAST

INDISH FEAST $44.90
Price per person, minimum 4 people. Starters: samosa, chicken tikka, seekh kabab. Mains: 1 meat dish, 1 vegetarian selection, 1 daal. Accompaniments: assorted dips, papadums, choice of bread and steamed rice. Dessert: a selection of desserts.

ROYAL INDISH FEAST

ROYAL INDISH FEAST $49.90
Price per person, minimum 4 people. Starters: samosa, paneer pakora, chicken tikka, seekh kabab, tandoori prawn. Mains: 1 meat dish, 1 seafood dish, 1 vegetarian selection, 1 daal. Accompaniments: assorted dips, papadums, choice of bread and steamed rice. Dessert: a selection of desserts.

INDISH
INDIAN RESTRO-BAR

Dine In Menu



VEG ENTREES

SAMOSA $9.50
Triangular pastry filled with spiced mashed potatoes and garden peas.

MIX PAKORA $13.90
Crispy and golden, this pakora features sliced potatoes coated in seasoned chickpea flour batter, infused with a blend of aromatic spices. Served with mint and tamarind chutney.

CHEESE FIRE BALLS $16.90
Crunchy on the outside, these cheese fire balls feature a spicy kick and a gooey, melted cheese center, delivering a perfect balance of heat and creaminess in every bite.

VEG MANCHURIAN (DRY) $16.90
Crispy vegetable balls tossed in a tangy indo-chinese sauce.

TANDOORI SOYA CHAAP $17.90
Marinated soya in yogurt and spices, cooked in a clay oven. Served with mint chutney.

MALAI SOYA CHAAP $17.90
Creamy and tender soya chaap marinated in rich malai and mild spices, grilled to perfection, served with mint chutney.

CHILLI PANEER $17.90
Battered and deep-fried cottage cheese cooked with soy sauce, sweet chilli sauce, and diced capsicum. Dry or gravy

PANEER PAKORA $18.90
Soft paneer slices dipped in spiced gram flour batter and deep-fried until crispy.

SHASHLIK PANEER TIKKA $18.90
Overnight marinated cottage cheese pieces with spices, cooked in a clay oven. Served with mint chutney.

MUSHROOM TIKKA $16.90
Juicy mushrooms marinated in a flavorful tikka blend and expertly grilled to perfection, offering a smoky and spicy taste.

CHILLI MOMOS $17.90
Chilli momos feature a spicy filling encased in a soft, doughy exterior, served with a tangy and spicy dipping sauce.

CHOW MEIN NOODLES $15.90
Stir-fried noodles tossed with crisp, fresh garden vegetables in a savory soy and garlic sauce.

CHAAT AND SNACK TEMPTATIONS

GOLGAPPA SHOTS $10.90
Pastry shells served with a potato and chickpea mixture topped with tamarind sauce and spicy jaljeera water.

PALAK PATTA CHAAT $13.90
Crispy spinach leaves topped with tangy chutneys, creamy yogurt, and a sprinkle of spices.

SAMOSA CHAAT $12.90
A tumble samosa with salsa and chutney

ALOO TIKKI CHAAT $14.90
Potatoes, onions, and spices combined into a croquette and deep-fried. Served with tamarind sauce.

DAHI BHALLA CHAAT $14.90
Soft fried dumplings topped with creamy yogurt and drizzled with tangy tamarind chutney, creating a delightful blend of flavours and textures.

AMRITSARI KULCHA $17.90
Fluffy bread filled with a savoury potato stuffing, seasoned with a blend of aromatic spices, and baked to a perfect golden, crispy texture. Served with Chole (spiced chickpea curry, tangy onion and mint-tamarind chutney.

PUNJABI CHOLE BHATURE $16.90
A hearty serving of spiced chickpeas simmered in a rich, aromatic tomato-based gravy, accompanied by fluffy fried bread that is golden and crisp. Served with a side of tangy pickle for an added burst of flavor.

NON-VEG ENTREES

CHILLI CHICKEN $18.90
Spicy tender pieces of chicken battered and cooked with soy sauce, diced onions, and capsicum. Dry or gravy.

CHICKEN 65 $17.90
Spicy and deep-fried chicken bites tossed in a flavourful south Indian masala with curry leaves and chillies.

MURG TIKKA $19.90
Boneless chicken thigh fillet marinated in yogurt and spices, cooked in a tandoor oven, and served with mint chutney.

AFGHANI CHICKEN TIKKA $19.90
Chicken marinated with black pepper, cream, cashew nut paste, lime juice, ginger, and garlic paste.

TANDOORI CHICKEN $16.90 (Half) / $21.90 (Full)
Juicy chicken marinated in yogurt and aromatic spices and grilled to smoky perfection in a tandoor oven.

SEEKH KEBAB $18.90
Lamb mince, herbs, and spices, cooked in a clay oven. Served with mint chutney.

AMRITSARI FISH FRY $22.90
Fish fillets marinated in aromatic spices and coated in batter, deep-fried.

KALIMIRCH PRAWN $22.90
Tiger prawns marinated in Indian spices and fried in chettinad style.

TANDOORI GARLIC PRAWNS $23.90
Succulent prawns marinated in a rich tandoori blend with aromatic garlic, grilled to perfection for a smoky and savory finish.

LAMB CHOP $25.90
Lamb cutlets marinated overnight with kashmiri spices, garlic, and ginger. Skewered and grilled in the tandoor. Served with mint sauce.

HARIYALI KEBAB $18.90
Juicy, tender chicken marinated in a vibrant green blend of fresh herbs and spices, grilled to perfection for a flavorful and aromatic treat.

CHICKEN LOLLIPOP $18.90
Juicy chicken drumettes encased in a crispy coating, seasoned with a blend of spicy herbs and spices for a burst of heat in every bite.

CHICKEN MANCHURIAN $19.90
Tender chicken pieces cooked in a tangy Manchurian sauce with a medley of vibrant bell peppers. This dish offers a delightful blend of savory, sweet, and spicy flavors.

TAWA CHICKEN $19.90
Succulent pieces of tender chicken, expertly marinated in a robust blend of spices and cooked on a hot tawa for a distinctive charred flavour.

CHILLI MOMOS $19.90
Chilli momos feature a spicy filling encased in a soft, doughy exterior, served with a tangy and spicy dipping sauce.

CHOW MEIN NOODLES $17.90
Stir-fried noodles tossed with crisp, fresh garden vegetables in a savory soy and garlic sauce.

PLATTER FOR 2

INDISH VEGETARIAN PLATTER $28.90
Samosa, paneer tikka, paneer pakora, mix pakora & Cheese fire balls

INDISH TANDOORI PLATTER $38.90
Afghani chicken, lamb chops, seekh kabab, Hariyali Kebab and tandoori prawns

THE MAIN SHOW (VEGETARIAN)

DAL TADKA $17.90
A flavorful and protein-rich dish that combines healthy yellow lentils and mild spices.

DAL MAKHANI $18.90
Whole black lentils cooked with kidney beans, ginger, garlic, tomatoes, and fresh cream.

ALOO GOBI MASALA $18.90
Cauliflower fried and cooked with peas and potatoes. Can be made vegan.

JEERA ALOO $17.90
Tender potatoes infused with aromatic cumin seeds and a blend of spices, creating a flavourful and mildly spicy dish.

MIXED VEGETABLE $18.90
A colourful medley of fresh seasonal vegetables cooked in a mildly spiced onion tomato gravy.

PINDI CHOLE $18.90
Spicy and tangy chickpeas simmered in a flavorful tomato and onion gravy

DESI SAAG $18.90
Traditional north Indian dish slow-cooked spinach and mustard leaves.

BHINDI DO PYAAZA $19.90
Okra deep-fried and then sauteed with spices, tomatoes, ginger, garlic, and onion.

MALAI KOFTA $18.90
Grated cottage cheese, potato, raisins, sultanas, and cashew nut dumplings simmered in a cashew nut curry sauce.

KADAI PANEER $19.90
Cottage cheese pieces cooked in the clay oven, prepared with capsicum, tomato, and a master sauce.

ACHARI PANEER $19.90
Soft paneer cubes cooked in a tangy and spicy pickle style masala bursting with flavours.

PALAK PANEER $19.90
Cottage cheese cooked in baby spinach puree with garlic, mild spices, cream, and garnished with tomato.

SHAHI PANEER $19.90
Preparation of cottage cheese in creamy gravy with onion, garlic, ginger, cashews, tomatoes, and spices.

MATAR MUSHROOM $18.90
Tender mushrooms and sweet green peas are simmered in a fragrant blen of traditional spices, creating a rich and savoury dish.

VEG KORMA $20.90
A rich coconut curry envelopes a medley of fresh mixed vegetables, topped with a luxurious cashew cream for a creamy nutty finish.

OCEAN'S BOUNTY

MALABAR FISH CURRY $23.90
Succulent pieces of fish cooked in a rich blend of malabar spices and creamy coconut milk, delivering a harmonious balance of heat and creaminess.

PRAWN CURRY MASALA $23.90
King prawns cooked in tomato and onion gravy with diced capsicum, onions, and garlic.

THE MAIN SHOW (NON-VEGETARIAN)

BUTTER CHICKEN $21.90
Does this need any description?

MANGO CHICKEN $21.90
Tender chicken cooked in a sweet and tangy mango sauce with subtle spices.

KADAI CHICKEN $21.90
Chicken cooked with diced capsicum, onions, ginger, and garlic.

CHICKEN SAAG $21.90
Boneless chicken breast cooked in spinach gravy with Indian spices.

CHICKEN KORMA $21.90
Chicken simmered in a rich, creamy blend of yogurt, nuts, and aromatic spices.

CHICKEN TIKKA MASALA $21.90
Marinated chicken fillets cooked in a clay oven, then prepared with capsicum, onion, tomato, and master gravy.

CHICKEN CHETTINAD $21.90
Chicken thigh cooked in cassia dalchini, coconut, pepper sauce, and curry leaves.

CHICKEN VINDALOO $21.90
Spicy goan chicken curry marinated in vinegar, garlic, and bold red chillies.

LAMB & GOAT

LAMB KORMA $23.90
Tender lamb pieces slow-cooked in a rich and aromatic blend of creamy cashew sauce with traditional Indian spices

LAMB VINDALOO $23.90
Tender pieces of lamb simmered in a spicy, tangy sauce, blending aromatic spices and vinegar for a flavorful kick.

LAMB ROGAN JOSH $23.90
Tender lamb cooked in a rich, aromatic blend of spices and a flavorful tomato-based sauce, creating a hearty and savory dish.

NIHARI GOAT $24.90
Tender goat meat simmered in a rich, flavourful gravy infused with aromatic spices, creating a hearty and satisfying dish.

SAAG GOAT $24.90
Tender goat meat slow-cooked in a rich and spiced spinach gravy

TAWA GOAT $22.90
Tender goat meat marinated in a spicy aromatic blend, cooked to perfection with an array of fragrant spices for a robust and flavourful dish.

BEEF DISHES

BEEF KORMA $23.90
Tender beef pieces simmered in a creamy sauce infused with aromatic spices, creating a rich and flavorful dish.

BEEF VINDALOO $23.90
Tender beef pieces simmered in a spicy and tangy sauce, infused with a blend of aromatic spices and vinegar for a robust flavor.

BEEF MASALA $23.90
Rich and spicy beef cooked slow with bold masala spices for a royal and flavourful experience.

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INDIAN RESTRO-BAR

DRINK MENU



MOCKTAILS

Delicious non-alcoholic drinks, bursting with flavor!

VIRGIN MOJITO $15
Fresh mint, lime, sugar syrup, and soda water

BLOOD ORANGE MOJITO $15
Blood orange, bitters, fresh lime, mint, soda.

GRAND LIME $15
Lychee, coconut, aquafaba, fresh lime, citrus bubbles.

MANGOBERRY $15
Mango, strawberries, fresh lime.

TROPICAL THUNDER $15
Orange and pineapple, dash of mango puree blended with ice, garnished with an orange slice.

BOLLYWOOD SMASH $15
Club soda, ginger ale, pineapple, and cranberry juice.

COCKTAILS

Refresh yourself with our signature blends!

ESPRESSO MARTINI $15.00
Vodka, espresso, coffee liqueur and sugar syrup.

COSMOPOLITAN $16.00
Vodka, triple sec, cranberry juice and lime juice.

SEX ON THE BEACH $17.50
Vodka, peach schnapps, cranberry juice and orange juice.

MARGARITA $18.90
Tequila, lime juice, and Cointreau.

PIÑA COLADA $18.90
White rum, coconut cream, coconut liqueur, pineapple juice, and lime juice.

LONG ISLAND ICED TEA $19.90
Vodka, gin, rum, tequila, triple sec, lemon juice, simple syrup, and cola.

BEER

A refreshing selection of local brews!

JAMES SQUIRE APPLE CIDER	$8
PURE BLONDE (LOW CARB)	$9
JAMES SQUIRE PALE ALE	$9
ASAHI	$9
GREAT NORTHERN	$9
PERONI	$9
TOOHEYS NEW	$9
INDIAN KINGFISHER	$10
CORONA	$10
HEINEKEN	$10



SPIRITS

For those who prefer a strong pour!

WHITE RUM

BACARDI CARTA-BLANCA	$12
HAVANA CLUB 7 ANOS	$14

SPICED RUM

BUNDABERG	$11
CAPTAIN MORGAN SPICED RUM	$11.50
SAILOR JERRY SPICED RUM	$14.50

VODKA

SMIRNOFF	$9
ABSOLUT	$9
GREY GOOSE	$16.50

DARK RUM

KRAKEN	$15

TEQUILA

JOSE CUERVO	$13
GRAND PATRON SILVER	$17.50

BRANDY

CHATELLE NAPOLEON VSOP	$14

GIN

BOMBAY SAPPHIRE	$13.50
HENDRICK'S	$16

WHISKY

Choose from Scotch, Bourbon, Blended, and Canadian selections!



GLENFIDDICH 12YO	$12
JAMESON	$12
CANADIAN CLUB	$12
JACK DANIELS	$12
GLENMORANGIE 10YO	$14
JOHNNIE WALKER BLACK LABEL	$16
JOHNNIE WALKER GOLD LABEL	$18
CHIVAS REGAL 18YO	$18
MACALLAN DOUBLE CASK 12YO	$21
LAGAVULIN 16YO	$25
JOHNNIE WALKER BLUE LABEL	$30

CHAMPAGNE

Smooth & special sparkle!

THE FAMILY PROSECCO	GLASS $12 | BOTTLE $32



WHITE WINE

(Smooth and crisp selections!)

SECRET GARDEN PINOT GRIGIO	GLASS $9.50 | BOTTLE $28
TRENTHAM ESTATE SAUVIGNON BLANC	GLASS $12 | BOTTLE $32
ALLANDALE CHARDONNAY	GLASS $13 | BOTTLE $35
ALLANDALE ARABELLA	BOTTLE $39



RED WINE

Rich & full-bodied options!

SECRET GARDEN SHIRAZ	GLASS $9.50 | BOTTLE $28
ANGUS & BREMER CABERNET SAUVIGNON	GLASS $12 | BOTTLE $32
LA CELIA BUSTOS MALBEC	GLASS $13 | BOTTLE $42
ALLANDALE GSM	BOTTLE $42.50

BYO $5 P/P

BEVERAGES

For every thirst, we have a flavour!

MANGO LASSI	$6.00
SOFT DRINKS Coke, Coke Zero, Sprite,	$5
LEMONADE	$5.00
FRUIT JUICE Orange, Pineapple, Cranberry	$5
GINGER BEER	$5
SPARKLING WATER	$8
MINERAL WATER	$5

TEA

KADAK CHAI	$5

