



ENTREE VEG

Samosa (2pcs). \$7.00 Homemade crispy, flaky pastries stuffed with spiced potatoes & peas.

\$12.99 Onion Bhajji

Onions coated in a chickpea flour and deep-fried until they are golden brown and crispy.

\$12.99 Gobi/Cauliflower Pakora

Cauliflower florets are coated in a spiced chickpea flour and deep-fried until they are golden brown and crispy.

Crispy Corn \$15.99 Homemade crispy, flaky pastries stuffed with spiced potatoes & peas.

\$15.99 Paneer Pakora

Paneer pakora is made by chickpea batter and fried with Indian cottage cheese.

ENTREE NON-VEG

Egg Omelette \$12.99

Egg omelette infuses eggs with a flavourful medley of sautéed onions, black pepper, and spices.

\$15.99 Egg Kalaki

The egg is beaten along with masala gravy, spices and is half cooked.

Chicken Pakora \$15.99

Small pieces of chicken marinated in a mixture of spices, then deep fried until they are

Chicken Chinthamani \$21.99

A spicy pan roasted chicken with sesame oil, dry red chillies, shallots and curry leaves.

Chicken Majestic \$20.99 Stir-fried boneless chicken strips tossed and seasoned with a mix of herbs, spices and yogurt.

It is a spicy and tangy flavored appetizer. Chicken Pepper fry

\$20.99 A delicious and spicy stir fry made with chicken, black pepper, cumin powder, spices and

\$22.99 Barramundi Fish Pakora

A lightly battered fish fried in spices and chickpea flour.

Crispy Prawn Pakora(8pcs)

A lightly battered prawn fried in spices and chickpea flour, then deep fried until they are

\$24.99 Prawn Pepper fry A delicious and spicy stir fry made with prawns, black pepper, cumin powder, spices and



TANDOORI

Paneer Tikka Cubes of paneer marinated with yogurt, spices & traditionally cooked in a tandoor.

\$16.99 Chicken Tikka

Chicken marinated overnight with hanged yogurt, spices, herbs and traditionally roasted

in a tandoor.

TANDOORI

roasted in a tandoor.

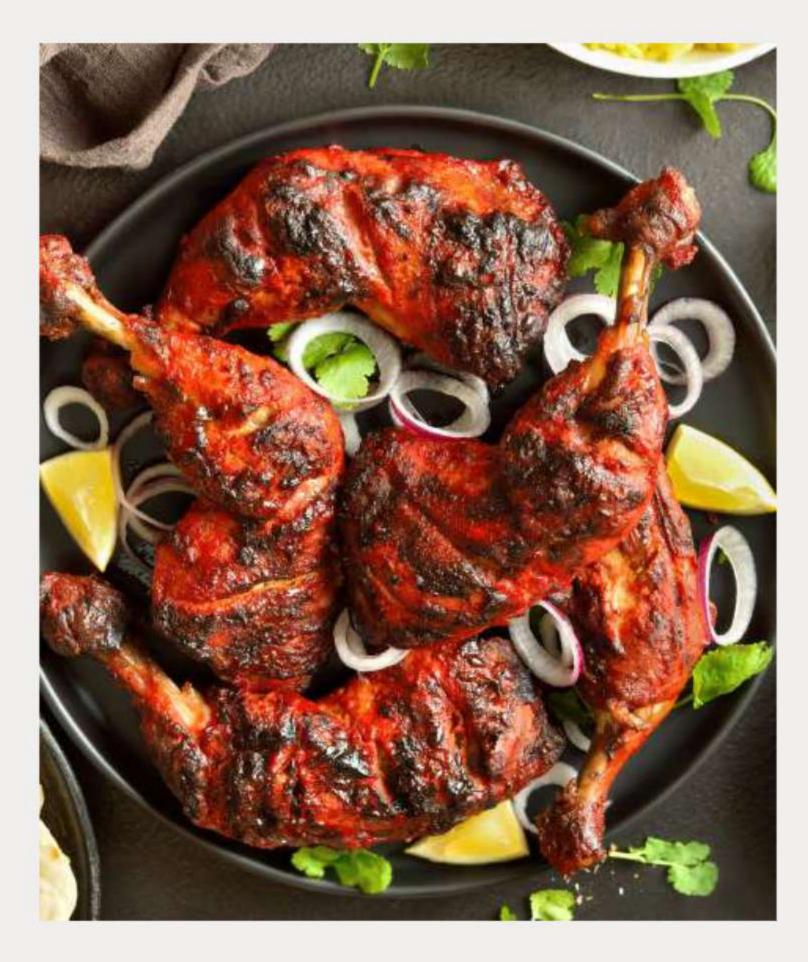
\$17.99/ Tandoori Chicken (Half/full) \$27.99 Chicken marinated overnight with hanged yoghurt, spices, herbs and traditionally

\$24.99 Lamb Chops

Marinated lamb chops are cooked with spices and herbs.

\$16.99 Lamb Seekh Kebab

Mixed of minced lamb, onion, spices and cooked in tandoor



MAINS-VEG

\$16.99 Dal Tadka Yellow lentil curry made using cumin and garlic. Dal Makhani \$16.99 Whole black lentils & red kidney beans are slowly cooked with spices, butter and cream. \$19.99 Malai Kofta Cottage cheese dumplings cooked in a rich and creamy cashew nut sauce \$19.99 Palak Kofta Cottage cheese dumplings cooked with spinach, spices and herbs.. Butter Panner \$19.99 Butter paneer is a rich & creamy curry made with paneer, spices, onions, tomatoes,

cashews and butter \$19.99 Paneer Tikka Masala

Spicy paneer recipe made with fresh ground spices, paneer, onions, tomatoes & bell

Palak Paneer

\$19.99 Curry is made with spinach, spices and Indian cottage cheese. \$18.99 Eggplant Masala

Cooked with eggplant, chopped tomatoes, spices, and herbs. Bhindi Masala(Okra) \$18.99

Bhindi Masala is made with okra, onions, tomatoes, spices and herbs. \$17.99 Aloo Gobi

Aloo gobi is made with potatoes and cauliflower, then cooked with onions,tomatoes,spices and herbs. Veg Korma \$19.99

Prepared with mix of vegetables, onions, tomatoes, coconut, nuts and spices. Chana Masala \$17.99

Chana Masala is made with a mixture of chickpeas, Indian spices, tomatoes and fresh

Jeera Potato

tomatoes and coconut.

\$15.99

Potatoes cooked with cumin, spices and herbs/+tomato and onion base gravy.

MAINS - NON VEG

Butter Chicken \$21.99 Tandoori chicken thigh fillets cooked in tomatoes & cashew base creamy sauce with fenugreek leaves

\$21.99 Dhaba Chicken

A spicy curry made with ground spices, onions and tomatoes.

Authentic South Indian Chicken

Curry (GamaGama Special) \$23.99 A spicy chicken cooked traditionally with a mixture of freshly grounded spices, onions,

Chicken Tikka Masala \$21.99 Oven roasted chicken thigh fillets in onion, tomato base masala sauce.

Chicken Korma \$21.99

Boneless chicken cooked in a caramelized onion & creamy cashew nut sauce. Chicken Vindaloo

\$21.99 A very hot and sour chicken curry.

\$21.99 Chicken Madras

A rich coconut creamy, spicy and tangy chicken curry bursting with flavour.



\$23.99 Lamb Rogan Josh Traditional pot roasted diced lamb cooked with onions, rich ground spices, and etc.,

Lamb Korma \$23.99 Lamb cooked in a caramelized onion & creamy cashew nut sauce.

Lamb Madras \$23.99 Lamb Madras is a classic South Indian curry known for its rich and spicy flavors.

\$23.99 Lamb Vindaloo

Lamb Vindaloo is delicious fiery red curry dish of tender lamb chunks cooked in vindaloo sauce made with lots of red chillies, vinegar, garlic and spices.

Authentic South Indian Goat curry \$24.99 (GamaGama Special)

A spicy goat curry cooked traditionally with grounded spices, onions, tomatoes and coconut.

\$24.99 Prawn Madras

Prawn madras is made with onion and tomato along with tamarind.

NOTE:: PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES





CATERING SERVICES AVAILABLE

MEALS/THALI (LUNCH MENU)

*Extra's will be charged

Veg Meals
Sambar, Pulikuzhambu, Rice, Poriyal, Kootu, Rasam, Yoghurt, Sweet, Masala vada,

Papadam & Pickle

Non-Veg Meals

\$26.99

Chicken Curry, Goat Curry, Rice, Poriyal, Kootu, Rasam, Yoghurt, Sweet, Masala vada, Papadam & Pickle



BIRYANI

Vegetable Biriyani	\$18.99
Chicken Dum Biriyani Served with raita	\$21.99
Lamb Biriyani	\$23.99
Goat Dum Biryani	\$24.99
Prawn Biryani	\$24.99

PAROTTA

Plain Parotta

curry masala.

Served with raita

Parotta is a flatbread made with all-purpose flour and has layers.	
Egg Kothu Parotta	\$22.99
Egg kothu parotta is made of flaky shredded flatbreads are cooked and eggs.	l in a spicy curry masala
Chicken Kizhi Parotta	\$24.99
Parotta is wrapped and steamed in a banana leaf, it soaks the flav banana leaf	our of chicken and

\$4.00

Goat Kizhi Parotta

\$25.99

Parotta is wrapped and steamed in a banana leaf, it soaks the flavour of goat and banana leaf

Chicken Kothu Parotta

Chicken kothu parotta is made of flaky shredded flatbreads are cooked in chicken and spicy curry masala.

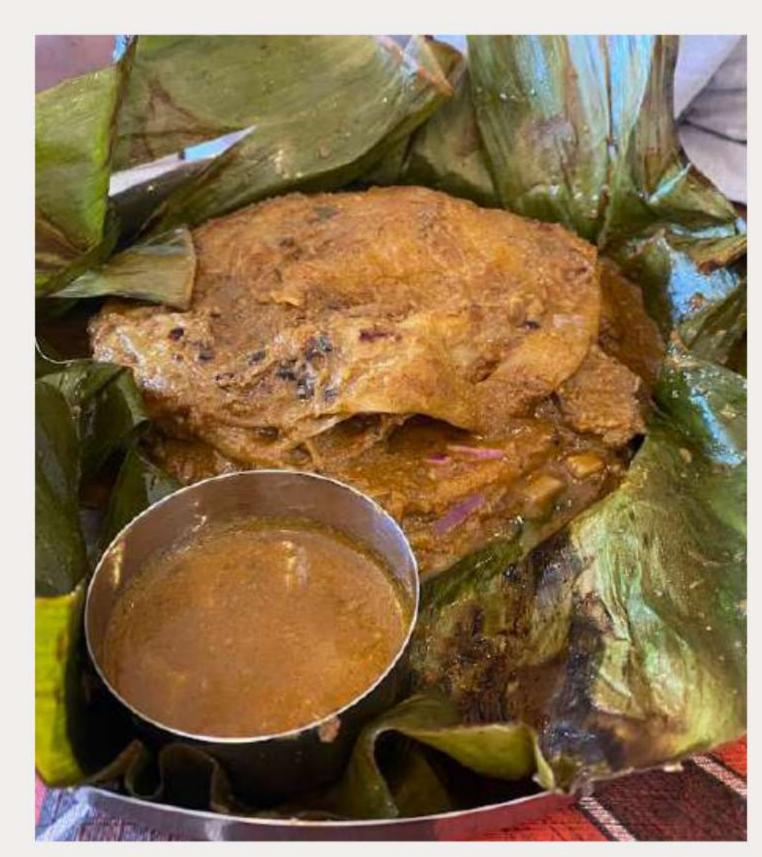
\$24.99

Goat Kothu Parotta \$25.99

Goat kothu parotta is made of flaky shredded flatbreads are cooked in goat and spicy

RICE/BREADS

Steamed Rice	\$5.00
Jeera Rice	\$5.50
Saffron Rice	\$5.50
Rice Peas Pulao	\$6.50
Plain Naan	\$4.50
Garlic Naan	\$5.00
Chilli Garlic Naan	\$5.50
Butter Naan	\$6.00
Butter Chilli Naan	\$6.50
Butter Garlic Naan	\$6.50
Butter Chilli Garlic Naan	\$6.50
Cheese Naan	\$7.00
Cheese Garlic Naan	\$7.00
Keema Naan	\$7.00 \$9.50
Naan stuffed with minced lamb and spices	4
Tandoori Roti	\$4.00



INDO CHINESE

Chilli Gobi	\$18.9
The cauliflower florets are batter coated, deep fried and then mixed was spring onions, capsicum, sauces, salt and pepper	rith stir-fried
Chilli Paneer	\$19.9
Batter coated fried paneer cubes tossed in a spicy, salty, tangy and sw green bell peppers, garlic, ginger,green chillies, soy sauce and more se	

Chilli Chicken

Chilli chicken is a sweet, spicy & slightly sour crispy appetizer made with chicken, bell peppers, garlic, chilli sauce & soy sauce.

KID'S SPECIAL

Potato Chips	\$7.00
Crispy fried potato chips	
Masala Potato Chips	\$8.50
Crispy fried potato chips seasoned with spices	



DRINKS/SOFT DRINKS

Plain Lassi	\$4.50
Mango Lassi	\$5.50
Rose Milk	\$5.50
Rose Lassi	\$5.50
Lemon mint soda (Salt/Sweet)	\$5.00
Soft drink can	\$3.50
Water	\$3.50

BEVERAGES / DESSERTS

Coffee	\$3.50
Indian style instant coffee	
Ginger Cardamom Tea	\$2.99
Chana Masala is made with a mixture of chickpeas, Indian spice fresh herbs.	es, tomatoes and
Gulab Jamun	\$5.99

SIDES/EXTRA'S

Mint Chutney	\$3.00
Raita	\$3.00
Yoghurt	\$3.00
Pappadums	\$4.50
Salad	\$3.00



Catering Services available!



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