



Just a Start

V=VEGETARIAN GF= GLUTEN FREE DF= DAIRY FREE

Broken Samosa (V) (2pcs) – \$11.90

Short crust pockets filled with potatoes, peas, spices, and herbs and then deep fried.

The Tacos (V) (3Pcs) – \$18.90

Crispy fried tacos, potatoes, chickpeas, spiced yoghurt, mint chutney, tamarind chutney.

Crunchy Shots (V) (6pcs) – \$12.90

Crisp pastry filled with spiced chickpea and potato, served with tamarind and chaat masala.

Crispy Bhaji (V) (3pcs) – \$12.90

Brown onions in spiced chickpea flour deep fried to golden perfection.

Minty Paneer Tikka (V) (4 pcs) – \$20.90

Cottage cheese in a marinade made of mint, ginger and garlic chargrilled to perfection.

Charcoal Chicken tikka (GF) (3 pcs) – \$19.90

Boneless spring chicken fillet marinated with activated charcoal and herbs cooked in a Tandoor.

Lajeez Chicken Tikka (GF) (3 pcs) – \$19.90

Chef's signature croquettes are made with a combination of chicken and cheese, cardamom.

Lamb Chops (GF) (2 pcs) – \$17.90

Slow-cooked, grass-fed spring lamb cutlets, garlic-infused hung yoghurt, and ground spices.

Funky Fried Chicken (8 pcs) – \$17.90

Deep fried chicken marinated with chef-special spices and gram flour.

Prawn Lehsoni (GF) (6 pcs) – \$20.90

These grilled tandoori prawns are a delicious appetiser marinated in authentic Indian spices and cooked in a clay oven.

Kolawari Fish (4 Pcs) – \$17.90

Spiced fried fish, unique combo of spices, herbs, gram flour.

Something Different

The Funky Dosa – \$21.90

Dosa is filled with mustard seeds, onion & mashed potatoes or Lamb mince served with sambar and coconut chutney.

The Dragon Chicken – \$20.90

An Indo-Chinese dish chicken strips are fried coated in a sauce made with chillies, soy sauce, ginger and garlic.

- Beetroot Dosa
- Activated Charcoal Dosa
- Plain Dosa

Honey Chilli Gobi (8 pcs) – \$20.90

Florets of cauliflower roughly chopped and tossed in a honey, chili and onion sauce.

The Main Show – Poultry

Savoury Chicken Creations with Global Flavours

Unauthentic Butter Chicken (Mild) – \$27.90

Charcoal chicken fillets, creamy tomato sauce, dehydrated fenugreek.

The British Curry (CTM) (Mild) – \$27.90

UK's national Dish, classic tandoor chicken morsels with tomato, coriander capsicum, ginger and garlic.

Chicken Madras (Med) – \$27.90

A spicy curry dating back to the times of the British Raj originating from the southern Indian city of Madras. Made with rich tomato, onion, fenugreek, and garlic.

Chicken Chettinad (Med) – \$27.90

Chicken thigh fillets cooked in peppercorns, desiccated coconut and fresh curry leaves.

Main Course – Lamb, Goat & Beef

Hearty Indian Meat Specialties with Diverse Flavours

Nawabi Lamb Korma (Mild) – \$29.90

Grass fed lamb simmered in cashew, cardamom and fresh cream.

The Rogan Josh Lamb (Med) – \$29.90

Grass-fed lamb cooked in ginger, garlic, and tomato puree.

Lamb Saag (Mild) – \$29.90

Grass fed lamb cooked in pureed spinach, ginger, garlic and fresh cream.

Lamb Kalimirchi (Med) – \$29.90

Grass fed lamb cooked black pepper, desiccated coconut and fresh curry leaves

Oh, my Goat (Med) – \$29.90

The wild goat with bone cooked with ginger, garlic, onion, tomato & fresh coriander.

Beef Vindaloo (Hot) – \$29.90

Grass-fed diced beef cooked in vinegar, tomatoes, and spicy vindaloo paste.

Beef Madras (Med) – \$29.90

Grass Fed diced beef cooked in coconut cream, mustard seeds.

Main Course – Fish/Prawns

Flavourful Indian dishes featuring tender fish and succulent prawns, enhanced with aromatic spices.

Malabar Fish (Mild) – \$30.90

Barramundi fish fillets with turmeric, mustard seeds, anise and coconut cream.

Fish Masala (Med) – \$30.90

Barramundi fish fillets cooked with green capsicum, onions and tomatoes.

Kerala Prawn Curry (Mild) – \$31.90

King prawns cooked with coconut cream, mustard seeds and green capsicum.

Prawn Chilli Masala (Med) – \$31.90

King prawns cooked with green capsicum, onions and fresh coriander.

Main Course – Vegetarian & Vegan

Flavorful vegetarian and vegan mains with wholesome ingredients.

Dal Makhani (Mild) – \$20.90

Savor the richness of street style creamy and flavourful slow cooked black lentil.

Tadka Dal (Mild) – \$20.90

Yellow lentils cooked with chopped onions, light spices, ginger, garlic and fresh coriander.

Vegetable Madras (Mild) – \$22.90

A mixture of seasonal vegetables blended in Chef's special coconut sauce.

Aloo Gobi (V) (Mild) – \$21.90

Classic Indian favourite - Potatoes and cauliflower cooked in spices with a touch of lemon.

Paneer Butter Masala (Med) – \$23.90

Cubes of cottage cheese cooked in an exotic cream, green capsicum and chef's special ingredients.

Palak Paneer (Mild) – \$23.90

Cottage Cheese cooked with Spinach and mustard leaves. - Healthy Choice!

Malai Kofta (Med) – \$23.90

Cottage cheese and potato mashed dumplings filled with cashews and spices, finished in rich creamy mild gravy.

Bindi Aloo Masala (V) (Med) – \$22.90

Okra tossed into ginger, potatoes, and onion masala then stir fry in seasoned aromatic spices.

Sides

Chickpeas / Avocado Salad – \$11.90

Green Salad – \$9.90

Mint Sauce – \$3.50

Cucumber Raita – \$3.50

Mango Chutney – \$3.50

Chillie Pickle – \$3.50

Sirke wale Pyaaz & Chillies- \$3.50

Papadums – \$3.50

Rice

Basmati Rice – \$4.00

Kashmiri Pulav – \$9.90

Biryani – \$26.90

Chicken - Lamb - Beef - Goat - Rice cooked with herbs and special masala with your choice of meat.

Roti & Naan

Plain Roti – \$5.00

Beetroot Roti – \$5.50

Activated Charcoal Roti – \$5.50

Plain Naan – \$5.00

Garlic Naan – \$5.50

Cheese Naan – \$7.50

Cheese and Garlic Naan – \$7.50

Desserts

Rasmalai – \$12.90

Soft cottage cheese dumplings immersed in chilled cream sweet, flavoured milk.

Gulab Jamun – \$10.90

Milk powder and plain flour dumplings fried to a beautiful golden brown colour and left to soak in a sweet syrup.

Rabri Kesari Kulfi – \$13.90

Indian saffron spiked pistachio ice cream with flavoured condensed milk.

Please inform staff of any food allergies. V - Vegetarian, GF - Gluten Free, DF - Dairy Free.