



TO START

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Crispy sweet potato chips. \$8.

Thinly sliced sweet potatoes, fried until golden and crisp, lightly seasoned with sea salt. Served with our special mango chutney aioli.

Veg samosa.

Crispy golden pastry filled with spiced potatoes, peas, and fresh herbs, tamarind chutney.

Pani puri shot.

Crispy wheat bubble served with spiced herbinfused tamarind water

Dahi puri

Crispy wheat bubble filled with spiced potato, sweet yogurt, and tangy chutneys.

Onion Bhaji.

House made favorable delicious dish made by flour, onion, and fresh ginger, chilly and pickle

Hara bhara kebab

blend of spinach, green peas, potatoes, and fresh herbs, lightly spiced and pan-fried, served with freshly made mint and tamarind chutney.

Tandoori mushroom

juicy mushrooms marinated in aromatici spices with smoky perfection.

Paneeer Tikka

Chunks of paneer marinated in spiced yogurt, roasted in the tandoor, and garnished with crunchy nuts, fresh mint, and coriander

Paneeer chilli milli

crispy paneer are tossed in midly spiced, soy, sweet chilly and tomato based gravy.

\$8.00

\$10.00

\$2.50 ea

\$3.00 ea

\$14.99

\$16.99

\$17.99

\$19.99

\$19.99







TO START

NON VEGETARIAN

Beef/lamb samosa	\$6.50 ea
Green herb chicken tikka marinated in a green paste made with fresh herbs like cilantro and mint	\$16.00
Chicken Malai Tikka Soft, juicy chicken marinated with cheese ,cream and mildly spices	\$17.99
Chicken 65 Crispy fried chicken tossed in fiery South Indian spices, curry leaves & garlic.	\$17.99
Chicken chilli milli crispy chicken are tossed in midly spiced, soy, sweet chilly and tomato based gravy.	\$18.99
Tandoori Chicken bone-in chicken marinated in traditional Indian spices, yogurt & mustard oil, slow- roasted for smoky perfection.	\$21.99
Lamb Seekh kebab. Authentic Indian combines crushed pieces of lamb with vegetables and on a skewer through grilled.	\$21.99
Lamb ribs Tender lamb ribs slow-cooked and, glazed with aromatic spices.	\$21.99
SEAFOOD	
Trout Fish Tikka	\$22.00

Trout Fish Tikka	\$22.99
boneless fillets of trout infused with a zesty	
marinade of yogurt, and traditional spices.	
Scallops	\$25.99
pan-seared scallops, golden on the outside and	
tender within.	

Oysters each

fresh oysters, lemon juice, honey, olive oil, and finely chopped onion and red wine vinegar

Kindly inform our staff of any allergies or dietary requirements before ordering.

\$5.50 ea





MAINS

VEGETARIAN	
Dal Makhani kidney beans, black lentils, with Indian herbs tossed with ginger, garlic, along with cream	\$22.99
Yellow Dal flavour of well cooked yellow lentils with tossed fresh tomato, onion, ginger, garlic	\$22.99
Chickpea curry Chickpeas simmered in a tangy tomato-onion gravy, infused with warm Indian spices.	\$23.50
Lasooni Palak Panner Cube coated cheese.combined with spinach , garlic, ginger and cream.	\$23.99
Paneer/veg Jalfrezi Fresh boiled cauli, carrot, capsicum, diced onion, sour and spice.	\$23.99
Malai Kofta Original kova balls along with rich chef special sauces with thicken cream, sweet and nutty flavour	\$23.99
Mix veg Kofta Original kova balls along with rich chef special sauces with thicken cream, sweet and creamy	\$23.99
Pumpkin curry Tender pumpkin simmered in a fragrant	\$23.99

coconut-tomato curry with warming spices and

fresh herbs.







MAINS

NON	VEGETARIAN	
NON	VEGETARIAN	

Homestyle Chicken curry	\$24.50

Tender chicken simmered in a homestyle tomato-onion gravy, infused with aromatic spices.

Butter chicken \$24.50

Tandoor-roasted, yoghurt-marinated chicken simmered in a velvety tomato sauce enriched with butter and cream

Chicken korma \$25.00

A deliciously creamy chicken dish cooked in a rich sauce with mild spices and cashew nuts.

Chicken vindaloo \$25.50

Succulent chicken cooked in a bold, spicy sauce, infused with tangy vinegar and blend of aromatic spices for an unforgettable kick..

Palak chicken \$25.99

Chicken cooked in a medium-spiced spinach sauce, with turnip for texture and a perfect balance of earthy spices

Pork curry \$28.00

Slow-cooked pork with caramelized onions, enriched with coconut cream, tamarind, and tomato, balanced with a blend of aromatic spices.

Pork vindaloo \$28.50

Pork cooked in a flavorful sauce of onions, tomato, tamarind, and hot chili paste for a bold, spicy kick

Beef vindaloo \$28.50

Boneless beef cooked in a sauce of onions, vinegar & hot chilli paste.

Beef korma \$28.50

Boneless beef in a caramelized onion sauce, with cashew paste, cardamom, and cinnamon.

Goat curry \$29.50

goat cooked in authentic Indian style along with Indian spices and tossed with fresh herbs





MAINS

SEAFOOD

Fish/prawn moilee \$32.00

Fish or prawns in an onion and coconut cream sauce, infused with mild spices and a hint of curry leaves

Fish/prawn curry \$32.00

Fish or prawns simmered in a flavorful sauce, with aromatic herbs and a dairy-free creamy finish

CHEF SPECIAL

Matka Goat curry. \$30.00

Marinated goat bone in and well cooked in earthen pot with chef special spices

Matka Beef curry \$30.00

Well cooked beef in earthen pot with chef special spices

BIRYANI

Veg Biryani \$24.00

Chicken Biryani \$25.00 Paneer Tikka Biryani \$25.00

Classic Goat Biryani \$26.00

Kids

Kids fries	\$10.00
Kids Fish And Chips	\$19.00
Crispy chicken and chip	\$14.00
Kids daal with Rice and raita	\$14.00
Kids Butter Chicken With Rice	\$15.00





BREAD & ROTI

Plain Naan	\$5.00
Chilli naan	\$6.00
Garlic Naan	\$5.50
Cheese naan	\$8.00
Tandoori roti	\$4.00
Butter roti	\$5.00
Layered Paratha	\$5.00
Aloo paratha.	\$6.00

ACCOMPANIMENTS

PAPADAM	\$5.00
Mango chutney	\$3.00
Mint chutney	\$3.00
Yogurt Raita	\$5.50
Mix pickle	\$5.00



Salad

Onion salad	\$5.00
Mix green salad	\$8.00

Desserts

ALL DESSERTS MADE IN-HOUSE	
Mango Kulfi	\$12.00
Rashmalai	\$12.00
Gulab jamun	\$12.00
Sticky Date Pudding with	\$14.00
Ice Cream	