



Entrées

Vegetarian

1. Papadams basket with mango chutney & mixed pickle \$15.50
2. Papdi Chaat \$23.90
Crispy filo pastry topped with potatoes, chickpeas, yoghurt & chutney.
3. Samosa Chaat \$23.90
Samosa topped with chickpeas, yoghurt & tamarind chutney.
4. Vegetable Samosa (2 pcs) \$16.90
Homemade pastry filled with spicy potato and peas. Deep Fried.
5. Mixed Vegetable Pakora (4 pcs) \$18.90
Chopped spinach, potato and cauliflower, mixed with chickpeas flour (2 pieces) and spicy potato balls in batter (2 pieces) Deep Fried.
6. Onion Bhajia \$16.90
Chopped onions, fresh coriander, green chilli, mixed with chickpeas flour.
7. Tandoori Ghobi (2 pcs) Cauliflower flowerets cooked in tandoor. \$16.90
9. Tandoori Mushroom (4 pcs) \$18.90
Mushroom marinated in yoghurt and authentic Indian spices.
10. Paneer Tikka (4 pcs) Roasted cottage cheese cooked in tandoor. \$21.90
11. Paneer 65 \$28.90
Southern Indian deep fried cottage cheese.

Indo Chinese Specials

- Vegetarian Manchurian \$28.90
- Chilli Paneer \$28.90

All entrees are served with mint sauce and green salad



Entrée-Non Vegetarian

12. Tandoori Chicken	Entrée	\$16.90
Tender skinned chicken marinated in yoghurt and spices. Cooked in Tandoor.	Half	\$28.90
	Full	\$39.90
13. Boneless Tandoori Chicken (4 pcs)		\$23.90
14. Garlic Chilli Chicken Ribs (8 pcs)		\$25.90
15. Chicken Tikka (4 pcs)		\$23.90
Tender chicken breast fillets marinated in spices. Cooked in Tandoor.		
16. Garlic Chilli Chicken Tikka (4 pcs) Thigh fillets cooked in Tandoor.		\$24.90
17. Lamb Tikka (4 pcs) / Garlic Chilli Lamb Tikka (4 pcs)		\$25.90
18. Chicken 65 Southern Indian deep fried chicken.		\$28.90
19. Chilli Chicken - Indo Chinese Style		\$28.90
20. Burra Kebab (2 pcs) <u>Tandoori Den Specialty</u>-Lamb Chops		\$21.90
21. Seekh Kebab (4 pcs)/ Garlic Chilli Seekh Kebab (4 Pcs)		\$23.90
22. Garlic Tandoori Prawns (6 pcs)		\$25.90
23. Fish Tikka (4 pcs)		\$26.90
Boneless Rockling fillets marinated in tangy spices. Cooked in Tandoor.		
24. Tandoori Salmon (4 pcs) Marinated Salmon cooked in Tandoor.		\$36.90
25. Mixed Tandoori (8 pcs) Entrée for 2.		\$44.90
Combination of tandoori chicken, seekh kebab, burra kebab & fish tikka.		
26. Coconut Crab (2 pcs)		\$25.90
Crab meat blended with ginger, chilli & onions. Served in potato skins.		
27. Meat Samosa Chaat		\$26.90
Meat samosa topped with chickpeas, yoghurt & tamarind chutney.		
28. Meat Samosa (2 pcs) Homemade pastry filled with lamb mince and peas.		\$19.90
29. Fish Pakora (5 pcs) Rockling fillets lightly seasoned & deep fried..		\$25.90



Tandoori Den Specials

- **Punjabi Chicken Curry** Cooked in an ethnic Punjabi style. **\$36.90**
- **Chicken Eggplant Masala** **\$37.90**
A Combination of Chicken & Eggplant cooked with masala sauce.
- **Tawa Fish** **\$39.90**
Batter fried Rockling fillets cooked with onion and tomato.
- **Pumpkin Jhinga Masala** **\$40.90**
Combination of prawns & diced butter nut pumpkin
- **Junglee Maas (Lamb or Goat)** **\$39.90**
Slow cooked hunter style meat dish with rustic flavours.
- **Lamb Five Spice**  **\$39.90**
 - Lamb tempered with garlic, red chillies, & vinegar in a spicy sauce.
- **Chilli Goat**  **\$39.90**
 - Goat meat on bone cooked in chef's special chilli sauce.
- **Beef Malabari** (Cooked in mustard seeds, coconut & curry leaves) **\$38.90**
- **Garlic Chilli Vegetable**  **\$33.90**
 - Vegetables cooked with leeks combined with mouth watering chef's special sauce.
- **Balti Vegetable** Cooked in an ethnic Punjabi style. **\$32.90**
- **Vegetable Kolhapuri**  Spicy authentic Bomaby Specaility **\$34.90**
- **Tawa Chilli Paneer**  (cottage cheese cooked in chilli sauce) **\$35.90**
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All Curries are Gluten friendly



MAIN COURSES

All our main courses are boneless

Chicken

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|--|----------------|
| 30. Butter Chicken/ Makhani Chicken | \$33.90 |
| Chicken roasted in Tandoor, cooked in tomato, butter & cashew cream. | |
| 31. Chicken Korma | \$33.90 |
| Chicken cooked with crushed cashews, almond & cream in a white gravy. | |
| 32. Palak Chicken | \$32.90 |
| Chicken cooked in puree of spinach & aromatic spices. | |
| 33. Chicken Jal Frazi | \$32.90 |
| Chicken Pieces lightly spiced, cooked with capsicum, onions & tomatoes. | |
| 34. Chicken Malabari | \$32.90 |
| Boneless chicken cooked in mustard seeds, coconut, curry leaves. | |
| 35. Chicken Vindalo  | \$32.90 |
| True hot chilli dish. Chicken pieces cooked with vinegar & chillies. | |
| 36. Bhuna Chicken | \$34.90 |
| Chicken fillet cooked with herbs & spices with touch of masala sauce. | |
| 37. Chicken Tikka Masala | \$34.90 |
| Chicken Tikka breast cooked with onions, tomato and masala sauce. | |
| 38. Pepper Chicker  | \$34.90 |
| Hot and spicy delicacy from southern India.. | |
| 39. Boneless Tandoori Chicken Masala | \$35.90 |
| Boneless tandoori chicken cooked in Chef's special sauce.. | |
| 40. Chicken Balti | \$34.90 |
| Tender pieces of Chicken cooked in an ethnic Punjabi Style, with mixed vegetables and served in a 'Balti.' | |
| 41. Tawa Chilli Chicken  | \$35.90 |
| Chicken roasted in tandoor, cooked in chef's special chilli sauce. | |
| 42. Chicken Five Spice  | \$35.90 |
| Chicken tempered with garlic, red chillies & vinegar in a spicy sauce. | |

All Curries are Gluten friendly



Lamb

43. **Lamb Rogan Josh** \$36.90
Pieces of lean lamb cooked in authentic curry sauce. Richly flavoured.
44. **Lamb Madras** \$36.90
Lamb pieces cooked with onions and coconut in a creamy sauce.
45. **Bhuna Lamb** \$37.90
A dry preparation of lamb cooked with capsicum, tomato and onions.
46. **Palak Lamb** (Cooked with creamed spinach) \$36.90
47. **Lamb Potato Masala** (Cooked in masala sauce) \$36.90
48. **Lamb Korma** (Contains almonds & cashews) \$36.90
Tender boneless lamb pieces, cooked 'Moghul' style in rich creamy sauce.
49. **Keema Baigan** \$37.90
Mince Lamb and eggplant cooked slowly to perfection. Flavored with cardamom, ginger and coriander.
50. **Mustard Pickle Lamb**  \$36.90
Lamb Pieces cooked with mustard seed & vinegar in a green spicy sauce.
51. **Lamb Pepper Fry**  \$38.90
Lamb pieces cooked with crushed black pepper and with fresh chilli.
52. **Lamb Vindaloo**  \$38.90
True hot chilli dish. Lamb pieces cooked with vinegar & chillies.
53. **Garlic Chilli Lamb** \$39.90
Tender pieces of lamb cooked with leeks combined with mouthwatering chef's special sauce. Served on hot sizzler.
54. **Balti Lamb** \$37.90
Lamb and vegetables cooked in an ethnic Punjabi style.
55. **Goat Meat Rahra** \$39.90
Our chef's special diced goat meat on bone cooked in authentic style.
56. **Goat Vindaloo**  \$39.90
Diced goat meat on bone cooked with vinegar and chillies.

All Curries are Gluten friendly



Beef

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| 57. Beef Rogan Josh | \$35.90 |
| Pieces of beef cooked in authentic curry sauce. Richly flavored. | |
| 58. Bhuna Beef | \$36.90 |
| A dry preparation of beef cooked with capsicum, tomato and onions. | |
| 59. Palak Beef | \$35.90 |
| Beef pieces cooked with fresh creamed spinach. | |
| 60. Beef Kashmiri | \$35.90 |
| Beef curry cooked with crushed cashews and almonds. A mild dish. | |
| 61. Beef Vindaloo  | \$35.90 |
| A true hot chilli curry. Beef cooked in onion gravy, vinegar and chillies. | |
| 62. Beef Madras | \$35.90 |
| Beef pieces cooked with onions and coconut in a creamy sauce. | |
| 63. Chilli Beef  | \$37.90 |
| Diced beef cooked in spicy masala sauce with a touch of crushed black pepper & fresh chilli. | |
| 64. Beef Makhani | \$36.90 |
| Beef pieces cooked in tomato, butter & cashew cream. | |
| 65. Balti Beef | \$36.90 |
| Diced beef cooked in an ethnic Punjabi style, with mixed vegetables & Served in a 'Balti' | |
| 66. Garlic Chilli Beef | \$38.90 |
| Diced beef cooked with leek combined with mouthwatering Chef's special sauce. Served on hot sizzler | |
| 67. Beef Five Spice  | \$38.90 |
| Beef tempered with garlic, red chillies, & vinegar in a spicy sauce. | |

All Curries are Gluten friendly



Seafood

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| 68. Goan Fish Curry
Marinated Rockling fillets cooked in authentic curry sauce. | \$36.90 |
| 69. Fish Malabari
Rockling fillets cooked with mustard seeds, coconut, curry leaves. | \$36.90 |
| 70. Fish Masala
Rockling fillets cooked in Chef's special sauce. | \$36.90 |
| 71. Fish Kashmiri
Fish fillets cooked with crushed cashews and almonds. A mild dish. | \$36.90 |
| 72. Palak Fish
Fish fillets cooked in spinach puree and aromatic spices. | \$36.90 |
| 73. Prawn Rani (Contains almonds & cashews)
Prawn cooked in tomato, butter cream and mild spices. | \$38.90 |
| 74. Prwan Malai (Contains almonds & cashews)
Prawn cooked in mild sauce and finished with coconut milk. | \$38.90 |
| 75. Prawn Jal Frazi
Prawns spiced and cooked with fresh capsicum, onions and tomatoes. | \$38.90 |
| 76. Prawn Vindaloo 
Ocean prawns cooked in thick onion vinegar gravy.
A specialty from coastal Goa. | \$38.90 |
| 77. Garlic Chilli Prawns with five spices
Prawns tempered with garlic, red chillies and vinegar in a curry sauce. | \$38.90 |
| 78. Prawn Malabari
King Prawns cooked with mustard seeds, coconut, curry leaves. | \$38.90 |
| 79. Prawn Masala
Prawns cooked with onion, tomato and touch of lime juice. | \$38.90 |

All Curries are Gluten friendly



Vegetarian

80. **Dahl Makhani** \$29 .90
Whole black lentils cooked in butter sauce.
81. **Dahl Masala** **V** \$29.90
Yellow lentils cooked with mustard seeds, tomato, curry leaves.
82. **Vegetable Rogan Josh** **V** \$30.90
Vegetables in season, cooked in authentic curry sauce.
83. **Vegetable Vindaloo**  **V** \$30.90
Vegetables in season cooked in onion gravy, vinegar and chillies.
84. **Palak Aloo** \$30.90
Potato cooked in a puree of spinach and aromatic Indian spices.
85. **Aloo Baigan** **V** \$30.90
A dry spicy preparation of eggplant and potato.
86. **Aloo Gobi** **V** \$30.90
A Combination of potato & cauliflower tossed with tomato & ginger.
87. **Mushroom Jal Frazi** **V** \$30.90
Fresh button mushrooms, cooked with capsicum, onions & tomatoes.
88. **Malai Kofta** \$32.90
Cottage cheese dumpling, served in rich nutty gravy.
(Contains almonds & cashews)
89. **Paneer Butter Masala** (Contains almonds & cashews) \$33.90
Cottage cheese cooked in butter sauce.
90. **Palak Paneer** \$32.90
Cottage cheese cubes cooked with spinach.
91. **Kadai Paneer**  \$32.90
Cottage cheese sauteed with bell peppers, onions & tomatoes.
92. **Aloo Bhindi** **V** \$31.90
Potatoes & Okra cooked with onion, tomatoes, ginger and spices.
93. **Pumpkin Masala** **V** \$33.90
Butter nut pumpkin tempered with five spices, cooked with masala sauce.
94. **Eggplant Five spice**  **V** \$32.90
Eggplant tempered with garlic, red chillies & vinegar in a spicy sauce.

V-Vegan friendly




Rice

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| 95. Basmati Saffron Rice | Large \$10.50
Small \$8.50 |
| 96. Jeera Rice (Basmati rice tempered with cumin seeds) | \$16.90 |
| 97. Peas Pulao Rice | \$18.90 |
| 98. Lemon Rice | \$18.90 |
| 99. Coconut Rice | \$18.90 |
| 100. Kashmiri Pulao (Basmati rice with fruit & nuts) | \$18.90 |
| 101. Tandoori Chicken fried Rice (Kid's Favorite) | \$26.90 |

All Biriyani served with Raita & Pickle (North Indian Delicacy)

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| 102. Vegetable Biriyani (Basmati rice cooked with mixed vegetable) | \$31.90 |
| 103. Chicken Biriyani (Basmati rice cooked with boneless chicken) | \$33.90 |
| 104. Goat Biriyani (Basmati rice cooked with tender goat meat on bone) | \$36.90 |
| 105. Lamb Biriyani (Basmati rice cooked with tender lamb meat) | \$36.90 |
| 106. Prawn Biriyani (Basmati rice cooked with prawn) | \$38.90 |

Side Dishes

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| 107. Raita
Diced Cucumber in homemade yoghurt. | \$7.50 |
| 108. Cachumber
Tangy Indian salad chopped onions, tomato and diced cucumber. | \$7.90 |
| 109. Onion Salad | \$6.50 |
| 110. Green Salad
Fresh garden salad with or without French dressing. | \$12.90 |
| 111. Mixed Pickle  | \$5.90 |
| 112. Mango Chutney | \$5.90 |
| 113. Papadams(Basket of 6pcs.) | \$6.90 |



Breads

Served fresh from Tandoor

114. Roti (Whole meal Bread)	\$5.90
115. Garlic Roti	\$6.50
116. Naan (Plain flour Bread)	\$6.50
117. Garlic Naan	\$6.90
118. Coriander & Parsley Naan or Roti	\$6.90
119. Chilli & Herb Naan (Plain flour bread baked with chilli & herbs)	\$7.50
120. Onion Naan	\$7.50
121. Laccha Paratha (Plain flour layered bread)	\$7.50
122. Paratha (Whole meal layered bread)	\$6.90
123. Chilli Paratha (Whole meal layered bread baked with chilli)	\$7.50
124. Pudina Paratha (Whole meal layered bread with mint & herbs)	\$7.50
125. Aloo Paratha (Whole meal bread filled with spicy potato)	\$8.50
126. Kulcha (Naan Filled with cottage cheese and fresh coriander)	\$8.50
127. Kashmiri Naan (Naan filled with dried fruits and nuts)	\$8.90
128. Chocolate Naan (Naan bread stuffed with crispy chocolate flakes)	\$8.90
129. Keema Naan (Naan filled with spicy lamb mince)	\$9.50
130. Cheese Naan or Parsley Cheese Naan	\$9.50
131. Garlic Cheese Naan or Garlic Chilli Cheese Naan	\$9.50



Sweets

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| 132. Pistachio Kulfi
Homemade ice cream made from milk, pistachio & touch of cardamom. | \$13.90 |
| 133. Mango Kulfi
Homemade mango ice cream. | \$13.90 |
| 134. Gulab Jammun
Milk dumplings served warm in sweet rose flavored syrup. | \$13.90 |
| 135. Gajar Halwa
Homemade warm Carrot Pudding. | \$13.90 |
| 136. Ice Cream (Choice of two flavors)
Vanilla, Pistachio Nut, Mango, Chocolate, Strawberry. | \$12.90 |
| 137. Gajar Halwa With your choice of ice cream | \$16.90 |
| 138. Gulab Jammun With your choice of ice cream | \$14.90 |
| 139. Lychees and Ice Cream
Lychees with ice cream of your choice | \$15.90 |
| 140. Chocolate Naan and Ice Cream
Chocolate naan served with your choice of ice cream.
(Please Order Before 9.30 PM). | \$17.90 |



Cold Drinks

Lassi Cooling homemade yoghurt drink. Natural, mango or salted	\$7.90
Tandooriden Special Lassi Strawberry, vanilla, peach, rose or passion fruit.	\$7.90
Soft Drinks (Glass Bottle) M.water, Coke, Diet Coke, Coke Zero, Lemonade, Lemon Squash, Fanta.	\$6.90
Sanpellegrino Sparking Mineral Water (Large-750ml)	\$13.90
Sanpellegrino Sparking Fruit Beverages Chinotto & Aranciata Rosso flavour.	\$7.90
Fruit Juices Apple juice, Orange Juice.	\$6.90
Lemon Lime & Bitters	\$7.90
Jug of Soft Drink (choices from above)	\$18.90
Jug of Lemon & Lime Bitters	\$20.90
Jug of Lassi (choices from above)	\$24.90

Hot Drinks

Tea & English Breakfast Tea	\$4.50
Herbal Tea (Green, Peppermint, Earl Grey, Chamomile, Lemon)	\$4.50
Spiced Tea (Black Indian tea with cardamom and ginger)	\$4.50
Masala Chai (Indian tea made with cardamom, ginger & milk)	\$6.90
Coffees	
Flat White, Short Black, Long Black	\$4.50
Macchiato, Cappuccino, Café Latte	\$4.50
Mocochino, Hot Chocolate, Chai Latte	\$5.50



TANDOORI DEN CAMBERWELL

CELEBRATING 50 YEARS

BEVERAGE LIST

261-263 CAMBERWELL ROAD
CAMBERWELL 3124

Ph: 9882 5353, 9813 2598

www.tandooriden.com.au

Spirits

Soft Drink Mixer

add \$2.50

Basic Spirits

Johnnie Walker Red Label	\$11.90
Gordon's Gin	\$11.90
Bacardi	\$11.90
Vodka	\$11.90
Jim Beam Bourbon	\$11.90
Tequila	\$11.90
Brandy	\$11.90
Bundaberg Rum	\$11.90

Premium Spirits

Johnnie Walker Black label	\$12.90
Chivas Regal	\$12.90
Old Monk Indian Rum	\$12.90
Absolut Vodka	\$15.90
Bombay Sapphire	\$15.90
Tanqueray	\$15.90

Premium Whisky

Glenlivet Single Malt	\$14.90
Glenfiddich Single Malt	\$14.90
Jack Daniel's Tennessee Whisky	\$14.90
Royal Salute 21 years	\$22.90
Johnnie Walker Blue Label 21 years	\$22.90
Johnnie Walker XR 21 years	\$22.90

Liqueurs

Frangellico, Kahlúa, Baileys, Cointreau, Tia Maria, Midori, Campari, Malibu	\$11.90
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Digestives

Jägermeister, Martell VS Cognac	\$10.90
Hennessy V.S.O.P. Cognac	\$20.90

Beers of the World

Local – Light

Boag's Premium Light 375ml	\$10.50
Heineken Zero	\$10.50

Local

Carlton Draught 375ml	\$10.90
Victoria Bitter 375ml	\$10.90

Premium Local

Boag's Premium 375ml	\$11.90
Crown Lager 375ml	\$11.90
Strongbow Classic Cider 355ml	\$11.90

Imported



Kingfisher (India) 330ml	\$11.90
Peroni 330ml	\$11.90
Stella Artois 330ml	\$11.90
Corona 355ml	\$11.90
Asahi 330ml	\$11.90
Tiger 330ml	\$11.90

Cocktails

Bombay Bellini A choice of Peach or Strawberry purée stretched with Sparkling Wine	\$12.90
Punjabi Krantt Vodka, Jalapenos, Orange juice, Lime & Chat Masala	\$17.90
Tandoori Delight Bacardi, Lime and Sugar with a hint of Spicy Masala	\$16.90
Rangeela Rajasthan Midori, /Cointreau, Lime & sugar	\$17.90
Delhi Heights Tequila, Cointreau, Lime and Sugar. Have it regular, Fruity or over Ice.	\$18.90

Wine by the Glass

White Wine

	 150ml	 250ml
Cape Schanck by T'Gallant Pinot Grigio Mornington Peninsula, VIC Lovely spiced pear aromas mix with a racy red apple acidity on the palate. A great crisp drink.	\$13.90	\$18.90
Squealing Pig Sauvignon Blanc Marlborough, NZ Fresh and vibrant on the nose and palate, laden with gooseberry and mineral notes.	\$13.90	\$18.90
Rothbury Estate Semillon Sauvignon Blanc South Eastern Australia Tropical fruits with a hint of citrus, light, crisp and refreshing.	\$11.90	\$15.90
Coldstream Hills Pinot Gris Yarra Valley Bright and textural with pear, apple and subtle spice flowing through a crisp, refreshing finish.	\$13.90	\$18.90
Seppelt The Drives Chardonnay Victoria A crisp and vibrant Chardonnay balanced with fine acid and a lingering finish.	\$13.90	\$18.90

Rosé

Cape Schanck by T'Gallant Rosé Heathcote, VIC Fresh aromas of strawberry, watermelon and spice notes.	\$13.90	\$18.90
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Red Wine

	 150ml	 250ml
St Huberts The Stag Yarra Valley Pinot Noir Yarra Valley, VIC Attractive dark fruits with a hint of spice. Medium bodied and soft.	\$14.90	\$19.90
Pepperjack Shiraz Barossa Valley, SA Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.	\$14.90	\$19.90
Rothbury Estate South Eastern Australia Shiraz Cabernet Sauvignon Spiced red berries and a hint of plum. Full bodied and soft palate.	\$11.90	\$15.90
Wynns Coonawarra Estate Coonawarra, SA The Gables Cabernet Sauvignon Shiraz Lingering maraschino cherry and liquorice mesh with subtle cedary oak.	\$14.90	\$19.90
Annie's Lane Cabernet Sauvignon Merlot Clare Valley, SA A soft generous wine with dark berries.	\$13.90	\$18.90

Wine by the Bottle

Sparkling Wine

Yellowglen Yellow Brut Cuvée - 200ml South Eastern Australia

Lemon sherbet characters abound with a clean refreshing palate.



\$11.90

T'Gallant Prosecco Piccolo Victoria

T'Gallant Sparkling Prosecco is a fresh and dry with aromas of citrus, apple and pear leading to a bright zesty finish.

\$11.90

Cavaliere d'Oro Prosecco Veneto D.O.C

A bright, lively Prosecco that exudes fresh citrus and green pear aromas, accented by white florals. The palate is balanced and long with classic mineral cues.

\$40.00

Chandon Brut NV Yarra Valley

Fresh and vibrant with citrus, green apple and brioche notes wrapped in lively, fine bubbles.

\$60.00

MOET & CHANDON Champagne Champagne, France

The squeaky clean structure is dry and delicate with lime, rose petal and smoky aromas.

\$118.00

White Wine

Rothbury Estate Sauvignon Blanc South Eastern Australia

Tropical fruits and citrus characters abound on the nose and palate. Crisp and clean.



\$38.00

Squealing Pig Sauvignon Blanc Marlborough, NZ

Fresh and vibrant on the nose and palate, laden with gooseberry and mineral notes.

\$48.00

Coldstream Hills Yarra Valley Chardonnay Yarra Valley, VIC

Lifted stone fruit with citrus backbone. Fine and elegant.

\$58.00

Seppelt The Drives Chardonnay Victoria

A crisp and vibrant Chardonnay balanced with fine acid and a lingering finish.

\$48.00

Leo Buring Clare Valley Riesling Clare Valley, SA

Citrus and floral notes abound on nose and palate. The finish is elegant and persistent.

\$48.00

Cape Schanck by T'Gallant Pinot Grigio Mornington Peninsula, VIC

Lovely spiced pear aromas mix with a racy red apple acidity on the palate. A great crisp drink.

\$48.00

Coldstream Hills Pinot Gris Yarra Valley

Bright and textural with pear, apple and subtle spice flowing through a crisp, refreshing finish.

\$48.00

Rosé

Cape Schanck by T'Gallant Rosé Heathcote, VIC

Fresh aromas of strawberry, watermelon and spice notes.

\$48.00

Sweet Wine

Juliet Moscato South Eastern Australia

Deliciously delicate and refreshing, Juliet Moscato is a sweet, yet crisp wine.

\$45.00

Red Wine



Rothbury Estate Shiraz Cabernet Sauvignon South Eastern Australia Spiced red berries and a hint of plum. Full bodied and soft palate.	\$38.00
Pepperjack Shiraz Barossa Valley, SA Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.	\$52.00
Seppelt Chalambar Shiraz Victoria Lifted with a delightful blend of sweet fruits and savoury spice.	\$58.00
Wynns Coonawarra Estate Coonawarra, SA The Gables Cabernet Sauvignon Lingering maraschino cherry and liquorice mesh with subtle cedary oak.	\$52.00
Penfolds Max's Pinot Noir Tasmania, Henty Enticing aromatics, with exotic fruits of the forest leaping from the glass.	\$68.00
St Huberts The Stag Pinot Noir Yarra Valley, VIC Attractive dark fruits with a hint of spice. Medium bodied and soft.	\$52.00
Coldstream Hills Yarra Valley Pinot Noir Yarra Valley, VIC Fragrant berries abound on nose and palate with a silky finish.	\$68.00
Annie's Lane Cabernet Sauvignon Merlot Clare Valley, SA A soft generous wine with dark berries.	\$45.00

Special "Tandoori Den Cellar Selection"



Limited Availability Red Wines – Please ask your waiter for Vintages.

Wynns Coonawarra Estate Black Label Coonawarra, SA Cabernet Sauvignon Impressively balanced and soft with a feeling of ripe fruit, black pepper, dry leaves and soft acidity.	\$82.00
Wolf Blass Grey Label Shiraz McLaren Vale, SA An opulent concentrated and complex style with plenty of spicy fruit and a dash of chocolate. True to the style that Wolf himself made from the very beginning	\$82.00
Penfolds Bin 128 Coonawarra Shiraz Coonawarra, SA Classic Coonawarra Shiraz, rich with elegance and emphasis on structure.	\$130.00
Penfolds Bin 407 Cabernet Sauvignon South Australia Ripe blackcurrant and dark plum aromas with roasted chestnut, and vanilla notes.	\$188.00
Penfolds Bin 389 Cabernet Shiraz South Australia Liquorice and blackcurrant, with dark chocolate and mocha. Savoury and salivating.	\$188.00
Coldstream Hills SINGLE VINEYARD Pinot Noir Yarra Valley, VIC Charming Pinot Noir wines with sour cherry, hints of blue fruits and chalky tannins. Ethereal and perfumed with notes of muddled strawberries and cranberries, this is a beautifully framed wine.	\$88.00

Fortified Wines



30ml

Penfolds Grandfather Rare Tawny Barossa Valley, SA Complex and concentrated packed with dried fruits and lifted spirit.	\$14.00
Penfolds Father 10 Year Old Grand Tawny South Australia Vibrant and fresh with a long, lingering, intense finish.	\$8.50

Cold Drinks

Lassi	\$7.90
Cooling homemade yoghurt drink. Natural, mango, rose, passionfruit or strawberry.	
Jugs of Lassi (Choices from above)	\$24.90
Soft Drinks (Glass Bottle)	
Mineral Water, Coke, Diet Coke, Lemonade, Fanta, Coke No Sugar	\$6.90
Jug of Soft Drink	\$18.90
Fruit Juices: Orange Juice, Apple Juice	\$6.90
Lemon Lime & Bitters	\$7.90
Jug of Lemon and Lime and Bitters	\$20.90
San Pellegrino (750ml), Sparkling Mineral Water	\$13.90

Hot Drinks

Tea

Tea & English Breakfast Tea	\$4.50
Herbal Tea	\$4.50
Green, Peppermint, Earl Grey, Chamomile, Lemon	
Spice Tea	\$4.50
Black Indian Tea with Cardamom and Ginger	
Chai	\$6.90
Black Indian Tea with Cardamom and Ginger, made with Milk	

Coffees

Flat White	\$4.00
Short Black	\$4.00
Long Black	\$4.50
Macchiato	\$4.50
Cappuccino	\$4.50
Café Latte	\$4.50
Mochaccino	\$4.50
Hot Chocolate	\$5.50
Decaf	extra \$0.50