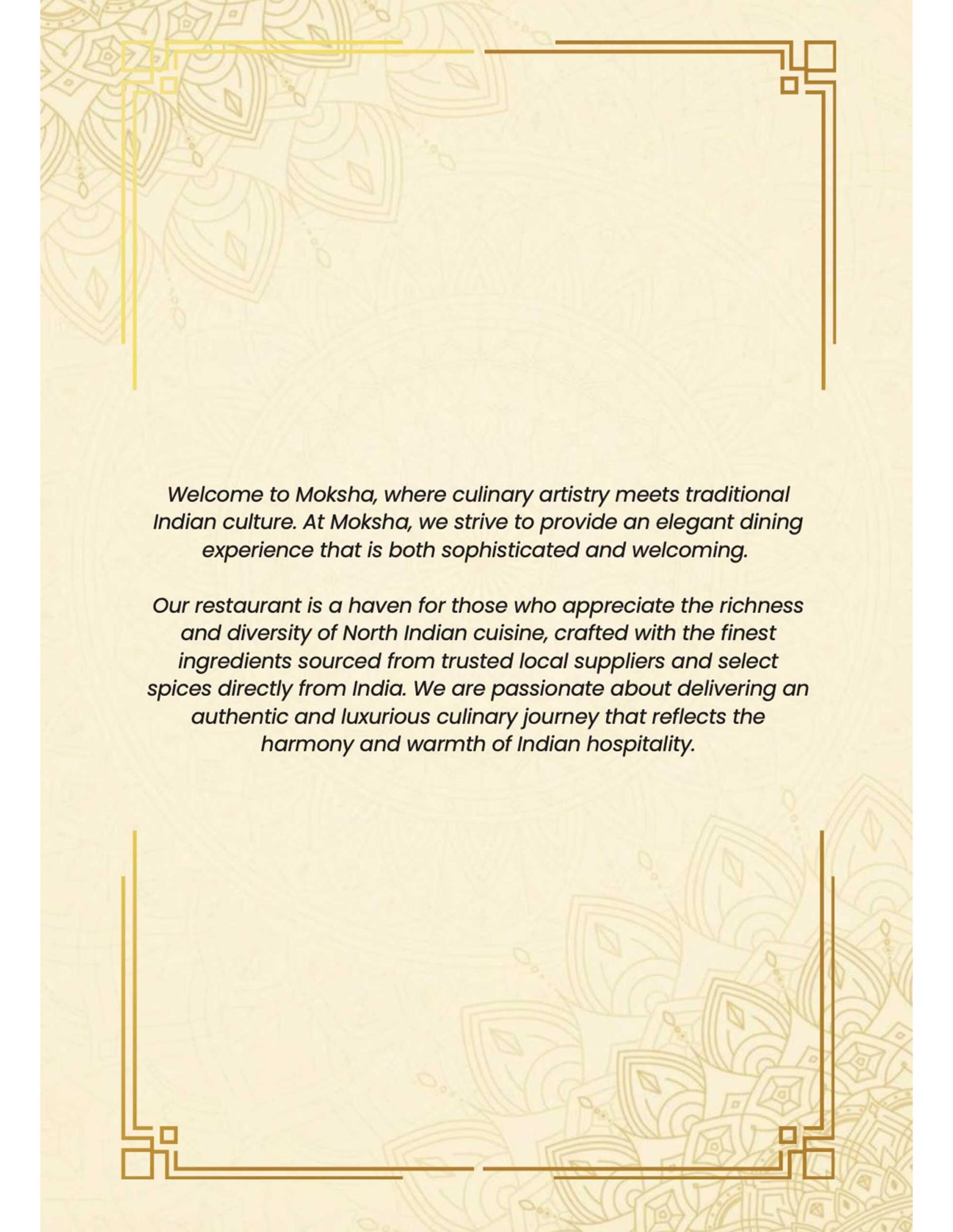




MOKSHA

FOOD MENU





Welcome to Moksha, where culinary artistry meets traditional Indian culture. At Moksha, we strive to provide an elegant dining experience that is both sophisticated and welcoming.

Our restaurant is a haven for those who appreciate the richness and diversity of North Indian cuisine, crafted with the finest ingredients sourced from trusted local suppliers and select spices directly from India. We are passionate about delivering an authentic and luxurious culinary journey that reflects the harmony and warmth of Indian hospitality.



CHAAT



Dahi Puri - \$9.95



Wheat and semolina puffs, served with smooth curd, saunth and mint chutney



Palak Patta Chaat - \$9.95



Gram flour coated baby spinach, gram flour straws & chutneys of tamarind, mint and yogurt



**Aloo Channa Chaat
\$9.95**

Chickpeas and potato chat mixed with mint & tamarind chutney



Pani Puri - \$9.95

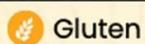
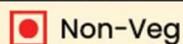


Wheat and semolina puffs (5 pieces), filled with potatoes & chickpeas. Served with spiced water



**Aloo Samosa Chaat
\$14.95**

Tangy, spicy samosa chaat! spicy chole (chickpeas) are served with samosa and dollops of yogurt and chutney



ENTRÉES



Vegetable Samosa (2 pcs.) - \$9.95



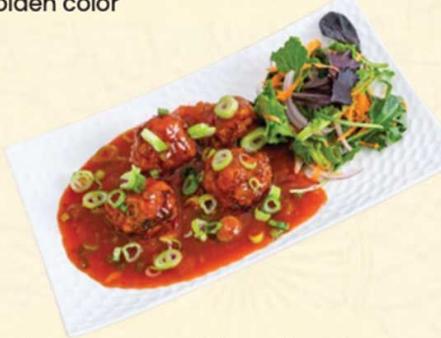
Mild spiced mashed potatoes, coriander & green peas, wrapped in pyramid shape homemade puff pastry



Onion Bhaji (4 pcs.) - \$9.95



Thinly sliced onion, potatoes & carrots mixed with chickpeas flour, fresh herbs & spices, deep fried to golden color



Vegetable Manchurian (4 pcs.) - \$14.95



Fresh vegetable dumplings tossed in ginger, garlic, soy & sweet chili sauce



Ambi Paneer Tikka - \$16.95



Chargrilled cottage cheese, pickled mango



Murgh Jeera Tikka (4 pcs.) - \$16.95



Cumin flavour chicken supreme marinated with chef's secret masala



Murgh Chandi Tikka (4 pcs.) \$16.95



Creamy chicken tikka marinated in cheese with nuts and our secret blend of spices



Chilli Chicken - \$16.95



Chicken tender piece battered, fried & tossed in ginger, garlic, soy & sweet chili sauce



Ghee Roast Lamb Chops (2 pcs.) - \$19.95



Lamb chops marinated with aromatic spices and roasted to perfection



Lucknowi Seekh Kebab (4 pcs.) - \$18.95



Succulent lamb mince, spiced with coarse spices, skewered & cooked in tandoor



Mix Grilled Platter (8 pcs.) - \$32.95



Assortment of grilled meat kebabs on sizzling platter



Ajwaini Fish Tikka (4 pcs.) - \$19.95



Marinated fish pieces infused with slight flavour of carom seeds cooked in tandoor



**Corn Salt n Pepper
\$12.95**



Deep fried crispy corn tossed with onion, capsicum, green chili, black pepper, soya sauce and spring onions



**The Moksha Cigar
(4 pcs.) \$13.95**



Golden, crispy delight filled with a luscious blend of melted cheese and spinach



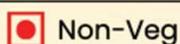
**Chilli Paneer
\$16.95**



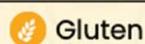
Indian cottage cheese tossed with ginger in a bold blend of soy, sweet chili, and vinegar



Veg



Non-Veg



Gluten



Dairy



Nuts



Eggs

M A I N S

VEGETARIAN



Aloo Gobhi
\$19.95



Fresh cauliflowers & potatoes cooked with spices & herbs



Vegetable Kadhai Masala **\$19.95**



Fresh vegetables - carrots, beans, bell peppers & green peas stir-fried with garam masala



Dal Tadka
\$19.95



Smokey yellow lentils tempered with ghee & spices



Bombay Potatoes
\$19.95



Sauteed potatoes delicately tempered with cumin, asafoetida & coriander



Palak Paneer
\$20.95



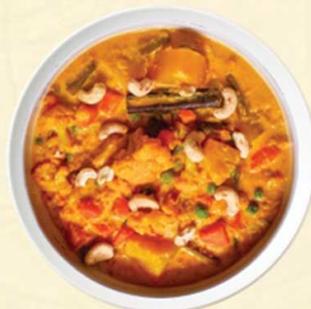
Fresh cottage cheese tempered with cumin coriander, simmered in spinach sauce



Dal Makhani
\$19.95



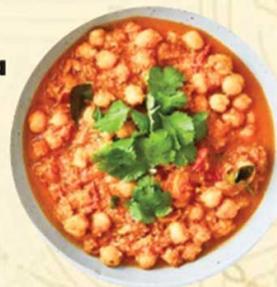
Black lentils stewed, seasoned with butter & spices and garnished with fresh cream



Vegetable Korma
\$20.50



Vegetables simmered in cashew & almond flavoured curry



Chana Masala
\$19.95



Punjabi style, chickpeas sauteed with tomato, onion, ginger, chilies & coriander



Veg



Non-Veg



Gluten



Dairy



Nuts



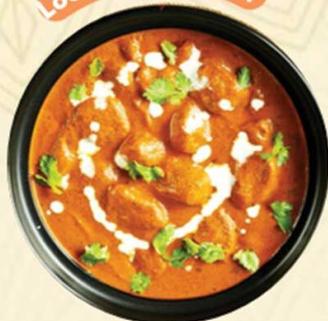
Eggs

For any food allergies, please contact your server for assistance



CHEF'S SUGGESTIONS

Local's Favourite!

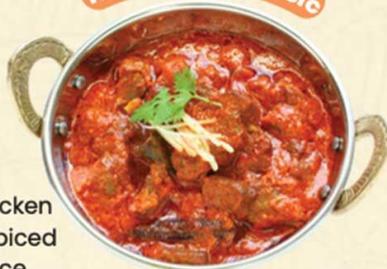


Butter Chicken
\$20.95



All time favourite chicken curry made with a spiced tomato & butter sauce

Traditional Classic

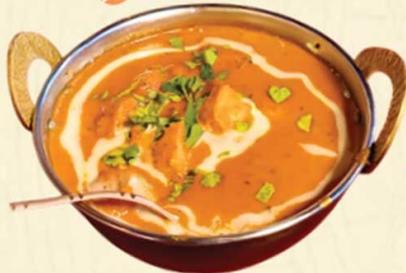


Rogan Josh
\$22.95



Tender pieces of lamb seasoned with yogurt, cardamom, cinnamon and Kashmiri flavoured spices with fried onion, ginger and garlic

Moksha's Pride!



Mango Chicken
\$20.95



Boneless pieces of chicken cooked with mild spices in our special mango gravy

Royal Indulgence



Chicken Jalfrezi
\$20.95



Flavoursome & delicious Indian dish of stir-fried chicken with plenty of veggies & spices

Best Selling!



Oh! my Goat
\$24.95



A must try homestyle curry with goat meat on the bone cooked with our Chef's selected spices. A curry bursting with flavours

Chef's Signature!



Chicken Tikka Masala \$20.95



Tandoori masala with marinated chicken breast, roasted & simmered in tomato based curry with chunks of capsicum, onions, tomatoes

Chef's New Creation



Shiraz Balti Pepper Beef / Lamb
\$23.95



Tender diced Beef / Lamb blended with red wine and spices of royal origin

Fresh Addition



Chicken Handi
\$20.95



Tender boneless chicken simmered in a aromatic creamy, spiced yogurt and cream sauce

Veg Non-Veg Gluten Dairy Nuts Eggs Wine

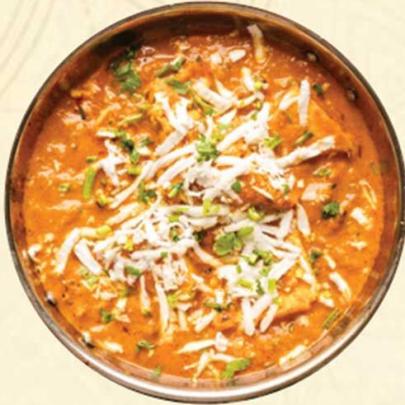
For any food allergies, please contact your server for assistance



Kadhai Paneer
\$20.95



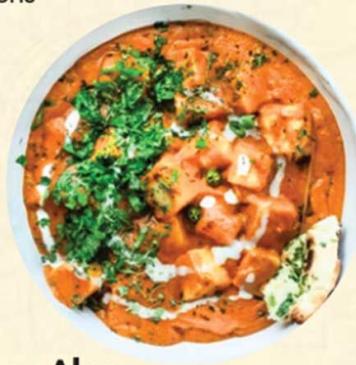
Stir fry cottage cheese with onion, capsicum, tomato & home ground spices



Paneer Lababdar
\$20.95



Fresh cottage cheese gravy made of spicy cashew tomato paste, cooked with sauteed onions



Paneer Makhani
\$20.95



Fresh cottage cheese simmered in tomato makhani gravy



Saag Aloo
\$19.95



Spinach & potatoes tempered with ginger, garlic and cumin



Malai Kofta
\$21.00



Veg kofta cooked in mild creamy fenugreek flavoured tomato sauce



Matar Paneer
\$20.95



Flavourful curry of peas & cottage cheese, simmered in a tomato, onion and garam masala

M EAT/ SEAFOOD

MOKSHA FOOD MENU



Masala Fish Curry
\$23.95



Authentic fish curry made with coconut cream, onions, tomatoes, ginger, garlic, ground spices & scented with fenugreek leaves



Prawn Masala
\$23.95



Prawns cooked with onions, tomatoes & mustard masala sauce



Wok Tossed Pepper Prawns
\$23.95



Prawns tossed in wok with pink peppercorns, shallots & ginger garlic

COMBINE YOUR CHOICE OF PROTEIN WITH YOUR FAVOURITE SAUCE

- Chicken** \$20.95
- Beef** \$21.50
- Lamb** \$22.95
- Prawn** \$23.95

- Korma**
Mild sweet gravy of almonds, cashew nuts, cream & yoghurt

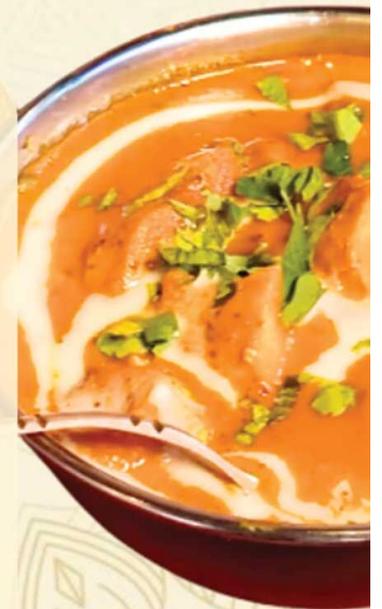
- Saagwala**
Mildly spiced gravy of freshly pureed spinach, onion, ginger & aromatic spices

- Madras**
Mild flavoured curry with mustard seeds, coconut shavings, curry leaves & South Indian spices

- Vindaloo**
Portugese influenced, hot & sour, chili- vinegar flavoured sauce, finished with fresh julienne of ginger

- Kadhai**
Stir fried with chunks of fresh bell peppers, onions, tomatoes, dried red chilies & Coriander

- Bhoona**
Pan fried meat with meat juices & coarse spices, cooked until thick consistency, with ginger & coriander



Veg Non-Veg Gluten Dairy Nuts Eggs

For any food allergies, please contact your server for assistance



RICE



Steamed Basmati Rice

\$4.50 



Saffron Rice

\$5.25 

Basmati rice aromatised with saffron



Lemon Rice

\$ 6.75 

Basmati rice flavour with lemon zest & mild spices



Jeera Rice

\$6.75  

Aromatic rice, lightly spiced with fragrant spices & earthy flavours of cumin



Pea's Pulao

\$7.95  

Basmati rice cooked with fresh green peas



Coconut Rice

\$7.25 

Basmati rice tossed with coconut shavings & coriander



Veg



Non-Veg



Gluten



Dairy



Nuts



Eggs

For any food allergies, please contact your server for assistance



BIRYANI



Basmati rice slow cooked with mild spices, flavoured with cardamom, clove & fresh coriander and with your choice of options:

-  **Vegetable** \$19.75
-  **Chicken** \$20.95
-  **Beef** \$21.50
-  **Lamb** \$22.95
-  **Goat** \$24.95
-  **Prawn** \$25.95



BREAD

ROTI - Whole wheat flour bread cooked in tandoor
NAAN - Plain white flour bread cooked in tandoor



Missi Roti - \$5.50



North Indian flatbread made with chickpea flour, onions, ginger, dried fenugreek leaves & spices



Tandoori Roti - \$4.50



Wholemeal bread

 **Plain Naan**   **\$4.50**

 **Keema Naan**   **\$7.75**

Naan stuffed with spiced mince lamb

 **Butter Naan**   **\$5.50**

 **Laccha Parantha**   **\$6.50**

Crispy flaky whole wheat flatbread

 **Garlic Naan**   **\$5.50**

Naan cooked with garlic

 **Cheese Naan**   **\$6.50**

Stuffed with mozzarella cheese

 **Cheese & Garlic Naan**   **\$6.75**

Naan stuffed with cheese & topped with garlic

 **Chilli & Cheese Naan**   **\$6.75**

Stuffed with mozzarella & fresh chili

 **Spinach & Cheese Naan**   **\$6.75**

Naan stuffed with mozzarella & spinach

 **Chilli & Herb Naan**   **\$6.50**

Naan topped with spice blend & coriander

 **Peshwari Naan**    **\$7.75**

Naan stuffed with cherries & dry fruits



Veg



Non-Veg



Gluten



Dairy



Nuts



Eggs

ACCOMPANIMENTS



Farmer's Green Salad
\$6.95



Punjabi Salad
\$6.95



Kachumber Salad
\$6.75



Sliced Onions
\$4.75



Cucumber Raita
\$4.95



Indian Raita
\$4.95



Plain Yoghurt
\$4.50



Mixed Pickle
\$3.75



Mango Chutney
\$3.75

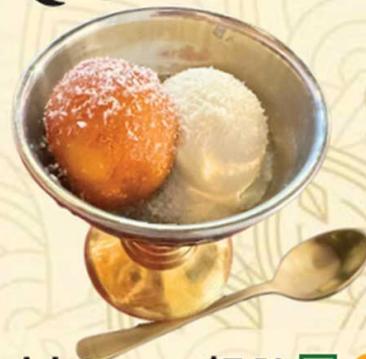


Poppadum's
\$3.95

DESSERTS



Kulfi - \$6.95
Please ask for flavour
Pistachio/Mango/Rose



Gulab Jamun - \$7.50
Cottage cheese sweet dumpling served
with a scoop of vanilla ice cream

Veg Non-Veg Gluten Dairy Nuts Eggs

For any food allergies, please contact your server for assistance

HOME MADE BEVERAGES

Mango Lassi
\$6.95  



Rose Sweet Lassi
\$6.95  



Salted Lassi
\$6.95  



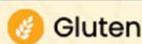
Masala Chai -\$4.95  



Veg



Non-Veg



Gluten



Dairy



Nuts



Eggs

For any food allergies, please contact your server for assistance



DAILY SPECIALS

Available from 4PM - 6PM - Dine in only

CHAAT TUESDAY



\$22

Buy a Margarita Cocktail and an authentic Indian Chaat dish of your choice for just \$22!*

*Excluding Aloo Samosa Chaat

CLASSIC WEDNESDAY



\$30

Choose your favourite:

- Butter Chicken
- Chicken Tikka Masala
- Biryani (Veg/Chicken/Beef/Lamb)

Includes fresh naan bread plus your choice of lassi or masala chai.

TRADIE'S THURSDAY



\$8

\$16

Schooners Tap Beer
Butter/Mango Chicken

After a hard day's work, unwind with our creamy signature curry and a perfectly chilled beer. Great food, great prices - because you've earned it!

FOODIE FRIDAY

Kickstart your weekend with our exclusive Friday Night Feast! For just \$40 per person

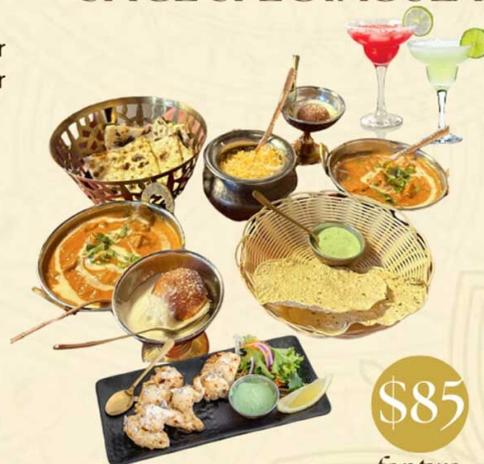
- Any signature curry
- Garlic or butter naan
- Glass of house wine
- Chef's special dessert



\$40

per person

SATURDAY SPICE SPECTACULAR



\$85

for two

For \$85 per couple*, enjoy our chef's curated sharing experience:

- Selection of two entrees
- Two main curries of your choice
- Naan basket & rice
- 2 glasses of house wine OR 2 signature spiced cocktails

*except goat and seafood

SUNDAY SPICE & SIP



\$28

Sunday Lunch Thali + Margarita

Treat yourself to the perfect weekend finale with our SUNDAY LUNCH THALI + MARGARITA special for just \$28!

We customise dishes to meet your dietary requirements.

Please inform your server of any specific needs.



Did your taste buds reach enlightenment today?
Share your journey on Google Reviews!
Not quite there yet? Our staff would love the chance
to elevate your experience right now.



Like and Follow us on
facebook
@mokshafinediningindian



Follow us!

Leave a
Google
Reviews *****



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MOKSHA

mokshafinedine.com



MOKSHA

LUNCH MENU

MOKSHA

LUNCH MENU

DESI STYLE

INDIAN



Vegetarian Thali - \$17.75

Choice of 2 veg curries, a serve of plain rice, 1 naan/roti, pickle and salad

Non-Vegetarian Thali - \$19.75

Choice of 2 non-veg curries (except goat & seafood), a serve of plain rice, 1 plain naan/roti, pickle and salad

ADD-ONS

- Roti/Naan** **\$3.00**
- Stuffed Naan** **\$5.25**
- Rice Upgrade** **\$2.25**
- Accompaniments** **\$2.50**
Pappad/Chutney/Pickle/Raita

BIRYANI

Rice cooked with vegetable/meat served with a small serve of raita & salad

- Vegetable** **\$12.75**
- Chicken** **\$13.75**
- Beef** **\$14.75**
- Lamb** **\$15.75**
- Prawn** **\$16.75**
- Goat** **\$17.75**



Veg Non-Veg Gluten Dairy Nuts Eggs

For any food allergies, please contact your server for assistance

MOKSHA

LUNCH MENU



- **Aloo Poori - \$10.50**
 2 pcs wholemeal puffed bread, served with warmly spiced potato curry, pickle, salad



- **Chole Bhature - \$12.75**
 2 pcs bhatura, served with chickpea curry masala, pickle, salad



- **Stuffed Parantha - \$12.75**
 2 pcs Indian flat breads stuffed with a choice of mashed potatoes/paneer, Indian spices and cooked with clarified butter. Served with pickle and raita

DELICIOUS INDO-CHINESE



- **Veg Manchurian - \$12.75**
 with Veg Fried Rice



- **Chilli Chicken - \$12.75**
 with Egg Fried Rice

MAKE YOUR OWN COMBO

Pick your choice of curry & pair it with steamed rice

- **Vegetable** \$12.95
- **Chicken** \$13.95
- **Beef** \$14.95
- **Lamb** \$15.95
- **Seafood** \$17.95
- **Goat** \$18.95



■ Veg
 ■ Non-Veg
 ■ Gluten
 ■ Dairy
 ■ Nuts
 ○ Eggs

For any food allergies, please contact your server for assistance

MOKSHA
LUNCH MENU

MAKE A MEAL DEAL BY ADDING

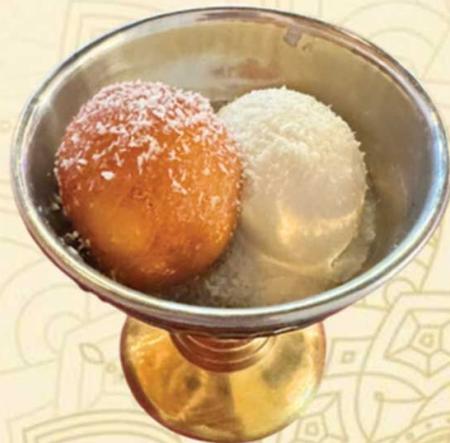
- A can of soft drink **\$2.95**
- Potato Fries **\$2.95**
- Lassi - Mango/Rose/Salted **\$4.25**
- Masala Chai **\$3.25**

DESSERTS



- Kulfi - A Small Serve - \$3.75**
Pistachio/Mango/Rose
Please ask for flavour

- Gulab Jamun 1pc. - \$3.75**
Cottage cheese sweet
dumpling served with a scoop
of vanilla ice cream



Veg Non-Veg Gluten Dairy Nuts Eggs

For any food allergies, please contact your server for assistance



Please contact your server for assistance.

Unit 9, 79 Central Street, Labrador QLD 4215



+61428966011



www.mokshafinedine.com

SOFT BEVERAGES

WATER

🍷 \$6.50

Sparkling Water 750ml

Still Water 750ml

AERATED DRINKS

🍷 \$4.50

Coke/ Coke No Sugar/ Lemonade/ Fanta/ Solo/

Ginger Ale/ Tonic Water/Soda

Lemon Lime Bitter

Ginger Beer (Non-Alcoholic)

JUICES

🍷 \$4.50

Orange Juice/ Apple Juice/

Pineapple Juice/ Cranberry Juice

HOME MADE BEVERAGES

LASSI

🍷 \$5.75

Flavoured Yogurt, thick drink choice of

Mango/ Rose Sweet/ Salted

MASALA CHAI

🍷 \$4.25

Indian homestyle hot tea

HARD BEVERAGES

CIDER

🍷 \$9.50

Apple/ Pear

BEER

TAP BEER

🍷 \$10.50

Kingfisher (Indian)

HANDCRAFTED BEER

🍷 \$12.00

Stone & Wood

INTERNATIONAL BEERS

🍷 \$10.00

Corona (Mexico)

Asahi (Japan)

PREMIUM BEERS

🍷 \$9.50

Fat Yak - Pale Ale

Pure Blonde - Low Carb

LIGHT BEER

🍷 \$8.00

Hahn Light



SPIRITS

RUM

BUNDABERG \$9.50

BACARDI \$9.50

GIN

BOMBAY SAPPHIRE \$10.50

INK \$10.00

VODKA

SMIRNOFF \$9.50

GREY GOOSE \$10.50

WHISKEY / BOURBON

JOHNNIE WALKER RED LABEL \$9.50

JOHNNIE WALKER BLACK LABEL \$9.50

CHIVAS REGAL \$10.50

JACK DANIEL \$10.00

JIM BEAM \$9.50

SINGLE MALT

GLENLIVET 12 YO \$12.50

GLENMORANGIE 10 YO \$11.50

TALISKER 10 YO \$11.50

TEQUILA \$9.50

Jose Cuervo Silver

COGNAC \$12.50

Hennessy VSOP

LIQUEURS & CORDIALS \$9.50

Cointreau

Fraise De Bois (Strawberry)

Campari

Martni Extra Dry

Martini Bianco

Cinzano Rosso Vermouth

Chambord

Malibu

Triple Sec



COCKTAILS

🍹 \$19.50

MARGARITA (RETRO I STRAWBERRY)

Tequila, cointreau, fresh lime and simple syrup

DELHI 6 COSMOPOLITIAN

Vodka, triple sec, rooh afza, orange juice, fresh lime juice

CLASSIC MARTINI

Vodka stirred with martini extra dry

MOKSHA'S COOLER

Perfect combination of gin, cucumber, fresh mint, lime and simple syrup

MANGO MARTINI

Vodka, orange liqueur, mango puree, lime juice and simple syrup

RASPBERRY MOJITO

Rum stirred with raspberry, fresh mint, lime and simple syrup

TAMARIND WHISKEY SOUR

Bourbone whiskey, tamarind paste, simple syrup and fresh lime juice

NEGRONI

Gin, campari, sweet vermouth

MOCKTAILS

🍹 \$12.50

FRUITY STRAWBERRY DAIQUIRI

Strawberries, lime juice and simple syrup

MOKSHA'S MOJITO

Fresh mint, slice orange, slice lime and brown sugar

TROPICAL SPA

Lime juice, pineapple juice, mango juice, fresh strawberries

VIRGIN PINA COLADA

Fresh pineapple, pineapple juice, coconut cream, fresh cream and brown sugar

MANGO BERRY

Mango, strawberries, fresh lime, soda

WHITE WINE SPARKLING

HENKELL TROCKEN

🍷 \$12.00

Dry Sec Trocken Piccolo 200ml, Germany

JACOB'S CREEK RESERVE

🍷 \$40.00

Chardonnay - Pinot Noir South Australia



WHITE WINE CHAMPAGNE

PIPER - HEIDSIECK  \$100.00

Brut Champagne, France

NV MOET & CHANDON BRUT  \$125.00

Champagne, France

WHITE WINE

RIESLING

JIM BARRY  \$10.50  \$50.00

Watervale Riesling
Dry, Light Bodied, Clare Valley,
SA Australia

PIKES  \$65.00

Chardonnay - Pinot Noir South Australia

SAUVIGNON BLANC

AMIRI  \$9.50  \$35.00

Marlborough, New Zealand

OYSTER BAY  \$45.00

Dry, Light Bodied,
Marlborough, New Zealand

CHARDONNAY

YALUMBA Y SERIES  \$9.50  \$40.00

South Australia

ELEPHANT IN THE ROOM  \$45.00

South Australia



PINOT GRIGIO

MADFISH

🍷 \$10.00 🍷 \$45.00

Gold Turtle
Dry, Light Bodied, WA, Australia

GIESEN

🍷 \$50.00

New Zealand

MOSCATO

JIM BARRY

🍷 \$9.00 🍷 \$35.00

Semi-Sweet, Light Bodied,
South Australia

ROSÉ

SQUEALING PIG

🍷 \$10.00 🍷 \$45.00

South Australia

JACOB'S CREEK

🍷 \$35.00

Sparkling Rose, South Australia

RED WINE

SHIRAZ

19 CRIMES

🍷 \$9.50 🍷 \$40.00

South Australia

PETER LEHMANN

🍷 \$55.00

Barossa Valley, South Australia



CABERNET SAUVIGNON

19 CRIMES

🍷 \$9.50 🍷 \$40.00

South Australia

PEPPERJACK

🍷 \$55.00

Dry Full Bodied, Barossa Valley, Australia

MERLOT

MINCHINBURY

🍷 \$10.00 🍷 \$40.00

Australia

ELEPHANT IN THE ROOM

🍷 \$55.00

South Australia

PINOT NOIR

ELEPHANT IN THE ROOM

🍷 \$10.00 🍷 \$40.00

South Australia

RIPSOTE

🍷 \$75.00

Adelaide Hills, Australia





MOKSHA

Fine Dining Indian

