

SEAFOOD CURRIES \$25.50 (mild, med, hot)

Goan Fish Curry (Fish, Prawn)
(A south Indian style curry flavoured with onion tomato and curry leaves)

Butter (Prawns or Fish)
(King prawns cooked with almond and creamy tomato gravy and spinach)

Masala (Prawns or Fish)
(Fresh prawns cooked with onion tomatoes, capsicum and almond tomato and masala sauce)

Vindaloo (Prawns or Fish) (hot only)
(Spicy prawns curry cooked with hot sauce)

Kadai (Prawns or Fish)
(Pan fried coriander seeds, ginger, garlic and onion tomato capsicum then cooked with onion gravy and fresh coriander.)

Vegetable Curries \$20.50 (mild, med, hot)

Vegetable Kofta
(Potato and cottage cheese balls cooked in an almond sauce tomatoes sauce with dried fruit and fresh coriander)

Vegetable Khorma
(Fresh garden veggies cooked with creamy and ground cashew nut sauce.)

Soya Champ Butter Masala (Soya chunks cooked in a rich butter masala sauce)

Palak Paneer (Homemade cottage cheese cooked with spinach and creamy tomato sauce.)

Paneer do Piyaza (Cottage cheese cooked onion and tomato with chef special sauce.)

Butter Paneer (Cottage paneer cooked with tomato sauce & ground almond.)

Paneer Butter Masala (Paneer cooked with pan fried onion,tomato, capsicum and almond tomato gravy.)

Dhal Saag (Mix lentil cooked with spinach and onion, tomato.)

Chole Masala (Spiced chickpeas cooked in a rich gravy)

Daal Tadka (Yellow lentils tempered with ginger garlic and spices)

Pumpkin Dhal (Pumpkin cooked with mix lentil, fresh coriander.)

Pumpkin Eggplant curry (Pumpkin cooked with eggplant and fresh coriander.)

Aloo Palak (Potatoes cooked with spinach and tomato onion masala finish with cream and fresh coriander.)



Rice Dishes

Steamed Rice\$4.00

Saffron Rice\$5.00

Jeera Rice\$7.00

Biriyani (Chicken \$24, Beef \$25, Lamb \$26)
Basmati rice cooked with special spices and herbs, served with raita and Indian salad

Prawns Biriyani\$27.00

Dum Biryani (Chicken) \$24
Basmati rice cooked with special spice and herbs (served with raita and Indian salad)

Desserts

Gulab Jamun (6 pieces)\$7.00
Milk dumplings in a cardamom and rose flavoured syrup

Kulfi (Mango and various other flavours)\$7.00
Traditional Indian ice cream

Note: - almonds and cashew nuts are used extensively in Indian cooking and traces may be found in all dishes.
We have range of dairy free, nut free and vegan meals available – Please check with our staff.

ALL PRICES ARE INCLUSIVE OF GST PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

Street Food

Gol Gappa (Pani Puri) 8pcs \$10.99
• Crispy hollow puris filled with spicy tamarind water

Dahi Puri\$12.99
• Crispy puris filled with yogurt and chutneys

Samosa Chaat\$12.99
• Samosas topped with chickpeas, yogurt, and chutneys

Chaat Papri\$12.99
• Crispy wafers topped with chickpeas, potatoes, yogurt, and chutneys

Aloo Tiki (2pce)\$12.99
• Spiced potato patties

Chole Bhature\$14.99
• Spiced chickpeas served with deep-fried fluffy bread & pickle

Tawa Parantha (2pce)..... \$15 or 1 pce for \$8
• Aloo
• Paneer

Flatbread cooked on a griddle, available with potato or cottage cheese fillings

The Spice hut
menu



Fried Entrees

(All Fried entrees served with tamarind chutney)

Pakorاس (6 Pieces)	
Your choice of fritter made with chickpea batter and spices then deep-fried	
Onion Bhaji (Deep-fried onion fritters)	\$9.50
Potato Bonda (Deep-fried mashed potato's)	\$9.50
Mix. Vegetable Pakora (Deep-fried mix veges)	\$9.50
Paneer Pakora (Deep-fried cottage cheese fritters)	\$12.00
Prawn Pakora	\$15.00
Mix. Entrée (One piece of each pakora)	\$13.00
Samosa (2 pieces)	
Meat or Vege	\$9.50
Homemade pastry stuffed with choice of potatoes or beef mince and mixed then deep fried	
Coconut Prawns (6 pieces)	\$15.00
Prawns coated in Indian spices, chickpea batter and coconut then deep fried	
Fish Amritsari	\$15.00
Deep-fried fish marinated in spices	
Chicken Nuggets (6 pieces) and Fries	\$10.00
Chicken 65 (Spicy deep fried chicken tossed in special masala)	\$15.00
Chilli Chicken (Spicy chicken cooked with chili sauce)	\$15.00



Thandoori - Entrees

(All tandoori items served with mint sauce and tandoori salad)

Paneer Tikka	\$15.00
Diced homemade cheese, capsicum and onion. Marinated in yogurt and tandoori spice and grilled in tandoori oven.	
Tandoori Chicken (half chicken per serve)	\$15.00
Chicken marinated over night in yogurt and tandoori spice and grilled in tandoori oven	
Chicken Tikka (4 pieces)	\$15.00
Boneless pieces of tender chicken marinated in tandoori masala then cooked in tandoori oven	
Mughlai kabab (4 pieces)	\$15.00
Bonless pieces of chicken marinated in ginger, garlic, yoghurt & cream, cashew nut paste then grilled in tandoor.	
Seekh Kebab	\$17.00
Spiced minced meat grilled on skewers	
Lamb Cutlet (3 pieces)	\$24.00
Lamb cutlet marinated overnight in tandoori masala then cooked in tandoori oven	
Tandoori Prawns (6 pieces)	\$15.00
King prawns marinated in spices and yoghurt then grilled in tandoori oven	
Mix Tandoori Platter	\$22.00
A variety of tandoori items	

Tandoori Breads

Plain Naan	\$5.50
Soft bread made with plain flour	
Garlic Naan	\$5.75
Plain naan flavoured with garlic butter	
Spicy Naan	\$5.75
Naan topped with chef special spicy masala	
Cheese & Spinach naan	\$6.25
Naan stuffed with cottage cheese and spinach	
Cheese Naan	\$6.25
Naan stuffed with cheddar cheese	
Cheese & Garlic Naan	\$6.75
Naan stuffed with cheddar cheese & Crushed Garlic	
Keema or Potato Naan	\$6.25
Naan stuffed with choice of filler (Keema: mincemeat).	
Peshawari Naan	\$6.25
Naan stuffed with a sweet mixture of nuts and raisins	
Roti	\$5.50
Wholemeal traditional bread baked in tandoor	
Paratha	\$6.00
Flaky bread made with whole meal flour & butter	
Aloo Paratha	\$6.25
Roti stuffed with potato mince	

Side Dishes

Pappadams (4 pieces)	\$4.50
Yoghurt & Mix vege.raita	\$4.50
Indian Salad (Tomato, Onion, Cucumber)	\$4.50
Mixed Pickle	\$3.50
Mango Chutney	\$ 3.50
Chilli Pickle	\$3.50

Main Curries

Chicken \$23.00/ Lamb \$24.00/ Beef \$23.50 (mild, med, hot)

Butter Chicken	
(Boneless tandoori chicken cooked with tomato sauces & ground almond and spices in a smooth thick gravy finish with cream, fresh coriander.)	
Chicken Lahori (Chicken tikka cooked in almond tomato sauces with spinach)	
Chicken Tikka Masala (Chicken tikka cooked with pan fried onion, tomato, capsicum and almond tomato gravy)	
KHORMA (Chicken/Lamb/Beef) (Meat cubes cooked in an almond & cashew sauce finish with cream and fresh coriander.)	
SAAG (Chicken/Lamb/Beef) (Meat cooked with creamy spinach sauce finish with slice ginger & fresh coriander.)	
MADRAS (Chicken/Lamb/Beef) (An aromatic south Indian curry cooked with onion, tomato and coconut cream)	
KADAI (Chicken/Lamb/Beef) (Pan fried cumin seed. ginger, garlic and onion tomato, capsicum then cooked with onion gravy and fresh coriander.)	
VINDALOO (Chicken/Lamb/Beef) (hot only) (Hot gaon curry prepared in hot and sour spicy paste with potato ginger)	
BHUNNA (Chicken/Lamb/Beef) (Dice lamb cooked with Finely chopped ginger, garlic & onion, tomato, and masala gravy.)	
ROGEN JOSH (Chicken/Lamb/Beef) (Meat slowly cooked with whole spice, ground onion, tomato,whole cashew nut and finish with fried onion, fresh coriander.)	
MASALA (Chicken/Lamb/Beef) (Dice meat cooked with sauteed vegetable and onion masala finish cream & coriander leaves.)	
JAL-FREZI (Chicken/Lamb/Beef) (Pan fried onion, tomato, capsicum and finish tomato sauce and vinegar.)	
DHANSAK (Meat cooked with lentils and spices)	
GOAT CURRY HOME STYLE (With Bone - mild, med, hot)	\$24.00

