

Please note that all our curries and starters are gluten-free (GF) except Malai Kofta, Chilli Chicken & Chicken 65, Veg Samosas, Chicken Samosas, Spring Rolls. If you would like GF options for our naan bread, please call us on 07 3139 1141 to place your order. We also have vegan, nuts free options available.

VEGETARIAN STARTERS



PANEER PAKORA \$12.99
Cottage cheese slices dipped into chickpea batter with mild spices and fried golden. Served with chutney. (6 pieces per serve)



MIXED VEGETABLE PAKORA \$9.99
Mixed vegetables and potato, dipped in chickpea batter served with tamarind dipping sauce (6 pieces per serve) Vegan/VG



SPRING ROLL \$11.99
Deep fried wrapper of filled vegetables and served with sweet chilli dipping sauce. (4 pieces per serve)



VEGETABLE SAMOSA \$7.99
Homemade pastry filled with potato, green herbs and peas served with mint sauce. (2 pieces per serve) Vegan/VG



ONION BHAJI \$8.99
Sliced onions in chickpea flour batter, served with a tamarind dipping sauce (6 bite-size pieces per serve) GF/Vegan/VG

NON VEGETARIAN STARTERS



CHICKEN 65\$16.99

Deep fried spicy marinated chicken blended with south indian masala and curry leaves finished a dash of lime juice. (8 pieces per serve)



SEEKH KEBAB (4 PIECES)\$14.99

Minced lamb blended with chef special spices skewered and grilled in tandoori oven.



FISH PAKORA\$14.99

Minced lamb blended with chef special spices skewered and grilled in tandoori oven. (6 pieces per serve)



CHICKEN SAMOSA\$10.00

Pastry filled with CHICKEN mince, green herb and peas served with mint dipping sauce. (2 pieces per serve)



KEEMA SAMOSA\$10.00

Pastry filled with lamb mince, green herb and peas served with mint dipping sauce. (2 pieces per serve)



TANDOORI CHICKEN\$22.99

Juicy chicken marinated in traditional way with spices yogurt, lemon juice grilled in tandoor oven and served with a rich mint sauce.



CHICKEN PAKORA\$13.99

Succulent pieces of spiced chicken pieces dipped in chickpea batter and fried golden brown. (6 pieces per serve)

CLASSIC CHICKEN CURRIES



GARLIC METHI MALAI CHICKEN \$21.99

Chicken pieces cooked in a creamy sauce with fresh garlic, ginger, fenugreek leaves.



DESI CHICKEN \$21.99

Chicken pieces on the bone cooked with fresh onion, garlic, ginger, chilli and coriander cooked in home-style gravy.



CHILLI CHICKEN \$21.99

Chicken cooked with onion, capsicum, herbs, and chilli sauce.



CHICKEN MAKHNI \$21.99

Chicken pieces cooked in tandoor and simmered in Indian butter sauce.



CHICKEN VINDALOO \$21.99

Traditional curry originated from the region of Goa cooked in aromatic spices, chef's special vindaloo sauce, and finished with vinegar.



KARAH CHICKEN \$21.99

Chicken pieces cooked with fresh tomato, garlic, ginger and chilli, topped with fresh coriander.



CHICKEN SPINACH (SAAGWALA) \$21.99

Boneless chicken with spinach touch of fenugreek and spices.



MANGO CHICKEN \$21.99

Succulent boneless chicken simmered with mango pulp and fresh spices.



BUTTER CHICKEN \$21.99
Chicken simmered in a rich creamy tomato sauce with a cashew.



CHICKEN JALFREZI \$21.99
Style of curry made with onion, tomato, capsicum and green chillies with chef's special spices.



CHICKEN TIKKA MASALA \$21.99
Baked chicken blended in tomato, onion, gravy with chunks of onion and capsicum.



CHICKEN KORMA \$21.99
A rich curry, cooked in cream and cashew sauce.



CHICKEN MADRAS \$21.99
Chicken cooked with onion puree and coconut cream sauce.

BEEF/LAMB CURRIES



FISH MOILEE \$24.99
Kerala style fish curry cooked in a coconut milk-based
gravy with mildly spiced flavor.



PRAWN TIKKA MASALA \$24.99
Prawn cooked with onion, capsicum, tomato, and fresh
coriander.



CHILLI PRAWN \$24.99
Prawns stir-fried in a garlic sweet chili gravy.



PRAWN MASALA \$24.99
Prawn in tomato, garlic, and onion gravy.



TAWA GOAT \$24.99
Goat on the bone cooked with fresh herbs and spices.



LAMB/BEEF SAAGWALA (SPINACH) \$23.99
The meat of your choice cooked in spinach puree with a
touch of fenugreek, ginger, and spices.



GOAT CURRY \$23.99
Goat on the bone with fresh garlic, ginger, and coriander in
traditional Indian gravy.



LAMB/BEEF MADRAS \$23.99
The meat of your choice cooked in traditional south Indian
spices and coconut.



LAMB/BEEF VINDALOO \$23.99
Traditional curry originated from the region of Goa, cooked in aromatic spices with chef's special vindaloo sauce, and finished with vinegar with the choice of your meat.



LAMB/BEEF JALFERZI \$23.99
Curry dish originated in the Bengal, the gravy is made with the meat of your choice cooked in a thick spicy sauce with onion seasonal vegetables like capsicum, beans, and peas.



LAMB/BEEF MASALA \$23.99
Meat of your choice cooked with potato and fresh coriander in onion gravy.



LAMB/BEEF ROGAN JOSH CURRY \$23.99
An aromatic curried dish of Kashmiri origin in which meat marinated in a blend of garlic, ginger, and yogurt-enhanced with cardamom and fresh coriander.



LAMB/BEEF KORMA \$23.99
The meat of your choice cooked in our famous mild cashew sauce with a creamy flavor.

CLASSIC VEGETARIAN CURRIES



MATAR PANEER \$20.99
Cubes of homemade cottage cheese and fresh garden peas.



PANEER METHI MALAI \$20.99
Homemade Cottage cheese enriched with butter, cream and tomato based rich gravy finished with a blend of chef special spices and garlic with fried fenugreek leaves to add an earthy flavour to it.



PANEER BHURJI \$20.99
Homemade cottage cheese Mashed and made in butter with onion, tomato, peas and spices. (dry curry)



EGGPLANT SABJI \$18.99
Eggplant and potato seasoned with fresh herbs and spices.



MIXED VEGETABLE \$18.99
Fresh vegetables cooked in north Indian style.



DAL TADKA \$18.99
Lentils cooked with fresh tomatoes and onion



KARAHII PANEER \$20.99
Homemade cottage cheese sautéed with onion, capsicum and coriander garnished with a dash of cream.



SHAHII PANEER \$20.99
A combination of spinach and cheese cooked in a light sauce of special herbs and spices.



VEGETABLE KORMA\$18.99
Fresh vegetables cooked in a creamy sauce with cashew
nuts & selected spices.



MALAI KOFTA\$20.99
Potato and cottage cheese balls served with creamy sauce
and herbs.



DAL MAKHANI\$18.99
Authentic black lentil slow cooked for long hours with fresh
garlic and herbs.



PALAK PANNER\$20.99
A combination of spinach and cheese cooked in a light
sauce of special herbs and spices.



CHANA MASALA\$20.99
Chickpeas and potatoes cooked in a mild, tomato sauce
and fresh herbs.

CLASSIC BREADS



KEEMA AND CHEESE NAAN \$7.5
Stuffed with minced lamb and cheese.



ALOO PARANTHA \$6.5
Bread stuffed with potatoes, herbs and spices.



PANEER NAAN \$7.0
Naan stuffed with potato and cheese cubes in mild spices.



SPICY NAAN \$7.0
Garlic chilli and cheese naan.



LACHA PARANTHA \$7.0
Wholemeal bread layered with butter.



TAWA ROTI \$4.0
Wholemeal Flour.



TANDOORI ROTI \$5.0
Oven baked wholemeal bread.



BUTTER NAAN \$6.0
Bread layered with butter and served fresh from oven.



CHICKEN CHILLI NAAN \$7.5
Stuffed with chicken, chopped onions, fresh coriander & green chillies.



CHICKEN CHEESE NAAN \$7.5
Stuffed with chicken and cheese with exotic spices



CHEESE AND SPINACH NAAN \$6.5
Stuffed with freshly chopped spinach and cheese.



ONION AND CHEESE NAAN \$6.5
Bread stuffed with fresh onion and cheese.



CHEESE NAAN \$6.0
Bread stuffed with tasty Cheese.



PLAIN NAAN \$5.0
White flour bread baked in tandoori oven.



GARLIC NAAN \$6.0
Bread flavoured with garlic.



GARLIC CHEESE NAAN \$6.5
Bread stuffed with fresh garlic and cheese.

RICE DISHES



JEERA RICE \$6.5
Basmati rice cooked with cumin seeds.



LEMON RICE \$6.5
White rice cooked with mustard seeds and curry leaves.



WHITE RICE \$4.0
Steamed basmati white rice.



SAFFRON RICE \$4.0
Steamed basmati saffron rice.



PULAO RICE \$6.5
White rice cooked with diced vegetables and bay leaves.



KASHMIRI PULAO \$7.0
Fried rice pulao prepared with dry fruits and nuts.



VEGETABLE BIRYANI Comes with small Rafta \$17.99
Indian flavored rice blended and steamed with seasonal vegetables, garnished with cashews.



LAMB OR CHICKEN BIRYANI Comes with small Rafta \$18.99
Indian flavoured rice blended and steamed with seasonal vegetables, garnished with cashews.



COCONUT RICE \$6.5
White rice cooked with creamy coconut sauce.

ACCOMPANIMENTS



BOONDI RAITA \$6.0
Homemade yogurt topped with spices, coriander & boondi(chickpea).



PAPPADUMS \$4.00
Crispy pappadums served with mango chutney& mint sauce. (4 in a serve)



ONION SALAD \$5.99
Thinly sliced onion rings spiced with lemon juice, red chilli powder, and salt.



GARDEN SALAD \$8.50
Mixture of lettuce,carrot,cucumber,tomato,onion.



MANGO CHUTNEY \$4.0/EACH
Lime pickle, mango pickle, mix pickle, or chilli pickle.



RAITA \$6.0
Diced cucumber & tomato in yogurt sauce. perfect match for hot curries.

DESSERTS



SWEET SAFFRON RICE OR MEETHA PULAO \$12.50

Basmati rice cooked in sugar syrup finished with cloves, green cardamom and cinnamon that makes it flavorful and aromatic.



ALMOND KULFI \$6.0

Almond flavor ice cream.



KULFI \$6.0

Homemade ice cream prepared with a creamy, nutty flavor.



GULAB JAMUN \$6.0

Lightly deep-fried doughnut balls, dipped in rosewater syrup.
(2 Pieces)



VANILLA ICE CREAM \$6.0

Creamy vanilla ice cream topped with chocolate..



RICE PUDDING \$8.99

Sweet dish made from rice mixed with milk and other ingredients like cashews, almonds, raisins, and sugar.



MANGO KULFI \$6.0

Mango flavored ice-cream-a taste of summer!