



# *Amber* **Spice**



The image features five ornate silver spoons with gold handles, each containing a different spice. The spoons are arranged in a semi-circle on a dark wooden surface. The spices are: a reddish-brown powder (bottom left), a green herb (top left), a white granular substance (top center), a bright orange powder (top right), and a light beige powder (bottom right). Scattered seeds and small green leaves are visible around the spoons. The word "Welcome" is written in a bold, yellow, sans-serif font across the center of the image.

**Welcome**



## Veg-Entrée

<b>Veg Samosa (2 Pcs)</b>	<b>\$12.90</b>
Crispy pastry filled with spiced vegetable.	
<b>Samosa Chaat</b>	<b>\$13.90</b>
Deconstructed samosa reminiscent of Indian street food, drizzled with tamarind, mint chutney and a touch of yogurt.	
<b>Onion Bhaji (4 Pcs) (GF)</b>	<b>\$12.90</b>
Crispy golden brown onion fritters, seasoned with spices.	
<b>Tandoori Mushrooms (GF)</b>	<b>\$15.90</b>
Button mushrooms stuffed with spinach and panner, served with mint and beetroot.	
<b>Palak Papdi Chaat (GF)</b>	<b>\$14.90</b>
Crispy palak Papdi topped with tangy yogurt, chutneys and fresh vegetables for a delightful Snack.	
<b>Aloo Tikki Chaat</b>	<b>\$16.90</b>
Crispy aloo tiki topped with tamarind, mint and yogurt a tangy and savoury Indian street food delight.	
<b>Dahi Puri</b>	<b>\$9.90</b>
Crispy shell stuffed with flavoured potatoes ,onion, curd, ground spicesAnd Sev.	
<b>Chilli Paneer</b>	<b>\$18.90</b>
Crispy Paneer cubs toast in chilli sauce, garnished with bell peppers and onions.	
<b>Gobi Manchurian</b>	<b>\$18.90</b>
Chinese cauliflower dish with soy, shallots, onion and capsicum.	
<b>Vegetable Spring Roll (4Pcs)</b>	<b>\$13.90</b>
Crispy fried vegetable spring Roll.	
<b>Paneer Pakora (GF)</b>	<b>\$14.90</b>
Soft paneer pieces cotted in spiced batter and fried till crispy, served with chutney.	

## Non-Veg Entrée

<b>Seekh Kebab (GF)</b>	<b>\$18.90</b>
Succulent minced meat skewers, seasoned with spices, grilled to perfection	
<b>Lamb Cutlet (2 Pcs) (GF)</b>	<b>\$18.90</b>
Two pieces tandoori lamb cutlet served with garlic and mint chutney.	
<b>Chicken Tikka (4 Pcs) (GF)</b>	<b>\$15.90</b>
Succulent chicken marinated in spices grilled to perfection.	
<b>Tandoori Chicken Half (GF)</b>	<b>\$15.90</b>
Chicken marinated in yogurt with delicious blend of spices and roasted in tandoor.	
<b>Chilli Chicken (Dry Hot and spicy)</b>	<b>\$18.90</b>
Tender chicken pieces stir fried with spicy chilli sauce, delving fiery and flavourful experience.	
<b>Chicken 65 (Hot and spicy)</b>	<b>\$16.90</b>
Crispy marinated chicken pieces tossed in a fiery blend of spices, perfect to spice lovers.	



## Sea Food Entrée

<b>Tandoori prawns (6 Pcs) (GF)</b>	<b>\$22.90</b>
Australian prawns cooked in the Tandoor, finished with Indian spices, served with mint and garlic chutney.	
<b>Jhinga Til tinka (6 Pcs) (GF)</b>	<b>\$22.90</b>
succulent prawn marinated in sesame seeds for a delightful experience.	
<b>Chilli Prawn (6 Pcs)</b>	<b>\$22.90</b>
Tender prawns stir fried with spicy and tangy chilli sauce for a flavourful kick.	
<b>Amritsari Fish (GF)</b>	<b>\$15.90</b>
Spiced fish marinated with ajwain, grilled to perfection	

## Platters

<b>Mixed Platters (2 Person)</b>	<b>\$33.90</b>
Onion bhaji(2 pcs) Amritsari Fish(2 pcs) Seekh Kebab(2pcs) Chicken tikka (2pcs) Papadums with mint and tamarind sauce	
<b>Non-Veg Platter</b>	<b>\$42.90</b>
Seekh Kebab(2 pcs) Lamb cutlet(2pcs), Amritsari Fish(2 pcs) Chicken Tikka (2 pcs)	
<b>Veg Platter</b>	<b>\$28.90</b>
Onion Bhaji(2 pcs) Paneer Pakora (2 pcs), Vegetable spring Roll (2pcs) Tandoori Mushroom(2 pcs)	

## Vegetarian Mains (GF)

<b>Daal Makhani</b>	<b>\$20.50</b>
Creamy black lentils simmered with butter and spices.	
<b>Daal Masala</b>	<b>\$18.50</b>
A flavourful lentil dish, spiced with aromatic herbs.	
<b>Palak Paneer</b>	<b>\$24.90</b>
Creamy spinach curry with soft paneer cubes, seasoned with aromatic spices. (Traces of Nuts)	
<b>Aloo Palak</b>	<b>\$22.90</b>
A flavourful dish of spiced potatoes and fresh spinach. (Traces of nuts)	
<b>Panner Butter Masala</b>	<b>\$24.90</b>
Creamy tomato/ based curry with soft paneer cubes, enriched with butter and aromatic spices. (Traces of nuts)	
<b>Paneer Pepper Masala</b>	<b>\$24.90</b>
Paneer pepper future soft paneer cubes cooked in a rich, spicy black pepper sauce.	
<b>Kadhai Paneer</b>	<b>\$24.90</b>
Indian cottage cheese cooked in a thick onion and tomato gravy with bell pepper and authentic Indian spices.	



**Paneer Tikka Masala****\$24.90**

Soft paneer cubes simmered in a rich tomato onion creamed based sauce with aromatic Indian spices.

(Traces of nuts)

**Vegetable Korma****\$22.90**

A rich creamy curry featuring mixed vegetables, nuts, fruits delicately spiced for flavour.

**Veg Jalfrezi****\$22.90**

A vibrant stir fried of fresh mixed vegetables cooked with spices and tangy tomato sauce.

(Traces of nuts)

**Nizami Kadhai****\$22.90**

Nizami Kadhai made with mixed vegetables/Nuts/crushed paneer, cooked in a creamy, mildly spiced gravy.

(Traces of nuts)

**Chana Masala****\$22.90**

Chickpea simmered in a spiced tomato, onion gravy, flavoured with aromatic masalas.

(Traces of Nuts)

**Eggplant Masala****\$21.90**

A curry made with potato, eggplant, cooked together in a spiced tomato onion gravy.

(Traces of Gluten)

**Aloo Gobi****\$21.90**

A classic vegetarian dish made with potatoes and cauliflower cooked in a spiced tomato onion base with aromatic spices.

**Makhmali Malai Kofta****\$23.90**

Deliciously creamy curry with soft spiced dumplings made from paneer, nuts and potatoes.

(Traces of gluten)

## Chicken Mains (GF)

**Butter Chicken****\$25.90**

Tender pieces of boneless chicken, cooked in tandoor, pan finished in a rich, creamy tomato sauce.

**Chicken Pepper Masala****\$25.90**

Tender chicken cooked in a rich, spicy black sauce.

**Kadhai Chicken****\$25.90**

Succulent chicken cooked in a rich, spicy, tomato gravy garnished with coriander and bell peppers.

**Chicken Korma****\$25.90**

Tender chicken simmered in a rich, creamy sauce with nuts and aromatic spices.

**Saag chicken****\$25.90**

Chicken cooked in spinach and spices and finished with cream.

(Traces of nuts)

**Chilli Chicken gravy****\$25.90**

Tender chicken pieces in a spicy tangy gravy.(Traces of Gluten)

**Chicken Tikka Masala****\$25.90**

Grilled chicken pieces simmered in a creamy tomato and spiced infused curry.

(Traces of Nuts)

**Chicken Aloo****\$23.90**

Chicken and potatoes cooked together in a mildly spiced curry.

(Traces of nuts)



## Goat & Lamb Mains(GF)

**Goat Masala** **\$28.90**

Tender goat pieces, slow cooked in a spiced onion tomato gravy with rich masala flavours.

**Goat Laal Maas (Spicy)** **\$28.90**

A fiery goat curry cooked with red chilli, yogurt and aromatic spices for a bold smoky flavour.

(Traces of nuts)

**Leg of Lamb** **\$29.90**

Tender marinated lamb leg, slow roasted to perfection with nuts and spices for a rich, succulent flavour.

**Lamb Korma** **\$27.90**

Tender lamb simmered in a rich, creamy sauce with nuts and aromatic spices.

**Lamb Rogan josh** **\$27.90**

Tendered lamb slow cooked in a rich onion, tomato and yogurt gravy. Infused with aromatic spices for a flavourful, hearty curry.

**Lamb Vindaloo** **\$27.90**

A spicy and tangy curry made with tender lamb simmered in a bold sauce of vinegar, tomato and aromatic spices.

**Saag lamb** **\$27.90**

Tender lamb pieces cooked with fresh spinach and aromatic spices. (Traces of Nuts)

**Keema Matar** **\$27.90**

Minced lamb and green peas cooked in a spiced onion and tomato gravy.

(Traces of nuts)

## Beef Mains(GF)

**Beef Madras** **\$25.90**

Tender beef simmered in a rich, spicy coconut cream and curry leaves. (Traces of Nuts)

**Beef Korma** **\$26.90**

Tender beef simmered in a rich, creamy sauce with nuts and aromatic spices.

**Beef Aloo** **\$25.90**

Tender beef cooked with potato in a spiced tomato gravy. (Traces of Nuts)

**Beef Vindaloo** **\$25.90**

A spicy and tangy curry made with tender beef simmered in a bold sauce of vinegar.

**Beef Hara Masala** **\$25.90**

Beef cooked with fresh green herbs spinach and spices for a vibrant, flavourful curry.

**Bhoona Beef** **\$26.90**

Tender beef slow cooked with onion, tomato and aromatic spices until the sauce is thick and deeply flavourful.



## Seafood Mains(GF)

### **Butter Prawns** **\$29.90**

Juicy prawns cooked in a rich creamy tomato and butter sauce with mild spiced for a smooth flavourful curry.

(Traces of Nuts)

### **Prawn Masala** **\$29.90**

Succulent prawns cooked in a rich, spicy masala sauce.

### **Malabari Prawns** **\$29.90**

Prawns cooked in a fragrant coconut-based curry with curry leaves, mustard seeds and coastal spices.

(Traces of nuts)

### **Prawn Hara Masala** **\$29.90**

Juicy prawns cooked with fresh green herbs, spinach and spices creating a vibrant and flavourful curry.

(Traces of nuts)

### **Prawn Vindaloo** **\$29.90**

A spicy and tangy curry made with prawns simmered in a bold sauce of vinegar.

### **Malabari fish curry** **\$26.90**

Fish simmered in a fragrant coconut-based curry with curry leaves, mustard leaves and coastal spices.

(Traces of nuts)

### **Meen Moilee** **\$26.90**

A fish curry cooked in coconut milk with ginger curry leaves and light spices for delightful dish.

(Traces of Gluten and nuts)

### **Amber Fish masala** **\$26.90**

Fish simmered in a spiced onion, tomato gravy with aromatic herbs and spices.

(Traces of Gluten)

## Amber Biryani(GF)

### **Chicken Biryani** **\$22.90**

Aromatic basmati rice layered with tender chicken , spices and herbs, served with raita.

### **Chicken 65 Biryani (Spicy)** **\$23.90**

Spicy Chicken 65 mixed with fragrant basmati rice, garnished with herbs, served with raita.

(Traces of gluten)

### **Goat Biryani** **\$26.90**

Aromatic basmati rice layered with tender goat, spices and herbs, served with raita.

### **Lamb Biryani** **\$24.90**

Aromatic basmati rice layered with tender lamb, spices and herbs, served with raita.

### **Vegetable Biryani** **\$21.90**

Aromatic basmati rice layered with nuts, mixed vegetables, spices and herbs, served with raita.

### **Prawn Biryani** **\$26.90**

Aromatic basmati rice layered with simmered prawns, spices and herbs, served with raita.

(Traces of nuts)



**Banquet 1 (Per- person )     \$45**

**Starters**

Papadums, Onion Bhaji, Seekh Kebab, chicken Tikka

**Mains**

Butter chicken, Lamb Rogan josh, Beef Madras, Daal Makhani

**Naan/Rice/Sides**

Plain Naan, Garlic naan and Raita

**Dessert**

Gulab Jamun

**Banquet 2(Per person)     \$55**

**Starters**

Lamb Cutlet, Tandoori mushroom, chicken tikka, Papadums

**Mains**

Leg of Lamb, Butter chicken, Malabari Prawns, Veg Jalfrezi

**Rice/Naan/Sides**

Rice, Plain Naan , Garlic naan, Raita ,Kachumber salad

**Dessert**

Pistachio Kulfi

**Kids Menu**

<b>French Fries</b>	<b>\$6.90</b>
<b>Chicken Nuggets(6pcs)</b>	<b>\$8.90</b>
<b>Butter chicken with Rice</b>	<b>\$12.90</b>



## **Rice**

Plain Rice(Basmati Rice)	\$4.00
Exotic saffron Rice	\$4.50
Lemon Peanut Rice	\$6.00
Matar Pulao(Rice with Peas)	\$5.50

## **Naan/Bread**

Tandoori Naan	\$4.00
Butter Naan	\$5.00
Garlic Naan	\$4.50
Cheese Naan	\$5.90
Cheese and Garlic Naan	\$6.50
Peshawari Naan(nuts)	\$6.90
Tandoori Roti	\$3.50
Lachha Paratha	\$5.00
Keema Naan (Lamb)	\$6.90

## **Accompaniments**

Sweet Mango chutney	\$3.00
Mix Pickles	\$2.50
Cucumber Raita	\$4.50
Kachumber Salad	\$5.50
Papadums	\$2.90
Banana coconut	\$4.50



## Dessert

<b>Gulab Jamun (2 pcs) (G)</b>	<b>\$6.90</b>
--------------------------------	---------------

Deliciously soft and sweet, deep fried milk dumplings soaked in fragrant syrup.

<b>Mango Kulfi (N)</b>	<b>\$8.90</b>
------------------------	---------------

Creamy traditional Indian ice cream flavour with mango pulp.

<b>Pistachio Kulfi (N)</b>	<b>\$9.90</b>
----------------------------	---------------

Creamy traditional Indian ice cream blended with rich pistachio.

<b>Gulab Jamun with Ice-cream</b>	<b>\$9.90</b>
-----------------------------------	---------------

Traditional mithai, Gulab Jamun served with vanilla ice-cream.

## Hot and Cold Beverages

<b>Chai (Indian Masala Tea)</b>	<b>\$4.00</b>
---------------------------------	---------------

Pot boiled loose tea leaves, cardamoms, cloves, fennel and milk-chai as made in India.

<b>Mango Lassi</b>	<b>\$6.90</b>
--------------------	---------------

Our popular version of the traditional mango lassi prepared with yoghurt.

<b>Rose Lassi</b>	<b>\$6.90</b>
-------------------	---------------

A rose flavoured lassi with rose petals.

<b>Salty Lassi</b>	<b>\$6.90</b>
--------------------	---------------

A cool yogurt drink lightly seasoned with salt and cumin- refreshing and savoury.



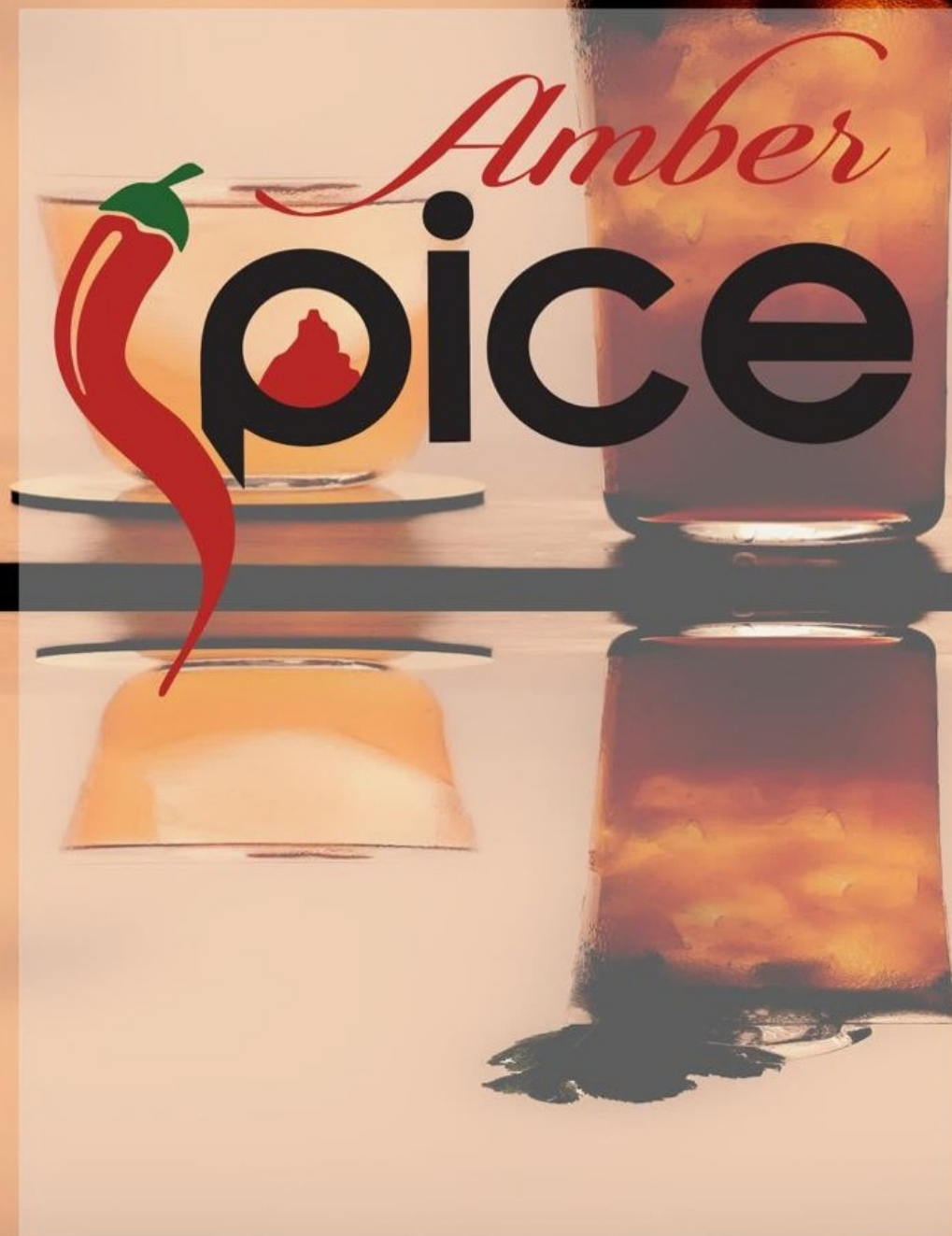
## Mocktails

<b>Tropical Punch</b>	<b>\$9.90</b>
<i>A Refreshing mix of tropical fruit sweet and tangy.</i>	
<b>Elder Flower Beauty</b>	<b>\$10.90</b>
<i>Light, Floral and bubbly with a refreshing citrus twist.</i>	

## Cocktails

<b>Godfather</b>	<b>\$15.90</b>
<i>Scotch whisky and amarrtto smooth and nutty.</i>	
<b>Godmother</b>	<b>\$15.90</b>
<i>Vodka and amaretto -smooth and nutty.</i>	
<b>Negroni</b>	<b>\$16.90</b>
<i>Gin, Campari and sweet vermouoth, bitter and refreshing.</i>	
<b>Mojito</b>	<b>\$15.90</b>
<i>White rum, mint, lime, sugar and soda, fresh and zesty.</i>	
<b>Margarita</b>	<b>\$16.90</b>
<i>Tequilla, lime juice and orange liqueur served with salted rim.</i>	

**Amber spice is fully licenced restaurant .**  
**BYO \$15 per bottle**





## Sip In

<i>Salted Lassi</i>	\$5.90
<i>Mango Lassi</i>	\$5.90
<i>Rose Lassi</i>	\$5.90
<i>Lemon Lime Bitters</i>	\$6.90
<i>Classic Coke</i>	\$3.50
<i>Coke Zero</i>	\$3.50
<i>Sprite</i>	\$3.50
<i>Fanta</i>	\$3.50
<i>Orange Juice</i>	\$5.50
<i>Pineapple Juice</i>	\$5.50

## Spirit

Whiskey	
<i>Johnnie Walker Black Label</i>	\$10.90
<i>Johnnie Walker Red Label</i>	\$9.00
<i>Johnnie Walker Gold Label</i>	\$15.00
<i>Johnnie Walker Blue Label</i>	\$25.00
<i>Johnnie Walker Double black</i>	\$12.00
<i>Chivas Regal 12 YRS</i>	\$10.90
<i>Jim Bean</i>	\$10.00
<i>Glenfiddich 12 YRS</i>	\$12.00
<i>Jameson</i>	\$10.00
<i>Monkey Shoulder</i>	\$12.00

Gin	
<i>Bombay Sapphire</i>	\$12.00
<i>Roku Japanese</i>	\$12.00

Tequilla	
<i>Tequilla 1800 Anejo</i>	\$12.00
<i>Patron Silver</i>	\$15.00

Rum	
<i>Bacardi Rum</i>	\$10.00
<i>Malibu</i>	\$11.00
<i>Brandy Hennessy Cognac</i>	\$10.50

Vodka	
<i>Kai Vodka</i>	\$10.00
<i>Absolut Vodka</i>	\$10.50
<i>Grey Goose</i>	\$12.00
<i>Smirnoff Red Vodka</i>	\$9.00

## Beer

<i>Cascade light</i>	\$9.00
<i>Capital Brewing</i>	\$9.00
<i>Asahi</i>	\$9.00
<i>Kingfisher</i>	\$9.00
<i>Crown Lager</i>	\$9.00
<i>Corona</i>	\$9.00
<i>Peroni(Italian)</i>	\$9.00
<i>Mountain Culture.</i>	\$12.00

## Sparkling Wine

Piccolos		
<i>Moscato</i>	200ml	\$11
<i>Henkell Trocken Chardonnay blend Germany</i>	200ml	\$13
<i>Prosecco</i>	200ml	\$13
<i>Andrew Peace Chardonnay Pinot Victoria</i>	750ml	\$39

## House Wines

<i>Dry White Chardonnay blend South East Australia</i>	Glass \$9 / Bottle \$27
<i>Dry Red Cabernet blend South East Australia</i>	Glass \$9 / Bottle \$27

## WHITE WINE BY GLASS

<i>Riverby Sauvignon Blanc Marlborough N.Z.</i>	\$13
<i>Reschke Pinot Gris Limestone Coast S.A.</i>	\$10

## RED WINE BY GLASS

<i>Cicada Pinot Noir Marlborough N.Z.</i>	\$13
<i>Nugan Estate Shiraz McLaren Vale S.A.</i>	\$13

## WHITE WINE BY BOTTLE

<i>Riverby Sauvignon Blanc Marlborough N.Z.</i>	\$41
<i>Anvers "Razorback" Sauvignon Blanc Adelaide Hills S.A.</i>	\$35
<i>Andrew Peace Masterpeace Chardonnay North West Victoria</i>	\$29
<i>Pankhurst Chardonnay Hall Canberra Region</i>	\$44
<i>Gilberts Riesling Mt.Barker W.A.</i>	\$39
<i>Reschke Pinot Gris Limestone Coast / Coonawarra S.A</i>	\$31
<i>Nugan Estate Pinot Grigio King Valley Vic.</i>	\$36

## RED WINE BY BOTTLE

<i>Masterpeace Rosé North West Victoria</i>	\$29
<i>Cicada Pinot Noir Marlborough N.Z.</i>	\$42
<i>Masterpeace Merlot Andrew Peace Wines North West Victoria</i>	\$29
<i>Nugan Estate Shiraz McLaren Vale S.A.</i>	\$45
<i>Ulithorne G.S.M. McLaren Vale S.A.</i>	\$36
<i>Pankhurst Dorothy May Ltd Rel Cabernet Sauvignon Hall Canberra Region</i>	\$58