



Amber Spice



Welcome

Veg-Entrée

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

Non-Veg Entrée

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

Sea Food Entrée

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

Platters

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

Vegetarian Mains (GF)

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

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

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

Gulab Jamun (2 pcs) (G) \$6.90

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

Mango Kulfi (N) \$8.90

Creamy traditional Indian ice cream flavour with mango pulp.

Pistachio Kulfi (N) \$9.90

Creamy traditional Indian ice cream blended with rich pistachio.

Gulab Jamun with Ice-cream \$9.90

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

Hot and Cold Beverages

Chai (Indian Masala Tea) \$4.00

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

Mango Lassi \$6.90

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

Rose Lassi \$6.90

A rose flavoured lassi with rose petals.

Salty Lassi \$6.90

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

Mocktails

Tropical Punch

A Refreshing mix of tropical fruit sweet and tangy.

\$9.90

Elder Flower Beauty

Light, Floral and bubbly with a refreshing citrus twist.

\$10.90

Cocktails

Godfather

Scotch whisky and amaretto smooth and nutty.

\$15.90

Godmother

Vodka and amaretto -smooth and nutty.

\$15.90

Negroni

Gin, Campari and sweet vermouth, bitter and refreshing.

\$16.90

Mojito

White rum, mint, lime, sugar and soda, fresh and zesty.

\$15.90

Margarita

Tequila, lime juice and orange liqueur served with salted rim.

\$16.90

Amber spice is fully licenced restaurant .

BYO \$15 per bottle

Amber spice



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

<i>Whiskey</i>	
<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

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

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

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

<i>Vodka</i>	
<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

<i>Beer</i>	
<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

<i>Piccolos</i>	
<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