

WARM UP (SOUPS)

- TOMATO SHORBA** \$7.00
Hot & Spicy Tomato based Soup
- CHICKEN SHORBA** \$8.00
Authentic Chicken Soup with touch of Indian spices

ENTRÉE IN-FUSION

VEGE DELIGHTS

- SAMOSA** \$8.00
Homemade savory pastries filled with potatoes, peas & exotic herbs
- ONION SPINACH FRITTERS** \$11.00
Slices of Onion coated in lightly spiced chickpea flour, spinach & deep-fried
- HARYALI TIKKI** \$11.00
Pan-fried patties of cottage cheese, spinach, potatoes mixed with authentic spices & fenugreek leaves

- PANEER ALOO TIKKI** \$12.00
Traditional Indian Street snack made of boiled potatoes & spices, crisp on the outside and soft inside infused with special ingredients
- PANEER TIKKA SHAHSILK** \$15.00
Cottage cheese marinated in a hot and spicy mix served with Tomato, Capsicum & Onion cooked in a charcoal clay tandoor

- STUFFED MUSHROOM TIKKA** \$15.00
Lightly battered Mushrooms with touch of Indian spices infused with chef's special ingredients cooked in a charcoal clay tandoor
- CHINA TOWN CHILLY PANEER** \$18.00
Lightly spiced deep fried cottage cheese and then tossed in a wok with onion, capsicum along with a mix of asian sauces and fresh chillies served on a bed of iced lettuce
- TEQUILA PANI PURI** \$10.00
Traditional Indian street food delicacy served in tequila style with different variety of spiced water

THE MEAT-EAT

- CHICKEN TIKKA IN-FUSION** \$16.00
Chicken fillets marinated overnight & cooked in a traditional charcoal tandoor and served in a traditional tandoor on table
- CHICKEN MALAI TIKKA** \$16.00
A flavoursome chargrilled chicken breast pieces marinated with a cashewnut based marinade from the heart of the mughals

- TANDOORI CHICKEN** \$18.00
A must in terms of a traditional Indian entree, one of the favourites marinated chicken cooked to perfection in a traditional charcoal oven
- CHILLI CHOOK** \$18.00
An Indo-Chinese based dish with wok fried chicken pieces stir-fried with capsicums, onion, tomato and chilly served on iced lettuce bed
- SEEKH KEBAB** \$16.00
Succulent spiced lamb mince skewered and coated with finely chopped bell pepper & cooked in the traditional charcoal oven
- LAMB CUTLETS** \$26.00
An Aussie favourite succulent Lamb Chops marinated with authentic spices & yoghurt & cooked in the traditional charcoal clay oven

FRESH FROM THE INDIAN OCEAN

- FISH AMRITSARI** \$18.00
Barramundi Fish fillets deep fried dusted with Chef's special spices
- TANDOORI SALMON** \$24.00
An Aussie delight fresh Salmon fillet marinated overnight in traditional Indian spices & cooked in the traditional charcoal clay oven
- GARLIC CHILLI PRAWNS** \$22.00
King Prawns marinated in Mediterranean spices and then cooked in the traditional charcoal clay oven

PLATTERS

- VEGETARIAN PLATTER** \$24.00
A selection of Samosa, onion fritters, Paneer Tikka & Hara Bhara Kebab
- NON-VEGETARIAN PLATTER** \$30.00
A selection of Seekh Kebab, Chicken Tikka, Chicken Malai Tikka and lamb Cutlets

THE REAL DEAL (MAINS COURSE)

- CHICKEN**
- BUTTER CHICKEN** \$22.00
Succulent cubes of chicken tikka simmered in a creamy sauce with ground tomatoes, cashews & authentic spices and topped with fresh herbs
- CHICKEN TIKKA MASALA** \$22.00
Tender chicken fillets cooked with capsicum and onion cooked in a tomato base
- CHICKEN MASALA** \$22.00
Tender cubes of chicken simmered in intense flavors of home based curry reminder of the taste back home
- MURG METHI MALAI** \$22.00
Delicately spiced chicken fillets cooked in rich gravy and topped up with fenugreek leaves to add the extra flavors
- CHICKEN VINDALOO** \$22.00
Chicken cooked in intense flavors of vinegar, hot chilly, fresh ginger and spices
- CHICKEN KORMA** \$22.00
Tender fillets of chicken cooked in a mild and creamy sauce with subtle spices
- CHICKEN MADRAS** \$22.00
South Indian style curry with fillets of chicken sauteed with dried chillies, curry leaves and mustard seeds & finished with coconut milk
- CHICKEN PALAK** \$22.00
Tender fillets of chicken cooked in fresh spinach with authentic spices & finished with fresh cream

LAMB/BEEF

- VINDALOO** \$22.00
Your choice of meat cooked in intense flavors of vinegar, hot chilly, fresh ginger and spices
- KORMA** \$22.00
Tender fillets of your choice of meat cooked in a mild and creamy sauce with subtle spices
- MADRAS** \$22.00
South Indian style curry with fillets of your choice of meat sautéed with dried chillies, curry leaves and mustard seeds & finished with coconut milk
- PALAK** \$22.00
Tender fillets of your choice of meat cooked in fresh spinach with authentic spices & finished with fresh cream
- ROGAN JOSH** \$22.00
A special sauce simmered with ground tomatoes, 9 spices & fresh herbs.
- MUGHLAI KARAHAI GOSHT** \$24.00
Hot 'n' spicy Goat served on the bone slow cooked in ground authentic Indian spices.

SEAFOOD

- PRAWN MASALA** \$24.00
King Prawns cooked in a delicately spiced curry made from tomatoes, onion, capsicum and authentic spices and fresh herbs
- PRAWN MALABARI** \$24.00
King Prawns in a rich tomato and onion base flavored with coconut cream
- FISH MALABARI** \$22.00
Fresh fish fillets in a rich tomato and onion base flavored with coconut cream

VEGETARIAN

- MUGHALAI PANEER LABABDAAR (FUSION SPECIAL)** \$22.00
A royal dish from the mughals containing cottage cheese with stuffing of dry fruits and cooked in a rich tomato based gravy and topped with herbs
- DAAL TADKA** \$14.00
Lentils cooked with a chef special recipe to create a fusion of its own kind
- DAAL MAKHANI** \$14.00
All time famous Black lentils lightly spiced and finished with cream
- MALAI KOFTA** \$18.00
Homemade dumplings of cottage cheese & potato cooked in rich creamy gravy with cashews and authentic spices and fresh herbs
- PANEER MAKHANI** \$18.00
Delicate cottage cheese simmered in a creamy sauce with ground tomatoes, cashews and authentic spices and fresh herbs
- PANEER KADHAI** \$18.00
Delicate cottage cheese sautéed with capsicum and onion and authentic spices
- PALAK PANEER** \$18.00
Cheese cooked in fresh spinach with authentic spices and finished with fresh cream
- KADAI MUSHROOM** \$16.00
Mushrooms cooked in wok stir-fried with capsicum, onion and authentic spices
- BANARASI DUM ALOO** \$16.00
Baby Potato simmered in a creamy sauce with ground tomatoes, cashews and authentic spices and fresh herbs

SIDES

- MIX CHUTNEYS WITH PAPADUMS** \$10.00
Combination of mint, tamarind and Mango chutney
- CUCUMBER/ MIXED RAITA** \$4.00
Natural Yoghurt dressing with a touch of spices
- GARDEN SALAD** \$6.00
Mixture of diced onion, cucumber, tomatoes and coriander
- MIXED PICKLE** \$3.00
- MANGO CHUTNEY** \$4.00
- MINT AND CORIANDER CHUTNEY** \$3.00
- TAMRIND CHUTNEY** \$3.00
- PAPADUMS (5pcs)** \$5.00

RICE

- KASHMIRI PULAO** \$18.00
Basmati rice cooked with dried fruits and authentic spices
- STEAMED RICE** \$5.00
- SAFFRON RICE** \$6.00
- JEERA RICE** \$6.00
- PEAS PULAO** \$6.00

BREADS

- MIXED NAAN BASKET** \$17.00
(Kashmiri, Garlic, Cheese and Plain- 1 of each)
- ROTI** \$3.50
- PLAIN NAAN** \$4.00
- GARLIC NAAN** \$4.50
- BUTTER NAAN** \$4.50
- KEEMA NAAN** \$5.50
- CHEESE NAAN** \$6.00
- CHILLI NAAN** \$5.00
- KASHMIRI NAAN** \$5.50
- LACHA/ PUDINA PARANTHA** \$5.00
- ALOO KULCHA** \$5.50
- PANEER KULCHA** \$6.00

DESSERTS (Be Surprised)

Please ask the wait staff for the deserts of the day

KIDS MENU

- BUTTER CHICKEN AND RICE** \$10.00
- CHICKEN NUGGETS & CHIPS** \$10.00
- FISH & CHIPS** \$10.00

*Please feel free to advise our friendly staff of any dietary requests and let us know if you would like food mild, medium or hot

*Please allow the chef enough time (approx. 25 minutes) to bring the best and fresh delicacy to your table.

*Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soya milk (and other dairy), egg, sesame, wheat (gluten) and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.