

- ENTREES

 **VADA BAO BUNS (VG)**
spiced potato bombs, garlic-coconut sambal, mint chutney, bao

AMRITSARI FISH FINGERS (DF)
battered amritsari spiced fish, tartare sauce, pickled radish

 **SABUDANA VADA (VG, GF)**
contains nuts
tapioca pearls, potato, crushed roasted peanuts, chilli, coconut chutney

- COLD AND RAW



KINGFISH CEVICHE (GF, DF)
coconut, jalapeno, orange, curry leaf oil

26

BURRATA TADKA (V)
tomato tadka, chilli infused olive oil drizzle, renkon chips, naan crisps

22

PANI PURI SHOTS (VG)
semolina puffs, potato filling, tangy mint water
ADD VODKA SHOT +\$5

18



NADRU KI CHAAT (GF, V)
lotus root chips, potato, chickpeas, spiced yogurt, mint & tamarind chutney

22

- TANDOOR

	GOAN CHARRED SALMON <i>tasmanian salmon, goan spices, vindaloo rub, fish roe, mint</i>	32
	TANDOORI HARISSA PRAWNS <i>king prawns, harissa marinade, garlic toum, chilli oil drizzle</i>	25
	ADRAKI LAMB CUTLETS (GF) <i>ginger infused grass fed lamb cutlets, turmeric-potato mash</i>	33
	SIGDI CHICKEN TIKKA (GF) <i>charred chicken thigh, hung yogurt, multani spices</i>	25
	FENNEL SMOKED PANEER TIKKA (V) <i>smoked cottage cheese, fennel, saffron</i>	24

PANEER CIGAR ROLLS (V)	18
<i>paneer mince, green peas, cheese, spring roll pastry</i>	
PAN-SEARED LYCHEE SCALLOPS (DF, GF)	21
<i>flame seared scallops, garlic, lychee</i>	
ACHAARI CHICKEN MOMO (DF)	22
<i>steamed chicken dumplings, ginger, achaari jhol, sesame</i>	
LAMB SHAMMI NAAN POCKET	21
<i>mince lamb patties, spices & herbs, chilli garlic hummus, dukkah, flat bread</i>	

Pair your dishes with..

CUCUMBER RAITA	5
AAM CHUNDO	5
MINT YOGURT	5
PINEAPPLE PICKLE	5
KACHUMBER SALSA	5
MIXED PICKLE	4
ONION LACCHA	5
CHOPPED GREEN CHILLI	3
PAPPADUMS	7

(V) - VEGETARIAN | (DF) - DAIRY FREE | (GF) - GLUTEN FREE; not necessarily coeliac friendly | (VG) - VEGAN

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• MAINS

	BUTTER CHICKEN (GF)	32
	<i>charred chicken, cashew-tomato gravy, dried fenugreek</i>	
♥	MADAM'S SPECIAL CHICKEN CURRY (GF, DF)	33
	<i>chicken thigh, onion-tomato gravy, coriander seeds, ground spices</i>	
	MURGH METHI MALAI (GF)	32
	<i>chicken thigh, fresh fenugreek leaves, tomato, cream</i>	
♥	CHICKEN CHETTINAD MASALA (GF, DF)	33
	<i>diced chicken, coconut, kashmiri chilli, poppy seeds, curry leaves</i>	
	CHICKEN TIKKA MASALA (GF)	32
	<i>charred chicken thigh, bellpepper, onions, creamy spiced tomato gravy, dried fenugreek</i>	
♥	KASHMIRI LAMB SHANK ROGANJOSH (GF, DF)	35
	<i>slow-cooked lamb shank, garlic, ginger and aromatic spices</i>	
	LAMB SHAHI KORMA (GF)	33
	<i>slow cooked lamb, creamy cashew sauce, mughlai spices, mixed nuts</i>	
♥	MADAM'S MUTTON CURRY (GF)	33
	<i>boneless diced lamb, ghee, ginger, garlic, onion, whole & ground spices</i>	
	PALAK LAMB KOFTA (GF)	33
	<i>lamb meatballs, garlic-spinach gravy, cumin, cream</i>	
♥	DUCK VINDALOO (GF, DF)	35
	<i>duck breast, chilli, tangy gravy</i>	
	PRAWN BHUNA (GF, DF)	35
	<i>succulent prawns, tomato-onion gravy, capsicum, ground coriander</i>	
	GOAN KOKUM FISH CURRY (GF, DF)	35
	<i>kokum-coconut gravy, earthy spices, curry leaves</i>	
♥	MALWANI PRAWN CURRY (GF, DF)	35
	<i>prawns, coconut milk, malwani spice, blend of coastal herbs, tamarind</i>	

VEGO OPTIONS CAN BE REQUESTED TO BE MADE VEGAN -

♥	PATIALA BAINGAN (VG, GF)	27
	<i>brinjals, capsicums, onion-tomato gravy, aromatic five-spice mix</i>	
	OKRA DO PYAAZA (GF, VG)	27
	<i>okra, onion, asafoetida</i>	
	BHARWAN KOFTA (V, GF)	28
	<i>koftas stuffed with cashews, sultanas, almonds, rich tomato gravy</i>	
	DAL MAKHANI (V, GF)	24
	<i>slow-cooked black lentils, ginger, cream</i>	
	LEHSUNI PALAK PANEER (V, GF)	28
	<i>cottage cheese, spinach-garlic gravy, cumin tadka, cream</i>	
♥	PANEER LABABDAR (V, GF)	26
	<i>cottage cheese, sauteed onions, creamy cashew-tomato gravy</i>	
	HANDI SUBZ (VG, GF)	26
	<i>seasonal mixed veggies, special subz masala</i>	
	MUSHROOM MATAR MASALA (VG, GF)	27
	<i>sauteed mushrooms & peas, onion-tomato gravy, garlic</i>	

• BREADS

PLAIN NAAN	6
GARLIC NAAN	6.5
BUTTER NAAN	6.5
CHEESE & GARLIC NAAN	8.5
SPICED MUSHROOM & PROVOLONE NAAN	10
ROTI	6
PUDINA LACCHA	8
GLUTEN FREE NAAN	7.5
PESHWARI SHAKKAR NAAN	8.5

• RICE

STEAMED BASMATI-JEERA RICE	7
CHICKEN BIRYANI	30
VEG BIRYANI	25

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A 1.4% credit card fee applies to all transactions. A 10% surcharge will be applied on Sundays and Public Holidays.



DESSERT

*End your day with our decadent desserts
each a perfect finale*

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MASALA CHAI-MISU

A cozy twist on the classic, with soft lady fingers soaked in masala chai and layered with whipped mascarpone



rich, creamy mudapple kulfi topped with a tangy mixed berry compote



soft, spongy cheese dumplings soaked in lightly sweetened saffron milk, finished with ripe mango and a hint of cardamom.

GULAAB JAMUN w RABDI SPLASH

deep fried, melt in the mouth dough balls dunked in rosewater & cardamom syrup served over luscious, creamy homemade rabdi

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