

ALL DAY MEALS (AVAILABLE FROM 8.00AM TO 9.30PM)		
South Indian Combos		
Idli Vada Combo (2 Idli & 2 Vada)	\$13.50	
South Indian Combo (1 Idli, 1 Vada, Mini Dosa)	\$16.50	
Idly		
Idly (Plain (3 Pcs)	\$9.50	
Idli is a soft & fluffy steamed rice cake. Served with chutney and sambhar.		
Idly (Sambhar 2 Pcs)	\$9.50	
Lentil-based vegetable stew, cooked along with tamarind broth. It is popular in South Indian.		
Vada		
Vada (Medu 3 Pcs)	\$10.50	
South Indian fritter made from urad dal. It is usually made in a doughnut shape, with a crispy exterior and soft interior.		
Vada (Sambhar 2 Pcs)	\$10.50	
South Indian fritter made from urad dal. It is usually made in a doughnut shape, with a crispy exterior and soft interior and soaked in sambar.		
Dosa		
Dosa (Plain)	\$11.00	
Thin crispy rice pancake served with chutney and sambhar.		
Dosa (Ghee)	\$12.00	
Thin rice crispy pancake, flavoured with clarified butter and served with chutney and sambhar.		
Dosa (Masala Ghee Dosa)	\$14.00	
Thin crispy rice pancake, flavoured with clarified butter and served with chutney and sambhar and Potatoes.		
Dosa (Masala)	\$13.00	
South Indian dish featuring a rice pancake filled with spiced potatoes. Served with chutney and sambhar.		
Dosa (Mysore Masala)	\$14.00	
South Indian dish featuring a rice pancake with red chilli paste and filled with spiced potatoes. Served with chutney and sambhar.		
Dosa (Onion Dosa)	\$13.00	
South Indian rice pancake with added onions, offering a savory and flavorful twist Served with chutney and sambhar.		
Dosa (Onion Masala Dosa)	\$15.00	
South Indian rice pancake stuffed with spiced potates, offering a savory and flavorful twist. Served with Chutney and Sambhar.		
Dosa (Rava Onion Dosa)	\$14.00	
South Indian semolina based pancake with onions, crispy and flavorful. Served with chutney and sambhar.		
Dosa (Rava Masala Dosa)	\$15.00	
South Indian semolina based pancake with Spiced potatoes, crispy and flavorful.		
Dosa (Uttapam Plain)	\$14.00	
Uttapam (or utthapam, uttappam, etc.) is a type of dosa from South India. Unlike a typical dosa, which is crisp and crepe-like, an uttapam is thicker and soft		
Dosa (Uttapam Masala)	\$15.00	
South Indian breakfast dish made with a fermented batter of rice and urad dal, topped with a layer of onions, tomatoes, and chilies.		
Dosa (Paneer)	\$17.50	
South Indian rice pancake filled with cottage cheese. Served with chutney and sambhar.		
Dosa (Cheese)	\$17.50	
Thin layer of rice batter fried to perfection stuffed with tempting cheese.		
Dosa (Schezwan)	\$13.50	
South Indian rice pancake layered with schezwan sauce. Served with chutney and sambhar.		
Dosa (Schezwan Masala)	\$16.50	
South Indian rice pancake layered with schezwan sauce and spiced potatoes. Served with chutney and sambhar.		

Vada Pav (2 PCS)	\$13.00	
The ubiquitous batter fried spiced potato preparation, served sandwiched in a pav bun accompanied by tamarind and mint chutney with mustard tempered chillies.		
Pav Bhaji (2 Pcs)	\$13.00	
Spicy mix vegetable mash with butter topped served with soft buns.		
Puri Aloo Bhaji (2 Pcs)	\$15.00	
Poori is a deep fried bread made from unleavened whole-wheat flour that originated in the Indian subcontinent. Served with potato masala.		
Halwa Puri (2 Pcs)	\$15.00	
Halwa poori is a traditional Pakistani and Indian breakfast that features semolina pudding or halwa and a soft fried dough called poori. Halwa is typically made with a mixture of fried semolina and sugar syrup, which is then combined with nuts such as pistachios and almonds.		
Chole Bhature (2 Pcs)	\$15.50	
Chole bhature is a food dish popular in the Northern areas of the Indian subcontinent. It is a combination of chana masala and bhatura a deep-fried bread made from refined flour.		
Amritsari Kulcha with Chole (1 Pc)	\$15.50	
Its a flatbread made from refined flour and filled with Potato and Paneer. Served with Chickpeas cooked in a delicious, flavorful, tangy & spicy gravy.		
Aloo Parantha with Chole (1 Pc)	\$15.50	
Its a flatbread made from refined flour and filled with Potato. Served with Chickpeas cooked in a delicious, flavorful, tangy & spicy gravy.		
Gobi Parantha with Chole (1 Pc)	\$15.50	
Its a flatbread made from refined flour and filled with Cauliflower. Served with Chickpeas cooked in a delicious, flavorful, tangy & spicy gravy.		
Paratha with Curry (1 Pc)/Veg/Chicken/Lamb/Goat	\$15.50	
Crispy, chewy, buttery, and comprised of innumerable flaky layers, the paratha is a flatbread that can complement any dish and be eaten at any meal.		
BIRYANI		
Vegetarian	\$16.50	
Vegetable Biryani is an aromatic rice dish made with basmati rice, mix veggies, herbs & biryani spices.		
Vegetarian - Family Pack	\$45.00	
Chicken	\$18.50	
This biryani is also known as dum biryani, where the meat is marinated and cooked along with long grained basmati rice. It is left on a slow fire or dum for a fragrant and aromatic flavour. Served with raitha and salan.		
Chicken - Family Pack	\$55.00	
Goat	\$21.00	
Hyderabadi special tender goat marinated with biryani spices and slowly cooked with saffron scented basmati rice.		
Goat - Family Pack	\$65.00	
CHATS		
Dahi Vada	\$6.50	
Dahi means yogurt and vada is fritters (deep fried kind) so the literal translation for these is fritters dunked in yogurt. The base of this dish is vada (fritters) made of urad dal.		
Pani Puri / Sev Puri / Dahi Puri (6 Pcs)	\$9.50	
Deep-fried breaded sphere filled with potato, onion. It is a common street food in the Indian subcontinent. It is often spiced with tamarind chutney and mint sauce.		
Papdi Chaat	\$13.00	
Lots of papdis, tossed in a blend of chutneys, curd and potatoes.		
Samosa Chaat (1 Pc)	\$13.00	
Lip smacking chaat recipe made with samosas, chana masala, chutneys and spices.		
Aloo Tikki Chaat (2 Pcs)	\$13.00	
Tikki are Cutlets made with boiled potatoes, peas and spices. Served with chana Masala		
CONTINENTAL		
Fries (Famous Fries, crispy golden, fried to perfection and lightly salted).	\$5.50	
Masala Omelette	\$13.00	
Fish & Chips (Crumb fried fish with salted potato chip).	\$13.00	
Seafood Basket & Chips	\$13.00	

LUNCH AND DINNER (AVAILABLE FROM 11.30AM TO 9.30PM)	
THALI	
Vegetarian (Two veg curries/Naan/Rice/Sweet)	\$20.00
Non Vegetarian (Two non-veg curries/Naan/Rice/Sweet)	\$22.00
VEG STARTERS	
Veg Samosa (2 Pcs)	\$7.50
Fried South Asian pastry with a savoury filling, including ingredients such as spiced potatoes, onions, peas.	
Mix veg Pakora (8 Pcs)	\$13.50
Crispy fritters made with vegetables like onions, potatoes, capsicum, gram flour, spices and herbs.	
Mirchi Bajji (4 Pcs)	\$13.50
South Indian street fried snack made with gram flour, spices and long green chillies.	
Onion Bajji (6 Pcs)	\$13.50
South Indian street fried snack made with gram flour, spices and onions.	
Soya Chaap (8 Pcs)	\$15.50
Smooth chewy version of soya chunks that are binded together. with flour, water and salt and tossed with cream sauce.	
Hara Bhara Kebab (6 Pcs)	\$15.50
Popular North Indian snack patties made with plenty of spinach, coriander leaves, green peas, potatoes and spices. Served with mint chutney.	
Paneer Shashlik (4 Pcs)	\$20.50
Soft and creamy marinated paneer (cottage cheese) with capsicum, tomatoes and onions skewers bakes to perfection.	
Malai Paneer Tikka (4 Pcs)	\$20.50
Soft and creamy, mildly spiced dish made with soft paneer cubes, onions, light cream, spices and herbs.	
NON VEGETARIAN STARTERS	
Tandoori Chicken - Quarter	\$8.50
Chicken marinated in yogurt and spices and roasted in a tandoor.	
Tandoori Chicken - Half	\$15.50
Chicken marinated in yogurt and spices and roasted in a tandoor.	
Chicken 65 (12 Pcs)	\$18.50
Chicken marinated with yoghurt, curry leaves and Indian spices and deep fried.	
Chicken Tikka (6 Pcs)	\$18.50
Boneless Chicken marinated with ginger garlic paste, red chilli and onion roasted in tandoor. Served with mint chutney	
Chicken Malai Tikka (6 pcs)	\$20.50
Soft and creamy, mildly spiced dish made with soft Chicken, onions, light cream, spices and herbs.	
Seekh Kebab (Lamb mince marinated with home made spices roasted in tandoor)	\$22.50
Lamb Chops (4 Pcs) (Marinated with ginger and garlic with spices roasted in tandoor)	\$29.50
Amritsari Fish - Basa (8 Pcs) (Cubes of basa fish marinated and cooked to perfection)	\$18.50
Apollo Fish - Basa (8 Pcs)	\$18.50
Spiced batter coated fish deep fried and tossed in an awesome spicy masala.	
Fish Masala - Basa (8 Pcs)	\$18.50
Cubes of fish cooked in pan and finished with tomato gravy	
Malibu Prawns (12 Pcs)	\$22.50
Prawns marinated in ginger and garlic simmered in fresh coconut cream.	
Prawn Pakora (12 Pcs)	\$22.50
Prawns marinated in Indian spices and battered and deep fried to perfection.	
VEGETARIAN MAINS	
Mumbai Aloo Dry	\$17.50
Potatoes boiled and tossed with a spicy mix of onions, tomatoes, spices and curry leaves.	
Aloo Gobi Muttor	\$17.50
Potatoes, Cauliflower and green peas cooked with onion, tomatoes and a mix of freshly ground spices.	
Egg Plant Curry	\$17.50
Egg Plants cooked with onion, tomatoes and a mix of freshly ground spices.	
Bhindi Masala	\$17.50
Okras stir-fried with onions, tangy tomatoes & aromatic spices.	
Chole Curry	\$17.50
Chickpeas cooked in a delicious, flavorful, tangy & spicy gravy.	
Dal Tadka	\$17.50
Yellow dal perfectly cooked in Indian spices and finished with dry red chilli and cumin tadka.	
Dal Makhani	\$17.50
Black lentil cooked overnight on a slow fire with tomato and finished with butter and cream.	
Mix Veg Korma	\$17.50
South Indian style curry of mixed vegetables cooked in a creamy coconut cashew-based sauce, lightly spiced with cinnamon and cloves, and fennel seeds.	

Shabnam Curry (Mushroom) White button mushrooms cooked along with onions, peas, tomatoes, spices & herbs.	\$20.50
Mushroom Do Pyaaza Button mushrooms cooked with lightly caramelized onions, tomatoes and ground spices.	\$20.50
Malai Kofta Malai Kofta is a delicious dish of fried balls of potato and paneer in a rich and creamy mild gravy made with sweet onions and tomatoes.	\$22.50
Paneer Jalfrezi Stir Fried panner cubes mixed with onion and tomato based gravy.	\$22.50
Palak Paneer Cottage cheese cubes in a creamy spinach gravy.	\$22.50
Paneer Butter Masala Cubes of cottage cheese simmered in tomato gravy and finished with cream.	\$22.50

NON VEGETARIAIAN MAINS

Chicken	
Chicken Curry Home Style Chicken thigh pieces cooked along with home made spices.	\$23.50
Butter Chicken Luscious chicken in rich and creamy masala simmered to perfection in whole spices and cashew magaz paste.	\$23.50
Chicken Tikka Masala Marinated boneless chicken pieces that are traditionally cooked in a tandoor and then served in a subtly spiced tomato-cream sauce.	\$23.50
Chicken Chettinadu It is made with a unique masala mixture called the chettinad paste, bursting with the spiciness of guntur chilies, whole peppercorns, curry leaves, cinnamon, shallots, garlic, and plenty of other spices. It is traditionally eaten with rice, dosa, or appam, but many people enjoy it with naan or roti as well.	\$23.50
Chicken Saagwala South Indian style chicken curry cooked in a creamy coconut cashew-based sauce, lightly spiced with cinnamon and cloves, and fennel seeds.	\$23.50
Kadai Chicken Simple yet amazingly flavourful chicken dish made with succulent boneless chicken cubes cooked in capsicum, cashew paste, tomato puree and freshly ground kadhai masala.	\$23.50
Chicken Korma South Indian style chicken curry cooked in a creamy coconut cashew-based sauce, lightly spiced with cinnamon and cloves, and fennel seeds.	\$23.50
Chicken Vindaloo Chicken cooked with vindaloo sauce, which is usually made from caramelized onions, curry paste, coconut milk, vinegar, ginger, chilies, jalapeño, garlic, chickpeas, lentils, and other spices like garam masala, salt, pepper, paprika, and turmeric.	\$24.50
Lamb	
Chettinadu It is made with a unique masala mixturagaram masala, salt, pepper, paprika, and turmeric.	\$24.50
Rogan josh Rogan josh is a popular Kashmiri curried dish of red meat, spices and yogurt.	\$24.50
Lamb Kofta Lamb is seasoned In a blend of fresh herbs and spices, then grilled to perfection and simmered in a creamy masala.	\$24.50
Saagwala Lamb pieces cooked freshly with spinach leaves, & spices.	\$24.50
Korma South Indian style lamb curry cooked in a creamy coconut cashew-based sauce, lightly spiced with cinnamon and cloves, and fennel seeds.	\$24.50
Vindaloo Lamb cooked with vindaloo sauce, which is usually made from caramelized onions, curry paste, coconut milk, vinegar, ginger, chilies, jalapeño, garlic, chickpeas, lentils, and other spices like garam masala, salt, pepper, paprika, and turmeric	\$24.50
Goat	
Goat Curry Home Style Tender pieces of goat meat cooked along with coconut cream, nut paste and seeds.	\$24.50
Fish	
Goan Fish Curry Tender pieces of fish cooked in a rich, aromatic tomato coconut curry.	\$22.50
Nellore Fish Curry Tender pieces of fish cooked in a rich tangy gravy made of tamarind and spices.	\$22.50
Prawn	
Malabari Juicy prawns simmered in a vibrant coconut curry sauce.	\$25.50
Masala Juicy Prawns cooked along with onions , ginger garlic paste and tomato sauce.	\$25.50

INDO CHINESE

Veg / Gobi Macnchurian (10 Pcs) Deep fried gobi dumplings tossed in green chilli, coriander and ginger.	\$18.50
Chilli Paneer (10 Pcs) Deep fried cottage cheese tossed with green chillies, herbs and soya sauce.	\$20.50
Chilli Chicken An Indo-Chinese dish with a perfect balance of heat and tang. Succulent chicken pieces marinated in a spicy blend of chili gravy, baked and stir-fried with peppers, onions, and aromatic spices until crispy and flavorful.	\$22.50
Chilli Prawns An Indo-Chinese dish with a perfect balance of heat and tang. Succulent prawn pieces marinated in a spicy blend of chili gravy, baked and stir-fried with peppers, onions, and aromatic spices until crispy and flavorful.	\$24.50
Chicken Manchurian Deep fried chicken dumplings tossed in green chilli, coriander, ginger and soya sauce.	\$22.50
Schezwan Chicken Deep fried chicken dumplings tossed in green chilli, coriander, ginger and schezwan sauce.	\$22.50
Veg Noodles Vegetables tossed & added with zesty spices and sauces to perfectly cooked noodles.	\$16.50
Veg Fried Rice Vegetables tossed & added with zesty spices and sauces to perfectly cooked rice.	\$16.50
Egg Noodles Noodles that has been stir-fried in a wok and is mixed with eggs.	\$16.50
Egg Fried Rice Basmati rice that has been stir-fried in a wok and is mixed with eggs.	\$16.50
Chicken Noodles Noodles that has been stir-fried in a wok and is mixed with succulent chicken pieces and eggs.	\$18.50
Chicken Fried Rice Basmati rice that has been stir-fried in a wok and is mixed with succulent chicken pieces and eggs.	\$18.50
Special Fried Rice Cooked basmati rice tossed with veggies, prawns and chicken.	\$20.50

BREADS

Naan	
Plain Naan leavened, oven-baked or tawa-fried flatbread, which is found in the cuisines mainly of Iran, Afghanistan, Central Asia, the Indian subcontinent, Indonesia, Malaysia, Myanmar, and the Caribbean.	\$3.50
Butter Naan (Butter applied naan cooked in tandoori clay oven)	\$4.00
Garlic Naan	\$4.50
Chilli Naan	\$4.50
Cheese Naan (Naan dough stuffed with cheese and baked in tandoor)	\$5.50
Kashmiri Naan Delicious and perfectly roasted Kashmiri naan is one of those few sweet variety of Indian naan stuffed or topped with sweet dried fruits and nuts.	\$6.50
Roti	
Plain Tawa A round flatbread native to the Indian subcontinent prepared from wheat flour and cooked in an oven.	\$3.00
Butter Tawa	\$3.50
Triangle Chapati (A Triangle shape flat bread prepared from wheat flour and pan fried)	\$4.00
Parantha	
Plain (Plain flour)	\$4.50
Lachha (Wheat flour)	\$5.50
Aloo / Gobi / Egg / Paneer	\$7.50

RICE

Plain	\$5.50
Jeera	\$6.50
Saffron / Curd Rice	\$7.50

SIDES

Papadam (4 Pcs)	\$3.00
Raita	\$5.50
Green Salad / Onion Salad	\$6.50
Kachumber Salad	\$7.50

DESSERTS

Gulab Jamun (2 Pcs) / Rasmalai (2 Pcs) / Halwa (Sooji)	\$6.00
Kulfi - Koya / Pistachio / Mango	\$7.50



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**Food allergy warning: please be advised that food preparing
here may contain traces of peanuts, tree nuts, milk, eggs,
sesame seeds, fish, shellfish, soya and wheat.**

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DRINKS MENU

	Medium	Large
HOT DRINKS - COFFEE		
South Indian Coffee	\$5.00	\$5.50
Long Black	\$5.00	\$5.50
Cappuccino	\$5.50	\$6.00
Espresso Shot	\$5.50	\$6.00
Flat White	\$5.50	\$6.00
Latte	\$5.50	\$6.00
Long Macchiato	\$5.50	\$6.00
Mocha	\$5.50	\$6.00

HOT DRINKS - TEA		
Masala Chai	\$5.00	\$5.50
Chai Latte	\$5.50	\$6.00
Dirty Chai	\$5.50	\$6.00
Teh Tarik Tea	\$5.50	\$6.00
Tea Pot		
English Breakfast		\$6.00
Earl Grey		\$6.00
Green Tea		\$6.00
Lemon & Ginger		\$6.00

OTHER HOT DRINKS		
Milo	\$5.00	\$5.50
Bournvita	\$5.00	\$5.50
Horlicks	\$5.00	\$5.50
Hot Chocolate	\$5.00	\$5.50
Babycino	\$5.00	\$5.50

COLD DRINKS		
Mango Lassi		\$5.50
Salted Lassi		\$5.50
Sweet Lassi		\$5.50

MILKSHAKES		
Banana		\$8.50
Strawberry		\$8.50
Chocolate		\$8.50
Vanilla		\$8.50
Oreo		\$9.50

SMOOTHIES		
Banana		\$9.50
Mango		\$9.50
Mixed Berries		\$9.50

MOCKTAILS

Virgin Mojito	\$9.50
With fresh mint, fresh lime juice, simple syrup, club soda, and plenty of Ice.	
Fruit Punch	\$9.50
A punch made of fruit juices mixed with Ice cream	
Fresh Lime Soda	\$9.50
Salt/Sugar/Salt and Sugar	

COCKTAILS

Mojito	15.50
The Majito is made from fresh mint, muddled limes, sugar syrup and white rum	
Pina Colado	15.50
Mixed drink rum, cream of coconut, pineapple juice, and ice usually in a blender	
Screwdriver	\$15.50
A simple and popular alcoholic highball drink made with orange juice and vodka	

WINES

Glass

Bottle

WHITE WINE

Sauvignon Blanc	\$9.50	\$32.00
Oysterbay, New Zealand		
Chardonnay	\$9.50	\$32.00
Hullabaloo Margaret river, Peach and Cream Flavour		
Reisling	\$7.50	\$28.00
Jacobs creek, Australia		

RED WINE

Cabernet Merlot	\$9.50	\$32.00
Choosy beggars by Abbey Vale, Margaret River		
SHIRAZ - Taylors	\$9.50	\$32.00
Limestone coast, clare Valley, S.Australia		
Shiraj-Jacobs	\$8.50	\$28.00
Creek, S. Australia		
Pinot Noir	\$8.50	\$28.00
Pen Silva, South Australia		
Rose	\$8.50	\$28.00
Bijou France		

BEER

Hahn Premium Light	\$7.50
Kingfisher	\$7.50
Corona Extra	\$7.50
Heineken	\$7.50
Little Creatures Pale Ale	\$7.50

SPIRITS

	30 ml
Whisky	\$7.50
Whisky Premium	\$8.50
Indian Whisky	\$8.50
Rum / Vodka / Gin	\$7.50