

APPETISERS

CANNON SHOTS (Pani Puri)

9.9

Crispy parcels filled with spiced potato, chickpea, date, and tamarind chutney served with aromatic water.

STREET TREAT (Papdi Chaat)

10.9

Crisp pastry strips and potatoes covered with sweet yoghurt, mint and tamarind chutney.

CHIMICHURRI SCALLOPS

13.9

Diver scallops marinated in spices, pan seared and served with basil pesto.



CANNON SHOTS



ENTREE

KING'S PLATTER (Meat)

25.9

Selection of kebabs, chicken tikka, garlic tikka, malai tikka, seekh kebab and lamb chop served with homemade mint and beetroot sauce.

QUEEN'S PLATTER (Vegetable)

20.9

Assortment of house specialities. Combination of tandoori mushroom, paneer, gobi, pakora and samosa.

WONDERS OF MOMOS (Chicken)

8.9

Nepal's most popular dish, dumplings filled with succulent chicken mince, served with tomato sesame chutney.

FOREST MOMOS (Vegetable)

8.9

Nepal's most popular dish, dumplings filled with succulent vegetable, served with tomato sesame chutney

MAGIC MUSHROOMS (Tandoori)

14.9

Button mushrooms marinated in Indian spices, chargrilled with onion and capsicum and cooked in the tandoor oven.

COSY COTTAGE (Paneer Tikka)

15.9

Soft indian cheese, coated in indian spices, chargrilled with onions and capsicum cooked in the tandoor oven.

CHUNKY CHICK (Chicken Tikka)

15.9

Boneless pieces of chicken marinated in fresh spices, lemon juice and yoghurt, barbecued in tandoor.

CREAMY CHUNKS (Malai Tikka)

15.9

Tender boneless chicken marinated in Indian herbs, white cheesy cream and lemon juice, cooked in tandoori oven.

TYPE-G CHUNKS (Garlic Tikka)

15.9

Chicken breast, marinated in grounded Indian herbs, yoghurt, garlic and ginger paste, cooked in tandoor oven.



JOY STICKS (Seekh Kebab)

16.9

Tender lamb mince mixed with ginger, garlic, rosemary and Indian spices rolled on a skewer and cooked in tandoor.

LAMBONY (Lamb Chops)

19.9

Tender lamb cutlets marinated in Indian spices with fenugreek and yoghurt, cooked to perfection in tandoor.

SEA CURLS (Tawa Prawns)

18.9

Pan grilled king prawns flavoured with crushed garlic, onion, capsicum, yoghurt, and Indian spices.

SILVER WATERS (Tandoori Salmon)

20.9

Fresh Atlantic salmon marinated with fresh spices cooked in tandoor oven.

SEA CHUNKS (Fish Tikka)

18.9

Rockling fish fillets marinated with lemon juice, dill and lemon grass cooked in an Indian tandoor oven.

THE PYRAMID (Vegetable Samosa)

9.9

Piquant appetiser prepared with crusty dough, stuffed with peas, potatoes, and spices, fried and served with tangy tamarind sauce.

FARMER'S FIX (Veggie Pakora)

8.9

Spinach, potatoes and onions dipped in spiced chickpea flour and deep fried, served with tangy tamarind sauce.

THE GRUMPY ONION (Onion Bhaji)

8.9

Finely sliced onion smothered in a simple, fragrantly spiced batter and fried to crispy perfection.

THE MIRACLE (Tandoori Chicken)

Half: 12.9

Full: 23.9

Tender chicken marinated in yoghurt, pomegranate juice and authentic Indian spice and cooked in a clay oven.



MAINS / NON-VEG



EVERYONE'S FAVOURITE (Butter Chicken)

20.9

The nation's favourite; chicken cooked in a harmonious blend of tomato and almond meal enriched with cream sauce.

NUTTY CHICK (Chicken Badam Malai)

20.9

Succulent pieces of chicken cooked with almonds, cashew, cream, tomatoes and aromatic spices.

SOUTHERN PRIDE (Chettinad Madras)

from 20.9

A classic south Indian recipe, cooked with authentic chettinad spices and white poppy seeds finished with coconut cream.

Chicken: 20.9 | Beef: 21.9 | Lamb: 22.9

QUEEN OF SOUTH (Madras Curry)

from 20.9

A classic south Indian recipe, cooked with curry leaves and mustard seeds finished with coconut cream.

Chicken: 20.9 | Beef: 21.9 | Lamb: 22.9

QUEEN OF NORTH (Saag Wala)

from 20.9

Your choice of meat blended with English spinach purée, tempered garlic and fresh green spices. A Punjabi's favourite.

Chicken: 20.9 | Beef: 21.9 | Lamb: 22.9

SPICE ME UP! (Vindaloo)

from 20.9

A hot curry from goa cooked in a mix of roasted spices, vinegar and coconut, with your choice of meat.

Chicken: 20.9 | Beef: 21.9 | Lamb: 22.9

EMPEROR'S CHOICE (Rogan Josh)

from 20.9

A traditional Indian curry originated in Kashmir made with extensive use of tomatoes and onions cooked with your choice of meat.

Chicken: 20.9 | Beef: 21.9 | Lamb: 22.9



MAINS (NON-VEG)



NUTTY & CREAMY (Korma)

Your choice of meat cooked with onion, yoghurt, cashew nut paste and finished with cream.

Chicken: 20.9 | Beef: 21.9 | Lamb: 22.9

from 20.9

TIPSY CHICK (Khukuri Chicken Masala)

20.9

Boneless pieces of tandoori chicken cooked with tangy tomato and onion sauce with a touch of house rum.

THE PINNACLE (Himalayan Goat Curry)

22.9

Slow cooked tender goat curry pieces cooked with Nepalese Himalayan spices.

SPICY & DICEY (Gurkhali Chilli Chicken)

20.9

Boneless thigh chicken marinated in authentic Nepalese spices. Wok tossed with diced capsicum, tomato, onion, cashew, sweet chilli and soy sauce.

GREEN LAMBO (Gulmely Lamb)

22.9

Diced lamb roasted with potato and Nepalese spices finished with fresh spinach and cashew.

TASTE OF HEAVEN (Chicken Tikka Masala)

20.9

Boneless pieces of tandoori chicken cooked with Indian spices, tangy tomato sauce, onion and capsicum.

SUMMER LOVE (Mango Chicken)

20.9

A delicious Indian summer hit. Diced chicken cooked in mango pulp, topped with coconut cream.



Please speak to our staff about food allergy and intolerance



MAINS

VEGETARIAN/VEGAN

PLENTY OF LENTILS (Dal Makhani)

16.9

A staple of north Indian homes, made from black lentils and red kidney beans, finished with loads of butter and cream.

SIMPLE & DAINTY (Jhane Ko Dal)

15.9

Yellow lentils tempered with kashmiri chilli, curry leaves and mustard.

SPICE-SHROOMS (Mushroom Dahi Masala)

17.9

Fresh button mushrooms cooked with yoghurt, tomato sauce and freshly ground spices.

HALLOWEEN FUN (Pharsi Masala)

16.9

Butternut pumpkin tempered with spices, and cooked in thick tomato onion sauce.

ROYAL DELIGHT (Fig Kofta)

17.9

A classic Indian recipe of cheese and fig dumplings simmered in a smooth thick sauce.

FOREST EGGS (Eggplant Masala)

17.9

A silky smooth curry prepared with eggplant and potato along with onion, tomato, and garlic.

KING'S COTTAGE (Kadai Paneer)

17.9

Indian cottage cheese cooked in a spicy tomato based sauce, flavoured with fresh coriander and chilli.

QUEEN'S COTTAGE (Palak Paneer)

17.9

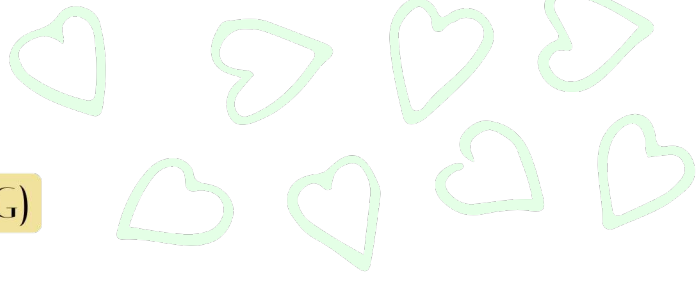
Cottage cheese tempered with a mixer of spices and fresh English spinach purée.



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MAINS (VEG)



EMPEROR'S COTTAGE (Shahi Paneer)

17.9

Delicious royal curry made with cottage cheese cooked in thick gravy of onion and cashew.



DUKE'S COTTAGE (Matar Paneer)

17.9

A vegetarian north Indian dish and punjabi favourite consisting of peas and paneer in a tomato based sauce, spiced with garam masala.

MR. BEAN (Chana Masala)

15.9

Chickpeas prepared in onion and tomato sauce with tempering of cumin.

CURRY IN A HURRY (Mixed Veg Curry)

16.9

Fresh seasonal veggies cooked in dry spices and fresh tomato onion base.

VEGAN MEAT

TANDOORI DUCK (ENTRÉE)

18.9

Chunky soy pieces marinated in Indian herbs, white cream, cheese and lemon juice, cooked in tandoori oven.

CHILLI DUCK

19.9

Chunky soy pieces marinated in authentic Nepalese spices, wok tossed with diced capsicum, tomato, onion, cashew, sweet chilli and soy sauce.

SOY TIKKA MASALA

19.9

Soy chunks pieces of tandoori chicken cooked with Indian spices, tangy tomato sauce, onion and capsicum.

VEGAN "BUTTER CHICKEN"

20.9

Soy chunks cooked in a harmonious blend of tomato and almond meal enriched with vegan cream sauce.

SOY MADRAS MASALA

19.9

A classic south Indian recipe, soy pieces cooked with curry leaves and mustard seeds finished with coconut cream.

SEAFOOD

CHATPATI MACCHI

22.9

Rockling fish cooked in thick sauce with onion, tomato and capsicum finished with fresh herbs.

MARINARA MASALA

23.9

Rockling fish, mussels, and prawn, cooked in tangy tomato sauce, finished with coriander.

ROCKLIN FISH CURRY

23.9

Fresh chunks of rockling fish cooked in homemade paste of spices, coconut milk and cream.

MALABAR PRAWNS

22.9

Prawns cooked in a spiced coconut & tamarind flavoured sauce.



SIDES

GARDEN SALAD

9.5

Refreshing and wholesome house green salad with a touch of Indian/Nepalese seasoning.

RAITA

3.5

Yoghurt with grated cucumber/carrot and garnished with ground cumin.

MIXED PICKLE/MANGO CHUTNEY

2.5

Mixed Pickle: condiment made from marinated veges in oil and spices.
Mango Chutney: sweet and tangy condiment made from mangoes.

PAPADUMS

2.5

Thin and crispy deep fried dough, made of lentil flour. A wafer of India.



RICE

PLAIN BASMATI RICE

4.5

SAFFRON RICE

5.9

Rice simmered with saffron infused water.

COCONUT RICE

7.9

Rice mixed with mustard seeds, curry leaves, grated coconut and coconut cream.

KASHMIRI PULAO

7.5

Basmati rice sautéed with dry sultana and thick cream.

JEERA PYAZA RICE

7.5

Basmati rice flavoured with cumin, finished with cream and fresh shallots.

SPICE & RICE (Biryani)

from 16.9

Rice cooked with your choice of meat or veggies, cashews and flavourful spices.

Veg: 16.9 | Chicken: 19.9 | Beef: 20.9 | Lamb: 21.9

BREAD

NAAN

from 3.5

Leavened bread dough made with fine flour.

Butter Naan: 3.5 | Garlic Naan: 4.5

STUFFED NAAN

5.9

Traditional naan dough stuffed with your choice of filling, cooked in a clay oven.

Kashmiri Naan: stuffed with dry nuts and raisins.

Keema Naan: stuffed with mildly spiced lamb mince.

TANDOORI ROTI

3.0

Unleavened wholemeal bread, brushed with a touch of butter.

ALOO PARATHA

5.9

Unleavened bread stuffed with mildly spiced potatoes.

CHEESE AND SPINACH NAAN

5.9

Leavened bread stuffed with mozzarella cheese, spinach and fresh herbs.

DESSERTS

CHOCOLATE SAMOSA

Chocolate wrapped in Indian pastry, fried and served with cream.

8.9

NEEMBU TART

Lemon tart with Indian twist.

8.9

PISTA KULFI

A popsicle made with milk and flavoured with saffron, cardamom, pistachio and served chilled. A popular Indian Ice cream.

5.9

GULAB JAMUN WITH ICE-CREAM

Fried ball of a dough made from milk solids and semolina, soaked in an aromatic syrup. Served with ice-cream.

8.9



LUNCH SPECIALS

SAMOSA CHAAT

14

A savory combination of crispy fried samosas, tangy chutneys, and chaat masala.

MOMOs

15

12 pieces of flavourful momos (choice of non-veg or veg)

NON-VEG THALI

19.9

Two meat curries (of the day) + Rice + Bread + Raita

VEGETARIAN THALI

17.9

Two vegetarian curries (of the day) + Rice + Bread + Raita

CURRY OF CHOICE

24.9

Any one curry (non-veg or vegetarian) + Rice + Bread

CHICKEN TIKKA SALAD

18

Clay-oven grilled chicken tikka, mix leaf salad, cucumber, tomato, onion with ranch dressing.





RAMU'S SET MENU

\$44.9
per person

MAINS

ENTRÉE

Seekh Kebab
Tandoori
Mushrooms

Butter Chicken
Gulmely Lamb
Mixed Veg Curry
Plain Rice
Assorted Basket of Breads
Mixed Pickles
or
Mango Chutney

DESSERT

Gulab Jamun

We can change dishes on your request.



AAGAMAN KO BHOJ

\$54.9
per person

MAINS

ENTRÉE

Fish Tikka
Seekh Kebab
Malai Tikka

Ghar Ko Chicken
Shahi Lamb
Chatpatti Macchi
Plain Rice
Assorted Basket of Breads
Mixed Pickles
or
Mango Chutney

DESSERT

Gulab Jamun

We can change dishes on your request.

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