



Eat In & Take Away

OPEN 7 DAYS

(Lunch & Dinner)

PH: 02 9585 2666

APPETIZERS

1. **Vegetable Samosa** \$4.00
Light pasty pocket filled with a mixture of delicately spiced vegetables and served with mint sauce.
2. **Meat Samosa** \$4.90
Crusty dough filled with minced meat peas and Indian herbs, deep fried and served with mint sauce.
3. **Onion Bhajee (Three Pieces)** \$4.50
Chopped onions dipped in a chickpeas batter and crisp fried and served with mint sauce.
4. **Aloo Choops (Three Pieces)** \$4.50
Mashed potatoes, green peas fresh coriander, herbs and spices served with mint sauce.

TANDOORI

1. **Chicken Tikka** \$4.50
Juicy boneless fillets of chicken marinated in spices and yoghurt, roasted in the tandoori oven.
2. **Tandoori Chicken (1/4 Chicken)** \$5.90
Tender morsels of grilled chicken marinated overnight in spices, lemon juice and yoghurt. (Prepared by Order)
3. **Chicken Tikka Roll (Indian Kebab)** \$11.00
Tandoori breads wrapped in tandoori chicken tikka, mashed potatoes with butter chicken sauce and mint sauce.
4. **Tandoori King Prawn (Six Pieces)** \$13.90
Marinated and roasted with a green masala sauce, lemon and green salad. (Prepared by Order)
5. **Barrah Kebab (Three Pieces)** \$18.90
Tender lamb cutlets cooked in the clay oven and marinated with fresh ginger, garlic and yoghurt. (Prepared by Order)
6. **Mix Entree (For Two)** \$19.90
An assortment of Chicken tikka, Vegetable Samosa, Onion bhaji and Aloo choops served with mint sauce.
7. **Bombay Grill Mix Platter (For Two)** \$21.90
Chicken tikka, lamb cutlet and prawns, served with green salad and mint dipping sauce. (Prepared by Order)



MAIN COURSES

CURRIES WITH RICE

	Medium	Large
Choice of any 3 Vegetable curries	\$11.00	\$13.00
Choice of any 3 Meat & Veg Combine	\$13.50	\$15.50
Choice of any 3 Meat curries	\$14.50	\$16.50

CURRIES WITHOUT RICE

	Small	Medium	Large
Choice of any 3 Vegetable curries	\$8.00	\$15.90	\$17.90
Choice of any 3 Meat & Veg Combine	\$9.50	\$16.90	\$18.90
Choice of any 3 Meat curries	\$10.00	\$18.90	\$20.90
Basmati Polau Rice	\$3.00	\$4.00	\$5.50
Safron Basmati Rice	\$4.00	\$5.00	\$6.50

Special

Chicken Tikka Roll	\$11.00
Vege Roll	\$10.00
Naan/Rice plus Meat Curry (small portion)	\$12.00
Naan/Rice plus Vege Curry (small portion)	\$11.00

VEGETABLES

	Medium	Large
1. Mixed Vegetable Curry (Medium) \$15.90 \$17.90 Cauliflower, zucchini, capsicum, potatoes cooked in a medium spices.		
2. Aloo Matar (Medium) \$15.90 \$17.90 Green peas and potatoes cooked in a very smooth onion and tomato based curry.		
3. Navratan Korma (Mild) \$15.90 \$17.90 Combination of seasonal mixed vegetables cooked in a creamy cashew nut sauce.		
4. Mixed Dhal (Medium) \$15.90 \$17.90 Mixed lentils cooked in the traditional way using herbs, coriander & delicately spiced.		
5. Saag Aloo (Medium) \$15.90 \$17.90 Potatoes cooked with blended mix of lentils spinach & spices. (Prepared by Order)		
6. Paneer Tikka Masalla (Medium) \$18.90 \$20.90 Indian Cottage cheese cooked with sliced tomatoes, capsicum, onion, fresh coriander and masala sauce. (Prepared by Order)		
7. Palak Paneer (Medium) \$18.90 \$20.90 A classic Indian recipe using home-made cottage cheese & spinach cooked with - onion, garlic and spices. (Prepared by Order)		

MEAT CURRIES

Medium Large

1. **Butter Chicken (Mild)** \$18.90 \$20.90
Tandoori grilled chicken tikka in a creamy tomato gravy cooked in the classical way.
2. **Chicken Tikka Masalla (Medium)** \$18.90 \$20.90
Grilled chicken tikka cooked with sliced tomatoes, capsicum, onion, fresh coriander and masala sauce.
3. **Mango Chicken (Mild)** \$18.90 \$20.90
Chicken fillets cooked in a lightly spiced herb and mango sauce.
4. **Chicken Curry (Medium)** \$18.90 \$20.90
Juicy boneless fillets of chicken marinated in spices, cooked in a rich curry sauce.
5. **Saag Gost (Medium)** \$18.90 \$20.90
Juicy lamb pieces cooked in a puree of spinach highlighted by cumin and ginger.
6. **Lamb Rogan Josh (Medium)** \$18.90 \$20.90
Tender pieces of lamb cooked in kashmiri style flavoured with cardamon, clove & touch of lemon.
7. **Lamb Chop Curry (Medium)** \$20.90 \$22.90
Smoked roasted lamb cutlets cooked with yoghurt and spices in a medium hot sauce.
(Prepared by Order)



AUTHENTIC DISHES

Medium Large

1. **Madras (Chicken/Lamb/beef) (Med)** \$18.90 \$20.90
Cooked with garlic, onions, fresh tomatoes and potatoes in a delicious medium hot curry sauce. (Prepared by Order)
2. **Korma (Chicken/Lamb) (Mild)** \$18.90 \$20.90
Cooked with ground almonds, coconut hint of spices and cream. (Prepared by Order)
3. **Vindaloo (Chicken/Beef/Lamb) (Hot)** \$18.90 \$20.90
A classic Goan style curry - for a true adventurer who has a passion for hot spicy food.
(Prepared by Order)
4. **Vegetable (Chicken/Lamb/beef) (Med)** \$16.50 \$18.50
Traditional Indian style curry cooked with vegetable, onion, capsicum, tomato, herbs and spices.
(Prepared by Order)

FISH CURRIES

Medium Large

1. **Lankan Fish Masalla (Medium)** \$19.90 \$21.90
Fish fillets cooked with onion, tomatoes, capsicum and spicy. Sri Lankan villages style. (Prepared by Order)
2. **Garlic Prawn (Medium)** \$19.90 \$21.90
Prawns marinated in garlic and ginger, cooked in clay oven and finished with red tomato based sauce (Prepared by Order)
3. **King Prawn Malabar (Mild)** \$19.90 \$21.90
Delicious succulent shelled prawns, simmered in coconut milk and delicate spices.
(Prepared by Order)
4. **Prawn Masala (Medium)** \$19.90 \$21.90
King Prawn cooked in capsicum, onion, tomato and spicy sauce

TANDOORI BAKERY

1. **Plain Naan** \$3.50
Traditional bread freshly cooked in the Tandoor.
2. **Garlic Naan** \$4.00
Naan cooked with a touch of garlic.
3. **Vegetable Naan** \$5.00
Naan stuffed with shredded potatoes & peas.
4. **Cheese Naan** \$5.50
Naan stuffed with home-made cottage cheese.
5. **Peswari Naan** \$5.50
Naan stuffed with almond, sultanas & fresh cream.
6. **Chicken Tikka Naan** \$6.00
Naan filled with grilled chicken tikka & cheese.
7. **Keema Naan** \$6.00
Naan filled with aromatically spiced minced meat.
8. **Cheese Naan With Garlic** \$6.00
Naan stuffed with home-made cottage cheese



DESSERTS

1. **Mango Kulfi (1 pc)** \$3.00
Mango flavoured Indian ice-cream with pistachios.
2. **Gulab Jamun (3 pcs)** \$5.00
Home made cottage cheese dumpling field with saffron, soaked in cardamon flavoured sugar syrup.

BEVERAGES

1. **Mango Lassi** \$5.50
Homemade sweet yogurt mango Shake.
2. **Masala Lassi** \$5.50
Natural yogurt blended with spices.
3. **Plain Lassi** \$5.50
Refreshing natural yogurt drinks
4. **Soft Drinks** from \$3.00

TEA

1. **Masala Chai** \$3.50
Traditional Indian tea with aromatic spices & milk.

ACCOMPANIMENTS

1. **Papadums (4 pcs)** Crispy lentils wafers. \$3.00
2. **Raita** Cucumber & yoghurt. \$3.00
3. **Mint Chutney** \$3.00
4. **Mango Chutney** \$3.00
5. **Lime Pickle** \$3.00
6. **Mixed Pickle** \$3.00
7. **Chilli Pickle** \$3.00
8. **Tandoori Chicken Salad** \$8.50

Dinner For Two \$58

Entree

Choice of any 2 (Samosa, Chicken Tikka, Aloo Choops & Onion Bhajee)

Main Course

Choice of any 2 delicious medium dishes from our main menu.
(except fish curries)

Accompaniments

Pappadums and Raita or Mint Chutney
Basmati Rice for two and Plain Naan to share
1.25 ltr of softdrink

Desserts

Gulab Jamun or Mango Kulfi to Share