



STREET FOOD

Famous food items from the streets of India. A combination of sweet spicy and tangy snacks

ONION BHAJI Roughly cut onions dipped in spiced chickpea flour and fried to perfection, served with homemade chutney	8
SAMOSA (2 PIECES) Fried pastry stuffed with peas and potatoes	9
SPECIAL DELHI SAMOSA CHAAT Smashed samosa topped with chickpeas and chaat sauces	15
AALLO TIKKI CHAAT Potato cakes topped with chaat sauces and garnished with chopped onions, tomato and coriander	15
SWEET AND SPICY CAULIFLOWER Batter fried cauliflower florets tossed in homemade sweet chilli sauce	15.9
SPICY SOYA CHAAP Batter fried soya chaap pieces tossed with onions and capsicums in soy and chilli garlic sauce	15.9
CHILLI MUSHROOM Crispy fried mushrooms tossed in chilli sauce	15.9
PANEER PAKORA Homemade Cottage Cheese cubes dipped in chickpea flour batter and deep fried	15.9
CHILLI PANEER Homemade Cottage Cheese cubes sauted and tossed in soy and chilli sauces	15.9
CHICKEN 65 Marinated chicken pieces tossed in chilli sauce, mustard leaves and curry leaves	15.9
CHILLI CHICKEN A popular Indo-Chinese appetizer made by tossing fried chicken in chilli sauce	15.9
PRAWN 65 Marinated Prawns tossed in chilli sauce, mustard leaves and curry leaves	17.9
CHILLI FISH Marinated fried fish pieces tossed in chilli and soy sauce	17.9
AMRITSARI FISH Fish chunks marinated with special Indian spices and deep fried to perfection	17.9

TANDOORI STARTERS

A traditional style of cooking and roasting meat and veg. using a cylindrical clay oven

MURG ACHARI Boneless chicken chunks With Indian pickle flavours cooked in tandoor	16.9
BROTHERS SPECIAL CHICKEN MALAI TIKKA Boneless chicken chunks marinated in yoghurt, cream, cheese then cooked in tandoor	17.9
CLASSIC CHICKEN TIKKA Boneless chicken marinated in yoghurt and traditional indian red spices cooked in tandoor	16.9
TANDOORI CHICKEN (HALF / FULL) Chicken pieces (with bone) marinated in yoghurt and special indian spices cooked in tandoor	16.9 / 29.9
LAMB SEEKH KEBAB Lean minced lamb mixed with indian spices, skewered and cooked in the tandoor	15.9
ACHARI HALDI FISH TIKKA Fish chunks marinated with turmeric and Indian pickle flavours cooked in clay oven	17.9
AMRITSARI FISH Fish chunks marinated with special indian spices and deep fried to perfection	17.9
TANDOORI LASSUNI PRAWN Prawns marinated in ginger, garlic and yoghurt and spices, skewered and cooked in tandoor	18.9
MALAI PRAWN Prawns marinated in yoghurt, cream and cheese then cooked in tandoor	18.9
THE MIGHTY TANDOORI PLATTER TO SHARE (NON VEG.) A combination of chicken tikkas, Amritsari fish and seekh kebab (Add tandoori prawn for \$3 each)	29.9
PANEER TIKKA (VEG.) Homemade Cottage Cheese cubes, bell peppers and onions marinated in tandoori spices	15.9
TANDOORI MUSHROOMS (VEG.) Whole mushrooms marinated in tandoori spices, skewered and cooked in tandoor	14.9
BROTHERS SPECIAL MALAI TANDOORI CHAAP (VEG.) Soya pieces marinated in yoghurt, cream and spices, skewered and cooked in tandoor	14.9
VEGETARIAN PLATTER (VEG.) A combination of veg. tandoori and veg street food items. A must try for vegetarians.	21

Please be advised that a surcharge is applied to all Debit/Credit card payments

MAINS – VEGETARIAN

VEGETABLE KORMA Seasonal vegetables cooked in creamy cashew sauce	18.9
PUNJABI MALAI KOFTA Cheese and mashed potato dumplings cooked in creamy makhni gravy	18.9
MATAR PANEER A perfect combination of cottage cheese and peas cooked in onion and tomato gravy	18.9
BROTHERS SPECIAL MAKHNI PANEER Cubes of cottage cheese cooked in silky & buttery tomato gravy	18.9
BROTHERS SPECIAL MAKHNI SOYA CHAAP Some may call it a veg. version of butter chicken. Soya Chaap cooked in silky tomato gravy	18.9
SOYA CHAAP MASALA Tandoori Soya Chaap tossed in masala gravy	18.9
DAAL MAHARANI A smooth and silky slow cooked black lentil, sautéed with onion and tomatoes	18.9
YELLOW DALL TADKA Yellow split lentils cooked with onion, tomato and garam masala	18.9
BUTTER PANEER MASALA Paneer pieces cooked with onions and capsicum tossed in masala gravy	18.9
SAAG PANEER Cubes of cottage cheese cooked in a creamy spinach sauce	18.9
KADAH PANEER Cubes of cottage cheese cooked in with special dry spices in onion gravy	18.9
METHI MALAI MATAR MUSHROOM A mix of peas, mushroom and fenugreek leaves cooked in creamy tomato gravy	18.9
AALOO JEERA Pan fried potatoes tossed with cumin and dry masala	16.9
AALOO GOBHI A perfect combination of potato and cauliflower cooked together in onion and tomato gravy	18.9
CHICKPEA CURRY Chickpeas cooked in spice with tomatoes, onions	16.9
MIX VEG. JALFREZI Seasonal vegetables cooked in medium spicy tangy gravy	18.9
MIX VEG. MASALA Seasonal vegetables cooked in onion and tomato gravy	18.9

MAINS – CHICKEN		MAINS – SEAFOOD		CHEESE / CHEESE & GARLIC NAAN	
THE BUTTER CHICKEN	22.9	FISH OR PRAWN MALABARI	23.9	Cheese stuffed bread, baked in tandoor	6.5 / 6.9
Boneless Chicken tikka cooked in creamy tomato gravy		A delicious blend of aromatic southern spices amalgamated with fish or Prawn		KASHMIRI NAAN	6.9
PUNJABI BUTTER CHICKEN	24.9	GOAN FISH OR PRAWN CURRY	23.9	Plain flour bread stuffed with cashews and sultanas baked in the tandoor	
Tandoori chicken (on bone) cooked in creamy tomato gravy spicier version of the butter chicken		A warm and tangy seafood curry that is cooked with coconut milk		KEEMA NAAN	6.9
MUGHLAI CHICKEN	22.9	PUNJABI MAKHNI CURRY	23.9	Plain flour bread stuffed with minced lamb meat, baked in the tandoor	6.9
A rich, decadent, chicken gravy belonging to the Mughal era		A delicate, silky and creamy tomato gravy. Choose fish or prawn		AALOO & ONION KULCHA	6.9
SAAG CHICKEN	22.9	FISH OR PRAWN VINDALOO	23.9	Plain flour bread stuffed with spiced potato & onion mix, baked in the tandoor	
Boneless Chicken pieces cooked in creamy spinach gravy		FISH OR PRAWN MASALA	23.9	PANEER KULCHA	6.9
CHICKEN TIKKA MASALA	22.9	Chef's special curry - Fish or Prawns cooked with special blend of spice		Plain flour bread stuffed with cottage cheese and baked in the tandoor	
Tandoori Chicken Tikka cooked in masala gravy with fresh tomatoes & bell peppers		FISH OR PRAWN KORMA	23.9	SIDES AND SALADS	
TANDOORI CHICKEN MASALA	24.9	SPECIAL OCEAN CURRY	23.9	PAPADAMS (4 PIECES)	4.9
Tandoori chicken pieces (on bone) tossed in the special masala gravy		Marinara mix cooked in special blend of spices and curry leaves		MIXED PICKLE	1.9
CHICKEN KARAHI	22.9			RAITA	3.9
Boneless chicken cooked with onion, capsicum & simmered in masala gravy				Yoghurt mixed with carrot, cucumber and roasted cumin	
CHICKEN VINDALOO	22.9			CHUTNEY	1.9
Boneless chicken cooked in vindaloo (chilli paste) sauce				Mint, Tamrind or Mango	
CHICKEN JALFREZI	22.9			ONION SALAD	4.9
Boneless chicken cooked in medium spicy tangy gravy				Onion rings tossed in lemon juice, chilli and chaat masala	
CHICKEN KORMA	22.9			KACHUMBER SALAD	7.9
Boneless chicken cocked in mild and creamy cashew sauce				Diced red onion, tomatoes and cucumber tossed with lemon juice and chaat masala	
CHICKEN MADRAS	22.9			GARDEN SALAD	7.9
Boneless chicken cooked with mustard seeds, curry leaves with coconut and spices				Fresh garden salad of seasonal veg.	
MAINS – LAMB/BEEF		RICE AND BIRYANIS		DESSERT	
PEPPER MASALA	22..9	PLAIN RICE	4.9	GULAB JAMUN	8
Your choice of Diced Lamb or Beef tossed in pan with onion gravy and special blend of black and white pepper		Steamed Basmati Rice		Milk ball dumplings infused with green cardamom, served warm in a sugar syrup	
SAAG	22.9	SAFFRON RICE	5.9	MANGO / PISTACHIO KULFI	8
Your choice of Diced Lamb or Beef cooked in creamy spinach gravy		Basmati Rice steamed in saffron water		Your choice of mango or pistachio flavoured kulfi	
KARAHI	22.9	COCONUT RICE	5.9		
Your choice of Diced Lamb or Beef cooked with onion, capsicum & simmered in masala gravy		Steamed Basmati Rice cooked with shredded coconut			
VINDALOO	22.9	PEAS PULAO RICE	5.9		
Your choice of Diced Lamb or Beef cooked in spicy vindaloo (chilli paste) sauce		Steamed Basmati Rice cooked with peas			
SHAHI KORMA	22.9	JEERA RICE	5.9		
Your choice of Diced Lamb or Beef cooked in mild and creamy cashew sauce		Steamed Basmati Rice cooked with cumin			
JALFREZI	22.9	KAHSMIRI RICE	7.9		
Your choice of Diced Lamb or Beef cooked in medium spicy tangy gravy		Steamed Basmati Rice cooked with dried coconut, nuts and sultanas			
ROGAN JOSH	22.9	VEG. BIRYANI	15.9		
Your choice of Diced Lamb or Beef cooked in onion and tomato sauce with dry spices		Combination of basmati rice and seasonal vegetables and spices			
MADRAS	22.9	CHICKEN / LAMB / BEEF BIRYANI	18.9		
Your choice of Diced Lamb or Beef cooked with mustard seeds, curry leaves, special blend of spice and coconut cream		Your choice of meat braised with spices cooked with Basmati Rice			
		PRAWN / FISH BIRYANI	18.9		
		Your choice of seafood braised with spices cooked with Basmati Rice			
		BREADS			
		PLAIN NAAN	3.5		
		BUTTER OR GARLIC NAAN	4.0		
		PLAIN ROTI	3.5		
		BUTTER OR GARLIC ROTI	4.0		
		LACHHA PRATHA	5.0		
		Layered bread made of whole meal flour baked in the tandoor			