



☎ 02 6119 8088

📍 140/180 City Walk, Canberra ACT 2601

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We can cater for all your functions!

■ Veg ■ Non- Veg 🌶 Spicy 🍲 Halal

*Dear Customers, please notify our staff if you have any food allergies and your level of tolerance to spicy food.

*Please be aware that the kitchen environment we cook in, may contain traces of nuts, gluten, lactose and egg.

*Once ordered the food will be charged.

*Holiday surcharge applies on public holidays

*Prices are subject to change at any time

*Any "Add-Ons" will be charged extra

*Our food is halal certified

*It's against the law to sell or supply alcohol to, or to obtain alcohol on behalf of, a person under the age of 18 years.

*Terms and Conditions apply

Chef's Recommendation

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|---|--|---------|
| 1 | Tandoori Grilled Platter  | \$28.95 |
| <i>Platter includes Chicken Tikka, Murgh Malai Tikka, Haryali Chicken Tikka, & Seekh Kebab served with mint-yoghurt sauce & salad</i> | | |
| 2 | Tarkari Platter  | \$25.95 |
| <i>Veg Platter includes Samosa, Cut Mirchi, Paneer Tikka, Tandoori Soy Chaap served with mint-yoghurt sauce & salad</i> | | |
| 3 | Chicken Lollipop  | \$22.95 |
| 4 | Crispy Goat / Chilli Goat  | \$22.95 |
| 5 | Veg Manchurian / Gobi Manchurian  | \$19.95 |
| 6 | Hyderabadi Goat Dum Biryani  | \$23.95 |
| 7 | Paneer Methi Chaman  | \$23.95 |
| 8 | Adraki Rara Chicken   | \$24.95 |
| 9 | Mysore Masala Dosa   | \$18.95 |
| 10 | Chef's Special Non-Veg Dosa  | \$21.95 |
| 11 | Pani Puri / Papdi Chaat  | \$13.95 |
| 12 | Ghee Podi Idly  | \$14.95 |



Nashta & Chaat



Ask our friendly staff as **EXTRAS** will incur charges -

Green Chillies Chopped, Extra Pav Bun, Sambar, Peanut Chutney, Red Chutney, Mint Chutney, Tamarind Chutney, Plain yoghurt, Ketchup etc.

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|----|--|----------------|
| 13 | Papadams with Mint Sauce | \$4.95 |
| 14 | Masala Papad | \$5.95 |
| 15 | Samosa (2 pcs) | \$11.95 |
| | Triangular pastry fried with savoury filling of potato and spices served with tamarind sauce | |
| 16 | Vada (3 pcs) | \$13.95 |
| | Deep fried lentils doughnuts seasoned with chopped onions, green chillies, curry leaves & coriander | |
| | Served with Peanut Chutney, Ginger Chutney & Sambar | |
| 17 | Idly (3 pcs) | \$13.95 |
| | Steam cooked soft rice cake made of lentils & rice | |
| | Served with Peanut Chutney, Ginger Chutney & Sambar | |
| 18 | Idly (2 pcs) & Vada (1 pc) | \$13.95 |
| | Seasoned & steam cooked soft rice & deep fried lentil cakes | |
| | Served with Peanut Chutney, Ginger Chutney & Sambar | |
| 19 | Ghee Podi Idly (3 pcs) | \$14.95 |
| | Idly served with topping of ghee (clarified butter) & podi (aromatic blend of roasted lentils, red chillies, peanuts, curry leaves and spices) | |
| | Served with Peanut Chutney, Ginger Chutney & Sambar | |
| 20 | Mirchi Bajji (3 pcs) 🌶️ | \$12.95 |
| | Deep fried chickpea flour (besan) battered green chillies stuffed with mixture of peanuts, onion, chaat masala and coriander leaves served with peanut chutney | |
| 21 | Cut Mirchi 🌶️ | \$13.95 |
| | Mirchi bajji cut into pieces, deep fried and served with peanut chutney | |
| 22 | Pav Bhaji | \$15.95 |
| | A delicious curry made of potato, tomato, mixed veggies, fresh garlic and spices served with 2 pcs of bread (Pav) | |
| 23 | Dahi Puri | \$11.95 |
| | Crispy hollow balls stuffed with chilled yoghurt, mint & tamarind sauce | |

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|----|---|----------------|
| 24 | Papdi Chaat | \$13.95 |
| | Deep fried puffed wafers of dough, topped with chickpea gravy, yoghurt, mint & tamarind sauce | |
| 25 | Samosa Chaat | \$13.95 |
| | Deconstructed samosa topped with chickpea gravy, yoghurt, mint & tamarind sauce | |
| 26 | Masala Puri | \$12.95 |
| | Crispy hollow balls stuffed with a mixture of chickpeas and topped with mint & tamarind sauce | |
| 27 | Pani Puri | \$13.95 |
| | Crispy hollow balls filled with potato masala, spices and served with tamarind & mint water | |
| 28 | Bhel Puri | \$13.95 |
| | Popular Indian street food made with puffed rice, peanuts, chaat chutneys, onions, tomatoes & sev | |



Omelette

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|----|---|----------------|
| 29 | Onion and Chilli 🌶️ | \$10.95 |
| 30 | Cheese Omelette | \$11.95 |
| 31 | Chicken or Prawn or Special Omelette ■ | \$12.95 |

Dosa

South Indian crispy crepe (Dosa) made from rice flour and lentils

Ask our friendly staff as EXTRAS will incur charges -

Green Chillies Chopped, Sambar, Peanut Chutney & Red Chutney, Mint Chutney, Tamarind Chutney, Plain yoghurt, Ketchup etc.

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|---|---------|
| 32 Plain ■ | \$12.95 |
| Crispy dosa without stuffing | |
| 33 Paper ■ | \$13.95 |
| Thin (paper) crispy dosa without stuffing | |
| 34 Ghee ■ | \$13.95 |
| Crispy dosa with ghee (clarified butter) spread without stuffing | |
| 35 Podi ■ | \$14.95 |
| Crispy dosa cooked with podi and without potato stuffing
(Podi is aromatic blend of roasted lentils, red chillies, peanuts, curry leaves and spices) | |
| 36 Ghee Podi ■ | \$15.95 |
| Crispy dosa with ghee (clarified butter) and podi (spicy lentils powder) without stuffing | |
| 37 Masala Dosa ■ | \$17.95 |
| Dosa with potato masala stuffing | |
| 38 Ghee Masala Dosa ■ | \$18.95 |
| Dosa with potato masala stuffing topped with ghee | |
| 39 Mysore Masala Dosa ■ | \$18.95 |
| Dosa with podi and potato stuffing
(Podi is aromatic blend of roasted lentils, red chillies, peanuts, curry leaves and spices) | |
| 40 Cheese & Chilli Dosa ■ | \$17.95 |
| Dosa with Cheese & Chilli stuffing | |
| 41 Onion Dosa ■ | \$17.95 |
| Dosa with onion pieces stuffing | |
| 42 Onion Masala ■ | \$18.95 |
| Dosa cooked with onion pieces and potato stuffing | |
| 43 Paneer Dosa ■ | \$19.95 |
| Dosa with mince paneer stuffing | |
| 44 Paneer Butter Masala ■ | \$20.95 |
| Dosa with Paneer Butter Masala curry | |
| 45 Chicken Dosa ■ | \$20.95 |
| Dosa with premium stuffing of Chicken mince | |
| 46 Butter Chicken Dosa ■ | \$20.95 |
| Dosa with Butter Chicken | |
| 47 Chicken 65 Dosa ■ | \$20.95 |
| Dosa with Chicken 65 | |
| 48 Lamb Dosa ■ | \$20.95 |
| Dosa with premium stuffing of Lamb mince | |
| 49 Chef's Special Veg Dosa ■ | \$21.95 |
| Veg Dosa with stuffing of Masala + Paneer | |

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| 50 Chef's Special Non-Veg Dosa ■ | \$21.95 |
| Non-Veg Dosa with stuffing of Chicken + Lamb | |
| 51 70 mm Plain Dosa ■ | \$17.95 |
| Lonnngest Dosa | |
| 52 70 mm Masala Dosa ■ | \$20.95 |
| 53 70 mm Mysore Masala Dosa ■ | \$21.95 |
| 54 70 mm Podi Dosa ■ | \$19.95 |
| 55 Spring Roll Masala Dosa ■ | \$19.95 |
| Dosa with stuffing of Masala & cut into spring rolls for easy eating | |
| 56 Spring Roll Paneer OR Chicken OR Lamb Dosa ■ ■ | \$23.95 |
| Dosa with stuffing of Paneer or Chicken OR Lamb mince | |
| 57 Rava Plain Dosa ■ | \$18.95 |
| Dosa made from Rice + Semolina
(NOTE: ALL RAVA DOSAS TAKE MINIMUM 20 MINUTES TO MAKE) | |
| 58 Rava Onion Dosa ■ | \$19.95 |
| 59 Rava Masala Dosa ■ | \$20.95 |
| 60 Rava Onion Masala Dosa ■ | \$21.95 |
| 61 Plain Uttapam ■ | \$19.95 |
| Special dosa mix made up of lentils, rice, semolina cooked on low flame for perfection
(NOTE: ALL UTTAPAMS TAKE MINIMUM 20 MINUTES TO MAKE) | |
| 62 Podi OR Onion OR Masala OR Cheese OR Chilli Uttapam ■ | \$20.95 |
| 63 Special Uttapam | \$21.95 |
| Has a mix of vegetable cuttings | |
| 64 Egg Dosa - Plain | \$18.95 |
| Dosa cooked with spread of an egg | |
| 65 Egg Dosa - Masala | \$19.95 |
| Dosa with potato masala | |

32



55



52



Indo-Chinese (Dry)

Veg Starters

- 66 **Veg Manchurian** \$19.95
Deep fried veggie balls tossed in manchurian sauce with exotic and mild spices
- 67 **Gobi Manchurian** \$19.95
Deep fried battered cauliflower tossed in manchurian sauce with exotic and mild spices
- 68 **Paneer Manchurian** \$19.95
Deep fried battered cottage cheese tossed in manchurian sauce with exotic and mild spices
- 69 **Babycorn Manchurian** \$19.95
Deep fried battered baby corn tossed in homemade manchurian sauce with exotic and mild spices
- 70 **Crispy Babycorn** \$19.95
Deep fried crispy baby corn tossed in red chillies, bell peppers and special blend of spices
- 71 **Chilli Paneer** \$19.95
Deep fried battered cottage cheese tossed in fresh onions, capsicum, spices & chilli sauce
- 72 **Chilli Gobi** \$19.95
Deep fried battered cauliflower tossed in fresh onions, capsicum, spices & chilli sauce
- 73 **Chilli Babycorn** \$19.95
Deep fried battered baby corn tossed in fresh onions, capsicum, spices & chilli sauce
- 74 **Gobi 65** \$19.95
Deep fried battered cauliflower tossed in fresh curry leaves, aromatic spices & 65 sauce
- 75 **Paneer 65** \$19.95
Deep fried battered cottage cheese tossed in fresh curry leaves, spices & 65 sauce
- 76 **Schezwan Gobi** \$19.95
Deep fried cauliflower tossed in fresh onions, red chillies, spices & chef's special schezwan sauce
- 77 **Schezwan Paneer** \$19.95
Deep fried paneer tossed in fresh onions, red chillies, spices & chef's special schezwan sauce
- 78 **Ginger Gobi** \$19.95
Deep fried gobi tossed in fresh ginger & chef's special sauce



Chicken Starters

- 79 **Chicken Lollipops** \$22.95
Deep fried Chicken lollipops marinated in aromatic spices

- 80 **Chilli Eggs** \$19.95
Hard boiled eggs tossed in fresh onions, capsicum, spices & chilli sauce
- 81 **Chicken Manchurian** \$20.95
Deep fried chicken tossed in manchurian sauce with exotic and mild spices
- 82 **Chilli Chicken** \$20.95
Deep fried chicken tossed in fresh onions, capsicum, spices & chilli sauce
- 83 **Crispy Chicken** \$20.95
Deep fried marinated boneless chicken tossed in red chillies, capsicum, special blend of spices and garnished with cashewnuts
- 84 **Chicken 65** \$20.95
Deep fried chicken tossed in fresh curry leaves, spices & 65 sauce
- 85 **Schezwan Chicken** \$20.95
Deep fried chicken tossed in fresh onions, red chillies, spices & chef's special schezwan sauce
- 86 **Ginger Chicken** \$20.95
Deep fried chicken tossed in fresh ginger & chef's special sauce



Goat Starters

- 87 **Chilli Goat** \$22.95
Deep fried boneless goat tossed in fresh onions, capsicum, spices & chilli sauce
- 88 **Crispy Goat** \$22.95
Deep fried marinated boneless goat tossed in red chillies, capsicum, special blend of spices and garnished with cashewnuts



Fish Starters

- 89 **Chilli Fish** \$22.95
Deep fried battered fish tossed in fresh onions, capsicum, spices & chilli sauce

90 Fish 65

Deep fried battered fish tossed in fresh curry leaves, spices & 65 sauce

\$22.95

91 Ginger Fish

Deep fried battered fish tossed in fresh ginger & chef special ginger sauce

\$22.95



Prawn Starters

92 Ginger Prawns

Deep fried battered prawns tossed in fresh ginger & chef special ginger sauce

\$23.95

93 Crispy Prawns

Deep fried marinated prawns tossed in red chillies, capsicum, special blend of spices and garnished with cashewnuts

\$23.95

94 Chilli Prawns

Deep fried battered prawns tossed in fresh onions, capsicum, spices & chilli sauce

\$23.95



Indo-Chinese (Gravy)



95 Veg Manchurian Gravy

Deep fried veggie balls tossed in manchurian gravy with exotic and mild spices

\$20.95

96 Gobi Manchurian Gravy

Deep fried battered cauliflower tossed in manchurian gravy with exotic and mild spices

\$20.95

97 Babycorn Manchurian Gravy

Deep fried battered babycorn tossed in manchurian gravy with exotic and mild spices

\$20.95

98 Chilli Paneer Gravy

Deep fried battered cottage cheese tossed in fresh onions, capsicum, spices & chilli gravy

\$20.95

99 Chilli Gobi Gravy

Deep fried battered cauliflower tossed in fresh onions, capsicum, spices & chilli gravy

\$20.95

100 Chilli Babycorn Gravy

Deep fried battered babycorn tossed in fresh onions, capsicum, spices & chilli gravy

\$20.95

101 Chicken Manchurian Gravy

Deep fried chicken tossed in manchurian gravy with exotic and mild spices

\$21.95

102 Chilli Chicken Gravy

Deep fried chicken tossed in fresh onions, capsicum, spices & chilli gravy

\$21.95

103 Chicken 65 Gravy

Deep fried chicken tossed in fresh curry leaves, spices & 65 gravy

\$21.95



Fried Rice

Fried Rice : Wok stir fried basmati rice with seasoning

FOR SCHEZWAN : ADD \$1

- | | | |
|-----|---|----------------|
| 104 | Veg Fried Rice | \$18.95 |
| 105 | Egg Fried Rice | \$18.95 |
| 106 | Chicken Fried Rice | \$20.95 |
| 107 | Mixed Fried Rice | \$22.95 |
| | <i>Contains Egg, Chicken & Prawns</i> | |
| 108 | Prawn Fried Rice | \$23.95 |



Schezwan Chicken Fried Rice



Indo-Chinese Noodles

Noodles : Boiled noodles wok stir fried with seasoning

FOR SCHEZWAN : ADD \$1

- | | | |
|-----|---|----------------|
| 109 | Veg Noodles | \$18.95 |
| 110 | Egg Noodles | \$18.95 |
| 111 | Chicken Noodles | \$20.95 |
| 112 | Mixed Noodles | \$22.95 |
| | <i>Contains Egg, Chicken & Prawns</i> | |
| 113 | Prawn Noodles | \$23.95 |



Schezwan Mixed Noodles

Biryani

All our dum biryanis are classic Hyderabad Mughalai style - Chicken/Goat/Veggies are marinated in fresh mint, coriander, lemon, brown onion, our **Dosa Hut special biryani masala & spices**, layered with aromatic basmati rice, brown onions, desi ghee, saffron & cooked in authentic Dum style*
 *Dum is authentic style of slow cooking to get aroma of meat/veggies, rice and spices together.

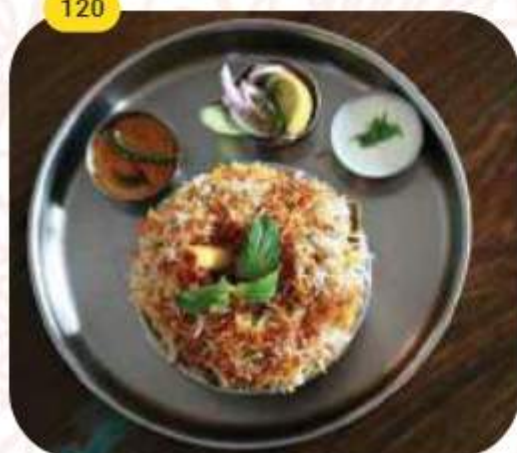
NOTE - Extra Gravy and Raita will incur charges

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|-----|---------------------------------------|---|----------------|
| 114 | Veg Biryani | ■ | \$19.95 |
| 115 | Paneer 65 Biryani | ■ | \$21.95 |
| 116 | Gobi 65 Biryani | ■ | \$21.95 |
| 117 | Egg 65 Biryani | ■ | \$21.95 |
| 118 | Chicken 65 Biryani | ■ | \$23.95 |
| 119 | Hyderabadi Chicken Dum Biryani | ■ | \$22.95 |
| 120 | Hyderabadi Goat Dum Biryani | ■ | \$23.95 |

118



120



Salads

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|-----|--|---------------|
| 121 | Garden Salad | \$6.95 |
| | Mix of Onions, Carrots, Cucumber, Salad Leaves & Lemon | |
| 122 | Onion Salad | \$5.95 |
| | Mix of Onions & Lemon | |

Rice

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|-----|---------------------|---------------|
| 123 | Plain Rice | \$5.95 |
| 124 | Saffron Rice | \$6.95 |

122



124



Tandoor Menu

Traditional Claypot Oven

Ask our friendly staff as EXTRAS will incur charges

Green Chillies Chopped, Sliced Onions, Lemon slices, Tamarind Chutney, Mint Chutney, Plain yoghurt, Ketchup etc.

125 Tandoori Grilled Platter ■ \$28.95

Platter includes Chicken Tikka, Murgh Malai Tikka, Haryali Chicken Tikka, & Seekh Kebab served with mint-yoghurt sauce & salad



126 Tarkari Platter ■ \$25.95

Veg Platter includes Samosa, Cut Mirchi, Paneer Tikka, Tandoori Soy Chaap served with mint-yoghurt sauce & salad



127 Tandoori Chicken ■ FULL \$27.95

Whole chicken marinated with yoghurt, ginger-garlic paste, kasoori methi, saffron, lemon, mustard oil & blend of spices barbequed in tandoor

HALF \$19.95

128 Chicken Tikka ■ \$19.95

Chicken thigh fillet marinated with yoghurt, ginger-garlic paste, kasoori methi & blend of spices barbequed in tandoor

129 Murgh Malai Tikka ■ \$19.95

Chicken marinated in yoghurt, cream, cheese and blend of spices barbequed in tandoor



130 Hariyali Chicken Tikka ■ \$19.95

Chicken marinated in special green paste (mint, coriander, green chillies) ginger, garlic, lemon, yoghurt and blend of spices barbequed in tandoor

131 Seekh Kebab ■ \$22.95

Lamb mince mixed with blend of aromatic and exotic spices grilled on skewers in tandoor



132 Garlic Prawns ■ \$24.95

Prawns marinated with freshly chopped garlic, yoghurt and blend of special spices barbequed in tandoor

133 Paneer Tikka ■ \$20.95

Cubes of cottage cheese marinated in yoghurt, ginger garlic paste, kasoori methi and blend of special spices barbequed in tandoor



134 Tandoori Soya Chaap ■ \$19.95

Soya marinated with yoghurt, ginger-garlic paste, kasoori methi, saffron, lemon, mustard oil & blend of spices barbequed in tandoor

Veg Curry

- 135 **Aloo Gobi** \$21.95
Potatoes and Gobi cooked together in aromatic spices
- 136 **Aloo Methi** \$21.95
Potatoes and fresh fenugreek leaves cooked together in aromatic spices
- 137 **Aloo Baingan** \$21.95
Potatoes and egg plant, cooked together with onions, tomatoes and aromatic spices
- 138 **Aloo Shimla** \$21.95
Fresh potato & capsicum cooked with aromatic spices
- 139 **Bhendi Masala** \$21.95
Okra fried and cooked in spiced onion-tomato base, flavored with spices and garnished with fresh and dried herbs
- 140 **Eggplant Masala** \$21.95
Fresh eggplant cooked with onion, tomato and blend of exotic spices
- 141 **Dal Makhani** \$21.95
Lentils (Black & Kidney beans) slow cooked and finished with tomato puree and cream
- 142 **Dal Fry / Thadka / Tomato / Palak** \$21.95
Yellow lentils cooked with fresh onion & tomato and finished with aromatic fresh tempering
- 143 **Navratna Korma** \$21.95
Mix veggies cooked in onion and cashew gravy, tomato puree and blend of exotic spices
- 144 **Malai Kofta** \$22.95
Dumplings made of paneer & potato and cooked in creamy cashew gravy & blend of exotic spices
- 145 **Gongura Paneer** \$22.95
Paneer cooked with gongura (rosella leaves) and aromatic spices
- 146 **Adraki Rara Paneer** \$23.95
Tantalising the taste buds with the exotic spices with Paneer, Paneer Mince and Ginger
- 147 **Paneer Methi Chaman** \$23.95
Fresh fenugreek & spinach leaves cooked with paneer mince and spices
- 148 **Palak Panner** \$22.95
Paneer cooked in blanched, spinach gravy with blend of exotic spices
- 149 **Paneer Butter Masala** \$22.95
Cottage cheese (Paneer) cooked in simmered gravy made of butter, tomato puree, cashew and cream
- 150 **Paneer Tikka Masala** \$22.95
Paneer cooked in tomato puree and cashew sauce along with capsicum, onion & cheese

- 151 **Kadai Paneer** \$22.95
Paneer cooked in spicy masala gravy with onion, capsicum and red chillies
- 152 **Paneer Pudina Kali Mirch** \$22.95
Paneer cooked with a blend of mint, black pepper and aromatic spices
- 153 **Soya Chaap Makhani** \$22.95
Soya slow cooked and finished with tomato puree and cream

149



153



Chicken Curry

- 154 **Anda Malai Masala** \$22.95
Well done eggs fried and simmered in tomato puree with exotic spices
- 155 **Butter Chicken** \$22.95
Chicken tikka pieces cooked in simmered gravy of butter, tomato puree, cashew and cream
- 156 **Adraki Rara Chicken** \$23.95
Tantalising the taste buds with the exotic spices with Chicken, Chicken Mince and Ginger
- 157 **Chicken Tikka Masala** \$22.95
Chicken tikka pieces cooked in tomato puree, cashew sauce, capsicum, onion and cream
- 158 **Malai Dum Ka Murgh** \$22.95
Chicken pieces cooked in creamy cashewnut, yoghurt based gravy with whole Indian spices
- 159 **Andhra Chicken Masala (with Bone)** \$22.95
Chicken with bone cooked with fresh onion, ginger, garlic, tomato, curry leaves and special garam masala
- 160 **Chicken Chettinad** \$22.95
Chicken cooked in chettinad gravy with blend of exotic spices (Chettinad Gravy - Red chillies, pepper corn, curry leaves, coconut, fenugreek seeds and aromatic whole garam masala)

154



161 **Chicken Vindaloo** 🌶️ \$22.95

Chicken cooked in spicy paste with whole aromatic spices and hint of lemon

162 **Kadai Chicken** \$22.95

Chicken cooked in spicy masala gravy with onion, capsicum and red chillies

163 **Gongura Chicken** \$22.95

Chicken cooked with gongura (rosella leaves) and aromatic spices

164 **Chicken Korma** \$22.95

Chicken braised with yoghurt and spices to create a thick sauce

165 **Methi Chicken** \$23.95

Chicken cooked with fresh fenugreek leaves and aromatic spices



Goat / Lamb Curry

NOTE - Goat curries have bones; Lamb curries do not have bones

166 **Goat Curry** \$24.95

Goat with bone cooked in traditional, home style with blend of spices

167 **Goat Korma** \$24.95

Goat braised with yoghurt and spices to create a thick sauce

168 **Gongura Goat** \$24.95

Goat cooked with gongura (rosella leaves) and aromatic spices

169 **Methi Goat** \$24.95

Goat cooked with fresh fenugreek leaves and aromatic spices

170 **Bhuna Goat** \$24.95

Goat slow cooked in whole spices, onions, ginger, garlic and fried with ghee

171 **Lamb Rogan Josh** \$23.95

Lamb slow cooked in tomato puree with onions, cashew paste and whole aromatic spices

172 **Lamb Masala** \$23.95

Lamb cooked with fresh onion & capsicum and special homemade blend of spices

173 **Lamb Vindaloo** 🌶️ \$23.95

Lamb cooked in spicy paste with whole aromatic spices and hint of lemon

174 **Lamb Korma** \$23.95

Lamb braised with yoghurt and spices to create a thick gravy

175 **Gongura Lamb** \$23.95

Lamb cooked with gongura (rosella leaves) and aromatic spices



Fish / Prawn Curry

176 **Prawn Chettinad** \$24.95

Prawns cooked in chettinad gravy with blend of exotic spices (Chettinad Gravy - Red chillies, pepper corn, curry leaves, coconut, peanut, fenugreek seeds and aromatic whole garam masala)

177 **Prawn Korma** \$24.95

Prawns cooked in a thick and aromatic sauce with ground cashew nuts, cream and mild spices

178 **Prawn Masala** 🌶️ \$24.95

Prawns cooked with fresh onion & capsicum and special blend of spices

179 **Prawn Vindaloo** 🌶️ \$24.95

Prawns cooked in spicy paste with whole aromatic spices and hint of lemon

180 **Gongura Prawn** \$24.95

Prawns cooked with gongura (rosella leaves) and aromatic spices

181 **Goan Fish** \$23.95

Boneless fish fillet cooked in creamy coconut sauce with special garam masala

182 **Fish Masala** \$23.95

Fish cooked with fresh onion & capsicum and special blend of spices



Roti / Naan (Indian Bread)

All bread is baked in tandoor (Claypot Oven)

- 183 **Plain Naan** ■ \$4.95

Naan enriched with yoghurt, milk, cream, butter and baked in tandoor

- 184 **Butter Naan** ■ \$5.95

Naan baked in tandoor and glazed with butter

- 185 **Garlic Naan** ■ \$5.95

Naan baked in tandoor and glazed with garlic flakes & butter

- 186 **Chilli & Garlic Naan** ■ 🌶️ \$7.95

Naan baked in tandoor and glazed with garlic, chilli flakes & butter

- 187 **Naan Ki Tokri** \$15.95

Basket with 1 Plain Naan, 1 Butter Naan & 1 Garlic Naan

- 188 **Plain Roti** ■ \$3.95

Indian wholemeal bread baked in the tandoor

- 189 **Butter Roti** ■ \$4.95

Indian wholemeal bread baked in the tandoor and glazed with butter

- 190 **Stuffed Naan** ■■ \$8.95

*Naan with stuffings to choose from
Choices : Cheese or Masala Kulcha or Kashmiri Naan or Kheema Naan*

***NOTE** - Kashmiri Naan has desiccated coconut, strawberry jam, nuts and raisins*

- 191 **Chicken Tikka Naan** ■ \$9.95

Naan stuffed with chicken tikka mixture and baked in tandoor

- 192 **Lachha Paratha** ■ \$9.95

*Layered flat bread cooked in tandoor
(NOTE : Takes a minimum of 20 minutes to make)*

184



185



189



190



Kheema Naan

183



192



Kids Menu

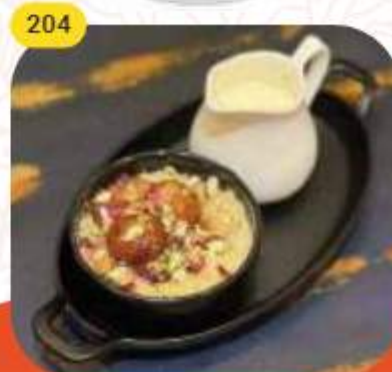
Note : Kids meal is served ONLY to kids and not adults

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| 193 | Cheesy Naan | \$8.95 |
| 194 | Kashmiri Naan | \$8.95 |
| <i>NOTE - Kashmiri Naan has desiccated coconut, strawberry jam, nuts and raisins</i> | | |
| 195 | Cheese Dosa served with tomato ketchup | \$8.95 |
| 196 | Plain Dosa served with tomato ketchup | \$7.95 |
| 197 | Butter Chicken with Rice or Naan & Kids Mango Lassi | \$14.95 |
| 198 | Paneer Butter Masala with Rice or Naan & Kids Mango Lassi | \$14.95 |



Desserts

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|--|--------------------------------------|----------------|
| 199 | Chocolate Dosa | \$11.95 |
| <i>Crispy dosa with chocolate sauce and topped with chocolate drizzle and icing sugar</i> | | |
| 200 | Chocolate & Cashew Dosa | \$12.95 |
| <i>Crispy dosa with chocolate sauce, cashew and topped with chocolate drizzle, icing sugar and cashews</i> | | |
| 201 | Chocolate Dosa with Ice-Cream | \$13.95 |
| <i>Crispy dosa with chocolate sauce, topped with ice-cream</i> | | |
| 202 | Yummy Yummy Ice-cream | \$5.95 |
| <i>Ice cream drizzled with your favourite chocolate syrup</i> | | |
| 203 | Gulab Jamun | \$9.95 |
| <i>Berry sized dough balls soaked in sugar syrup</i> | | |
| 204 | Jamun Ka Ghosla | \$14.95 |
| <i>Gulab Jamun nested in roasted vermicelli, condensed milk, nuts and cardamom powder</i> | | |



Non-Alcoholic Drinks

- | | | |
|---|--|--------|
| 1 | Mango Lassi | \$6.50 |
| 2 | Masala Chai / Tea | \$4.50 |
| 3 | Sparkling Water by Bottle | \$3.00 |
| 4 | Soft Drinks | \$3.50 |
| | Choices - Coke, Coke No Sugar, Fanta, Sprite, Lemonade | |
| 5 | Juices (By Glass) | \$4.00 |
| | Choices - Apple, Orange, Mango, Cranberry, Pineapple | |
| 6 | Ginger Beer | \$4.50 |



Red Wine

Glass Bottle

- | | | | |
|----|--|---------|---------|
| 7 | Zane Hills Cabernet Shiraz Merlot | \$10.95 | \$25.00 |
| | <i>Pairs well with strong gravy curries</i> | | |
| 8 | Jirra at Jirra Station Shiraz Canberra | \$10.95 | \$32.00 |
| | <i>Any fried food and vegetarian food tastes even better with this wine</i> | | |
| 9 | Kosciuszko Pinot Noir Tumbarumba | \$12.95 | \$35.00 |
| | <i>Creamier food and sea food taste is enhanced with this wine</i> | | |
| 10 | Gipsie Jack Cabernet Sauvignon Langhorne Creek SA | \$36.00 | |
| | <i>Food bodied red wine pairs well with meaty dishes like Goat, Lamb & Chicken</i> | | |

Sparkling Wine

Glass Bottle

- | | | |
|----|--|---------|
| 11 | NV Gallagher Sparkling Duet Canberra | \$40.00 |
| | <i>Pinot Noir Chardonnay - Serves well with lightly spiced foods, seafood or enjoy by itself as an aperitif.</i> | |

White Wine

Glass Bottle

- | | | | |
|----|---|---------|---------|
| 12 | Zane Hills Semillion Sauvignon Blanc | \$10.95 | \$25.00 |
| | <i>Matches with sea food and any lightly spiced Indian food</i> | | |
| 13 | Kosciuszko Chardonnay Tumbarumba | \$12.95 | \$35.00 |
| | <i>Excellent food wine which pairs with a wide range of dishes from heavier meaty dishes to creamier vegetarian and sea food dishes</i> | | |
| 14 | Beechworth Pinot Gris | \$33.00 | |
| | <i>Vegetarian, meat and sea food curries taste better with this choice of wine</i> | | |
| 15 | Gallagher Sauvignon Blanc | \$35.00 | |
| | <i>Pairs exceptionally well with vegetarian dishes and spiced meat curries</i> | | |

Beer on Tap

- | | | |
|----|--------------------|---------|
| 16 | King Fisher 300 ml | \$10.95 |
| 17 | King Fisher 570 ml | \$14.95 |

Sprits

Blended Whisky...

- | | | |
|----|-------------------------------------|---------|
| 18 | Johnnie Walker (Blue Label) | \$24.95 |
| 19 | Johnnie Walker (Platinum Label) | \$15.95 |
| 20 | Johnnie Walker (Gold Label Reserve) | \$14.95 |
| 21 | Johnnie Walker (Green Label) | \$13.95 |
| 22 | Johnnie Walker (Double Black) | \$12.95 |
| 23 | Johnnie Walker (Black Label) | \$10.95 |
| 24 | Johnnie Walker (Red Label) | \$9.95 |
| 25 | Dimple Whisky | \$9.95 |
| 26 | Jack Daniels | \$9.95 |
| 27 | Chivas Regal (12 Years) | \$10.95 |
| 28 | Chivas Regal (18 Years) | \$14.95 |
| 29 | Black Dog | \$10.95 |
| 30 | 100 Pipers | \$10.95 |
| 31 | Teachers | \$10.95 |

Single Malt Whisky

- | | | |
|----|---------------------------------|---------|
| 32 | Glendfiddich (12 years) | \$13.95 |
| 33 | Glenlivet (12 years) | \$13.95 |
| 34 | Amrut Fusion Single Malt Whisky | \$15.95 |

Rum

- | | | |
|----|-----------|--------|
| 35 | Bundaburg | \$9.95 |
| 36 | Fireball | \$9.95 |

Brandy

- | | | |
|----|---------------|---------|
| 37 | Hennessy VSOP | \$13.95 |
|----|---------------|---------|

Vodka...

- | | | |
|----|----------|---------|
| 38 | Absolut | \$10.95 |
| 39 | Smirnoff | \$10.95 |
| 40 | Cruiser | \$10.95 |

Gin

- | | | |
|----|-------------------|---------|
| 41 | Bombay Sapphire | \$10.95 |
| 42 | Gordon's Pink Gin | \$10.95 |

Tequila

- | | | |
|----|-----------------------------|--------|
| 43 | Sierra Silver | \$9.95 |
| 44 | Jose Cuervo Especial Silver | \$9.95 |



Cocktails

1 Mojito

Mojito calls for a mix of rum, fresh lime juice, club soda, sugar, mint leaves and choices of - Classic / Spiced Pineapple

\$16.95



2 Long Island Iced Tea

Blend of 4 Spirits (Gin, Vodka, Light Rum, Tequila) with choices of - Coke, Lemonade, Cranberry Juice & Sprite

\$21.95



Blue LIIT

3 Pina Colada

Puerto Rican pirate cocktail that contains coconut cream, pineapple and white rum

\$18.95



4 Bloody Mary

Vodka-spiked spicy, tomato cocktail is an icon in the cocktail world

\$18.95



5 Sex On The Beach

Florida originated cocktail with vodka, peach schnapps, orange juice and cranberry juice

\$18.95



6 Cosmopolitan

Cosmo is one of the most popular cocktails with vodka, cranberry juice, cointreau, lime juice topped with flamed lemon zest

\$18.95



7 Margarita

This instant celebration, refreshing cocktail of tequila, orange liqueur and fresh lime juice is typically served in a festive glass of a salted rim with choices of - Classic / Passion Fruit

\$18.95



8 Martini

MartiniShaken not Stirred

\$18.95



Mocktails

9 Dosa Hut Punch

A refreshing drink with an assortment of Pineapple, Mango, Orange juice and fresh cream to make it yum...



\$14.95

10 Minty Winty Mix

Tantalizing your taste buds is this drink with cool cucumber, zingy ginger, minty mint, awesome coriander and fierce chillies topped with lemonade & crushed ice



\$14.95

11 Rose Heaven

A heavenly mix of Apple, Lychee juices & rose syrup topped with fresh whipped cream



\$14.95

12 Gulab Jamun Milkshake

Velvety Gulab Jamun with the goodness of a milkshake



\$14.95

13 Virgin Mojito

The name says it all.....



\$12.95

14 Masala Cola

Coke with a desi twist!



\$10.95

15 Fresh Lime Soda

A refreshing drink with lemon juice & Chaat Masala Choices - Salty or Sweet



\$7.95

16 Jal Jeera

The ever refreshing, tantalising dadima's drink after a scrumptious meal.



\$11.95

17 Lemon Lime Bitters

LLB is a scintillating mixed drink made of Lemon, Lime and Bitters



\$11.95

18 Nutella Frappe

Blend of Nutella, hazelnuts, milk, crushed ice and topped with whipped cream



\$14.95

19 Daiquiri

Any fresh fruit (Strawberries/ Lychees/ Pineapple) blended with mint, ice and fresh lemonade



\$14.95

20 Lychee Twister

A refreshing blend of lychee, lemon, passion fruit and pineapple juice



\$14.95

21 Fire & Ice

A blend of hot chillies and cool mangoes makes this drink a blend of "Fire & Ice"



\$14.95

22 Melon Surprise

A refreshing blend of watermelon, mint, strawberry jam and pineapple juice



\$14.95

Mega Deals

(For Small Parties)

* Family Pack serves approx. number of 4 people
* Jumbo Pack serves approx. number of 7- 8 people

Note : Additional surcharges will incur for any Goat or Seafood Starters

1	Family Veg Dum Biryani	\$62.95
2	Jumbo Veg Dum Biryani	\$97.95
3	Family Paneer 65 Biryani	\$74.95
4	Jumbo Paneer 65 Biryani	\$104.95
5	Family Gobi 65 Biryani	\$74.95
6	Jumbo Gobi 65 Biryani	\$104.95
7	Family Egg 65 Dum Biryani	\$62.95
8	Jumbo Egg 65 Dum Biryani	\$97.95
9	Family Chicken 65 Biryani	\$74.95
10	Jumbo Chicken 65 Biryani	\$104.95
11	Family Chicken Dum Biryani	\$70.95
12	Jumbo Chicken Dum Biryani	\$98.95
13	Family Goat Dum Biryani	\$76.95
14	Jumbo Goat Dum Biryani	\$109.95
15	Family Veg Fried Rice/Noodles	\$79.95
16	Jumbo Veg Fried Rice/Noodles	\$115.95
17	Family Chicken Fried Rice/Noodles	\$83.95
18	Jumbo Chicken Fried Rice/Noodles	\$119.95
19	Family Veg Starter (Approx 10 - 12 ppl)	\$139.95
	<i>*T & C Apply - Please check with staff</i>	
20	Jumbo Veg Starter (Approx 15 - 18 ppl)	\$169.95
	<i>*T & C Apply - Please check with staff</i>	
21	Family Chicken Starter (Approx 10 - 12 ppl)	\$144.95
	<i>*T & C Apply - Please check with staff</i>	
22	Jumbo Chicken Starter (Approx 15 - 18 ppl)	\$176.95
	<i>*T & C Apply - Please check with staff</i>	
22	Family & Jumbo Starters - Goat or Seafood	
	<i>*T & C Apply - Please check with staff</i>	

11



12



13



Lunch Specials

(Monday to Thursday only)

Ask our friendly staff as EXTRAS will incur charges -

Green Chillies Chopped, Sambar, Peanut & Red Chutney, Mint Chutney, Tamarind Chutney, Plain Yoghurt, Ketchup etc.

Lunch Box Specials

Takeaway Only

Check with staff for curries of the day

- | | | |
|---|----------------------------------|---------|
| 1 | 1 Curry and Rice / Naan / Roti | \$11.95 |
| 2 | 2 Curries and Rice / Naan / Roti | \$13.95 |

Dosa Combo Deal

Dine In Only

- | | | |
|---|---|---------|
| 3 | Plain Dosa + Idly + Vada + Soft Drink | \$16.95 |
| 4 | Masala Dosa + Idly + Vada + Soft Drink | \$19.95 |
| 5 | Paneer Dosa + Idly + Vada + Soft Drink | \$20.95 |
| 6 | Chicken Dosa + Idly + Vada + Soft Drink | \$20.95 |
| 7 | Lamb Dosa + Idly + Vada + Soft Drink | \$20.95 |



Lunch Special Thali

Dine In Only

- | | | |
|--|-------------------------------|----------------|
| 8 | Non-Veg Thali - | \$22.00 |
| 1 Curry & Daal of chef's choice, Saffron Rice, Naan, Raita, Papadams, Salad, Dessert | | |
| 9 | Veg Thali - | \$21.00 |
| 1 Curry & Daal of chef's choice, Saffron Rice, Naan, Raita, Papadams, Salad, Dessert | | |
| 10 | Non-Veg Sambar Thali - | \$22.00 |
| Sambar Rice with Ghee, Chicken 65, Pickle, Raita, Papadams, Salad, Dessert | | |
| 11 | Veg Sambar Thali - | \$21.00 |
| Sambar Rice with Ghee, Gobi 65, Pickle, Raita, Papadams, Salad, Dessert | | |
| 12 | Non-Veg Choley Thali - | \$22.00 |
| 2 Parathas, Choley, Chicken Curry, Raita, Papadams, Salad, Dessert | | |
| 13 | Veg Choley Thali - | \$21.00 |
| 2 Parathas, Choley, Veg Curry, Raita, Papadams, Salad, Dessert | | |



Weekend Specials Only

Friday Evening, Saturday & Sunday All Day

SUBJECT TO AVAILABILITY

Ask our friendly staff as EXTRAS will incur charges -

Green Chillies Chopped, Mint Chutney, Tamarind Chutney, Plain yoghurt, Ketchup, Raita, Saalan, yoghurt, Cut Onions, Lemons etc.

- 1 **Gutti Vankaya Biryani** ■ \$23.95

King of vegetables Egg Plant biryani

- 2 **Gongura Paneer Biryani** ■ \$23.95

Tangy Roselle leaves with Paneer cooked with biryani rice served with mirchi ka salan raita.

- 3 **Ghee Roast Chicken Biryani** ■ \$24.95

Biryani with boneless chicken fried in ghee with special spices

- 4 **Nalli Gosth Biryani** ■ \$24.95

Iconic Hyderabad dish is a symphony of succulent goat shank, fragrant rice & spices slow-cooked to tender perfection with the bone marrow infusing the dish with an unparalleled depth of flavour.

- 5 **Gongura Chicken Biryani** ■ \$24.95

Tangy Roselle leaves and chicken pieces cooked with biryani rice & served with mirchi ka salan, raita.

- 6 **Gongura Mutton Biryani** ■ \$24.95

Tangy Roselle leaves and mutton pieces cooked with biryani rice & served with mirchi ka salan, raita.

- 7 **Gongura Prawn Biryani** ■ \$26.95

Tangy Roselle leaves and prawns cooked with biryani rice & served with mirchi ka salan, raita.

- 8 **Special Kheema Pulav** ■ \$23.95

Aromatic biryani with minced (kheema) Lamb or Chicken and a wide variety of Spices.

- 9 **White Rice with Ellipaya Paneer Vepudu (Paneer Garlic Fry)** ■ \$20.95

- 10 **White Rice with Ellipaya Kodi Vepudu (Chicken Garlic Fry)** ■ \$20.95

- 11 **White Rice with Ellipaya Royyala Vepudu (Prawns Garlic Fry)** ■ \$22.95

- 12 **Ras Malai** \$10.95

Milk cakes floating in sweet, milky syrup

- 13 **Fruit Chaat** \$10.95

Seasonal fruits spiced with chaat masala



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- Events
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