

Desi Flavours

Authentic pot biryani



BREAKFAST

Plain Idli (3 pcs)	\$9.90
Soft steamed rice cakes served with traditional chutneys and sambar.	
Plain Vada (2 pcs)	\$9.90
Crispy lentil fritters served with peanut chutney and sambar.	
Ghee Podi Idli (3 pcs)	\$12.90
Steamed idlis tossed in ghee and spicy podi seasoning.	
Sambar Idli (2 pcs)	\$13.90
Idlis soaked in flavourful South Indian lentil sambar.	
Poori (2 pcs)	\$11.90
Fluffy deep-fried bread served with potato masala.	
Plain Dosa	\$11.90
Crispy fermented rice crepe served with chutneys and sambar.	
Masala Dosa	\$14.90
Golden dosa filled with mildly spiced potato masala.	
Mysore Masala Dosa 🌶️	\$15.90
Crispy dosa layered with spicy chutney and potato filling.	
Cheese Dosa	\$14.90
Crispy dosa stuffed with melted cheese.	
Paneer Dosa	\$16.90
Dosa filled with mildly spiced paneer masala.	
Egg Dosa	\$15.90
Dosa topped with seasoned egg and onions.	
Ghee Podi Dosa	\$14.90
Dosa roasted with ghee and podi spice mix.	
Chocolate Dosa	\$14.90
Sweet dosa drizzled with chocolate spread and sprinkles.	
Schezwan Masala Dosa –	\$15.90
Crispy dosa spread with fiery Schezwan sauce and filled with spiced potato masala.	
Plain Uttapam	\$12.90
Soft, thick rice pancake lightly seasoned.	
Onion Uttapam	\$14.90
Uttapam topped with onions and mild spices.	
Cheese Uttapam	\$16.90
Uttapam topped generously with melted cheese.	
Punugulu	\$14.90
Crispy fried rice fritters with onions and coriander leaves.	



BREAKFAST COMBO

1 x Mini Masala Dosa	\$18.90
1 x Idli	
1 x Vada	
1 x Lemon rice/Tamarind Rice	
1 x Sweet and serves with 2 Chutneys and sambar	



LUNCH SPECIALS

THALI (VEG/ NON VEG)

South Indian Thali **\$18.90/ \$19.90**

Rice, 1 Poori, 2 Curries, Sambar, Curd, Sweet, Papad

North Indian Thali **\$18.90/ \$19.90**

Rice/1 Naan, 1 Naan, 2 Curries, Raita, Pickle, Sweet, Salad



Chole Bhature – \$15.90

Fluffy deep-fried bhature served with slow-cooked spiced chickpea curry, onion salad and pickle.

Aloo Puri – \$14.90

Crispy pooris served with mildly spiced potato curry, traditional North Indian style.

Aloo Paratha – \$14.90

Whole wheat flatbread stuffed with spiced mashed potato, served with yoghurt and pickle.

Amritsari Kulcha – \$15.90

Traditional Punjabi stuffed kulcha filled with spiced potato and onion, baked in tandoor and served with chole, onion salad and pickle.

Mix Kulcha– \$14.90

Whole wheat parathas stuffed with a mix of spiced vegetables, cooked on tandoor and served with yoghurt and pickle.

BIRYANI

Hyderabadi Chicken Dum Biryani

Slow-cooked aromatic basmati rice layered with spiced chicken.

\$18.90

Chicken 65 Biryani

Spicy fried chicken layered with fragrant rice.

\$18.90

Hyderabadi Mutton Dum Biryani

Traditional dum-style biryani with tender mutton.

\$19.90

Vegetable Biryani

Fragrant basmati rice cooked with mixed vegetables.

\$16.90

Paneer Biryani

Paneer cooked with aromatic basmati rice.

\$19.90

Avakaya Biryani (Veg)

Spicy Andhra pickle-flavoured biryani.

\$18.90

Prawns Biryani

\$22.90

Juicy prawns cooked with fragrant basmati rice and signature spices in traditional dum style. Served with raita & salan.

Pot Chicken Biryani

\$24.90

Sealed pot dum-cooked basmati rice with spiced chicken, layered with herbs and slow-steamed for deep aroma and authentic flavour. Served with raita & salan.

Pot Mutton Biryani

\$24.90

Tender mutton and basmati rice slow-cooked in a sealed pot with traditional spices for rich aroma and authentic flavour.



RICE

Plain rice

\$5.50

Jeera Rice

\$6.50

Basmati rice tempered with cumin seeds and ghee.

Curd Rice

\$7.90

Steamed rice mixed with fresh yoghurt and light tempering.

Lemon Rice

\$8.90

South Indian style rice flavoured with lemon, mustard seeds and peanuts.

Tamarind Rice

\$9.90

Steamed rice mixed with tangy tamarind paste, roasted peanuts, curry leaves, and mild spices for a flavourful South Indian classic.

Tomato Rice

\$10.90

Rice cooked with tomatoes, onions and mild spices.

Sambar Rice

\$13.90

Traditional South Indian comfort dish made with steamed rice cooked together with lentils, vegetables and aromatic sambar spices, served hot with pickle and papad.

SOUPS

Curried Broccoli Soup

\$9.90

Creamy broccoli soup blended with mild curry spices for a warm and comforting flavour.

Tomato Soup

\$8.90

Fresh ripe tomatoes cooked with mild spices and herbs.

Hot & Sour Chicken Soup

\$11.90

Spicy and sour chicken soup with Indo-Chinese flavours.

Mutton Murg Soup

\$14.90

A hearty soup made with tender mutton, slow-simmered with mild spices for a rich and comforting flavour.

VEG STARTERS

Samosa (1 pc) Crispy pastry filled with spiced potato and peas.	\$3.50
Pani Puri Crunchy puris filled with tangy spiced water.	\$8.90
Dahi Puri Puffed puris topped with yoghurt and sweet-tangy chutneys.	\$10.90
Samosa Chaat Crushed samosa topped with chickpeas, yoghurt, and chutneys.	\$10.90
Onion Bhaji Crispy onion fritters seasoned with spices.	\$11.90
Gobi 65 Crispy fried cauliflower tossed in spiced yoghurt sauce.	\$11.90
Mirchi Bhaji Battered green chillies deep-fried until crisp.	\$12.90
Cut Mirchi Hyderabadi-style stuffed chilli fritters.	\$12.90
Papdi Chaat Crispy wafers topped with yoghurt, chutneys, and spices.	\$12.90
Aloo Tikki Chaat Spiced potato patties topped with yoghurt and chutneys.	\$13.90
Sarva Pindi Traditional Telangana-style rice pancake.	\$13.90
Chilli Cauliflower Indo-Chinese cauliflower tossed in spicy sauce.	\$14.90
Paneer Pakora Deep-fried paneer fritters coated in gram flour batter.	\$15.90
Paneer Tikka Paneer marinated in spices and grilled in a tandoor.	\$16.90
Soya Chaap Marinated soya chaap grilled to perfection.	\$16.90
Chilli Paneer Paneer tossed in spicy Indo-Chinese sauce.	\$16.90
Hariyali Paneer Tikka Paneer marinated with fresh herbs and grilled.	\$16.90



NON VEG STARTERS

Chicken 65 South Indian style fried chicken tossed in spiced yoghurt sauce.	\$17.90
Chilli Chicken Chicken tossed in spicy chilli sauce.	\$17.90
Pepper Fry Chicken Chicken stir-fried with crushed black pepper and spices.	\$17.90
Chicken Tikka Chicken marinated in spices and grilled in a tandoor.	\$17.90
Hariyali Chicken Tikka Herb-marinated chicken grilled for a fresh flavour.	\$17.90
Chicken Malai Tikka Creamy, mildly spiced chicken tikka.	\$17.90
Amritsari Fish Pakora Gram-flour battered fish fried until crisp.	\$18.90
Apollo Fish Spicy Andhra-style fried fish.	\$18.90
Chilli Fish Fish tossed in spicy Indo-Chinese sauce.	\$19.90
Prawn 65 Fried prawns tossed in spiced yoghurt sauce.	\$21.90
Pepper Prawns Prawns stir-fried with black pepper and spices.	\$22.90
Tandoori Chicken (Half) Yoghurt-marinated chicken roasted in a traditional tandoor for a smoky flavour.	\$17.90
Tandoori Chicken (Full) Full portion of classic tandoori chicken.	\$24.90
Tandoori Tangri (Half) Juicy chicken drumsticks marinated in spiced yoghurt and tandoor-roasted.	\$17.90
Tandoori Tangri (Full) Full portion of tandoori chicken drumsticks.	\$24.90

MAINS VEG

Ragi Mudde Traditional South Indian finger-millet dumpling served warm.	\$12.90
Dal Tadka Yellow lentils tempered with cumin, garlic, and spices.	\$17.90
Channa Masala Chickpeas cooked in spiced onion-tomato gravy.	\$17.90
Dal Makhani Slow-cooked black lentils and kidney beans simmered in rich buttery tomato gravy.	\$18.90
Aloo Gobi Potato and cauliflower cooked with mild spices.	\$18.90
Gutti Vankaya Stuffed baby eggplants cooked in spiced gravy.	\$19.90
Paneer Butter Masala Paneer cooked in creamy tomato-butter gravy.	\$20.90
Kadai Paneer Paneer stir-fried with capsicum and kadai spices.	\$20.90
Palak Paneer Spinach gravy cooked with cottage cheese cubes.	\$20.90
Shahi Paneer Rich cashew-based paneer curry.	\$20.90
Paneer Bhurji Scrambled paneer cooked with spices.	\$20.90
Paneer Tikka Masala Grilled paneer simmered in spiced gravy.	\$20.90
Methi Malai Matar Paneer Creamy fenugreek-flavoured paneer curry.	\$20.90
Mixed Vegetables Seasonal vegetables cooked in spiced gravy.	\$20.90
Bhindi Do Pyaza Okra cooked with onions and spices.	\$20.90
Vegetable Korma Mild coconut-based mixed vegetable curry.	\$20.90
Malai Kofta Vegetable dumplings served in creamy gravy.	\$20.90
Sarson Ka Saag Punjabi-style mustard greens curry.	\$20.90
Soya Chaap Masala Soya chaap cooked in spiced onion gravy.	\$20.90



MAINS NON VEG

Egg Curry Boiled eggs cooked in spiced gravy.	\$16.90
Egg Bhurji Scrambled eggs cooked with onions and spices.	\$16.90
Butter Chicken Tandoor-roasted chicken cooked in creamy tomato gravy.	\$20.90
Chicken Tikka Masala Grilled chicken simmered in rich spiced gravy.	\$20.90
Kadai Chicken Chicken stir-fried with onions, capsicum, and spices.	\$20.90
Chicken Curry Traditional Indian chicken gravy.	\$20.90
Pepper Chicken Chicken cooked with crushed black pepper and spices.	\$20.90
Chicken Vindaloo Hot and tangy Goan-style chicken curry.	\$20.90
Methi Malai Chicken Creamy fenugreek-flavoured chicken curry.	\$20.90
Gongura Chicken Tangy sorrel leaf chicken curry.	\$21.90
Chicken Saag Chicken cooked in spinach gravy.	\$21.90
Mango Chicken (Boneless) Boneless chicken cooked in mildly sweet and tangy mango gravy.	\$21.90
Gongura Goat Tangy sorrel leaf mutton curry.	\$23.90
Patiala Goat Curry Rich North Indian goat curry.	\$23.90
Goat Curry Slow-cooked traditional mutton curry.	\$23.90
Fish Curry Fish cooked in spiced gravy.	\$23.90
Lamb Vindaloo Hot and tangy lamb curry.	\$23.90
Lamb Rogan Josh Aromatic Kashmiri-style lamb curry.	\$23.90
Masala Prawns Prawns cooked in spiced onion gravy.	\$24.90

NAANS & CHAPATHIS

Plain Naan Soft tandoor-baked bread.	\$4.90
Butter Naan Naan brushed with butter.	\$5.50
Garlic Naan Garlic-flavoured naan.	\$5.90
Cheese Naan Naan stuffed with cheese.	\$6.50
Cheese Garlic Naan Cheesy garlic naan.	\$6.90
Chilli Garlic Naan Spicy garlic naan.	\$6.90
Cheese Chilli Naan Cheese naan with chilli kick.	\$7.50
Tandoori Roti Whole wheat tandoor bread.	\$4.50
Chapathi Soft whole wheat flatbread.	\$4.50
Tawa Roti Pan-cooked wheat roti.	\$4.50
Butter Roti Roti finished with butter.	\$5.00
Lachha Paratha Layered flaky paratha.	\$5.90
Pudina Lachha Paratha Mint-flavoured layered paratha.	\$6.90
Gluten Free Naan Gluten-free tandoor bread	\$6.90



INDO-CHINESE

Gobi Manchurian Cauliflower tossed in tangy Indo-Chinese sauce.	\$14.90
Veg Manchurian Vegetable dumplings tossed in sauce.	\$14.90
Baby Corn Manchuria (Dry) Crispy baby corn tossed in a spicy Indo-Chinese sauce with garlic, ginger & spring onions.	\$16.90
Veg Fried Rice Wok-fried rice with vegetables.	\$14.90
Veg Hakka Noodles Stir-fried noodles with vegetables.	\$14.90
Chicken 65 Fried Rice Fried rice tossed with spicy chicken 65.	\$16.90
Chicken Manchurian Chicken tossed in Manchurian sauce.	\$16.90
Chicken Fried Rice Wok-fried rice with chicken.	\$16.90
Chicken Hakka Noodles Stir-fried noodles with chicken.	\$16.90
Paneer Manchurian Paneer tossed in spicy sauce.	\$18.90
Paneer Fried Rice Fried rice with paneer.	\$18.90
Schezwan Noodles (Veg) Spicy chilli-garlic noodles.	\$18.90
Schezwan Noodles (Non-Veg) Spicy noodles with meat.	\$19.90
Schezwan Fried Rice (Veg) Spicy chilli-garlic rice.	\$18.90
Schezwan Fried Rice (Non-Veg) Spicy rice with meat.	\$19.90

DESSERTS

Double Ka Meetha \$9.90

Classic Hyderabad bread pudding cooked in milk, ghee, dry fruits, and mild spices.

Rasmalai \$8.90

Soft cottage cheese dumplings soaked in chilled saffron-flavoured milk.

Apricot Delight \$9.90

Rich Hyderabad dessert made with stewed apricots, cream, and nuts.

Gulaab Jamun \$5.50

Soft, melt-in-the-mouth milk dumplings soaked in warm cardamom sugar syrup



SIDES

Pickle \$2.50

Traditional Indian pickle.

Curd \$3.50

Plain yoghurt.

Onion Salad \$3.50

Fresh sliced onions.

Raita \$4.00

Yoghurt with cucumber and onions.

Papad (2 pcs) \$5.00

Crisp lentil wafers.

Green Salad \$4.50

Fresh seasonal salad.

EGG OMELET \$ 8.90

Fluffy eggs cooked with onion, green chilli, and fresh herbs for a simple and tasty classic.

CHICKEN OMELET \$12.90

Fluffy eggs cooked with seasoned chicken, onion, green chilli, and fresh herbs for a flavourful twist on a classic.

Masala papad \$9.90

Crispy roasted papad topped with finely chopped onion, tomato, coriander, green chilli and a dash of chaat masala & lemon

CHAI & DRINKS

Mango Lassi \$5.00

Sweet mango yoghurt drink.

Rose Lassi \$5.00

Rose-flavoured yoghurt drink.

Sweet Lassi \$5.00

Traditional sweet yoghurt drink.

Salted Lassi \$5.00

Savory spiced yoghurt drink.

Dry Fruit Lassi \$6.90

Rich yoghurt drink blended with nuts.

Soft Drinks \$3.50

Assorted bottled soft drinks.

Ginger Beer \$5.90

Refreshing ginger-flavoured drink.

Chai \$3.50

Classic Indian milk tea.

Maska Bun \$5.90

Soft bun served with creamy flavoured butter.

Chai + Maska Bun \$7.99

Classic chai served with buttered bun.

KIDS SPECIAL

Chicken Popcorn \$4.90

French fries \$3.50

Chicken Nuggets \$6.50

Butter chicken with butter Naan \$10.50



KULFI

Mana Malai Kulfi	\$	
Kesar Pista Kulfi		\$3.50
Mango Kulfi	\$6.50	
Rose Kulfi	\$10.50	
Rajwadi Matka		
Classic Cassata		