

ENTRÉE

Onion BHAJI

Sliced onions stirred through chickpea batter and flash fried. •• **\$8.50**

Vegetable Samosa df

Triangular pastry filled with potatoes and peas, succulently flavoured with spices. •• **\$9.00**

Sweet CHILLI CHICKEN gf df

Chicken mince balls cooked with capsicum and onions finished in a sweet and sour soy sauce. •• **\$13.99**

GRILLED TANDOORI FISH gf

Fresh fish marinated with garlic and fresh yoghurt batter, grilled and finished in Tandoor. •• **\$14.99**

INDIA TODAY PRAWNS df

Prawns in a chickpea & cornflour batter, flash fried in vegetable oil and served amidst a green salad. •• **\$14.99**

COCONUT MINT SCALLOPS gf df •• \$16.00

MUSHROOM PAKORA gf

White button mushrooms stuffed with cheese and light spices. Flash fried with chickpea masala batter. •• **\$12.99**





CHICKEN TIKKA

Straight from the clay oven served on a sizzling plate.

MIXED PLATTER FOR TWO

A selection of various entrees for two served on a hot sizzling plate (samosa, pakora, chicken tikka and grilled sammi kabab). •• **FULL \$25.99**

CHICKEN TIKKA gf

Juicy morsels of boneless chicken marinated in spices overnight and slow roasted in the tandoor. •• **HALF \$13.50 | FULL \$26.00**

GRILLED SAMMI KEBAB gf df

Skewered lamb infused with spices and cooked over the tandoor. •• **HALF \$13.50 | FULL \$26.00**

TANDOORI CHICKEN gf

Chicken (with bone) marinated in yoghurt and spices cooked in tandoor. Served on a hot sizzling plate with white sauce. •• **HALF \$14.99 | FULL \$29.00**

PAPADUM PLATTER

Papadums served with a selection of different chutneys and sauces (4). •• **\$12.99**



OUR SPECIALS

Grandma's Chicken Curry gf df

Succulent chicken pieces prepared using Grandma's secret recipe. That's all we are saying. •• **\$22.99**

Chefs Special gf df

Roasted beef cooked with cumin, ginger, garlic and coriander, finished with Indian Whiskey. •• **\$23.99**

Masala Goat gf df

A North Indian favourite - this traditional goat curry is cooked on the slow fire with seven spices and finished with coriander and red onion garnish. •• **\$24.99**

Maharaja Banquet

Entrée: Samosa, grilled sammi kebab, chicken tikka and pakora served with tamarind and mint sauce.

Main: Butter chicken, rogan josh (lamb), navratan korma (veg), served with naan (x2) and rice.

\$38.50 PER PERSON (Min. 2 persons)

SALADS AND SIDE DISHES

Bombay Aloo gf df

Potato cubes cooked with roasted cumin seeds, tumeric and herbs, finished with coriander and ginger. •• **\$14.99**

Individual Side Dish

Raita, mint chutney, mango chutney, pickles and tamarind sauce. •• **each \$3.99**

Garden Salad •• **\$9.99** gf df

Fries •• **\$4.99** gf df

RICE

Brown Rice •• **\$6.50** gf df

Cumin Rice •• **\$7.99** gf df

Pulaw Rice gf df

Saffron Pulaw rice cooked with cashews and fried onion. •• **\$9.99**

BREADS

Naan

Plain flour bread baked in tandoor, garnished with butter. •• **\$4.50**

Roti

Wholemeal bread. •• **\$4.50**

Garlic Naan •• **\$5.00**

Cheese Naan •• **\$6.00**

Cheese & Garlic Naan •• **\$6.50**

Kashmiri Naan

Special naan from Kashmir stuffed with dry fruits. •• **\$6.50**

Mince and Cheese Naan

Plain flour bread stuffed with lamb mince, coriander and cheese. •• **\$7.00**

Potato Kulcha Naan

Naan bread stuffed with potato and peas. •• **\$6.50**

Chilli Cheese and Chicken Naan •• **\$7.50**

**GLUTEN
FREE**

BREADS
AVAILABLE
JUST ASK



VEGETARIAN

Daal Fry gf df

Lentils cooked with onion, garlic, tomato and herbs, fried in pan. Goes well with pickles (recommended by chefs). •• \$17.99

Daal Makhani gf

Lentils stewed on a slow fire overnight, garnished with ginger and coriander. •• \$18.50

Vege Lababdar gf

Fresh seasonal vegetables cooked in ginger and garlic, finished with a creamy tomato flavoured sauce with sliced capsicum and onions. •• \$20.99

Egg Plant Subzi gf df

Roasted egg plant cooked with potatoes, ginger, garlic and red onion. Garnished with fresh coriander. •• \$20.99

Chana Masala gf df

Boiled chickpeas cooked with onion, potatoes, coriander and mix spice. Goes well with mango chutney. •• \$19.99

Navratan Korma gf

Fresh mixed vegetables cooked in a cashew nut and yoghurt sauce. •• \$20.99

Vege Soya Chaap Masala gf

Vegetarian Soya Chaap cooked in onion and tomato gravy with chefs choice indian herbs and finished with the topping of fresh coriander and red onions. •• \$20.99

Malai Kofta

Mashed potatoes and cottage cheese deep fried and cooked in a rich gravy. •• \$20.99

Saag - Aloo or Paneer gf

A laid back and lightly spiced puree of spinach with your choice of potato or cottage cheese. •• \$20.99

All vegetarian mains are gluten free except one vegetarian dish - 'Malai Kofta'



RED MEAT

Saac Lamb gf

A laid back and lightly spiced puree of spinach with lamb. •• **\$22.99**

Beef Vindaloo gf df

Spicy curry straight from the beaches of Goa, cooked in hot vindaloo sauce. Goes well with raita (recommended by chefs). •• **\$21.99**

Beef Madras gf

Delicious curry garnished and prepared with coconut sauce in South Indian style. •• **\$21.99**

Rogan Josh gf df

Diced lamb cooked in traditional North Indian style with onion gravy. •• **\$21.99**

Lamb Nawabi gf

Sautéed lamb with onions and tomatoes, garnished and flavoured with cashew nuts and onions. •• **\$23.50**

Beef Korma gf

Boneless pieces of beef cooked in cashew nut and yoghurt sauce, garnished with cashew nuts (chef special). •• **\$21.99**

CHICKEN

Saag Chicken gf

A laid back and lightly spiced puree of spinach with lamb or chicken. •• \$23.50

Chicken Vindaloo gf df

Spicy curry straight from the beaches of Goa, cooked in hot vindaloo sauce. Goes well with raita (recommended by chefs). •• \$21.99

Chicken Madras gf

Delicious curry garnished and prepared with coconut sauce in South Indian style. •• \$21.99

Mango Chicken gf

Boneless chicken cooked with cashew nut sauce and mango syrup. •• \$21.99

Chicken Tikka Masala gf df

Succulent tender chicken pieces cooked in chopped masala with green peppers and diced onions, garnished with fresh coriander. •• \$21.99

Butter Chicken gf

Tender pieces of boneless chicken, half cooked in tandoor and finished in a creamy tomato flavoured sauce and garnished with almonds. •• \$21.99



CHICKEN KORMA gf

Boneless pieces of chicken cooked in cashew nut and yoghurt sauce, garnished with cashew nuts (chef special). •• **\$21.99**

JALFREZEE CHICKEN gf df

Tender pieces of boneless chicken, half cooked in tandoor and finished with sliced capsicum, onion and spices. Garnished with fresh coriander and ginger. •• **\$21.99**

CHICKEN LABABDAR gf

Tender pieces of boneless chicken with ginger and garlic, half cooked in the tandoor and finished with a creamy tomato flavoured sauce with sliced capsicum and onions. •• **\$22.50**

BIRYANI CHICKEN gf df

Traditional Muglia delicacy of rice with spices and delicately layered with cooked vegetables or meat served with yoghurt sauce. •• **\$22.99** | **Vegetarian \$20.99**



Many of the recipes you will find on the menu have been past down for generations. Some have been adapted to suit tastes while many remain the same as grandma would have made them.

SEAFOOD

PRAWN OR FISH MADRAS

Prawn or fish cooked in onion sauce and finished with coconut sauce. •• **\$24.99**

PRAWN OR FISH CURRY

Fish fillets or prawn cooked in a fine tomato paste and curry sauce. •• **\$24.99**

BUTTER PRAWN OR FISH

Prawns or fish cooked in creamy tomato flavoured sauce. •• **\$24.99**

KADHI PRAWN OR FISH

Boneless pieces of fish or prawns cooked in a spicy sauce with green peppers and sliced onion. •• **\$25.99**

BUTTER SCALLOPS

Scallops cooked in creamy tomato flavoured sauce, garnished with sliced almonds. •• **\$26.99**

DESSERT

PISTACHIO KULFI

Pistachio flavoured Indian ice cream. •• **\$9.90**

FRUITI BELLISSIMI

Taste of passionfruit and berry ice, creamy layered with sweet meringue and ice cream all on a vanilla sponge base. •• **\$9.90**

CHOCOLATE REVENGE

A chocolate sponge base topped with chocolate ice cream, zabalone ice cream with a brandy chocolate centre, almond sprinkle on top. •• **\$9.90**

MANGO KULFI

Mango flavoured Indian ice cream •• **\$7.00**

GULAB JAMUN

Milk dumplings dipped in rose water sugar syrup. •• **\$7.00**

MANGO LASSI

Mango flavoured sweet yoghurt shake. •• **\$6.50**

KHEER - RICE PUDDING

A traditional cardamom-scented Indian rice pudding. •• **\$10.00**

**TRY OUR NEW
DELICIOUS CREAMY
DESSERT - KHEER.**

Served hot or cool,
your choice.



HOT DRINKS

Coffee, Tea or Indian
Chai are **\$4.50**

