

BANQUET MENU

2 COURSE (MINIMUM 2 PEOPLE) \$36 pp
1 curry per person and choice of maximum 5 curries (excludes seafood)

ENTREE

Vegetable Samosa, Chicken Tikka and seekh kebab

MAINS

Choice of 4 curries from the menu
(Curries Served per person and excludes seafood)

Rice and naan

Pappadums and mint sauce

3 COURSE (MINIMUM 2 PEOPLE) \$43 pp
1 curry per person and choice of maximum 5 curries

ENTREE

Fish in banana leaf, Tandoori prawns and Onion Bhaji.

MAINS

Choice of 4 curries from the menu
(Curries Served per person)

Rice and naan

Pappadums and selection of sides

Dessert

Gulab Jamun/ Mango kulfi/ Pistachio Kulfi

3 COURSE (MINIMUM 4 PEOPLE) \$30 pp
(Available Monday-Wednesday)
1 curry per person and choice of maximum 5 curries

ENTREE

Samosa and Chicken Tikka

MAINS

Butter Chicken, Madras (lamb, beef, chicken), Lamb Rogan Josh,
Desi Chicken, Korma (Lamb, Beef, Chicken)

Veg: Daal Tadka, Paneer Tikka Masala, Vegetable Korma

Rice & Naan bread to share

Dessert

Mango Kulfi or Pistachio Kulfi

Add a bottle of NV Highgate Sparkling Brut Cuvee \$20

Add a bottle of house wine \$25.00

EVENTS

Your place, our food
Your plan, we execute

(Bring your friends and family and we will help you host your event)
Talk to our friendly staff and we will implement your event
at your place or ours

SPARKLING

NV Highgate Sparkling South Australia	\$30.00
Pale straw colour, nose of green apples and mild citrus notes. Creamy, round texture with hint of acidity for a clean crisp finish.	
NV Rotari Rosé, Trento, Italy 175mL	\$10.00
Soft pink colour, nose of wild strawberries, red currants and white grape stems. Fresh acidity with white floral fragrances.	

WHITE

Harewood Riesling, Great Southern WA	\$9.50	\$38.00
Spicy blossom aromas, and hints of stone fruits with underlying citrus vibrancy. Flavours of passionfruit, lemon and pear.		
bibliotheque "Humorous Verse" Sem/Sauv Blanc, Margaret River, WA	\$9.00	\$32.00
Passionfruit and hints of jasmine florals. Bright and fresh acidity on the palate with citrus notes.		
Castel Pietra Pinot Grigio, Dolomiti, Italy	\$9.50	\$38.00
Pale straw-yellow colour, aroma is fruity with a hint of camomile. This wine is dry with a delicate acidity.		
Highgate Sauvignon Blanc, Marlborough NZ	\$9.50	\$38.00
This wine exhibits citrus characters on the palate that finishes fresh, crisp and dry. Notes of tropical fruit.		
Flux II, Chardonnay, Denmark WA	\$12.00	\$48.00
Fine citrus acidity and grapefruit flavours. Palate shows savoury softness complementing the crisp mineral acidity.		

ROSE

Chateau Le Grand Verduis Bordeaux Rose, Bordeaux, France	\$9.00	\$38.00
A fine, light tannin style with a coral pink hue. Highly aromatic with intense notes of fresh stone fruits and minerals.		

RED

Harewood Pinot Noir, Denmark WA	\$10.00	\$38.00
Light crimson colour with hints of purple. Vibrant flavour of raspberry, ripe strawberries and spice.		
Campos de Luz, Old Vine Garnacha (Grenache) Castineira Spain	\$10.00	\$38.00
Notes of fresh berries and ground black pepper. Juicy fruit flavour and full palate with soft tannins.		
Highgate Cabernet Sauvignon, Margaret River WA	\$12.00	\$40.00
Aromas of intense blackcurrant, dark chocolate and a hint of mint. Soft with rich red berry and blackcurrant fruit flavours.		
bibliotheque "Military History" Cab / Merlot, Margaret River, WA	\$9.00	\$32.00
Plum red colour. Flavours of berry fruits, blackcurrant and sweet vanilla.		
Silkwood 'The Walcott' Shiraz, Pemberton WA	\$12.00	\$42.00
Full body, with good acid presence and structure. Displaying fresh black fruits and rich dark chocolate.		
Château Le Grand Verduis Merlot/Cabernet Bordeaux Supérieur AOC. France	\$14.00	\$48.00
A firm, full bodied wine. Obvious tobacco and chocolate spices, with ripe deep purple fruits.		

BEER

Light beer	\$7.90
Asahi (Japanese dry lager)	\$7.90
Corona	\$7.90
Kingfisher (on tap) Indian premium lager	\$8.50/ Pint \$12.00
Cider	\$7.90
Peroni Azzurro	\$7.90
Crown lager	\$7.90

SPIRITS (SERVED 60ML)

House: Scotch, Gin, Vodka, Bourbon & Brandy	\$8.00
Add mixtures \$2.00	
Top shelf: Scotch, Whisky, Rum, Tequila, Cognac	\$12.00
Add mixtures \$2.00	
Liqueur: Kahlua, Tia Maria, Baileys	\$10.00

NON-ALCOHOLIC BEVERAGES

Fresh Lemon Drink	\$4.00
Lassi (Mango, Sweet, Salted)	\$4.90
Lemon Lime & Bitters	\$4.90
Sprakling Mineral Water	Small \$5.00 Large \$10.00
Juice (orange, apple)	\$4.00
Coke, Coke Zero, Lemonade	\$4.00
Lemon squash	

DESSERT

Gulab Jamun	\$6.90
Homemade Golden brown cottage cheese dumpling in honey syrup	
Mango Kulfi	\$6.90
Indian style Mango ice-cream	
Pistachio Kulfi	\$6.90
Indian style Pistachio ice-cream	
Zinger Icecream	\$7.90
add Bailey, Kahlua or Tia Maria	\$3.00

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ENTREE

ONION BHAJIA (4 PCS) Sliced onion dipped in chickpeas batter and crisp fried.	\$8.90
VEGETABLE SAMOSA (2 PCS) Special homemade pastry filled with mashed potatoes, peas, cashew nuts and Indian whole spices and crisp fried.	\$7.90
PALAK PATHA CHAAT Spinach leaf fried in a chickpeas batter topped with special yogurt based sauce and tamarind sauce	\$10.90
VEGETABLE SPRING ROLLS (4 PCS) Bamboo shoots wrapped filled with carrot and vegetable then deep fried and served with sweet chilli	\$8.90
FISH IN BANANA LEAF (PATRA NI MACHII) (3PCS) Authentic Parsi delicacy. Ling fillet marinated with chef's special masala and cashew nuts and wrapped and steamed to perfection	\$18.90
VEGETARIAN PLATTER (FOR 2) Samosa, onion bhajia and spring rolls served with mint sauce	\$15.90
NEPALESE CHICKEN MOMO Traditional nepalese style chicken dumpling served with special tomato sauce.	\$11.90
MALAI CHICKEN TIKKA Chicken grilled in tandoor oven and tossed up in a chef's special creamy sauce.	\$15.90
CHICKEN TIKKA (4 PCS) Chicken fillet marinated in yogurt, Indian spice and cooked in tandoor.	\$13.90
TANDOORI PRAWNS (3 PCS) Large tiger prawns marinated with yogurt and Indian spice and cooked in tandoor oven	\$18.90
CHEF'S TANDOORI PLATTER (FOR 2) Platter with chicken tikka, seekh kebab and barrah kebab Recommendation - Chardonnay or Garnacha (Grenache)	\$22.90
ZINGER PLATTER (FOR 2) Platter with chicken tikka, tandoori prawns and fish in banana leaf Recommendation - Chardonnay or Riesling	\$26.90
BARRAH KEBAB (3 PCS) Succulent lamb cutlets marinated with yogurt and Indian spices and cooked in tandoor oven Recommendation -Garnacha (Grenache) or Shiraz	\$17.90
SEEKH KEBAB (4 PCS) Lamb mince marinated with indian spices and cooked in tandoor oven Recommendation - Cabernet Merlot or Shiraz	\$13.90

SALAD

Chicken Tikka Salad	\$14.00
Garden Salad	\$12.00
Spicy Onion Salad	\$5.90

SEAFOOD

FISH TIKKA MASALA (MED) \$20.90

Ling fillet cooked in delicious sauce with capsicum, tomatoes, ginger and fresh coriander.

Recommendation - Sauvignon Blanc or Riesling

PANJIM FISH CURRY (MILD) \$20.90

From the city of Panjim on the Konkan coast comes this beautiful recipe which only taste can describe best

Recommendation - Pinot Grigio

PRAWN MALABAR (MILD - MED) \$21.90

Delicious succulent shelled prawns, simmered in coconut milk and delicate spices.

Recommendation - Pinot Gris

PRAWN CHILLI (HOT) \$21.90

Stir fried shelled prawn with capsicum and onion in the chef's special chilli sauce.

Recommendation - Rose

GOANESE PRAWN MALIBU (MILD - MED) \$21.90

Prawns marinated in ginger, garlic and simmered in coconut milk finished with a shot of Malibu.

Recommendation - Pinot Grigio

CHICKEN

METHI MALAI CHICKEN (MILD) \$19.90

Boneless Chicken fillets cooked with fenugreek leaves and cream.

Recommendation - Chardonnay

CHICKEN JALFREZI (MED) \$19.90

Boneless Chicken cooked with capsicum and onion and Jalfrezi Sauce

Recommendation - Rose or Pinot Noir

TANDOORI CHICKEN Half \$13.90 Full \$23.90

Chicken marinated in traditional yoghurt and spices and cooked in a tandoor

Recommendation - Pinot Noir or Chardonnay

BUTTER CHICKEN (MILD) \$18.90

Chicken marinated in traditional yoghurt and spices and cooked in a tan

Recommendation - Chardonnay

MANGO CHICKEN (MILD) \$18.90

Boneless tender pieces of chicken prepared in a very mild creamy gravy with a touch of mango

Recommendation - Pinot Grigio or Sauvignon Blanc

CHICKEN TIKKA MASALA (MILD - MED) \$18.90

Tandoori chicken cooked in a special sauce and tossed with tomato, capsicum and onion. (Britain's favorite curry)

PISTACCHIO CHICKEN (MILD) \$18.90

Chicken fillet cooked in a delicious sauce made from pureed pistachio, herbs and aromatic spices

Recommendation - Pinot Gris

CHICKEN CHETTINAD (MED) \$18.90

Boneless chicken pieces cooked with dry coconut, dry chillies, green chillies finished in a tamarind sauce.

Recommendation - Riesling

DESI CHICKEN (MED) \$18.90

Home style chicken curry with chef's own recipe.

Recommendation - Pino Grigio or Garnacha (Grenache)

KADAI CHICKEN (MED - HOT) \$19.90

Chicken sautéed with onions, tomatoes and capsicum in a wok (Kadai) and finished with fresh coriander and ginger.

Recommendation - Riesling or Sangiovese

CLASSIC CURRIES

ALMOND PUMPKIN LAMB (MILD - MED)	\$19.90
Tender Lamb Cooked with pumpkin in almond based sauce Recommendation - Garnacha (Grenache) or Shiraz	
GOANI LAMB MALIBU (MED)	\$19.90
Lamb Simmered in fresh coconut milk, ginger, garlic, tomatoes and finished in a shot of Malibu. Recommendation - Sangiovese or Cabernet Sauvignon	
LAMB ROGAN JOSH (MILD - MED)	\$18.90
From the North, rich gravy of tomatoes and onion with fresh tomatoes and finished with Coriander. Recommendation - Chardonnay or Shiraz	
VINDALOO (HOT)	\$18.90
A specialty from Goa, boneless meat macerated in red wine, finished in a very hot sauce Recommendation - Rose or Pinot Noir	
DHANSAK (LAMB / BEEF / CHICKEN (MED)	\$18.90
A favourite dish from parsee community, your choice of the meat with yellow Lentils simmered with coconut and spices Recommendation - Rose	
KORMA (LAMB / BEEF / CHICKEN (MED)	\$18.90
A mild preparation of ground roasted Cashew nut hint of spices and fresh cream Recommendation - Chardonnay or Shiraz	
MADRAS (LAMB / BEEF / CHICKEN (SEMI HOT)	\$18.90
Special Dish from Madras cooked with Roasted mustard seeds, coconut milk and fresh coriander. Recommendation - Chardonnay or Cabernet Sauvignon	
SAGWALA (LAMB / BEEF / CHICKEN (MILD - MED)	\$18.90
Punjab's favourite dish made with puree of spinach, spices and cream. Recommendation - Pinot Grigio or Cabernet Sauvignon	
BOMBAY BEEF (MILD)	\$18.90
Mild beef curry cooked with a hint of fenugreek leaves and cream. Recommendation - Pinot Grigio or Garnacha (Grenache)	
GOAT CURRY (MED)	\$18.90
Tender goat on the bone cooked with North Indian recipe Recommendation - Shiraz	

VEGETARIAN

DAHL TADKA (MILD)	\$15.90
North Indian delight – lentils simmered in a slow fire overnight tempered with onion, garlic and tomatoes	
DAHL MAKHANI (MILD)	\$17.90
Slow cooked creamy black lentils	
BAIGAN PATIALA (MED)	\$17.90
Potatoes and eggplant, perfect combination with herbs and spices in an onion sauce Recommendation - Pinot Grigio or Pinot Noir	
MIXED VEGETABLE WITH MUSHROOM (DRY CURRY)	\$17.90
Fresh seasonal vegetables with mushroom cooked till perfection	
PANEER TIKKA MASALA (MED)	\$17.90
Cottage cheese cooked with aromatic spices and fresh tomatoes, capsicum and onion. Recommendation - Sauvignon Blanc	
ALOO GOBI (MED)	\$17.90
Cauliflower, potatoes and green peas cooked in tomato and onion sauce.	
VEGETABLE KORMA (MILD)	\$17.90
Fresh seasonal vegetables cooked in a creamy gravy with cashew nuts Recommendation - Chardonnay or Shiraz	
PALAK PANEER (MILD)	\$17.90
Puree of fresh leafy spinach cooked with cottage cheese with spices and cream	

VEGETARIAN

MALAI KOFTA (MILD) Vegetable dumplings made from potatoes and cottage cheese in a Korma sauce.	\$17.90
MATAR/MUSHROOM PANEER (MED) Mushrooms, green peas, and cottage cheese in a med – mild curry sauce.	\$17.90
VEGETABLE KOOTU (MED) Fresh Vegetables cooked in lentils and coconut, a delicacy of Tamil Nadu.	\$17.90

TANDOORI BREADS

ROTI Flattened bread made with wholemeal flour.	\$3.50
NAAN Plain flour bread.	\$3.50
BUTTER NAAN / ROTI Multi layered plain flour bread.	\$4.50
GARLIC NAAN Plain Flour bread with a touch of garlic and freshly chopped coriander.	\$4.00
PARATHA / VEGETABLE PARATHA Bread stuffed with vegetables and spices.	\$4.50
CHEESE NAAN Naan stuffed with tasty cheese.	\$4.50
PISHWARI NAAN Naan stuffed with dried fruits and nuts.	\$4.50
CHEESE AND GARLIC NAAN Naan stuffed with tasty cheese and a touch of garlic.	\$5.00
CHEESE AND SPINACH NAAN Naan stuffed with tasty cheese and fresh baby spinach	\$5.50
KEEMA NAAN Naan stuffed with minced Lamb	\$5.50
CHICKEN TIKKA NAAN Naan stuffed with minced chicken	\$7.00

RICE

Basmati Saffron rice (per person)	\$3.50
Vegetable Biryani Rice Cooked with fresh vegetables in a variety of aromatic spices	\$15.90
Chicken or Lamb Biryani Rice cooked with your choice of meat in aromatic spices	\$16.90
Kashmari Pulao Aromatic Rice Cooked with dry fruit and nuts	\$9.90
Matar Pulao Rice sautéed in butter with green peas and roasted cumin	\$9.90

SIDE DISHES

\$3.00 each, 3 for \$8.00

Pappadums (4 PCS)	Lime Pickle
Cucumber Yohghurt	Sweet Mango Chutney
Homemade Pickle	Tomato, Onion, and Coriander Salsa