

Banana Leaf Thali \$ 17.00

3 Veggies / Sambar / Rasam / Tomato Chutney / Raita / Fry Chillie / Rice



Add ons

Fry Fish	\$ 9.00
Fry Egg	\$ 3.00
Fry Chicken	\$ 4.00

Curries

Fish	\$ 9.00
Goat	\$ 9.00
Chicken	\$ 9.00
Lamb	\$ 9.00

Sea Food Thali \$ 25.00

Rice, Daal, Fish Fry, Fry Prawn, Fish Sambar, Boil Egg, Fry Chillie, Salad, Chutney

Non - Veg Thali \$ 21.00

Rice, Daal, Chicken Curry, Lamb Curry, Boil Egg, Raita, Pappadum, Fry Chillie

Prantha Thali \$ 12.00

Aloo / Gobi / Mix

Unlimited Roti Thali \$ 15.00

3 Curry of your Choice + Pickle + Tea

Accompainments

Pappadum (2 Pieces)	\$2.50
Mint Sauce	\$2.00
Tamrind	\$2.00
Tomatoes Chutney	\$3.00
Raita	\$6.00
Salad	\$5.00

Drinks

Hot Drinks

Masala Chai	\$3.00
Green Tea	\$3.00
Turmeric Milk	\$3.50

Cold Drinks

Can Coke	\$4.00
Fanta	\$4.00
Sprite	\$4.00
Zero Coke	\$4.00
Goli Soda	\$4.00

Soft Drinks

Raspberry Lemonade	\$5.00
Apple Juice	\$5.00
Mint Lemonade	\$5.00
Lemon Lime Bitters	\$5.00
Sparkling Water	\$5.00
Masala Soda	\$5.00
Mango Lassi	\$5.00
Masala Lassi	\$5.00

Wraps

Fish	\$ 12.00
Garlic Spread/Lettuce	
Cucumber/Sauces/Dresses	
Chicken	\$ 10.00
Chicken Pieces/Spicy Sauce/	
Salad/Dressing	
Egg Salad	\$ 10.00
Egg/Salad/Sauce of choice	



DELICIOUS
Menu
A pinch of passion in every dish



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Menu

Starter (Veg)

Mushroom Tikka	\$13.99
Mushroom Marinated with Traditional Spices and Yougurt, Cooked in Tandoor and Served with Mint Sauce	
Samosa Chaat	\$11.99
Samosa Crushed, then Topped with Sauces and Spiced with Chaat Masala and Roasted Cumin Powder	
Veggi Noodle	\$11.99
Noodle Tossed with Shreded Vegetable and Chinese Sauce	
Masala Pappadum	\$9.99
Diced Tomato, Onion Served on Pappadum with Chillie and Lemon and Garnished with Corriander	
Garlic Paneer Tikka	\$15.99
Cottage Cheese with Frest Vegetable Marinated with Traditional Spices Garlic and Yogurt Cooked in Tandoor and Served with Mint Sauce	
Malai Paneer Tikka	\$15.99
Cottage Cheese Roasted with Flavoured with Butter and Cheesy Sauce Garnish with Spring Onion and Corriander	
Masala Wedge	\$10.00
Wedge with Indian Spices Served with Sour Cream	
Malai Mushroom Tikka	\$15.99
Whole Mushroom Marinated in Mild Spices and Herbes Cooked in Tandoor. Flavoured with Butter and Cheesy Sauce	

Starter (Non-Veg)

Tandoori Chicken (6 Pieces)	\$15.99
Barbequed Chicken Prepared with Yogurt and Spices	
Chicken Tikka (6 Pieces)	\$16.99
Chicken Pieces Marinated with Yogurt and Spices Cooked in Tandoor Served on Sizzler	
Malai Chicken Tikka	\$17.99
Boneless Chicken Marinated in Traditional Spices and Fresh Cream Cooked in the Tandoor, Served with Mint Raita	
Lamb Boti	\$17.99
Boneless Dice of Baby Lamb Marinated with Tandoori Spices with Yogurt and Cooked with Perfection	
Seekh Kebab (Chicken/Lamb)	\$16.99
Minced Infused with Special Selection of Masala Marinated Overnight and Cooked in Tandoor	
Fish Pakora	\$16.99
Fish Fried vsins Combination of various Flours and Flavours	
Fish Tikka	\$18.99
Fillet of Fish Marinated in a Tandoori Base	
Prawn Tikka	\$19.99
Marinated Prawn Cooked in Tandoor and Served with Mint Sauce	
Crispy Chille Prawn	\$17.99
Coated Prawn with Spices Garnished with Corriander	
Mix Platter	\$28.99
2 Pcs Chicken Tikka, 2 Pcs Malai Tikka, 2 Pcs Tandoori Chicken, 2 Pcs Seekh Kebab and 2 Pcs Lamb Boti	

Vegetarian

Daal Tadka	\$14.50
Yellow Lentil in South Indian Style Spicy Gravy with Authentic Dhaba Food Flavour	
Daal Makhni	\$15.50
Black Lentil Simmed Overnight in Lenthly Process in Singer I Garlic and Tomato	
Matar Paneer	\$15.99
Combination of Cottage Cheese and Peas Cooked in Onion Tomato Based Gravy with touch of Cream	
Baigan Bhartha	\$15.99
Roasted Egg Plant Mashed Tossed with Onion and Tomato	
Chana Masala	\$15.99
Chickpeas Cooked in Tomato and Onion Gravy	
Desi Thali Special	\$16.99
Spinach Cooked with Egg Plant, Tomato with Cooked Cream	
Paneer Makhani	\$16.99
Sliced of Cottage Cheese, Cooked in Tomato Sauce and Flavour with Chillies and Ginger	

Mains

Butter Chicken	\$17.99
Chicken Pices Cooked in Tomato Based Gravy and Cashew Paste	
Punjabi Butter Chicken	\$18.99
Chicken Pieces Cooked in Tomato Based Gravy and Cashew Paste and Spices	
Chicken Tikka Masala	\$18.99
Chicken Pieces Cooked in Tomato/Onion Gravy, Tossed with Capsicum and Corriander	
Curry (Chicken/Lamb/Goat)	\$17.99
Homestyle Curry Cooked with Whole Spices and Classic Base of Onion and Tomatos	
Korma (Lamb/Goat/Prawn)	\$18.99
Meat Cooked in Almond/Cashew Gravy	
Vindaloo (Lamb/Chicken)	\$18.99
Spicy Curry Cooked in Vindalo Sauce. Highly Recommended for Spicy Lover	
Rogan Josh	\$18.99
Kashmiri Dish Prepared in Orinated Spices Cooked in Tomato and Onion Based Sauces with Perfection	
Desi Thali Special	\$17.99
Chicken Pieces Cook Selected Spices with Coconut Cream Garnished with Corriand + Curry Leaf	
Egg Curry	\$14.99
Curried Egg Cooked in Tomatos + Spices Garnished with Corriander	
Curry (Fish/Prawn)	\$20.99
Traditional Curry with Curry Leaf and Flavoured with Tamarind Extract	

Rice

Plain Rice	\$4.00
Aromatic Plain Classic Basmati Rice	
Jeera Rice	\$5.00
Aromatic Basmati Rice Cooked with Clarified Butter and Cumin Seeds	
Coconut Rice	\$6.99
Basmati Rice Tossed with Mustard Seed and Curry Leav with Shredded Coconut	
Chicken Schewan Rice	\$16.99
Rice with Spicy Recipe Stir Fried Vegetables with Inhouse Schewan Sauce	
Fried Rice (Vegi/Chicken)	\$15.99
Rice Tossed with Stir Fried Shredded Vegetables in Chinese Sauce	
Biryani (Lamb/Goat/Chicken)	\$13.99
Cottage Cheese Roasted with Flavoured with Butter and Cheesy Sauce Garnish with Spring Onion and Corriander	

Kids Menu

Butter Chicken+Rice+Tawa Parantha	\$15.99
Malai Chicken Tikka+Tawa Parantha	\$10.99
Shahi Paneer/Daal+Rice+Tawa Prantha	\$8.99
Chicken Nugget/French Fries	\$8.99

Bread

Tawa Roti	\$3.00
Naan	\$3.00
Garlic Naan	\$3.50
Butter Naan	\$3.50
Cheese Naan	\$4.00
Cheese Spinach Naan	\$5.00
Chillie Naan	\$5.00

Deserts

Kheer (Rice Pudding)	\$7.00
Gulab Jamun (2 Pieces)	\$8.00
Ice Cream	\$4.00
Kulfi	\$5.00