



SNACKS



Bajji Platter 9pcs

\$8.90

Crispy, deep-fried fritters made from vegetables coated in spiced chickpea batter
Flavours: Potato, Onion, Brinjal, Chilli

NON VEG SNACKS

Chicken Pakoda

\$8.90

Tender chicken pieces coated in a spiced batter and deep-fried to crispy perfection

Chicken Lollipop 5pcs

\$11.90

Crispy, flavorful chicken drumettes coated in a spicy batter and served with dipping sauces

Chicken '555'

\$11.90

Spicy, deep-fried chicken pieces tossed in a tangy and flavorful masala sauce

Fish Finger 5 pcs

\$9.90

Crispy, breaded fish strips, deep-fried and served with a tangy dip



VEG SNACKS



Aloo Bonda 2pcs

\$5.90

Crispy, golden gram flour fritters stuffed with spiced mashed potatoes



Onion Pakoda

\$7.90

Crispy, deep-fried onion fritters seasoned with aromatic spices



Paneer Pakoda

\$7.90

Crispy, golden-fried cottage cheese fritters with flavourful spices



Vada 2pcs

\$4.90

Crispy golden lentil fritters with a soft, spiced interior, served with chutney and sambar



Pani Poori 6pcs

\$8.90

Crispy puris filled with spicy mint water, tangy tamarind sauce, and savoury fillings

Dahi Poori 6pcs

\$9.90

Crispy hollow puris filled with spiced yogurt, chutneys, and toppings



Chaat Samosa

\$9.90

A fusion of crispy samosa filled with tangy chutneys, yogurt, and savoury toppings

Samosa 2pcs

\$5.90

Crisp, golden pastry pockets filled with spiced potatoes and peas, served with chutney and sambar

Pav Bhajji

\$8.90

A flavourful mix of spiced vegetables served with buttered, toasted bread rolls

Fries

\$6.90

Crispy, golden fries seasoned to perfection – the ultimate anytime snack



APPETISERS

SOUPS

Lemon Coriander Soup A warm, tangy broth flavoured with lemon and fresh coriander	\$4.90
Hot & Sour Soup (Veg/Chicken) Spicy, tangy, and packed with flavour—a classic favourite	\$4.90 \$5.90
Milaguthani Soup (Veg/Chicken) A spicy, tangy South Indian soup made with lentils, tamarind, and aromatic spice	\$4.90 \$5.90
Cream of Mushroom A rich and creamy soup loaded with the earthy goodness of mushrooms.	\$5.90
Cream of Chicken A rich and creamy soup made with tender chicken and comforting flavours	\$5.90
Mutton Pepper Soup  A hearty soup with tender mutton, spiced with black pepper	\$5.90
Clear Soup (Veg/ Chicken) A light, flavourful broth filled with fresh herbs and vegetables	\$3.90 \$3.90



VEG STARTERS

Masala Papad 2pcs Crispy papad topped with a spicy mix of onions, tomatoes, and fresh herbs	\$4.90
Masala Cheese Balls Crispy, deep-fried cheese balls stuffed with a spiced filling and coated in a flavourful masala	\$9.90
Gobi 65 Battered and fried cauliflower florets coated in a flavourful, spicy masala	\$9.90
Mushroom 65 Crispy, spiced mushrooms tossed in a fiery South Indian-style masala	\$9.90
Crispy Fried Vegetables Crunchy, mix of seasonal vegetables, seasoned with spices	\$9.90
Paneer 65 Marinated paneer cubes, deep-fried to a crispy texture, and tossed in a flavorful, spicy seasoning	\$9.90

NON VEG STARTERS

Chicken Lollipop 5pcs Crispy fried marinated chicken drumettes coated in spicy batter	\$11.90
Chicken 555 Boneless Spicy, deep-fried chicken pieces tossed in a tangy and flavorful masala sauce	\$11.90
Crumb Fried Chicken 6pcs Crispy, golden-fried chicken coated in a crunchy breadcrumbs, seasoned with spices	\$12.90
Honey Chilli Lamb Tender lamb pieces tossed in a sweet and spicy honey-chili sauce	\$15.90
Vanjaram Tawa Fish Fry  Seer fish fillets coated in spicy marinade and tawa-fried for a crispy bite	\$9.90
Fish 65 Spicy, deep-fried fish chunks marinated in a flavourful blend of South Indian spices	\$11.90
Fish & Chips Crispy, battered fish fillets served with golden, crunchy fries and a side of tartar sauce/mayo	\$11.90
Spicy Fish Finger 6pcs Crispy, breaded fish strips with a spicy coating, deep-fried to perfection	\$13.90
Masala Fried Prawn 7pcs Spicy, marinated prawns pan-fried to a crispy, flavourful perfection	\$17.90
Crispy Calamari Tender squid rings coated in a crispy batter, served with a zesty dipping sauce	\$14.90





TANDOORI CLAYPOT

NON VEG



Tandoori Non Veg Platter \$39.00

Includes Chicken Tikka, Tandoori Chicken, Hariyali Chicken Tikka, Fish Tikka, Prawn Tikka



Chicken Tikka \$15.90 6pcs

Juicy, marinated chicken pieces grilled to perfection with aromatic spices



Hariyali Chicken Tikka \$15.90 6pcs

Chicken pieces marinated in a vibrant green herb mixture and grilled to smoky perfection



Malai Chicken Tikka \$15.90 6pcs

Creamy yogurt-marinated chicken, grilled to a tender, flavorful bite



Tangri Kebab \$15.90 3pcs

Spicy marinated chicken drumsticks, grilled to smoky, crispy perfection



Paneer Tikka \$11.90

Grilled cubes of marinated paneer, infused with spices and served with a tangy chutney



Malabar Fish Tikka \$16.90 6pcs

Tender fish fillets coated in a spiced coconut-based marinade and grilled for a smoky taste



Lasooni Prawn Tikka \$17.90 7pcs

Char-grilled prawns prepared with a garlic-rich marinade and aromatic spices



Hariyali Paneer Tikka \$11.90

Paneer cubes marinated in a vibrant mix of green herbs and spices, then grilled to smoky, flavourful perfection



Tandoori Chicken Half/Full \$15.90/\$29.90

Chicken marinated in spiced yogurt and roasted in a traditional tandoor



SIZZLERS

VEG



Paneer Tikka Sizzler \$16.90

Includes rice / fries



Mixed Veg Sizzler \$18.90

Includes rice / fries

NON VEG



Chicken Tikka Sizzler \$17.90

Includes rice / fries



Grilled Chicken Sizzler \$17.90

Includes rice / fries



BBQ Fish Sizzler \$17.90

Includes rice / fries



Salmon Sizzler \$19.90

Includes rice / fries



Lemon Butter Tiger Prawn Sizzler \$19.90

Includes rice / fries



Lamb Chops Sizzler \$19.90

Includes rice / fries



INDO CHINESE

VEG

Gobi Manchurian Dry/Gravy \$11.90

Crispy fried cauliflower tossed in a flavourful, spicy sauce

Chilli Gobi Dry/Gravy \$11.90

Crispy fried cauliflower tossed in a spicy, tangy sauce with bell peppers and onions



Mushroom Manchurian Dry/Gravy \$11.90

Tender mushrooms coated in a flavourful spicy sauce with a perfect balance of heat and sweetness

Chilli Paneer Dry/Gravy \$12.90

Soft paneer cubes stir-fried in a spicy, tangy sauce with bell peppers, onions

Veg Balls Manchurian Dry/Gravy \$12.90

Crispy vegetable balls tossed in a tangy, spicy sauce



NON VEG

Chilli Chicken Dry/Gravy \$13.90

Tender chicken pieces stir-fried in a spicy, tangy sauce with bell peppers, onions

Chicken Manchurian Dry/Gravy \$13.90

Crispy chicken pieces tossed in a flavourful, spicy sauce with a hint of sweetness and tang

Garlic Ginger Chicken \$13.90

Tender chicken cooked with aromatic garlic and ginger, creating a savoury dish

Lemon Chicken \$13.90

Crispy chicken pieces tossed in a tangy lemon sauce with a blend of spices for a zesty flavour

Chilli Mutton \$16.90

Tender mutton pieces stir-fried in a spicy, tangy sauce with bell peppers and onions

Schezwan Prawn \$17.90

Juicy prawns tossed in a fiery, tangy Schezwan sauce with a perfect blend of spices and flavours



Dragon Prawn \$17.90

Crispy prawns tossed in a sweet, spicy sauce with a smoky finish for a bold and flavourful bite

Chilli Fish Dry/Gravy \$15.90

Crispy fish pieces stir-fried in a spicy, tangy sauce with bell peppers, onions

Garlic Fish Dry/Gravy \$15.90

Crispy fish cooked in a flavourful garlic sauce with a rich, aromatic taste



CHICKEN



Butter Chicken Masala

\$15.90

Creamy, rich, and mildly spiced chicken cooked in a luscious tomato-based gravy with butter and rich spices



Chettinad Chicken Masala

\$13.90

A signature South Indian dish featuring tender chicken cooked in a bold, aromatic masala made with Chettinad spices, coconut, and curry leaves



Chicken Chukka \$11.90

Spicy, dry-roasted chicken dish with South Indian flavours



Chicken Pepper Fry \$11.90

Spicy South Indian-style chicken fry with black pepper and aromatic spices



Andhra Chicken \$11.90

Chicken cooked with traditional Andhra spices, served with a hint of tangy heat



Chicken Chinthamani \$12.90

Dry-fried chicken dish cooked with a blend of aromatic spices and red chilies



Chicken Varutha Curry \$13.90

Kerala-style fried chicken simmered in a rich, spicy coconut gravy infused with traditional spices



Chicken Tikka Masala \$16.90

Grilled chicken tikka cooked in a rich, creamy tomato-based masala sauce

QUAIL

Kaadai Roast \$11.90

Spiced quail roasted to perfection with bold, traditional flavours

Kaadai Masala \$12.90

Spicy and aromatic dish made with quail cooked in a rich masala of roasted spices, onions, and tomatoes



Kadai Chicken \$14.90

Chicken cooked in a wok-style pan with a blend of spices, bell peppers, and tomatoes



Palak Chicken \$15.90

Succulent chicken simmered in a rich, creamy spinach gravy infused with aromatic spices




MUTTON



Mutton Rogan Josh \$16.90

A classic Kashmiri curry made with tender mutton, infused with the warm flavours of fennel seeds and dry ginger powder



 **Madurai Mutton Chukka** \$16.90


Tender mutton pieces infused with mutton pieces infused with coriander, cumin and a hint of pepper, cooked to perfection in gingelly oil



Mutton Pepper Fry \$16.90

Tender mutton cooked in a spicy, aromatic masala with black pepper, curry leaves, and spices



 **Mysore Mutton Fry** \$16.90

Tender mutton pieces simmered in a flavourful, spicy gravy crafted with traditional Mysore spices and coconut



Mutton Chettinad Masala \$16.90

Tender mutton cooked in a fragrant, spicy Chettinad masala with a blend of roasted spices and herbs



Hyderabad Mutton Gravy \$16.90

Slow-cooked mutton in a rich blend of spices, yogurt, and fried onions for an authentic taste of Hyderabad



SEAFOOD



Seafood Platter

\$49.00

A lavish selection of the finest seafood, accompanied by signature dips



Day Special Fish

\$18/\$22
\$25/\$30

Chef's special catch of the day, prepared with unique spices and cooking style



Kerala Fish Curry \$16.90

Tangy and spicy curry made with fresh fish, tamarind, coconut milk, and a blend of traditional Kerala spices



Pepper Squid \$14.90

Spiced squid cooked to perfection with crushed pepper and fragrant Indian flavours



Prawn Ghee Roast \$16.90

Flavourful Mangalorean-style dry roast with prawns cooked in aromatic ghee and a rich blend of spices



Prawn Pepper Fry \$16.90

Succulent prawns stir-fried with black pepper, curry leaves, and spices for a bold, spicy flavour



Prawn Chettinad Masala \$17.90

Juicy prawns cooked in a bold Chettinad-style masala with roasted spices and curry leaves



Tandoori Pomfret \$17.90

Whole pomfret marinated in spiced yogurt and tandoori-grilled



Grilled Salmon \$18.90

Grilled salmon in lemon butter sauce, served with sautéed seasonal vegetables



Grilled Tiger Prawns \$17.90

Juicy tiger prawns marinated in spices and grilled



VEGETARIAN



Paneer Butter Masala

\$13.90

Soft paneer cubes cooked in a rich, creamy tomato-based gravy with a blend of aromatic spices and butter



Aloo Gobi Masala

\$11.90

A flavourful curry made with potatoes and cauliflower, cooked in a spiced tomato gravy with aromatic herbs



Chana Masala

\$9.90

Chickpeas cooked in a rich, spiced tomato and onion gravy



Mixed Veg Gravy \$11.90

A hearty North Indian curry made with assorted vegetables, simmered in a rich, spiced gravy



Kadai Vegetable \$11.90

Spicy, flavourful mix of vegetables cooked in a wok (kadai) with aromatic spices, creating a rich, savoury gravy



Palak Paneer Masala \$13.90

A creamy, spiced curry made with soft paneer cubes simmered in a flavourful spinach gravy



Paneer Tikka Masala \$13.90

Grilled paneer cubes cooked in a rich, creamy tomato-based gravy with a blend of aromatic spices



Mushroom Masala \$11.90

Tender mushrooms cooked in a rich, spiced gravy with tomatoes, onions, and aromatic herbs

Kadai Mushroom \$11.90

Mushrooms cooked in a wok with a blend of aromatic spices, bell peppers, and tomatoes for a flavourful, spicy dish

Dhal Tadka \$8.90

Classic North Indian lentils tempered with ghee, garlic, and smoky spices.

Dhal Makhani \$11.90

A velvety blend of black lentils and kidney beans simmered in a buttery tomato sauce

Bhindi Masala \$11.90

Stir-fried okra with onions, tomatoes, and aromatic spices for a flavourful, tangy taste

Rajma \$11.90

Red kidney beans simmered in a flavourful onion-tomato masala



EGG



Egg Podimas \$4.90

Scrambled eggs sautéed with aromatic spices, onions, and herbs for a flavourful South Indian treat



Egg Pepper Fry \$4.90

Boiled eggs tossed in a fiery black pepper masala



Masala Omelette \$4.50

Spiced Indian-style omelette with onions, chilies, and fresh herbs



Cheese Omelette \$5.50

Soft, fluffy omelette loaded with melted cheese



Masala Kalaki \$5.90

Lightly scrambled egg with spicy South Indian masala and a silky texture



Egg Masala \$9.90

Boiled eggs simmered in a rich, spicy onion-tomato gravy



Boiled Egg 2pcs \$3.00



BIRYANI

NON VEG



Mutton Dum Biryani \$17.90

Fragrant basmati rice slow-cooked with tender mutton & bone meat and aromatic spices



Chicken 65 Biryani \$15.90

Spicy, crispy Chicken 65 pieces layered with fragrant basmati rice and savoury spices



Chicken Biryani \$14.90

Fragrant basmati rice cooked with succulent chicken and flavourful spices



Fish Biryani \$14.90

Tender fish cooked with fragrant basmati rice and a blend of aromatic spices



Prawn Biryani \$15.90

Succulent prawns cooked with fragrant basmati rice and a blend of savoury spices



Vegetable Biryani \$9.90

A medley of fresh vegetables cooked with fragrant basmati rice and a blend of aromatic spices



Plain Biryani \$8.90

Fragrant basmati rice cooked with aromatic spices, offering a simple yet flavourful dish



Kaadai Biryani \$12.90

A flavourful biryani made with tender quail, cooked with fragrant spices, rice, and herbs for a rich, aromatic dish



Egg Biryani \$9.90

Hard-boiled eggs cooked with fragrant basmati rice and a blend of savoury spices



RICE & NOODLES

VEG

Steamed Rice \$5.90

Jeera Rice \$6.90
Fragrant basmati rice cooked with cumin seeds and mild spices

Ghee Rice \$6.90



Kashmiri Pulao \$9.90
Fragrant basmati rice with spices, saffron, and a mix of dry fruits for a rich, mildly sweet flavour

Veg Pulao \$7.90
Aromatic basmati rice cooked with mixed vegetables and mild spices for a flavorful and comforting dish

Curd Rice \$7.90
A comforting South Indian dish made with rice and yogurt, seasoned with mustard seeds, curry leaves, and mild spices



Veg Fried Rice/ Noodle \$8.90

Mushroom Fried Rice/ Noodle \$9.90

Paneer Fried Rice/ Noodle \$9.90

NON VEG

Egg Fried Rice/ Noodle \$6.90

Chicken Fried Rice/ Noodle \$9.90

Mutton Fried Rice/ Noodle \$10.90

Prawn Fried Rice/ Noodle \$11.90

Non Veg Mixed Rice/ Noodle \$12.90



Schezwan Egg Fried Rice/ Noodle \$7.90

Schezwan Chicken Fried Rice/ Noodle \$10.90

Schezwan Mutton Fried Rice/ Noodle \$11.90

Schezwan Prawn Fried Rice/ Noodle \$12.90

Schezwan Non Veg Mixed Rice/ Noodle \$13.90





INDIAN BREAD



Butter Kulcha

Soft, fluffy flatbread made from refined flour, baked in a tandoor, and generously brushed with butter for a rich, delicious flavour

\$4.90



Latcha Parota

Flaky, crispy multi-layered flatbread, made with whole wheat flour and cooked to golden perfection

\$4.90



Batura 2pcs

Soft, deep-fried leavened bread including channa masala

\$10.90



Plain Naan

\$2.90

Soft Indian flatbread made from refined flour cooked in a tandoor for a light, smoky flavour



Garlic Naan

\$4.90

Soft, fluffy naan topped with minced garlic and herbs



Plain Roti

\$2.90

Soft, unleavened flatbread made with whole wheat flour, cooked on a hot griddle



Chapathi 2pcs

\$5.90

Soft, whole-wheat flatbread



Butter Naan

\$3.90

Soft, fluffy naan brushed with rich butter



Cheese Naan

\$5.90

Soft, fluffy naan stuffed with melted cheese



Butter Roti

\$3.90

Soft, warm flatbread made with whole wheat flour, brushed with rich butter



Poori Set 2pcs

\$9.90

Fluffy, deep-fried Indian puff bread including aloo masala



TAWA SPECIALS

For Weekdays 3pm Onwards Only

PAROTTA

Malabar (Plain) Parotta \$2.50

Buttery, multi-layered flatbread known for its soft, chewy texture and rich flavour

Egg Parotta \$3.50

Flaky parotta enveloping an egg filling, pan-fried for a crispy, flavourful bite

Cheese Parotta \$3.90

Buttery, multi-layered parotta filled with stretchy, melted cheese



Nool Parotta \$3.90

Delicate, string-like layered flatbread known for its soft texture and intricate, fluffy strands



Kizhi Parotta \$9.90

A flavourful bundle of parotta, curry, and spices wrapped in banana leaf and steamed for a rich, aromatic experience



Egg Kothu Parotta \$7.90

Shredded parotta stir-fried with spiced egg, onions, and chilies for a bold, flavourful street-style dish

Veg Kothu Parotta \$8.90

Shredded parotta stir-fried with mixed vegetables, spices, and curry for a wholesome, flavourful bite

Chicken Kothu Parotta \$9.90

Shredded parotta stir-fried with spiced chicken, onions, and curry for a bold, flavourful bite

Mutton Kothu Parotta \$11.90

Shredded parotta stir-fried with spiced mutton, onions, and curry for a rich, flavourful bite

DOSA

Dosa \$4.50

Thin, crispy South Indian crepe made from fermented rice and lentil batter, served with chutney and sambar

Kal Dosa 2pcs \$5.90

Soft, thick, and spongy dosa cooked on a stone griddle, served with chutney and sambar

Masala Dosa \$5.90

Crisp, golden dosa filled with spiced potato masala, served with chutney and sambar



Ghee Dosa \$6.90

Crispy dosa coated with aromatic ghee, offering a rich, buttery flavour, served with chutney and sambar

Ghee Podi Dosa \$7.50

Crispy dosa smeared with ghee and spicy podi, served with chutney and sambar

Egg Dosa \$6.50

Crisp dosa topped with a seasoned egg omelette, served with chutney and sambar

Egg Masala Dosa \$6.90

Crisp dosa filled with spiced potato masala and topped with a seasoned egg, served with chutney and sambar



Kari Dosa \$9.90

Dosa topped with minced meat curry bursting with south india spices

Onion Uthappam \$5.90

Thick, savoury rice pancake topped with caramelised onions, served with chutney and sambar

Masala Uthappam \$6.90

Soft, thick rice pancake topped with a spiced vegetable mix, served with chutney and sambar



DRINKS

HOT DRINKS

Bombay Cutting Chai	\$1.50
Filter Coffee	\$2.50
Bru Coffee	\$3.00
Masala Tea	\$3.00
Ginger Tea	\$3.00
Lemon Tea	\$2.00
Milo	\$3.00
Black Coffee	\$2.00
Black Tea	\$2.50



COLD DRINKS

Iced Milk Tea	\$3.90
Ice Coffee	\$3.90
Lemon Tea	\$2.90
Milo	\$3.90
Bandung	\$3.90
Lemon Tea	\$2.90
Black Tea	\$2.90
Black Coffee	\$2.90

SOFT DRINKS



Soft Drinks \$2.50

Coke Original
Coke Light
Coke Zero
Sprite
Ginger Ale
Soda Water

Mineral Water \$1.90

MILKSHAKES

Vanilla Milkshake	\$5.90
Strawberry Milkshake	\$5.90
Chocolate Milkshake	\$5.90
Extra Scoop Of Ice Cream	\$2.00



FRESH DRINKS



Fresh Lime Juice	\$2.90
Fresh Lime Soda	\$3.90
Orange Juice	\$4.90
Apple Juice	\$4.90
Watermelon Juice	\$4.90
Carrot Juice	\$4.90
ABC Juice	\$6.90
Butter Milk	\$3.90
Sweet/Salt Lassi	\$4.50
Mango Lassi	\$4.90
Summer Cooler	\$5.00
Virgin Mojito	\$5.90



DESSERTS



Falooda

\$10.90

A refreshing dessert made with vermicelli, sweet basil seeds, milk, ice cream, and topped with fresh and dry fruits



Bread Halwa \$5.90

A decadent dessert made from toasted bread, cooked in ghee, and soaked in a fragrant sugar syrup with nuts



Carrot Halwa \$5.90

A traditional sweet dish made from grated carrots, simmered in milk and sugar, and garnished with nuts



Gulab Jamun \$5.90

Soft, deep-fried dough balls soaked in warm aromatic sugar syrup



Rasgulla \$5.90

Soft, spongy cottage cheese balls soaked in a light sugar syrup for a sweet, delicate flavour

ICE CREAM

Ice Cream (2 Scoops) \$5.90

Add On Ice Cream \$2.00

Everything's better with ice cream—add a scoop!



Kulfi \$4.90

A creamy, slow-churned Indian frozen dessert made with thickened milk and traditional flavours



Brownie with Ice Cream \$8.90



FAMILY PACK

Combo 1 (3-4 Pax)

\$69.00

CHICKEN BIRYANI
CHICKEN 65 - 8 PCS
BOILED EGG - 4 PCS
CHETTINAD CHICKEN/PEPPER CHICKEN



Combo 2 (3-4 Pax)

\$89.00

MUTTON BIRYANI
CHICKEN 65 - 8 PCS
BOILED EGG - 4 PCS
KAADAI MASALA/CHICKEN MASALA

Combo 3 (3-4 Pax)

\$105.00

MUTTON BIRYANI
HALF TANDOORI CHICKEN
BOILED EGG - 4 PCS
PRAWN MASALA/ MUTTON MASALA



Combo 4 (3-4 Pax)

\$69.00

VEG BIRYANI
PANEER 65
GOBI MANCHURIAN
CHETTINAD VEG GRAVY

Take Aways Only

Custom Orders Available