

Entrees

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| Chicken tikka (4 pcs) Gf | 12.90 |
| Classic chicken kebab, cooked in tandoor served with mint chutney | |
| Chicken malai kebab (4 pcs)GF | 12.90 |
| Chicken breasts marinated with cream, cheese and green cardamom | |
| Lamb cutlets (3pcs)GF | 15.90 |
| Lamb prime rib cutlets marinated with yoghurt and aromatic spices . | |
| Tandoori salmon (pcs)GF | 15.90 |
| Tasmanian Salmon marinated with yoghurt and green cardamom glazed in Tandoor | |
| Onion bhaji (4pcs) | 10.90 |
| Onion fritters flavoured with carum seeds served with tamarind chutney | |
| Soft shell crab kolivada | 14.90 |
| Soft shell crab marinated in melange of spices , crumbed with semolina , served with curry leaf sauce | |
| Palak papdi chat (v) GF | 12.90 |
| Crispy spinach fritters served with assortment of relishes and fresh salsa | |
| Vegetable samosa (v/vegan)(3 pcs) | 10.90 |
| Spiced potato and peas in flaky pastry , deep fried ,with tamarind chutney | |
| Mixed tandoori platter (for 2 persons)GF | 25.90 |
| Chicken tikka, murgh malai kebab, lamb cutlets , tandoori prawns ,coriander chutney | |
| Mixed Seafood platter (for 2 persons) | 25.90 |
| Tandoori salmon, crab kolivada, tandoori prawn, vegetable samosa , chilli mayo | |
| Mixed veg platter (for 2 persons) | 20.90 |
| An assortment of vegetable entrees ,samosas , onion bhaji, chilli pakoras and spinach chat | |

Poultry

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| Butter chicken | 22.90 |
| Chicken tikka cooked in a flavourful tomato gravy, finished with cream | |
| Chicken tikka masala | 22.90 |
| Chicken tikka stir fried with bell peppers , onion tomato masala and tomato gravy | |
| Chicken Jhalfrezie | 22.90 |
| Chicken morsels cooked with sweet peppers , green chilli served sweet and spicy sauce | |
| Chicken korma | 22.90 |
| Chicken gently simmered in cream and almond gravy , flavoured with green cardamom | |
| Chicken saagwala | 22.90 |
| Chicken morsels cooked in spinach flavoured gravy flavoured with ghee and fenugreek leaves | |
| Chicken Chettinad | 22.90 |
| A south Indian classic , cooked with coconut paste , tamarind, chillies flavoured with star anise | |
| Chicken dhansak | 22.90 |
| A classic from Mumbai , sweet and sour chicken dish cooked with lentils flavoured with special melange of spices | |
| Chicken biryani | 22.90 |
| Marinated Chicken pieces cooked gently with Basmati rice in a ancient cooking style “Dum” | |

******All the above dishes are Gluten free**

Meats (Goat| Lamb| Beef)

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| Lamb Roganjosh | 24.90 |
| A Kashmir classic lamb dish, cooked with yoghurt fennel seeds and ginger | |
| Goat curry | 24.90 |
| Goat cooked with onion tomatoes and green chillies flavoured with garam masala | |
| Bhuna Gosht (Goat) | 24.90 |
| Goat meat stir fried with onion, tomatoes, ginger and coriander leaves | |
| Beef vindaloo | 22.90 |
| Goan signature Beef cooked with vinegar, Chillies and garlic | |
| Beef korma | 22.90 |
| Lamb korma | 24.90 |
| Choice of meat gently simmered in cream and almond gravy , flavoured with green cardamom | |
| Beef saagwala | 22.90 |
| Lamb saagwala | 24.90 |
| Choice of meat cooked with a spinach gravy flavoured with fenugreek leaves | |
| Beef dhansak | 22.90 |
| A classic from Mumbai , sweet and sour beef dish cooked with lentils flavoured with special melange of spices | |
| Lamb Beef Goat Biryani | 24.90 |
| Marinated choice of meat pieces cooked gently with Basmati rice in a ancient cooking style “Dum” | |

******All the above dishes are Gluten free**

Seafood (Prawn/ Fish)

Prawn Malabar (GF, Dairy free) 24.90

Tiger prawns cooked in tomato and coconut based gravy tempered with curry leaves, mustard

Prawn kadhai (GF, Dairy free) 24.90

Tiger prawns stir fried with sweet peppers and a melange of toasted spices

Goan fish curry (GF, Dairy free) 24.90

Ling fillets simmered in a tamarind, chilli and coconut sauce

Vegetarian

Palak paneer (GF) 20.90

Cottage cheese cooked with a spinach gravy flavoured with fenugreek leaves

Kadhai paneer (GF) 20.90

Cottage cheese stir fried with sweet peppers and a melange of toasted spices

Mixed veg korma (GF) 17.90

Mixed vegetables simmered in a smooth almond and Cardamon flavoured sauce

Potato cauliflower (GF, vegan) 17.90

Potatoes and cauliflower cooked with onion and tomato finished with garam masala

Potato and eggplant(GF, vegan) 17.90

Potatoes and eggplant ,tempered with mustard and onion seeds,simmered with tomatoes

Mushroom Korma (GF) 20.90

Mixed vegetables simmered in a smooth almond and Cardamon flavoured sauce

Dal tadkeywali (GF, vegan) 15.90

A melange of lentils, tempered with cumin seeds and cooked with onion and tomatoes

Mixed Veg biryani 20.90

Marinated choice of meat pieces cooked gently with Basmati rice in a ancient cooking style "Dum"

Sides

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| Plain Naan Roti | 3.00 |
| Steamed rice | 3.00 |
| Garlic naan | 4.00 |
| Garlic and cheese Naan | 5.00 |
| Peshawari Naan | 5.00 |
| Chilli Pickle/ lime pickle | 3.00 |
| Pappadam | 3.00 |
| Cucumber raita | 3.00 |
| Mango Chutney | 3.00 |

Dessert

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| Thandai pannacotta | 10.00 |
| Saffron and almond pannacotta flavoured , served with rose petals , almond flakes and strawberries | |
| Gulab jamun with Mango kulfi | 10.00 |
| Mango and milk semi ferredo, served with Gulab jamun and cardamom fairy floss | |
| Chocolate and coconut naan | 10.00 |
| Chocolate and coconut filled naan served with vanilla icecream | |

Set Menu

Premium set menu(for minimum 4 Guests)\$35 per Person ***

Entrees

Chicken tikka

Vegetable samosa

Palak Papadi Chat

Main courses

Butter chicken

Lamb Roganjosh

Beef Vindaloo

Mixed vegetable Korma

Steamed rice

Plain Naan/ Roti/ Garlic naan

Dessert

Mango kulfi with Gulab Jamun and candy floss

Deluxe set menu (for minimum 4 Guests)\$45 per Person ***

Choose any 4 Entrees from the ala Carte menu and 5 curries as Maincourse

Include Naans, Steamed rice, and choice of two condiments

******* All set menu prices are inclusive of Corkage**

Wine List

Sparkling Wine/Champagne

Glass Bottle

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| Henkell Piccolo 200ml | | \$9.00 |
| Cruse Blanc De Blanc Sparkling Brut (French) | | \$32.00 |
| Moet et Chandon Brut (French) | | \$90.00 |

Rose'

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| Pierra Brevin (French) | | \$38.00 |
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White Wine

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| Markview Chardonnay (NSW) | \$8.00 | \$32.00 |
| Silver Moki Sauvignon Blanc (NZ) | \$8.00 | \$32.00 |
| Trout Bay Sav Blanc (Marlborough NZ) | | \$38.00 |
| Annie's Lane Riesling (Clare Valley) | | \$38.00 |
| Balliamo Pinot Grigio (Italy) | | \$32.00 |

Red Wine

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| McWilliam's Inheritance Shiraz (NSW) | \$8.00 | \$32.00 |
| Round Two Shiraz (Barossa Valley) | | \$38.00 |
| Chain of Fire Merlot (Mudgee) | | \$38.00 |
| Trout Bay Pinot Noir (NZ) | \$38.00 | |

Beers

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| Kingfisher (Indian Lager) | \$8 |
| Heineken | \$8 |
| Corona | \$8 |
| James Squire 150 Lashes | \$8 |

Soft Drinks

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| Coke, Coke Zero, Sprite, Solo | \$4 |
| Lemon Lime Bitters, Ginger Beer | \$4 |
| San Pellegrino Sparkling Water 250ml/ 1L | \$4/\$9 |

Spirits

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| House Spirits | \$8 |
| Premium Spirits | \$9 |