

DRINKS

WINES

SHIRAZ- PENFOLDS

Penfolds - Koonunga Hill

\$7.5/30

SHIRAZ- PEPPERJACK

Barosa 2022

\$8/35

CABERNET SAUVIGNON - PEPPERJACK

BAROSSA 2022

\$7.5/30

CHARDONNAY - KOONUNGA HILL

South Australia 2023

\$7.5/30

CHARDONNAY - LITTLE YERRING

Victoria 2022

\$7.5/30

SAUVIGNIN BLANC - OYESTER BAY

New Zealand 2023

\$7.5/30

SPARKLING MUSCATO ROSE/CLASSIC

Victoria 2023

\$7.5/30

HARDS

JOHNNIE WALKER - DOUBLE BLACK

Blended Scotch Whisky

\$9.0/16

JIM BEAN

Bourbon Whisky

\$8.0/14

CAPTAIN MORGAN

Spiced Rum

\$8.00/14

ABSOLUTE VODKA

Vodka

\$9.00/16

GIN & TONIC

Premium gin mixed with
sugar syrup

\$12.00

ASSORTED

MINIS/SHOTS

Assorted shots mini bottles

\$14.00

SASSY LADY

Vodka mixed with Limca (Indian
Lemon drink)

\$14.00

COCKTAILS

ENTREE

Single/2pcs

SAMOSAS

served with green chilli, tamarind and date chutney

\$5/\$9

GOL GAPPE (8 PCS)

served with potato and onion filling with tamarind based water

\$15.99

BREAD PAKORA

potato filling in fried bread, served with green chilli, tamarind and date chutney

\$9.00

DAHI PURI (7PCS)

served with potato and onion filling with sweet yoghurt and chutneys

\$13.99

PAKORA (MIX/PANEER)

served with green chilli, tamarind and date chutney

\$15.99/
\$17.99

MANCHURIAN (VEG) DRY/GRAVY

fluffy vegetarian Manchurians dipped in gravy with veggies

\$17.99

PAPDI CHAAT

served with a mix of sweet yoghurt, green and red chutney

\$14.99

VEG FRIED RICE

Indo-Chinese flavoured rice with veggies

\$15.99

ALOO TIKKI CHAAT

served with a mix of sweet yoghurt, green and red chutney

\$14.99

SCHEZWAN FRIED RICE

Indo-Chinese flavoured rice with veggies tossed in schetzwan sauce

\$17.99

SAMOSA CHAAT

served with a mix of sweet yoghurt, green and red chutney

\$15.99

PANNER FRIED RICE

Indo-Chinese flavoured rice with paneer & veggies.

\$17.99

CHOLE SAMOSE CHAAT \$16.99

served with the chickpeas gravy on top with a mix of sweet yoghurt, green and red chutney

CHICKEN FRIED RICE \$18.99

Indo-Chinese flavoured rice with chicken & veggies.



ENTREE



ALOO POORI (3PCS)

\$14.99

Fluffy and soft wholemeal fried bread served with spiced potato curry.

TANDOORI CHICKEN

\$17.99

served with onions and mint yoghurt chutney

CHOLE BHATURE

\$16.99

Fluffy and soft fried bread served with spiced chickpeas, mint chutney and pickle.

CHICKEN 65

\$20.99

served with onions and mint yoghurt chutney

KADHI PAKORA CHAWAL

\$16.99

Popular North Indian traditional dish made with yoghurt and chickpea flour. (500ml box)

TANDOORI CHICKEN MOMOS

\$17.99

tender chicken-filled dumplings, grilled in a tandoor

CHOLE CHAWAL

\$15.99

Popular North Indian traditional Chole (500ml box)

MALAI PANEER

\$15.99

served with onions and mint yoghurt chutney

(available in CHICKEN and CHAAP)

PANEER 65

\$18.99

served with onions and mint yoghurt chutney

ACHARI PANEER

\$16.99

served with onions and mint yoghurt chutney

PANEER TIKKA

\$18.99

served with onions and mint yoghurt chutney

(available in CHICKEN and CHAAP)

TANDOORI PANEER MOMOS

\$17.99

spiced paneer-filled dumplings, grilled in a tandoor

MASALA PANEER

\$17.99

served with onions and mint yoghurt chutney

(available in CHICKEN and CHAAP)





MAINS



VEGETARIAN

DAL MAKHANI

\$21.99

Black urad lentils cooked slowly with special masalas

ALOO MASALA

\$20.99

potatoes tossed with our secret masalas

SHAHI PANEER

\$23.99

Cottage cheese dipped in tomatoes and cashews based gravy

SARSON DA SAAG PANEER

\$23.99

a super combination of sarson and spinach leaves with cottage cheese.

PANEER BUTTER MASALA \$25.99

Cottage cheese dipped in tomato based thick gravy

METHI MALAI MUTTER

\$24.99

Green peas made with fenugreek leaves, onions, garlic, ginger and cream with our secret spices.

SHAHI PANEER KORMA

\$26.99

cottage cheese dipped in cashew and onions gravy with our secret spices

PANEER BHURJI

\$25.99

Grated cottage cheese with chopped onions and tomatoes.

KADHAI PANEER

\$26.99

Cottage cheese dipped in tomato based thick gravy with veggies

MALAI KOFTA

\$25.99

Cashew and tomato based gravy topped with potatoes and cottage cheese filled deep fries dumplings.

MUTTER PANEER

\$22.99

Cottage cheese dipped in tomato based gravy

CHOLE/CHICKPEAS CURRY

\$19.99

Chickpeas curry is a perfect blend of spices and onion gravy.

CHAAP BUTTER MASALA \$25.99

soya chaap dipped in tomato based thick gravy with our secret masalas

KADHI PAKORA

\$19.99

Popular North Indian traditional dish made with yoghurt and chickpea flour.

PANEER DO PYAZA

\$25.99

Paneer pieces dipped in tomato based thick gravy with onions

MAINS

NON-VEGETARIAN

BUTTER CHICKEN

\$23.99

marinated chicken dipped in tomatoes and cashews based gravy

CHICKEN SAAG

\$24.99

Chicken pieces dipped in spinach based saag curry. No fat and dull of protein and fibre.

BUTTER CHICKEN MASALA

\$25.99

marinated chicken dipped in tomatoes and onions based thick gravy

SHAHI PRAWNS

\$27.99

tossed prawns dipped in tomatoes and cashews based gravy

CHICKEN CURRY

\$23.99

24 hrs marinated chicken thighs cooked with our secret spices

PRAWN BUTTER MASALA

\$28.99

Tossed prawns dipped in tomatoes and onions based thick gravy

SHAHI CHICKEN KORMA

\$26.99

White cashew based curry with aromatic flavours

LAMB KEEMA MUTTER

\$27.99

marinated minced lamb cooked to perfection with our special spices and peas.

KADHAI CHICKEN

\$25.99

Chicken pieces dipped in tomato based thick gravy with veggies

RICE

CHICKEN TIKKA MASALA

\$25.99

Chicken pieces dipped in tomato based thick gravy with our secret tikka spices.

PLAIN BASMATI RICE

\$5/\$9

Aromatic Basmati rice, lightly seasoned or plain, offering fragrant delight and versatile pairing with diverse dishes.

CHICKEN DO PYAZA

\$25.99

Chicken pieces dipped in tomato based thick gravy with onions

CUMIN BASMATI RICE

\$6/\$10

Fragrant Basmati rice infused with warm cumin, adding depth and flavor, perfect for complementing any meal

SAFFRON BASMATI RICE

\$7/\$11

Fragrant Basmati rice infused with saffron, adding depth and flavor, perfect for complementing any meal



BREADS



TAWA ROTI

soft wholemeal flour tawa roti

\$4.50

TANDOORI ROTI

made with wholemeal flour and
cooked in tandoor oven

\$4.00

TANDOORI BUTTER ROTI

buttered wholemeal flour tandoori
roti

\$4.50

PLAIN PARATHA

triangle shaped wholemeal flour
paratha

\$5.00

CHILLI PARATHA

triangle shaped wholemeal flour
paratha stuffed with green chillies

\$6.00

TAWA LACCHA PARATHA

made with wholemeal flour

\$7.00

GARLIC LACCHA PARATHA

tawa laccha paratha infused with
garlic

\$7.50

CHILLI GARLIC LACCHA PARATHA

tawa laccha paratha infused with
garlic and green chilli

\$8.00

PLAIN NAAN

naan cooked in traditional tandoor
oven

\$4.50

BUTTER NAAN

buttered naan cooked in
traditional tandoor

\$5.00

GARLIC NAAN

traditional naan infused with
fresh minced garlic

\$6.00

KULCHA NAAN

filled with cottage cheese and
potatoes

\$7.50

CHILLI GARLIC NAAN

traditional naan infused with
fresh minced garlic and green chilli

\$7.00

CHEESE NAAN

buttered naan cooked in
traditional tandoor stuffed with
mozzarella cheese

\$6.50

CHEESE GARLIC NAAN

traditional naan infused with
fresh minced garlic and mozzarella
cheese

\$7.50

CHEESE CHILLI GARLIC NAAN

buttered naan cooked in
traditional tandoor stuffed with
mozzarella cheese, green chillies
and garlic.

\$8.50

THALI

ALOO PYAZ PARATHA THALI \$19.99

potato and onion filled 2 pcs
parathas (desi ghee)

MIX PARATHA THALI \$20.99

potato, onions and cottage cheese
filled 2 pcs parathas (desi ghee)

PANEER PARATHA THALI \$21.99

cottage cheese filled 2 pcs
parathas (desi ghee)

GOBI PARATHA THALI \$21.99

spiced grated cauliflower filled 2
pcs parathas (desi ghee)

PYAAZ PARATHA THALI \$19.99

spiced chopped onions filled 2 pcs
parathas (desi ghee)

AMRITSARI KULCHA THALI \$17.99

one kulcha served with chole curry,
onions and pickles.

TAKEAWAY BOX

\$16.99

ANY CURRY LISTED BELOW AND RICE

VEG

- ALOO SABZI + RICE
- CHOLE + RICE
- SHAHI PANEER + RICE

NON-VEG

- CHICKEN CURRY + RICE
- BUTTER CHICKEN + RICE

VEG THALI

\$18.99

DAL + ANY CHOICE OF CURRY + RICE

+ADD ONS

TANDOORI ROTI / PLAIN NAAN + \$3
BUTTER NAAN / GARLIC NAAN + \$4
(CURRIES LISTED WITH TAKEAWAY BOX)

NON - VEG THALI

\$20.99

DAL + ANY CHOICE OF CURRY + RICE

+ADD ONS

TANDOORI ROTI / PLAIN NAAN + \$3
BUTTER NAAN / GARLIC NAAN + \$4
(CURRIES LISTED WITH TAKEAWAY BOX)

DRINKS

COFFEE

\$4.00

MASALA CHAI

\$6.00

Spiced Indian tea, rich in flavor, with a blend of aromatic spices like cardamom and ginger.

SWEET LASSI

\$6.00

Creamy yogurt blended with sugar, delivering a delightful and indulgent sweet beverage experience.

MANGO LASSI

\$6/23

Real flavours of mango infused with our sweet yoghurt

CHAACH / SALTED LASSI

\$5/\$21

Tangy yogurt with a dash of salt, offering a refreshing and savory beverage option.

SHAKES

\$8.99

- COOKIES & CREAM
- BLUE HEAVEN
- CHOCOLATE
- STRAWBERRY
- CARAMEL
- VANILLA
- REAL MANGO SHAKE
- REAL BANANA SHAKE

LEMON & LIME BITTER

\$5.5/\$19

LEMON MASALA SODA

\$6.5/\$23

Freshly squeezed lemon mixed with sugar and sparkling water with our secret spices. Good for digestion and heartburns.

CONDIMENTS

DAHI / YOGURT

\$5.00

mixed with roasted cumin & black salt

RAITA (BOONDI / MIX VEG)

\$9.50

Cool, creamy Indian side dish with yogurt, either featuring crispy boondi or assorted mixed vegetables.

ONION MASALA SALAD

\$7.99

topped with lemon juice, chaat masala, special mixed spices & coriander

DESSERTS

GULAB JAMUN-3PCS

\$9.50

Soft, syrup-soaked Indian dessert balls flavored

GAJAR HALWA

\$9.50

Rich, aromatic Indian dessert made with grated carrots, milk, sugar, and ghee,

RAS MALAI

\$9.50

Rich, aromatic Indian dessert made with grated carrots, milk, sugar, and ghee,

GULAB JAMUN SUNDAE

\$11.50

Soft, syrup-soaked Indian dessert balls flavored

SPECIAL MENU

PLAIN NAAN

naan cooked in traditional tandoor oven

\$3.50

BUTTER CHICKEN

marinated chicken dipped in tomatoes and cashews based gravy

\$21.99

BUTTER NAAN

buttered naan cooked in traditional tandoor

\$4.00

CHICKEN CURRY

24 hrs marinated chicken thighs cooked with our secret spices

\$21.99

GARLIC NAAN

traditional naan infused with fresh minced garlic

\$5.00

DAL MAKHANI (VEG)

Black urad lentils cooked slowly with special masalas

\$18.99

TANDOORI BUTTER ROTI

filled with cottage cheese and potatoes

\$3.50

SHAHI PANEER (VEG)

Cottage cheese dipped in tomatoes and cashews based gravy

\$20.99

TANDOORI ROTI

made with wholemeal flour and cooked in tandoor oven

\$3.00

ALOO MASALA (VEG)

potatoes tossed with our secret masalas

\$18.99

RICE (280ML/500ML)

Out plain long basmati rice

\$5/8

RAITA

made with yoghurt and our special blend of spices

\$9.00

SAMOSAS (2PCS)

Out plain long basmati rice

\$5/8

MANGO LASSI

Real flavours of mango infused with our sweet yoghurt

\$5.00

CHICKEN/PANEER BIRYANI

Traditional Sindhi Biryani

\$20

LEMON MASALA SODA

Freshly squeezed lemon mixed with sugar and sparkling water with our secret spices. Good for digestion and heartburns.

\$6/20

BREAKFAST

EGG ON TOAST

\$9.99

Choice of egg served with buttered
sourdough toast (Poached/scrambled)

BREKKI BLT BUN

\$9.99

Brioche bun with garlic aioli, Bacon,
Lettuce and tomatoes

AVO ON TOAST

\$10.99

Brioche bun with garlic aioli, Bacon,
Lettuce and tomatoes

SANDWICHES

TOMATO AND LETTUCE

\$7.99

Available in wholemeal and white
bread.

TRIPLE CHEESE

\$8.99

Available in wholemeal and white
bread.

TANDOORI CHICKEN

\$10.99

24hrs marinated chicken roasted in
tandoor oven and wrapped white
pita bread and mixed with mint
chutney, tomatoes and onions.

CHOLE BHATURE

\$14.99

Fluffy fried bread served with
chickpeas, onions and pickles

ALOO PARATHAA THALI

\$17.99

Out plain long basmati rice

SAMOSAS (2PCS)

\$8.00

Out plain long basmati rice

COFFEE

CAPPUCINO

\$4/5/7

LATTE

\$4/5/7

FLAT WHITE

\$4/5/7

CHAI LATTE

\$5

MASALA CHAI

\$4/6

Ginger and cardamom Indian
spiced tea

COLD COFFEE

\$7.00

topped with chocolate syrup and
an ice cream scoop

MANGO LASSI

\$7.50

LEMON MASALA SODA

\$4/7

Freshly squeezed lemon mixed
with sugar and sparkling water
with our secret spices. Good for
digestion and heartburns.

GARDEN SALAD

\$17.99

Freshly made salad with feta,
tomato, cucumber, lettuce, olives
and onions mixed with lightly
spiced herbs

CHAI



\$6 ONLY

LEMON SODA



\$6.5/23 ONLY

KULFI



\$6.5 ONLY

COLD COFFEE



CHOCOLATE | PLAIN | CARAMEL

\$8 ONLY

CHOWMEIN



SCHEZWAN
SINGAPURI

+ \$2 PANEER
+ \$3 CHICKEN

+ \$3
+ \$4

\$16.99 ONLY