

KEY:

GF=Gluten Free and LF=Lactose Free.

Chilli Hot Indicator: No Chilli = Mild, 1 Chilli = Mild to Medium Hot, 2 Chillies = Medium Hot,
 3 chillies = Medium to Hot, and 4 chillies = Very Hot

NOTE:

Most of our dishes can be altered to suit your needs.

Soups

Tomato Soup	5.0
Indian tomato soup, lightly spiced and garnished with croutons and cream.	

Chicken and Mushroom Soup	7.0
Indian style chicken and mushroom soup garnished with coriander.	

Entrées

Massala Pappadams	6.5 (2pc)
Pappadams topped with finely chopped & spiced onion, tomato and coriander. A very good appetizer.	

Paneer Tikka	8.5
Soft, juicy chunks of cottage cheese marinated in spices and yoghurt and grilled in tandoor.	

Onion Bhaji (LF)	8.5
Marinated and spiced onion strips dipped in chickpea and cumin batter deep fried to perfection and served with an assortment of chutneys.	

Cocktail Samosas (LF)	8.5
Two crisp Indian short pastries packed with spiced potatoes and sautéed green peas, served with chutneys.	

Vegetable Pakoras (LF)	8.5
Fine spices mixed with vegetables soaked in a spiced chickpea batter and deep-fried till golden brown, four pieces served with dips.	

Spicy King Fish	13.5 (4pc)	20.5 (6pc)
Mouth watering finger shaped pieces of king fish marinated in spices like ginger and garlic coated with bread crumbs and egg yolk and deep fried.		

King Prawn Pakoras (LF)	13.5 (4pc)	20.5 (6pc)
King prawns lightly spiced, coated in a fine batter then fried crisp till golden brown served with an assortment of sauces.		

For Your Pleasure Fine Tandoori Fare

Entrée Main

Tandoori Mushrooms

Mushrooms seasoned in fine cashew paste, cardamom, pepper and roasted in a clay oven (Tandoor), served with chutneys.

9.5 (4pc) 12.5 (6pc)

Tandoori Chicken (GF)

North India's most popular Tandoori dish, tender spring chicken on the bone properly marinated for hours with spices, yogurt and Tandoori masala, cooked in the clay oven served with fine assortment of chutneys.

(half) 12.5 20.5 (whole)

Arya Chicken Kebab

Lean chicken pieces marinated in a smooth cashew nut, couscous, and spice mix, clay oven baked to perfection and served with an array of chutneys.

12.5 (4pc) 17.5 (6pc)

Hariyali Kebab (GF/LF)

Chicken pieces marinated with ginger, garlic, coriander, mint, yoghurt and spices; baked in Tandoori oven and served with an array of chutneys.

13.5 (4pc) 20.5 (6pc)

Chicken Tikka

Bite size pieces of lean chicken fillet marinated in yogurt, spices and Tandoori masala roasted in the Tandoor, served with fine chutneys.

12.5 (4pc) 17.5 (6pc)

Tandoori Lamb Cutlets (GF)

Australian Lamb cutlets finely marinated in secret herbs and subtle spices and barbecued in the Tandoor to perfection, served with assortment of sauces.

14.5 (3pc) 21.5 (5pc)

Lamb Sheekh Kebab (GF/LF)

Lean lamb finely minced with ginger, garlic, coriander leaves, mint, onion, intertwined with a fine array of spices roasted in the Tandoor and served with tasty sauces.

12.5 17.5

Tandoori Salmon

Fresh salmon seasoned in a fine tandoori marinade, roasted in the clay oven, served with mango salad and a delicious red seafood crème sauce.

24.5

Tandoori Platter

Tandoori chicken, tandoori mushroom, chicken tikka, lamb cutlet, hariyali kebab, lamb sheekh kebab and Arya chicken kebab served with salad and assorted chutneys.

25.5

Arya Fine Indian Cuisine's Superior Array of Curries

Murgh Makani (Butter Chicken) (GF)

19.5

This very mild and tasty Indian dish is the most favoured Indian Dish in all Australia. Boneless chicken pieces marinated for hours in a light and delicious Tandoori masala. Then roasted in the clay oven to perfection and served with a delicious rich blend of fresh butter, cashew nut, fennel, and a truly remarkable mild tomato cream sauce.

Chicken Mumtaz

19.5

This famous chicken dish was named after the Moghul Empress for whom Maharaja Shahjehan built the Taj Mahal at Agra. A truly royal recipe: - chicken fillet marinated in a smooth cashew nut, ginger and garlic spice mix and char-grilled in the clay oven (tandoor), the sauce is cooked in a rich creamy cashew nut paste, cardamom and yoghurt.

Chicken Tikka Masala (GF)

19.5

Chicken Tikka pieces simmered on a base of vibrant blended spices, almond powder & cashew nut and then cooked in thick onion and tomato gravy & tinged with fresh Australian yoghurt and garam marsala.

Chilli Chicken

19.5

This spicy Indian recipe involves pieces of chicken subtly coated flavoured with pepper, cornflour, spices and soy sauce, and then tossed with onions and capsicum into a thick dry sauce.

Mango Chicken

19.5

Lightly marinated chicken, roasted in the tandoor then cooked in a fine and tangy mango splash.

Royal Lamb Shank Masala (GF/LF)

23.5

Tender lightly seasoned lamb shanks cooked slowly with bone to trap more flavour. A thick delicious Masala blend of freshly ground spices, tomatoes, ginger, garlic, chilli, cardamons and caramelised onions, Padma Rawat's signature dish.

Lamb Rogan Josh (GF/LF)

19.5

Lean cubes of tender lamb cooked in a delicious thick masala sauce of onions, tomatoes, tamarind, yoghurt, Kashmiri herbs, fragrant spices and a truly magnificent medium hot lamb dish.

Goat Masala (GF/LF)

21.5

Fresh boneless goat cooked in a flavoursome Masala blend of ground spices, onion, tomato, ginger, garlic and chilli.

Chicken Bharwa Masala

24.5

Chicken breast fillet stuffed with cashews, sultanas and chicken mince, then slow cooked with fine onion, tomato and spices. Our head chef Kalam's signature dish.

Authentic All Time Favourites

Your Choice of: CHICKEN / LAMB / BEEF

19.0

Saagwala

An authentic all Indian dish. Sautéed crème spinach intertwined with caramelised onions, ginger, garlic, cumin and fragrant spices.

Vindaloo (GF/LF)

An all time favourite dish, introduced to the subcontinent by the Portuguese, The meaning Vindaloo comes from a combination of 'Vin' for wine vinegar and 'Alho' which is Portuguese for garlic cooked with vinegar, tomatoes and ground red chillies. This is the one for the lovers of hot and spicy food and the people who like it hot.

Madras

Hailing from the southern costal parts of India. A classical coconut based curry with mustard seeds, chillies and curry leaves. An exotic, medium hot coconut base dish.

Chettinad (GF/LF)

An intense south Indian curry of roasted masala, coconut curry leaves and freshly ground spices, a medium hot dish.

Korma (GF)

A light and fragrant curry, specially prepared to suit the meat or poultry selected and is finely intertwined with a masala cream base.

Fine Dishes from the Ocean

South Indian Fish Curry (GF)		20.5
King fish fillets cooked in a fine curry gravy of coconut milk, curry leaves, sautéed onions, tomato and traditional spices like mustard seed and cumin, garnished with coriander.		
Fish Moily (GF)		20.5
A light and simple yet tasty preparation of fish cooked in coconut milk, curry leaves & ground turmeric.		
Salmon and Tamarind Curry (GF)		20.5
Fresh salmon cooked in a tasty tamarind fish sauce with coconut milk, black mustard seed, cumin, curry leaves and garnished with fresh coriander and tamarind sauce.		
King Prawn Malabari		24.5
King prawns finely prepared with juicy tomatoes, mustard seeds, and cumin, curry leaves and scrumptious Goan sauce garnished with grilled tomato.		
Prawn Tikka Masala		24.5
Large local prawns intertwined with onions, tomatoes and thick delicious sweet, sour and spicy gravy.		
Goan Seafood Curry (GF)		24.5
A fine selection of king prawns, Scallops, calamari, king fish, mussels and simmered in a delicious seafood curry. This curry is tangy and a bit spicy.		
Prawn or Seafood Basil Curry (GF)		25.5
King prawns, scallops, mussels, squid, king fish and a very Indo-Burmese sauce with kaffir lime leaves, basil and a coconut based sauce.		

Fresh Vegetarian Dishes For Your Enjoyment

Mixed Dhal (GF/LF)

12.5

The all time favourite, high quality mix of lentils boiled into a thick consistency then topped with a vibrant gloss of ginger, garlic, garam masala, onions, tomatoes and fine spices.

Dhal Makhani (GF)

12.5

This lentil dish is specially prepared as it is time consuming and rich preparation. The lentils are simmered overnight over the lightly glowing Ambers of the Tandoori oven together with onion, chilli, ginger, fresh cream and butter.

Vegetable Korma

13.5

Specially prepared vegetables in a fine creamy sauce, brilliant cashew and tomato paste, flavoured by subtle spices and garnished with nut.

Mixed Vegatbles

12.5

Local mixed vegetables steamed and cooked in a thick gravy sauce, tinged with tomato masala, onions and subtle spices.

Eggplant Masala (GF/LF)

13.5

A unique blend of eggplant, capsicum and onion, garlic and spices then prepared into a fine consistency with a dash of lime

Malai Kofta

13.5

Roundels of mashed potato, cottage cheese, deep fried and tossed in a delicate creamy cashewnut base sauce.

Mushroom Mattar

14.5

Mushrooms in a spirited onion, finely spiced, flavoursome tomato base with fresh garden peas with a dash of lime and cream.

Palak Paneer (GF)

15.5

The famous spinach dish, first blended into a smooth consistency, then made interesting by a rich tomato and onion gravy, spices, browned garlic and enriched with cottage cheese (paneer).

Paneer Dilruba

15.5

Grated cottage cheese cooked with onion, tomato and capsicum in a sweet and sour spicy sauce.

Paneer Kadai

15.5

A dry paneer dish tossed with capsicum, onions and tomato in a rich gravy sauce.

Paneer Butter Massala

15.5

Cottage cheese in a rich brilliant tomato base, flavoured by subtle spices, cream and yoghurt.

Kaju Massala

17.5

Roasted cashew nuts cooked with a thick gravy of onions, tomatoes, ginger garlic and garam masala spices!

Vegetable Jalfrazi

14.5

Fresh local vegetables, steam cooked and then tossed with onion, capsicum and a tangy masala gravy.

Basmati Khazana (Rice Selections)

Steamed Rice – Fluffy aromatic basmati rice steamed

3.0

Saffron Rice – Fluffy basmati rice cooked with aromatic spices and real saffron

4.0

Jeera Rice – Basmati rice cooked with roasted cumin

4.5

Coconut Rice – Basmati rice tempered with coconut, curry leaves and mustard

4.5

Peas Pulaw – Basmati rice tossed with peas and dry onions

5.0

Arya's Biryani

Lamb/ Beef/ Chicken (GF/LF) 	16.5
Your choice of meat spiced with yoghurt, mint, and royal cumin, slow cooked with long grain basmati rice flavoured with saffron, onion, coriander leaves and tomatoes.	
Arya's Prawn Biryani (GF/LF)	19.5
Our chef's special recipe, king prawn, basmati rice and fine spices.	
Arya's Special Veg Biryani	15.5
Mixed vegetables and cottage cheese cooked with rice	

Delicious Indian Breads

Plain Naan - Indian bread baked in a clay oven	3.0
Buttered Naan - Soft layers of bread cooked in the clay oven and butter	4.0
Tandoori Roti - Made with whole-wheat flour and traditionally cooked in a clay oven and Tandoor	3.5
Garlic Naan - Naan bread brushed with garlic	4.0
Cheese Naan - Naan bread stuffed with cheese	5.0
Cheese & Garlic Naan - Naan bread stuffed with cheese & brushed with roasted garlic on top.	6.5
Aloo naan - Naan bread with a filling of lightly spiced potatoes and coriander	4.5
Keema Naan - Naan bread with a filling of spiced minced lamb and coriander	5.0
Kashmiri Naan - Naan bread stuffed with dried fruits and nuts	5.0
Masala Kulcha Naan - Naan bread stuffed with spiced potatoes, cottage cheese, coriander and onion	5.0
Chilli and Cheese Naan - Arya's Speciality	5.0
Paneer Kulcha - A lip smacking bread from the Rajasthani cuisine. This classic Indian flatbread is made with a filling of onions and paneer	5.0
Onion Kulcha - Naan bread stuffed with chopped onion and coriander with a hint of spice	5.0
Mixed Bread Basket - One serve each of plain, garlic, cheese naan	10.0

Accompaniments

Raita - A combination of cucumber and yoghurt slightly spiced with pepper, coriander and roasted cumin powder	4.5
Eggplant Raita - Yoghurt mixed with smoked eggplant, dash of pepper and coriander	4.5
Sliced Onion	4.0
Sliced Chilli	4.0
Pappadams - Lentil wafers served with an assortment of chutneys	3.0

Chutney and Pickles

Mint Chutney	2.0
Tamarind Chutney	2.5
Sweet Chilli Chutney	2.5
Sweet Mango Chutney	3.0
Lemon Pickle	2.5
Mango Pickle	2.5

FEAST OF INDIAN BANQUET

Feast 1

**minimum 2 people
35.0 per person**

Samosa
Chicken Tikka
Sheekh Kebab
(served with assorted chutneys)

Murg Makhani (Butter Chicken)
Lamb Madras
Vegetable Korma

Plain and Garlic Naan
Steamed Rice
Raita/ Pappadams/ Sweet Mango Chutney

Feast 2

**minimum 2 people
39.0 per person**

Onion Bhaji
Chicken Tikka
Spicy King Fish

Goan Seafood Curry
Murg Makhani (Butter Chicken)
Palak Paneer

Plain and Garlic Naan
Basmati Rice
Raita/ Pappadams/ Sweet Mango Chutney

Fine Platters

Tandoori Platter

Tandoori chicken, tandoori mushroom, chicken tikka, lamb cutlet, lamb sheekh kebab and Arya chicken kebab served with salad and assorted chutneys.

25.5

Mixed Veggie Platter (per person)

Three vegetarian curries, vegetable korma, palak paneer, dhall makhani, served with rice and naan bread.

21.5

Healthy Choice

Mango Salad

Fresh carrots, cucumber, tomato, capsicum, lettuce with mango in a honey and lemon juice based dressing.
(Fresh mango available seasonally).

7.5

Indian Salad

Cubes of red onion, cucumber, capsicum, lettuce in a lemon, pepper chilli based dressing.

5.5

Kachumber Salad

Finely chopped cucumber, tomato and onion in a tangy dressing made of lemon juice, salt, pepper and olive oil

5.5

Desserts

Gajjar Halwa

Grated carrots cooked in a slow fire with milk, almond and then garnished with cashews and raisins.

8.0

Gulab Jamun

Milk based sponge balls deep-fried and then soaked in cardamom and saffron rose syrup.

8.0

Mango or Pistachio Kulfi

Our Aunty Channa's homemade Indian icecream.

8.0

Tiramisu Ice Cream

Italian ice cream made of biscuits dipped in coffee and mascarpone cream.

8.0

Vanilla icecream

With chocolate sauce

6.0