



ENTRÉE

Samosa (Pastry triangles filled with mild potato, green peas filling)	\$ 6.90
Onion Bhaji (Crispy onion fritters served with tamarind chutney)	\$ 6.90
Chicken Lollipop (6pcs) (Chicken Drumstick marinated with hung yoghurt and spices)	\$ 8.90
Amritsari Fish (Mouth-watering fish deep fried in tangy batter & spices)	\$ 10.90

TANDOORI BARBEQUE DELIGHTS

Paneer Tikka (Cottage cheese capsicum and onions marinated and baked in tandoor)	\$ 15.90
Chicken Tikka (8pcs) (Age old Classic)	\$ 10.90
Seekh Kabab (lamb minced finger rolled onto skewers, cooked in tandoori oven)	\$ 11.90
Veg Mixed Platter for 2 (Samosa, Onion Bhaji, Paneer tikka)	\$ 18.90
Non-Veg Mixed Platter for 2 (Chicken Tikka, Fish Amritsari, Seekh Kebab)	\$ 19.90

All Entrees Served with Salad, Mint Chutney or Tamarind chutney or both

STREET FOOD

Chole Bhature (2pcs)	\$ 13.90
Samosa Chat (2pcs)	\$ 10.90

VEGETARIAN CURRY POTS

Navratan Korma (Seasonal vegies and Dry fruits simmered in almond cream sauce)	\$ 13.90
Veg Kolhapuri (Hot and spicy mixed vegetables curry)	\$ 13.90
Veg Madras (Indo British style Coconut Curry with Seasonal Veggies)	\$ 13.90
Panner Butter Masala (Cottage cheese Medium spicy Curry)	\$ 14.90
Malai Kofta (Potato & cottage cheese dumpling in an almond, cardamom cream sauce)	\$ 14.90

Channa Masala (Chickpeas in onion tomato gravy finished with ginger julienne & chopped coriander)	\$ 13.90
Spinach & Paneer Curry (A distinct cousin of the palak paneer, chopped spinach with cottage cheese and aromatic sauce)	\$ 14.90
Subzi Miloni (Potato, eggplant and cauliflower tossed through onion and tomato gravy)	\$ 13.90
Highway Dal (As the name suggests, a very popular dal amongst the busy highways in India Combination of Black & Yellow Lentils)	\$ 12.90

CURRY POTS – CHICKEN

Desi Butter Chicken (A hearty curry with a punch of flavour, medium spiced)	\$ 16.90
Chicken Tikka Masala (Tandoori chicken tikka, cooked hawker style in rich onion, tomato capsicum gravy)	\$ 16.90
Dum ka Murgh (Twice cooked chicken tikka pieces in a Mughlai style sauce)	\$ 16.90

CURRY POTS - LAMB

Lamb Saagwala (Spinach, fenugreek leaves chopped & tempered with chef's special spices)	\$ 16.90
Lamb Rogan josh (A quintessential lamb dish for all lamb lovers)	\$ 16.90
Aloo Bukhara Lamb (Juicy tender lamb with simmered gently with potatoes in a med-hot sauce)	\$ 16.90

CURRY POTS - BEEF

Beef & Potato Vindaloo (For those with steel lined stomach "HOT, VERY HOT)	\$ 16.90
Beef Korma (Mild cashew nut, almond cream sauce & hint of cardamom)	\$ 16.90
Beef & Vegetable Madras (Tender beef cooked in mustard seeds, curry leaves, coconut - based gravy)	\$ 16.90

CURRY POTS - SEAFOOD

Prawns Jalfrezi (Succulent juicy prawns tossed through seasonal veggies in mild creamy curry sauce)	\$ 21.90
Sachinomania (My family's favourite, a fish recipe the way legend master blaster Sachin likes it)	\$ 18.90

CHEF'S Signature Dishes

Goat Masala (Stone – grounded masalas cooked in a medium - hot sauce)	\$ 18.90
Paneer Tikka Masala (Char-grilled cottage cheese with capsicum and onions in medium-spicy tomato gravy)	\$ 18.90

Paneer Kalimirch Ludhianvi (Roasted stone-grounded pepper blended through a spicy onion and capsicum sauce)	\$ 15.90
Bhindi Do Pyaza (Okra cooked with lots of onions and Indian spices)	\$ 14.90

RICE AND BIRYANI

Plain Basmati Rice for 1	\$ 2.90
Plain Basmati Rice for 2	\$ 3.90
Kashmiri Rice (Green peas, Nuts, Dry Fruits)	\$ 6.90
Chicken Tikka Biryani (Served with Raita)	\$ 14.90

BREADS FROM THE TANDOOR

Plain Naan	\$ 2.90
Garlic Naan	\$ 3.90
Tandoori Roti	\$ 3.90
Cheese Naan	\$ 4.90
Cheese & Garlic Naan	\$ 4.90
Chilli Cheese Naan	\$ 4.90

SIDES AND ACCOMPANIMENTS

Plain pappadam basket	\$ 1.90
Fresh Green Salad (Assortment of cucumber, carrot, onion and tomato)	\$ 4.90
Onions and lemons	\$ 2.90
Cucumber Raita	\$ 3.90
Mango Chutney	\$ 2.90
Mint Chutney	\$1.00
Tamarind Chutney	\$1.00

FOR THE LIL' ONES

Kids Butter Chicken and Rice	\$ 9.90
Kids chips and tomato sauce	\$ 6.90

DESSERTS & COFFEE

Gulab Jamun	\$ 5.90
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Please refer to our Creamistry Dessert Menu or Check with Staff for Recommendations

VEGAN IT IS

Onion Bhaji	\$ 6.90
Samosa	\$ 6.90
Quinoa & Cauliflower Fritters	\$ 8.90
Navratan Korma (Seasonal vegies and Dry fruits simmered in almond coconut cream sauce)	\$ 13.90
Veg Madras (Indo British style Coconut Curry with Seasonal Veggies)	\$ 13.90
Chickpeas Curry (Chickpeas in onion tomato gravy finished with ginger julienne & chopped coriander)	\$ 13.90
Dal (Combination of Black & Yellow Lentils)	\$ 12.90
Potato & Chickpeas Salad	\$ 10.90
Tandoori Bread	\$ 3.90
Rice	\$ 2.90

Vegan Ice Creams & Desserts Available, Check with our Friendly Staff.