

ENTREE

Veg Samosa

2 handmade, deep-fried Punjabi short-crust pastry filled with potatoes and aromatic spices.

\$11.90

Paneer Tikka

Cubes of paneer & veggies marinated with yogurt and spices finished in tandoor oven, topped with herbs & Indian Spices.

\$16.90

Tandoori Broccoli

Fresh broccoli florets marinated in spices and yogurt chargrilled in the tandoor for a smoky flavourful finish.

\$15.90

Bharavaan Khumbh (Stuffed Mushroom)

Crispy battered whole organic mushrooms filled with paneer, spiced bell pepper, topped with truffle mayonnaise.

\$15.90

Arancini Balls

Masala flavoured vegetable crispy golden rice balls with homemade spiced aioli.

\$15.90

Mix Veg Pakora

Crispy golden fritters made with seasonal vegetables, lightly spiced and served with chutney.

\$13.90

Trio Dips

Cheese Naan stuffed with pizza-style toppings and serve with 3 different dips

\$14.90

Chicken Tikka (Malai/Hariali/Traditional)

Spiced marinated succulent pieces of chicken perfectly finished in tandoor oven.

\$16.90

Amritsari Fish

Spiced batter fried fish delicacy with crunchy salad & chutney.

\$19.90

Fish Tikka

Boneless fish fillets marinated with yoghurt, lemon juice, and spices, cooked in the clay tandoor for a smoky flavour.

\$22.90

Salt & Pepper Calamari

Deep fried tender calamari, salad, chips & lemon aioli.

\$17.90

Tangdi Pakora

3 Tender chicken drumsticks coated in spiced chickpea flour, deep fried to a crispy perfection.

\$17.90

Tandoori Chicken

Classic tandoori-style chicken marinated overnight in yogurt and spices, cooked in the clay oven for authentic smoky flavours.

Full \$24.99

Half \$17.99

Seekh Kebab

Minced lamb/chicken blended with fresh herbs, onions, and spices, skewered and chargrilled to perfection.

\$19.90

Omnii Special Seekh Kebab

Juicy seekh kebabs fried and after that tossed in a wok with diced capsicum and onion, coated in a spicy blend of soy, tomato, and chilli sauce.

\$22.90

STREET FOOD

Golgappe

6 Crisp puris filled with spicy-tangy water, chutneys, and potatoes — India's ultimate burst -in-your-mouth street snack.

\$12.90

Dahi Puri

A creamy twist on golgappa, topped with chilled yogurt, sweet & spicy chutneys, and crunchy sev.

\$12.90

Bhalla Papdi Chaat

Soft lentil dumplings with crispy wafers, yogurt, and chutneys — a perfect sweet, tangy & spicy balance

\$12.90

Papdi Chaat

Golden fried papdi topped with chickpeas, yogurt, and zesty chutneys for a true North Indian Street treat.

\$12.90

Aloo Tikki Chaat

Spiced potato patties served with chickpeas, chutneys, and yogurt — crispy, tangy and comforting.

\$12.90

Soya Chaap (Malai/Tandoori)

Juicy mock-meat skewers marinated in creamy malai or smoky tandoori spices.

\$14.90

Bhel Puri

A crunchy, tangy mix of puffed rice, chutneys, and spices — light yet full of flavour.

\$9.90

Peanut Masala

Roasted peanuts tossed with onion, tomato, fresh coriander, lemon, and spices — a zesty and crunchy street snack.

\$9.90

Khaman Dhokla

Soft, fluffy steamed cakes from Gujarat, lightly spiced and garnished with curry leaves & mustard seeds.

\$12.90

Pav Bhaji

A Mumbai classic! Butter-toasted buns served with a spiced veggie mash and a dollop of butter.

\$14.90

Chole Bhature

Puffy golden bhatura paired with rich, spicy chickpea curry — the king of Punjabi comfort food.

\$16.90

Amritsari Kulcha

Stuffed flaky bread baked to perfection, served with spicy chickpea curry — a specialty from Amritsar.

\$16.90

SOUTH INDIAN

Vada Sambhar**\$12.90**

Golden fried lentil doughnuts served with tangy sambhar & coconut chutney.

Idli Sambhar**\$12.90**

Soft steamed rice cakes paired with aromatic sambhar and chutneys — light yet filling.

Plain Dosa**\$14.90**

Classic crispy rice and lentil crepe, served with sambhar & chutneys.

Masala Dosa**\$16.90**

Crispy rice and lentil crepe stuffed with a spiced potato filling, served with sambhar & chutneys.

Paneer Dosa**\$18.90**

Crispy dosa filled with spiced paneer stuffing, paired with sambhar & chutneys

Chilli Garlic Onion Dosa**\$16.90**

Crisp dosa layered with chilly, garlic, and onions for a bold and flavourful twist.

Mysore Masala Dosa**\$15.90**

A South Indian specialty with a spicy chutney base and potato filling inside a crisp dosa.

Uttapam**\$13.90**

Thick and fluffy rice-lentil pancake topped with onions, tomatoes, and herbs, served with sambhar & chutneys.

INDO - CHINESE

Crispy Veg

Golden-fried veggies tossed in a tangy Indo-Chinese sauce.

\$16.90

Fire Balls

Spicy veg dumplings in a fiery sauce — bold & addictive.

\$15.90

Veg Manchurian (Dry/Gravy)

Crispy veggie dumplings tossed in Indo-Chinese sauces, served dry or with gravy

\$16.90

Gobi Manchurian

Crispy cauliflower tossed in a tangy Indo-Chinese sauce

\$16.90

Paneer Chilli

Cottage cheese cubes stir-fried with peppers, onion, and chilli-garlic sauce.

\$19.90

Mushroom Chilli

Juicy mushrooms in a spicy garlic-chilli toss.

\$19.90

Veg Noodles

Wok-tossed noodles with crisp veggies & soy flavor.

\$14.90

Fried Rice

Fragment Indo-Chinese fried rice with a smoky wok flavor.

\$12.90

Spring Rolls

Crisp rolls stuffed with seasoned veggies, served with dipping sauce.

\$14.90

Veg Steamed Momos

Steamed Himalayan dumplings with spiced veggie filling.

\$12.90

Chicken Noodles

Stir-fried noodles with chicken, veggies, and classic Indo-Chinese seasoning.

\$16.90

Chicken Steamed Momos

Juicy chicken dumplings served with spicy chutney.

\$16.90

VEGETARIAN CURRIES

Shahi Paneer

Creamy cottage cheese cooked in garam masala, rich tomato, cashew and almond based gravy.

\$20.90

Paneer Butter Masala

Paneer cubes simmered in a rich, buttery tomato gravy, lightly spiced and creamy.

\$20.90

Kadhai Paneer

Paneer tossed with capsicum, onions, and tomatoes in a spiced kadhai masala.

\$20.90

Paneer Makhni

A subtle and creamy cashew-based gravy with paneer, mildly spiced for a delicate taste.

\$20.90

Palak Paneer

Soft paneer cubes simmered in a spiced spinach gravy.

\$20.90

Mushroom Do Pyaza

Fresh mushrooms cooked with caramelised onions, tomatoes, and spices.

\$20.90

Matar Mushroom Malai Methi

A rich blend of mushrooms, green peas, and fenugreek leaves in a creamy cashew sauce.

\$20.90

Burmese Brinjal Masala

Smoky eggplant slow-cooked with traditional Burmese-style spices and herbs.

\$20.90

Masala Soya Chaap

Tender soya chaap pieces marinated with spices, cooked in a tangy masala gravy.

\$19.90

Tava Veg (Dry)

Seasonal vegetables tossed on a Tava with spices, ginger, and garlic for a rustic flavour.

\$20.90

Pumpkin Madras

Sweet pumpkin simmered in coconut curry with mustard seeds and curry leaves

\$19.90

Veg Korma

Seasonal vegetables cooked in creamy cashew-almond gravy.

\$20.90

Palak Kofta

Soft dumplings simmered in spinach curry with gentle spices.

\$19.90

Malai Mava Kofta

Soft dumplings made with khoya (mava), paneer, and dry fruits, simmered in a rich, creamy cashew gravy — a royal North Indian delicacy.

\$22.90

Aloo Gobhi (Dry)

Classic North Indian curry of potatoes and cauliflower, cooked with ginger, garlic, and spices.

\$19.90

Dum Aloo

Potatoes slow-cooked in a rich onion-tomato gravy with aromatic spices, finished with cream for a classic North Indian taste.

\$19.90

Chana Masala

Chickpeas simmered in a spiced onion-tomato gravy, finished with fresh coriander.

\$19.90

Daal Makhni

Slow-cooked black lentils and kidney beans with butter and cream, simmered overnight for depth of flavour.

\$17.90

Daal Tadka

Yellow split moong, masoor, and chana lentil chickpeas tempered with cumin seeds, whole chilli and garlic.

\$17.90

CHICKEN CURRIES

Butter Chicken

A modern twist on the classic, featuring tandoori chicken in a rich velvety tomato-butter sauce.

\$22.90

Chicken Tikka Masala

Smoky tandoori chicken, capsicum, simmered in a robust spiced tomato sauce.

\$22.90

Chicken Vindaloo

Chicken pieces in a hot, spicy Goan-style curry

\$22.90

Chicken Korma

Chicken simmered in a rich, nutty curry with saffron and cardamom.

\$23.90

Mango Chicken

Juicy chicken simmered in a sweet & tangy mango sauce with a hint of spice.

\$22.90

Saag Chicken

Tender chicken simmered in smooth spinach curry with warming spices

\$22.90

Chicken Madras

Chicken in tangy coconut-based curry with South Indian spices.

\$22.90

Chicken Mushroom

Tender chicken cooked with mushrooms in a spiced onion-tomato masala.

\$24.90

Desi Kukad Dhaba Style

Traditional Punjabi dhaba-style chicken curry with bones, slow-cooked with onion, tomato, ginger, garlic, and rustic spices for a homely, robust flavour.

\$24.90

Chicken Curry

Slow-cooked chicken curry prepared in traditional Indian handi style, rich with onions, tomatoes, ginger, and aromatic spices — hearty, rustic, and full of flavour.

\$22.90

Chicken Avocado

Chicken cooked in creamy avocado sauce and fresh green chillies.

\$24.90

LAMB CURRIES

Lamb Roganjosh

Slow-cooked lamb in a thick, flavourful onion-tomato masala.

\$25.90

Lamb Korma

Tender short ribs slow-cooked in a luxurious cashew and saffron gravy.

\$25.90

Lamb Vindaloo

Lamb slow-cooked with vinegar and bold spices — fiery and tangy.

\$25.90

Lamb Saag

Succulent lamb pieces cooked in aromatic spinach and mustard leaves gravy.

\$25.90

Lamb Madras

Lamb slow-cooked in coconut curry with mustard seeds and curry leaves.

\$25.90

Lamb Cutlet

Chargrilled lamb cutlets served with saffron rice & butter sauce.

\$25.90

BEEF CURRIES

Beef Korma

Beef slow-cooked in smooth cashew-almond curry with subtle spices.

\$24.90

Beef Madras

Succulent beef cubes cooked in a base of onions, tomatoes, and a blend of aromatic spices.

\$24.90

Beef Vindaloo

Tender beef in spicy, tangy vindaloo curry — a Goan favourite.

\$24.90

Beef Saag

Slow-cooked beef in spiced spinach curry — hearty and full-flavoured.

\$24.90

GOAT CURRIES

Goat Tadka (Dry)

Tender goat pieces cooked with onions, tomatoes, and a punchy tadka masala.

\$29.90

Goat Curry

Slow-cooked goat in a robust, spiced onion-tomato gravy with a traditional touch.

\$29.90

rice seafood

THE OMNiii

SEAFOOD

Grilled Barramundi

Roasted veggies, saffron rice, and madras gravy.

\$32.90

Prawn Malabar

Juicy prawns simmered in a traditional Malabar-style coconut curry with curry leaves, mustard seeds, and tangy spices — coastal flavours from South India.

\$32.90

Prawn Masala

Succulent prawns cooked in a spiced onion-tomato masala, finished with fresh coriander.

\$32.90

Fish Masala

Fresh fish fillets simmered in a robust onion-tomato gravy with ginger, garlic, and ground spices.

\$29.90

Fish Malabar

Coastal-style fish curry cooked with coconut milk, curry leaves, and roasted spices — rich, creamy, and tangy.

\$29.90

Seafood Platter

Barramundi, Amritsari fish, calamari rings, and grilled prawn served with garden salad, chips & sauces.

\$45.90

BIRYANI

Vegetable Biryani

Mixed vegetables cooked with brown onion, mint, and yogurt gravy layered in saffron-scented long-grain basmati rice.

\$17.90

Chicken Biryani

Tender chicken in spiced brown onion, mint, and yogurt gravy with saffron long-grain basmati rice.

\$19.90

Lamb Biryani

Lamb cooked in brown onion, mint, and yogurt gravy layered with saffron long-grain slow-cooked basmati rice.

\$21.90

RICE

Steamed Rice

Kernels of long-grain basmati rice, perfectly steamed.

\$4.90

Jeera Rice

Fluffy, perfectly steamed long-grain basmati rice.

\$5.90

Saffron Rice

Fragrant long-grain basmati rice scented with saffron.

\$5.90

Kashmiri Rice

Saffron rice garnished with dried fruits and nuts for a royal touch.

\$8.90

BREADS

(All breads are cooked in the traditional clay oven)

Plain Naan

Traditional naan bread with a touch of butter.

\$4.90

Butter Naan

Multi layered & Fluffy naan bread brushed generously with melted butter.

\$5.90

Garlic Naan

Soft naan brushed with garlic and butter.

\$5.90

Cheese Naan

Classic naan filled with gooey mozzarella cheese.

\$5.90

Chilli Cheese Naan

Cheese-stuffed naan with a spicy kick of fresh chilli.

\$5.90

Garlic Cheese Naan

Naan stuffed with mozzarella cheese and garlic.

\$5.90

Keema Naan

Naan stuffed with spiced minced meat.

\$6.90

Chicken Tikka Naan

Naan filled with smoky chicken tikka and onions.

\$6.90

Olive Naan

Naan bread stuffed with pickled olives, cheese and onion, cooked in a traditional clay oven.

\$6.90

Kashmiri Naan

Sweet naan stuffed with dried fruits and nuts.

\$6.90

Tandoori Roti

Whole wheat bread cooked in a clay oven with butter.

\$3.90

Tava Roti

Whole wheat flatbread cooked on a hot tava (griddle) for a soft and slightly crisp texture.

\$3.90

Gluten Free Roti

Soft Indian flatbread made with gluten-free flour, cooked in a clay oven.

\$5.90

SIDES

Plain Raita

Refreshing yogurt-based side to cool down spicy dishes.

\$5.90

Boondi Raita

Yogurt mixed with crispy fried chickpea puffs and mild spices.

\$6.90

Cucumber Raita

Chilled yogurt blended with cucumber and spices.

\$6.90

Pineapple Raita

Chilled yogurt blended with fresh pineapple chunks — naturally sweet and refreshing, perfect to balance savory dishes.

\$6.90

Onion Salad

Sliced onion, fresh green chilli, lemon, and spices — a classic Indian salad.

\$6.90

Garden Salad

Fresh seasonal greens, cucumber, tomato, and onion tossed with lemon.

\$9.90

Pappadum

Crispy lentil wafers, lightly spiced.

\$3.90

Mango Chutney

Sweet and tangy chutney made with ripe mangoes.

\$3.90

Mixed Pickle

Traditional Indian pickle with tangy and spicy flavours.

\$3.90

Mint Chutney

Fresh mint and coriander blended with spices for a zesty dip.

\$3.90

Tamarind Chutney

Sweet and tangy tamarind sauce — perfect with snacks and chaats.

\$3.90

Fresh Green Chillies

\$3.90

Chips

Crispy potato chips served with tomato ketchup.

\$6.90

Sauteed Vegetables

A colourful medley of fresh seasonal vegetables lightly sautéed with butter, garlic, and herbs — perfectly crisp and full of flavour.

\$12.90