

# Entree

THE OMNii

## 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

\$19.90

### Seekh Kebab

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

### 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



## 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

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

\$12.90

### Idli Sambhar

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

\$12.90

### Plain Dosa

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

\$14.90

### Masala Dosa

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

\$16.90

### Paneer Dosa

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

\$18.90

### Chilli Garlic Onion Dosa

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

\$16.90

### Mysore Masala Dosa

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

\$15.90

### Uttapam

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

\$13.90

## INDO - CHINESE

<b>Crispy Veg</b>	<b>\$16.90</b>
Golden-fried veggies tossed in a tangy Indo-Chinese sauce.	
<b>Fire Balls</b>	<b>\$15.90</b>
Spicy veg dumplings in a fiery sauce — bold & addictive.	
<b>Veg Manchurian (Dry/Gravy)</b>	<b>\$16.90</b>
Crispy veggie dumplings tossed in Indo-Chinese sauces, served dry or with gravy	
<b>Gobi Manchurian</b>	<b>\$16.90</b>
Crispy cauliflower tossed in a tangy Indo-Chinese sauce	
<b>Paneer Chilli</b>	<b>\$19.90</b>
Cottage cheese cubes stir-fried with peppers, onion, and chilli-garlic sauce.	
<b>Mushroom Chilli</b>	<b>\$19.90</b>
Juicy mushrooms in a spicy garlic-chilli toss.	
<b>Veg Noodles</b>	<b>\$14.90</b>
Wok-tossed noodles with crisp veggies & soy flavor.	
<b>Fried Rice</b>	<b>\$12.90</b>
Fragrant Indo-Chinese fried rice with a smoky wok flavor.	
<b>Spring Rolls</b>	<b>\$14.90</b>
Crisp rolls stuffed with seasoned veggies, served with dipping sauce.	
<b>Veg Steamed Momos</b>	<b>\$12.90</b>
Steamed Himalayan dumplings with spiced veggie filling.	
<b>Chicken Noodles</b>	<b>\$16.90</b>
Stir-fried noodles with chicken, veggies, and classic Indo-Chinese seasoning.	
<b>Chicken Steamed Momos</b>	<b>\$16.90</b>
Juicy chicken dumplings served with spicy chutney.	

# mains



## VEGETARIAN CURRIES

<b>Shahi Paneer</b> Creamy cottage cheese cooked in garam masala, rich tomato, cashew and almond based gravy.	\$20.90
<b>Paneer Butter Masala</b> Paneer cubes simmered in a rich, buttery tomato gravy, lightly spiced and creamy.	\$20.90
<b>Kadhai Paneer</b> Paneer tossed with capsicum, onions, and tomatoes in a spiced kadhai masala.	\$20.90
<b>Paneer Makhni</b> A subtle and creamy cashew-based gravy with paneer, mildly spiced for a delicate taste.	\$20.90
<b>Palak Paneer</b> Soft paneer cubes simmered in a spiced spinach gravy.	\$20.90
<b>Mushroom Do Pyaza</b> Fresh mushrooms cooked with caramelised onions, tomatoes, and spices.	\$20.90
<b>Matar Mushroom Malai Methi</b> A rich blend of mushrooms, green peas, and fenugreek leaves in a creamy cashew sauce.	\$20.90
<b>Burmese Brinjal Masala</b> Smoky eggplant slow-cooked with traditional Burmese-style spices and herbs.	\$20.90
<b>Masala Soya Chaap</b> Tender soya chaap pieces marinated with spices, cooked in a tangy masala gravy.	\$19.90
<b>Tava Veg (Dry)</b> Seasonal vegetables tossed on a Tava with spices, ginger, and garlic for a rustic flavour.	\$20.90
<b>Pumpkin Madras</b> Sweet pumpkin simmered in coconut curry with mustard seeds and curry leaves	\$19.90
<b>Veg Korma</b> Seasonal vegetables cooked in creamy cashew-almond gravy.	\$20.90
<b>Palak Kofta</b> Soft dumplings simmered in spinach curry with gentle spices.	\$19.90
<b>Malai Mava Kofta</b> Soft dumplings made with khoya (mava), paneer, and dry fruits, simmered in a rich, creamy cashew gravy — a royal North Indian delicacy.	\$22.90
<b>Aloo Gobhi (Dry)</b> Classic North Indian curry of potatoes and cauliflower, cooked with ginger, garlic, and spices.	\$19.90

Allergies or special dietary needs? Please let our staff know before ordering.

# mains



<b>Dum Aloo</b>	\$19.90
Potatoes slow-cooked in a rich onion-tomato gravy with aromatic spices, finished with cream for a classic North Indian taste.	
<b>Chana Masala</b>	\$19.90
Chickpeas simmered in a spiced onion-tomato gravy, finished with fresh coriander.	
<b>Daal Makhni</b>	\$17.90
Slow-cooked black lentils and kidney beans with butter and cream, simmered overnight for depth of flavour.	
<b>Daal Tadka</b>	\$17.90
Yellow split moong, masoor, and chana lentil chickpeas tempered with cumin seeds, whole chilli and garlic.	
<b>CHICKEN CURRIES</b>	
<b>Butter Chicken</b>	\$22.90
A modern twist on the classic, featuring tandoori chicken in a rich velvety tomato-butter sauce.	
<b>Chicken Tikka Masala</b>	\$22.90
Smoky tandoori chicken, capsicum, simmered in a robust spiced tomato sauce.	
<b>Chicken Vindaloo</b>	\$22.90
Chicken pieces in a hot, spicy Goan-style curry	
<b>Chicken Korma</b>	\$23.90
Chicken simmered in a rich, nutty curry with saffron and cardamom.	
<b>Mango Chicken</b>	\$22.90
Juicy chicken simmered in a sweet & tangy mango sauce with a hint of spice.	
<b>Saag Chicken</b>	\$22.90
Tender chicken simmered in smooth spinach curry with warming spices	
<b>Chicken Madras</b>	\$22.90
Chicken in tangy coconut-based curry with South Indian spices.	
<b>Chicken Mushroom</b>	\$24.90
Tender chicken cooked with mushrooms in a spiced onion-tomato masala.	
<b>Desi Kukad Dhaba Style</b>	\$24.90
Traditional Punjabi dhaba-style chicken curry with bones, slow-cooked with onion, tomato, ginger, garlic, and rustic spices for a homely, robust flavour.	
<b>Chicken Curry</b>	\$22.90
Slow-cooked chicken curry prepared in traditional Indian handi style, rich with onions, tomatoes, ginger, and aromatic spices — hearty, rustic, and full of flavour.	
<b>Chicken Avocado</b>	\$24.90
Chicken cooked in creamy avocado sauce and fresh green chillies.	

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# mains



## LAMB CURRIES

<b>Lamb Roganjosh</b>	\$25.90
Slow-cooked lamb in a thick, flavourful onion-tomato masala.	
<b>Lamb Korma</b>	\$25.90
Tender short ribs slow-cooked in a luxurious cashew and saffron gravy.	
<b>Lamb Vindaloo</b>	\$25.90
Lamb slow-cooked with vinegar and bold spices — fiery and tangy.	
<b>Lamb Saag</b>	\$25.90
Succulent lamb pieces cooked in aromatic spinach and mustard leaves gravy.	
<b>Lamb Madras</b>	\$25.90
Lamb slow-cooked in coconut curry with mustard seeds and curry leaves.	
<b>Lamb Cutlet</b>	\$25.90
Chargrilled lamb cutlets served with saffron rice & butter sauce.	

## BEEF CURRIES

<b>Beef Korma</b>	\$24.90
Beef slow-cooked in smooth cashew-almond curry with subtle spices.	
<b>Beef Madras</b>	\$24.90
Succulent beef cubes cooked in a base of onions, tomatoes, and a blend of aromatic spices.	
<b>Beef Vindaloo</b>	\$24.90
Tender beef in spicy, tangy vindaloo curry — a Goan favourite.	
<b>Beef Saag</b>	\$24.90
Slow-cooked beef in spiced spinach curry — hearty and full-flavoured.	

## GOAT CURRIES

<b>Goat Tadka (Dry)</b>	\$29.90
Tender goat pieces cooked with onions, tomatoes, and a punchy tadka masala.	
<b>Goat Curry</b>	\$29.90
Slow-cooked goat in a robust, spiced onion-tomato gravy with a traditional touch.	

# Seafood Rice

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## 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



## BREADS

(All breads are cooked in the traditional clay oven)

<b>Plain Naan</b>	\$4.90
Traditional naan bread with a touch of butter.	
<b>Butter Naan</b>	\$5.90
Multi layered & Fluffy naan bread brushed generously with melted butter.	
<b>Garlic Naan</b>	\$5.90
Soft naan brushed with garlic and butter.	
<b>Cheese Naan</b>	\$5.90
Classic naan filled with gooey mozzarella cheese.	
<b>Chilli Cheese Naan</b>	\$5.90
Cheese-stuffed naan with a spicy kick of fresh chilli.	
<b>Garlic Cheese Naan</b>	\$5.90
Naan stuffed with mozzarella cheese and garlic.	
<b>Keema Naan</b>	\$6.90
Naan stuffed with spiced minced meat.	
<b>Chicken Tikka Naan</b>	\$6.90
Naan filled with smoky chicken tikka and onions.	
<b>Olive Naan</b>	\$6.90
Naan bread stuffed with pickled olives, cheese and onion, cooked in a traditional clay oven.	
<b>Kashmiri Naan</b>	\$6.90
Sweet naan stuffed with dried fruits and nuts.	
<b>Tandoori Roti</b>	\$3.90
Whole wheat bread cooked in a clay oven with butter.	
<b>Tava Roti</b>	\$3.90
Whole wheat flatbread cooked on a hot tava (griddle) for a soft and slightly crisp texture.	
<b>Gluten Free Roti</b>	\$5.90
Soft Indian flatbread made with gluten-free flour, cooked in a clay oven.	

# Sides

## SIDES

<b>Plain Raita</b>	\$5.90
Refreshing yogurt-based side to cool down spicy dishes.	
<b>Boondi Raita</b>	\$6.90
Yogurt mixed with crispy fried chickpea puffs and mild spices.	
<b>Cucumber Raita</b>	\$6.90
Chilled yogurt blended with cucumber and spices.	
<b>Pineapple Raita</b>	\$6.90
Chilled yogurt blended with fresh pineapple chunks — naturally sweet and refreshing, perfect to balance savory dishes.	
<b>Onion Salad</b>	\$6.90
Sliced onion, fresh green chilli, lemon, and spices — a classic Indian salad.	
<b>Garden Salad</b>	\$9.90
Fresh seasonal greens, cucumber, tomato, and onion tossed with lemon.	
<b>Pappadum</b>	\$3.90
Crispy lentil wafers, lightly spiced.	
<b>Mango Chutney</b>	\$3.90
Sweet and tangy chutney made with ripe mangoes.	
<b>Mixed Pickle</b>	\$3.90
Traditional Indian pickle with tangy and spicy flavours.	
<b>Mint Chutney</b>	\$3.90
Fresh mint and coriander blended with spices for a zesty dip.	
<b>Tamarind Chutney</b>	\$3.90
Sweet and tangy tamarind sauce — perfect with snacks and chaats.	
<b>Fresh Green Chillies</b>	\$3.90
<b>Chips</b>	\$6.90
Crispy potato chips served with tomato ketchup.	
<b>Sauteed Vegetables</b>	\$12.90
A colourful medley of fresh seasonal vegetables lightly sautéed with butter, garlic, and herbs — perfectly crisp and full of flavour.	