

# Mains

## Vegetarian

<b>Palak Paneer</b>	\$16.90
Cottage cheese in English spinach puree, flavoured with fenugreek <b>Medium</b>	
<b>Paneer Tawa Masala</b>	\$16.90
Cottage cheese tossed with onions & capsicum flavoured with crushed coriander seeds. <b>Medium</b>	
<b>Malai Kofta</b>	\$16.90
Tender cottage cheese & potato dumplings in a mild yoghurt and cashew nut gravy <b>Mild</b>	
<b>Shahi Paneer</b>	\$16.90
Rich blend of cottage cheese in a mild cashew nut and almond gravy <b>Mild</b>	
<b>Paneer Makhani</b>	\$16.90
Cottage cheese cooked in tomato and butter gravy, finished with fenugreek leaves (for the sweeter palate) <b>Mild</b>	
<b>Vegetable Jhalfrezy</b>	\$14.90
Fresh Vegetables tossed with fresh tomato gravy and spices <b>Medium</b>	
<b>Aloo Gobhi Matar</b>	\$14.90
Fresh cauliflower, potatoes and green peas tossed in cumin flavoured tomato gravy <b>Medium</b>	
<b>Daal Makhani</b>	\$14.90
Black lentils cooked slowly overnight on 'Tandoor' flavoured with fenugreek & butter <b>Mild</b>	
<b>Daal Tadka</b>	\$13.90
Yellow lentils, tempered with cumin & spices <b>Medium</b>	
<b>Channa Masala</b>	\$13.90
Chick pea curry flavoured with ground cumin <b>Medium</b>	
<b>Khatte Aloo Baingan</b>	\$13.90
Back by popular demand, eggplant with potato wedges tossed in a tangy tomato gravy <b>Medium</b>	
<b>Bhindi do Piazza</b>	\$14.90
Baby Okra tossed with fresh onions and tomatoes <b>Medium</b>	
<b>Soy Keema</b>	\$13.90
Soy granules, cooked with spices and flavoured with shallots	

## Non Vegetarian

<b>Butter Chicken</b>	\$17.90
Chicken 'tikka' cooked in the 'Tandoor' finished off in a tomato butter gravy <b>Mild</b>	
<b>Murgh Makhani</b>	\$21.90
Butter Chicken - On the Bone ..... Delhi style	
<b>Murgh Tikka Masala</b>	\$17.90
Chicken 'tikka' tossed in fresh tomato gravy, peppers, flavoured with crushed coriander <b>Medium</b>	
<b>Murgh Methi Palak</b>	\$17.90
Tender chicken in a light yoghurt gravy flavoured with spinach leaves puree and fenugreek <b>Mild</b>	
<b>Dhania Murgh</b>	\$16.90
Boneless chicken curry generously flavoured with crushed coriander <b>Medium</b>	
<b>Chicken Curry</b>	\$16.90
All-time favourite, Home-style chicken curry on the bone <b>Medium</b>	
<b>Rogan Josh</b>	\$18.90
All-time favourite lamb, Kashmiri speciality <b>Medium</b>	
<b>Saag Gosht</b>	\$18.90
Fresh lamb cooked with English spinach puree <b>Mild</b>	
<b>Rara Gosht</b>	\$18.90
Tasty blend of mince meat & lamb, flavoured with coriander & shallots <b>Medium</b>	
<b>Lamb Korma</b>	\$18.90
Succulent lamb cooked in cashew puree & finished with a touch of cardamom <b>Mild</b>	
<b>Goat Hara Masala</b>	\$17.90
Tender goat meat on the bone tossed with shallots, mint and coriander paste <b>Mild</b>	
<b>Goat Curry</b>	\$17.90
Goat meat on the bone, cooked to perfection <b>Medium</b>	
<b>Goan Fish Curry</b>	\$18.90
Boneless Fish curry in a hot tomato and coconut sauce, Goan style <b>Hot</b>	
<b>Kadhai Fish</b>	\$18.90
Diced fillet of fish tossed with onions, peppers & tomato gravy <b>Hot</b>	
<b>Prawn Curry</b>	\$19.90
Prawn in a rich coconut cream sauce tempered with mustard seeds, curry leaves & dry red chilli <b>Medium</b>	

## On the side

<b>Naan / Butter Naan</b>	<b>\$4.00</b>	<b>Green Salad</b>	<b>\$8.00</b>
Leavened bread from the 'Tandoor', plain or with butter		Medley of Lettuce, tomato, onion and carrots with a light tangy sprinkle	
<b>Garlic Naan</b>	<b>\$4.50</b>	<b>Kachumber Salad</b>	<b>\$4.00</b>
Leavened bread from the 'Tandoor', with garlic topping		Mixed chopped Salad, cucumber, carrot and onions	
<b>Cheese Naan</b>	<b>\$5.50</b>	<b>Raita</b>	<b>\$3.50</b>
Leavened bread from the 'Tandoor', with cheese stuffing		Whipped yoghurt with tomato, cucumber & condiments	
<b>Cheese and Garlic Naan</b>	<b>\$6.00</b>	<b>Papadoms (4pcs)</b>	<b>\$3.00</b>
Leavened bread from the 'Tandoor', with cheese stuffing and garlic topping		Crisp lentil accompaniment with mint sauce	
<b>Pudhina Naan</b>	<b>\$4.50</b>	<b>Pickle</b>	<b>\$4.00</b>
Naan bread flavoured with mint leaves		Savoury mix vegetable pickle	
<b>Keema Naan</b>	<b>\$6.00</b>	<b>Mango Chutney</b>	<b>\$4.00</b>
Leavened bread from the 'Tandoor', with lamb mince		Sweet mango chutney	
<b>Rogan Naan</b>	<b>\$4.00</b>	<b>Pickle Onions</b>	<b>\$3.00</b>
Layered Naan baked in Tandoori		<b>Onions with Vinegar</b>	<b>\$3.00</b>
<b>Tandoori Roti / Butter Roti</b>	<b>\$4.00</b>	<b>Onions in Lemon Juice</b>	<b>\$3.00</b>
Whole meal bread from the 'Tandoor', plain or with butter			
<b>Methi Parantha / Lachcha Parantha</b>	<b>\$5.50</b>		
Wholemeal flaky bread cooked / Flaky bread cooked on a griddle on a griddle with fenugreek leaves			
<b>Kashmiri Naan</b>	<b>\$6.00</b>		
Leavened bread from the 'Tandoor', with sweet nuts, coconut and cherry			
<b>Paneer Kulcha / Aloo Kulcha / Onion Kulcha</b>	<b>\$6.50</b>		
Leavened bread stuffed with spiced cottage cheese / Spiced potatoes			
<b>Tandoori Lacha Parantha</b>	<b>\$4.50</b>		
Wholemeal flaky bread from Tandoor			

## Biryani

<b>Vegetable Biryani</b>	<b>\$18.00</b>
Aromatic long grain basmati rice with fresh vegetables 'Dum' cooked with spices and condiments	
<b>Chicken / Goat Biryani</b>	<b>\$16.90</b>
Aromatic long grain rice with chicken/goat 'Dum' cooked with spices & condiments	

## Rice

<b>Steamed Basmati Rice</b>	<b>\$3.00</b>
Aromatic long grain basmati rice	
<b>Jeera Rice / Peas Pulao</b>	<b>\$5.00</b>
Aromatic long grain basmati rice fried with coriander and Jeera	

*Limited Jain options also available, please ask one of our friendly staff - Please inform us of any allergies or food restrictions  
Join hands with Thousand Spices to help save our environment – Cutlery will only be changed on request*

*Prices inclusive of GST, Prices subject to seasonal change*