

ENTREES

Tandoori Chicken (Half) (GF)	\$13.00
<i>Very popular marinated chicken, cooked to perfection in the traditional charcoal tandoor</i>	
Chicken Malai Tikka (4 Pieces) (GF)	\$15.50
<i>Chicken Pieces Marinated in creamy sauce with spices & cooked in tandoori oven</i>	
Chicken Pakora (6 Pieces)	\$11.50
<i>Chicken pieces coated in our own Punjab spiced batter and deep fried</i>	
Chilli Chicken	\$12.50
<i>Boneless chicken breast pieces marinated in soy sauce, chilli sauce and pepper and deep fried & cooked with onion, capsicum & sauce.</i>	
Lamb Ribs (4 per server) (GF)	\$12.50
<i>Deep fried lamb ribs marinated with Indian spices serve with chef special sauce.</i>	
Lamb cutlets (3 Per Serve) (GF)	\$15.00
<i>Lamb Chops marinated in mild spicy sauce & cooked over charcoal</i>	
Lamb Seekh Kebab (4 Per Serve) (GF)	\$16..50
<i>Succulent leam lamb mince with cumin, fresh coriander, ginger garlic & spices rolls on a skewer & grilled on charcoals.</i>	
Fish Amritsari (6 Pieces)	\$14.90
<i>Boneless fish pieces marinated in Indian spices & deep fried.</i>	
Salmon Sizzles (GF)	\$19.90
<i>Salmon pieces marinated in Indian herbs & spices, cooked on skewers in tandoori oven & served on a sizzling plate.</i>	
Prawn Pakora (6 Pieces)	\$16.50
<i>Local king prawns, coated with spices and fried golden.</i>	
Chilli Garlic Prawn (GF)	\$16.50
<i>Australian King prawns sorted with garlic & chef's special herb</i>	
Chilli Paneer	\$14.50
<i>Ricotta cheese cubes marinated in soy sauce, chilli sauce , pepper & deep fried & cooked with onion, capsicum & sauce.</i>	
Samosa (Vegetarian or meat - 4 per serve)	\$8.90
<i>Triangle shaped Indian style curry-puffs stuffed with potato and peas or meat.</i>	
Onion Bhaji (6 Pieces)	\$8.90
<i>Crunchy onion fritters served with sauce.</i>	
Aloo Tikki (4 Per Serve)	\$8.90
<i>Indian style deep dried potato cakes</i>	
Hara Kebab (4 Per Serve)	\$12.00
<i>Spinach, potato & cheese fritters marinated with coriander & deep fried</i>	

Vegetable Pakora	\$9.95
<i>Mixture of seasonal fresh vegetables deep fried in a chickpea batter served with sauce</i>	
Paneer Tikka Sizzler	\$15.90
<i>Marinated home made ricotta cubes smoke roasted with tandoori capsicum & onion</i>	
Potato Fries	\$7.00
<i>Deep fried sliced potatoes marinated with chilli & spices served with tamarind sauce</i>	

VEGETABLE MAINS

Chili mushrooms	\$15.00
<i>Fresh mushroom cooked with tomato and capsicum in chilli sauce.</i>	
Matar mushroom (GF)	\$15.00
<i>Fresh peas and mushroom cooked in tomato and onion sauce.</i>	
Malai Kofta	\$16.00
<i>Delicious cheese and vegetable balls cooked in a creamy curry sauce .</i>	
Palak Paneer (GF)	\$16.00
<i>Baked ricotta cheese cooked with spinach & spices</i>	
Matar Paneer (GF)	\$16.00
<i>Fresh matar and ricotta cheese cooked in tomato and onion sauce with fresh coriander.</i>	
Paneer Masala (GF)	\$16.00
<i>Baked ricotta cheese cooked with tomatoes, onions and yoghurt.</i>	
Vegetable Jalfrezi (GF)	\$15.00
<i>Stir fry vegetable cooked in medium masala sauce with capsicum, onion & tomato.</i>	
Channa Masala (GF)	\$15.00
<i>Delicious chickpea curry cooked in tomato and onion sauce with medium spices.</i>	
Aloo Palak (GF)	\$15.00
<i>Potatoes cooked with spinach, ginger, tomato & selection of spices. .</i>	
Dal Makhani (GF)	\$15.00
<i>Whole black lentils cooked overnight in a rich creamy tomato based sauce.</i>	
Dal Tadka (GF)	\$15.00
<i>Refreshing blend of orange & pink lentils cooked with selection of spices</i>	
Aloo Bhaji (GF)	\$15.00
<i>Bombay style potato curry cooked with tomatoes & fresh coriander in a medium sauce.</i>	
Navratten Korma (GF)	\$16.00
<i>Fresh vegetables cooked in a mild creamy sauce.</i>	

CHICKEN DISHES

Butter Chicken

\$20.00

Chicken tikkas marinated and cooked in the tandoori oven, finished in a mild rich sauce with cashew, tomatoes, butter and cream.-

Tandoori Chicken (Full)

\$20.00

Chicken marinated in special INDIAN spices and cooked in The tandoori oven.

Chicken Tikka Masala

\$20.00

Chicken tikkas cooked in a medium sauce with onions, tomatoes, fresh coriander and spices.

Chicken Korma

\$20.00

Boneless chicken breast cooked in a creamy sauce with ground cashew nuts, onions and mild spices.

Chicken White Karahi

\$20.00

Chicken cooked in a chef special white sauce with onions and capsicum.

Chicken Spinach

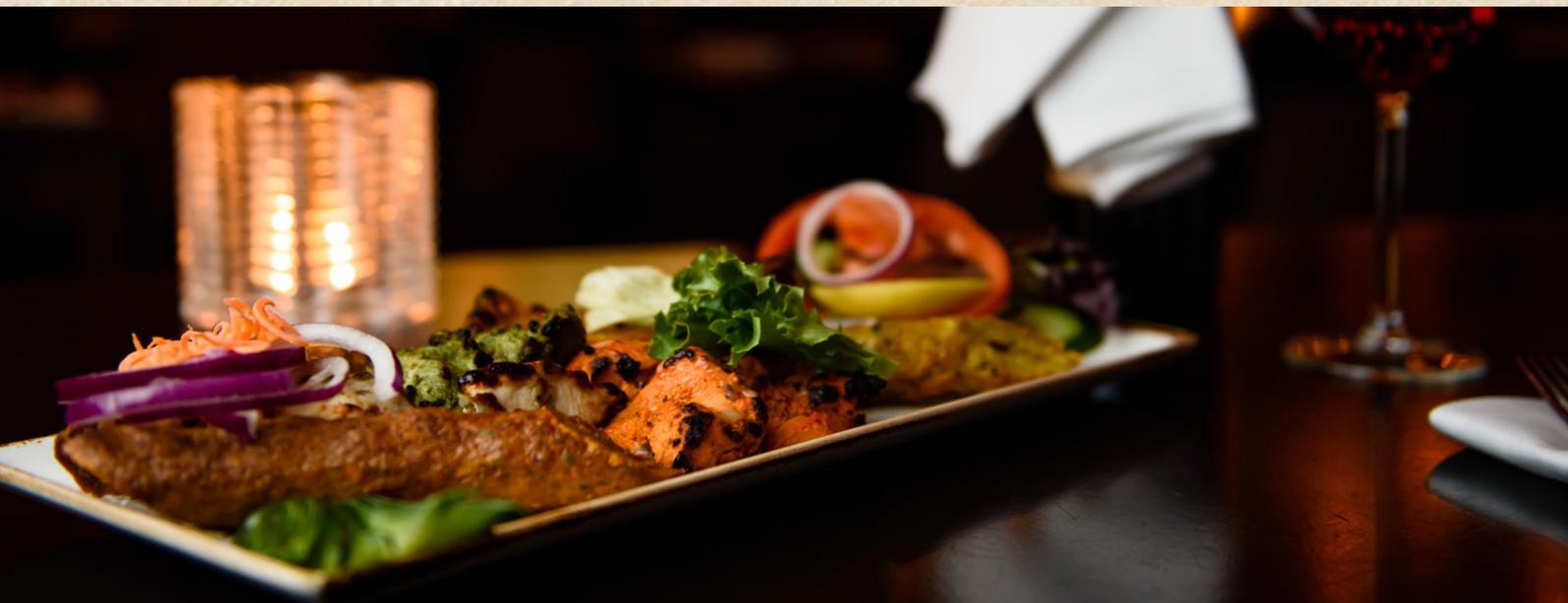
\$20.00

Boneless chicken breast cooked in a spinach gravy with Indian spices

Chicken Dhansak

\$20.00

Boneless chicken cooked with lentils in a masala sauce with fresh coriander



LAMB DISHES

Lamb Rogan Josh (GF) \$22.00

Lamb pieces cooked in a traditional medium spiced curry with fresh coriander

Lamb Korma (GF) \$22.00

Boneless lamb pieces cooked in a thick creamy sauce with ground cashew nuts in mild spices.

Lamb White Karahi (GF) \$22.00

Lamb cooked in a chef special white sauce with onions and capsicum

Lamb Saag (GF) \$22.00

Boneless lamb pieces cooked with spinach & a variety of medium spices topped with cream.

Lamb Dhansak (GF) \$22.00

Boneless meat cooked with lentil in masala sauce with fresh coriander.

BEEF DISHES

Beef Vindaloo (GF) \$22.00

Boneless beef pieces cooked in a hot spicy curry with a touch of vinegar

Beef Southern (GF) \$22.00

South Indian curry cooked with dried chillies, black pepper corns and curry leaves.

Beef Korma (GF) \$22.00

Boneless beef pieces cooked in a thick creamy sauce with ground cashew nuts & mild spices.

Beef Masala (GF) \$22.00

Delicious boneless beef pieces cooked with Medium spices, tomatoes, onions and capsicum.

Beef with Karahi (GF) \$22.00

Boneless beef pieces cooked in a white sauce with crunched pepper corns and capsicum.

GOAT DISHES

Goat Curry (GF)

\$22.00

Baby goat meat on the bone cooked in a onion tomato sauce with green chillies, fresh coriander and Indian spices.

Goat Masala (GF)

\$22.00

Baby goat meat cooked in tomato based curry with capsicum.

SEAFOOD DISHES

Goan Fish Curry (GF)

\$24.00

Goan style fish curry cooked with hot spices and coconut milk.

Fish Masala (GF)

\$24.00

Fish cooked in medium Spice curry with onion, tomato and fresh coriander leaves.

Cumin Fish (GF)

\$25.00

Fresh Baramandi curry cook with chef special ingredients.

Prawn Korma (GF)

\$24.00

Prawn cooked in mildly spiced cashew nut sauce.

Chilli Garlic Prawn (GF)

\$24.00

King prawns cooked with garlic and chilli sauce.

Prawn Jalfrezi (GF)

\$24.00

Prawn cooked in medium masala sauce with capsicum, onion & tomato.

RICE

(All Dishes serve 2)

Steam Rice	\$4.00
Saffron Rice	\$5.50
Peas Pulao	\$6.00
A fragrant rice dish, consisting of onion & peas.	
Kashmiri Rice	\$7.00
Fried rice cooked with mixed dried fruit & spices.	
Zeera Pulao	\$6.00
A fragrant rice dish, consisting of onion & cumin seeds	

BIRYANI

Delicious aromatic combination of basmati rice & either vegetables, chicken or goat meat served with saffron & cardamon and fresh cucumber yogurt raita on side

Vegetarian Briyani (GF)	\$14.00
Chicken Briyani (GF)	\$15.00
Lamb Briyani (GF)	\$17.00
Goat Briyani (GF)	\$17.00

BREADS

Plain Naan <i>Punjabi leavened bread</i>	\$4.00
Garlic Naan <i>Punjabi leavened bread with garlic.</i>	\$4.50
Tandoori Paratha <i>Flaky whole meal bread</i>	\$4.50
Tandoori Roti <i>Unleavened whole meal bread</i>	\$4.00
Aloo Kulcha <i>Naan stuffed with spiced potatoes</i>	\$4.95
Onion Kulcha <i>Naan stuffed with onions spices.</i>	\$4.95
Kashmiri Naan <i>Naan Stuffed with dry fruit & spices.</i>	\$4.95
Keema Naan <i>Naan stuffed with spicy minced lamb</i>	\$5.50
Chilli Paratha <i>Spicy Whole meal bread cooked in the tandoori oven.</i>	\$4.95
Butter Naan <i>Indian leavened bread with butter on it</i>	\$4.50

CONDIMENTS

Plain Yoghurt	\$3.50	Mint Chutney	\$4.00
Cucumber Raita	\$5.00	Mixed Pickle	\$4.00
Pineapple Raita	\$5.50	Chopped Tomato & Onions	\$5.50
Tomato & Onion Raita	\$5.50	Pappadums	\$3.00
Mango Chutney	\$4.00		

DESSERT

Mango Kulfi	\$5.00
Pista Kulfi	\$5.00
Gulab Jamun (2 Pieces)	\$5.00
Gajjar Halwa	\$5.00

VEGETARIAN

\$ 35

ENTREE

VEG SAMOSA
ONION BHAJI
VEGETARIAN PAKORA

MAINS

VEGETABLE JALFREZI
PALAK ALOO
PANEER MASALA
DAL MAKHANI

SIDES

PLAIN NAAN
GARLIC NAAN
SAFFRON RICE
CUCUMBER RAITA
MANGO CHUTNEY
MIXED PICKLE
PAPPADUMS

DESSERT

MANGO KULFI
PISTA KULFI

VEG AND NON VEG

\$40

ENTREE

CHICKEN PAKORA
SHEEKH KEBAB
VEGETARIAN SAMOSA

MAINS

LAMB ROGAN JOSH
BUTTER CHICKEN
VEGETABLE JALFREZI
DAL MAKHANI

SIDES

PLAIN NAAN
GARLIC NAAN
SAFFRON RICE
CUCUMBER RAITA
MANGO CHUTNEY
MIXED PICKLE
PAPPADUMS

DESSERT

MANGO KULFI
PISTA KULFI

MINIMUM 4 PERSON

**NON
VEGETARIAN
\$ 43**

ENTREE

CHICKEN MALAI TIKKA
TANDOORI CHICKEN
MEAT SAMOSA
SEEKH KEBAB

MAINS

GOAT CURRY
LAMB KORMA
BEEF KARAH
CHICKEN TIKKA MASALA

SIDES

PLAIN NAAN
GARLIC NAAN
SAFFRON RICE
CUCUMBER RAITA
MANGO CHUTNEY
MIXED PICKLE
PAPPADUMS

DESSERT

MANGO KULFI
PISTA KULFI
GULAB JAMUN
GAJJAR HALWA

**SEAFOOD
\$ 48**

ENTREE

SALMON SIZZLER
CHILLI & GARLIC PRAWNS
FISH AMRITSARI
PRAWN PAKORA

MAINS

FISH MASALA
GOAN FISH CURRY
PRAWN KORMA
PRAWN JALFREZI

SIDES

PLAIN NAAN
GARLIC NAAN
SAFFRON RICE
CUCUMBER RAITA
MANGO CHUTNEY
MIXED PICKLE
PAPPADUMS

DESSERT

MANGO KULFI
PISTA KULFI
GULAB JAMUN
GAJJAR HALWA

MINIMUM 4 PERSON