

Dinner MENU Snacks

SAMOSA \$10

Crispy pastry filled with potatoes and peas with spice.

ONION BHAJI \$10

Indulge in our crispy, flavourful onion fritters.

GOBHI PAKORA \$12

Crispy cauliflower florets in spiced chickpea batter.

VEG PAKORA \$12

Mix of vegetable coated in a spiced chickpea batter.

PANEER PAKOR \$14

Spiced chickpea dipped-battered cottage cheese fritters with sauce.

FISH AMRITSAR \$18

Fish marinated in blend of yogurt, lemon juice, and spice, coated in gram flour, deep fry.

PRAWN PAKORA \$20

Prawn in spiced batter deep fry to golden crisp.

GARLIC PRAWN \$20

Stir-fried prawns in a soy garlic sauce.

CHICKEN 65 \$20

Crispy spiced chicken tossed chilli, garlic and curry leaf.

CORNER FOR LITTLE ONES

Chips \$10

Chips & Nuggets \$12

Kids Butter Chicken \$12

Curry Chip \$14

Chips with Butter sauce, melted cheese, coriander and veg mayo.

From The Tandoor

CHICKEN TIKKA \$18

Marinated in tandoori spice, yoghurt and lemon juice.

MALAI CHICKEN \$18

Yoghurt, cream cheese marinated with malai and mild spice.

BHATTI DA MURGH (WITH BONE) \$18

Juicy slow cooked whole chicken legs bursting with smoky, spicy.

TANDOORI CHICKEN (HALF / FULL) \$18/ \$ 34

Juicy on the bone, marinated in traditional tandoori spices.

LAMB SEEK KEBAB \$18

Spiced mince juicy seek of kebab serve with mint sauce.

ACCOMPANIMENTS

Mint chutney \$4 / Tamarind chutney \$4

Papadom (2 Pcs) \$2

Papadom Platter (8 pcs) \$10

Papadom serve with mango chutney, raita and pickles

SHARING PLATTERS (2 Person)

VEGE PLATTERS \$22

Samosa, pakora, onion bhaji, paneer pakora.

MIXED PLATTER \$24

Samosa, Onion Bhaji, Chicken Tikka & Lamb Seek Kebab.

MIXED SIZZLER \$26

Hot sizzler serve with Chicken Tikka, Bhatti da Murgh, Lamb Seek Kebab, Prawn Pakora, Fish Amritsari.

VEGETARIAN \$22

MALAI METHI MUTTER

Fenugreek leaves, green peas and crushed paneer cooked with cashew nut sauce.

VEGETABLE KORMA

Mixed vegetables cooked in creamy cashew nut gravy.

YELLOW DAL TADKA

Yellow lentil tempered with garlic, onion, cumin seeds finish with coriander leaf.

DAL MAKHANI

Black lentil simmered overnight, cooked with cream, butter and tomato puree.

BOMBAY ALOO

Potatoes tempered with mustard seed, onion and tomato.

VEGETABLE JALFREZI

Stir-fried mixed vegetable in a onion tomato sauce.

ALOO GOBHI

Potatoes and cauliflower cooked with onion, garlic, ginger and blend of spices

MALAI KOFTA

Cottage cheese dumplings in a rich cashew nut and creamy tomato sauce.

PALAK PANEER / ALOO PALAK

Cottage cheese / potato cooked in spinach puree with spices and cream.

KHUMB PALAK

Mushroom cooked in garlic flavoured spinach puree with spice and cream.

MUTTER PANEER / ALOO MUTTER

Cottage cheese / potatoes and peas cooked in onion tomato gravy hint of cream.

PANEER MAKHANI

Cottage cheese cooked in velvety aromatic tomato sauce with cream.

KADAI PANEER

Cottage cheese cooked with capsicum, onion, fresh pounded kadai spice, ginger and coriander.

CHANA MASALA

Chickpea cooked with onion tomato gravy with spices and sprinkle of cottage cheese.

CHICKEN \$24

BUTTER CHICKEN

Chicken cooked in velvety aromatic tomato sauce with butter.

BUTTER CHICKEN (Indian style) \$ 26

Chicken cooked in velvety aromatic tomato and cashew nut sauce with spice.

MANGO CHICKEN

Chicken cooked in mango, cashew nut gravy and spice.

CHICKEN METHI MALAI

Fenugreek leaves cooked with cashew nut sauce and aromatic spices.

CHICKEN TIKKA MASALA

Cooked with capsicum in tomato onion creamy gravy.

CHICKEN MADRAS

South Indian spices coconut cream, onion tomato gravy mustard seed and curry leaf.

CHICKEN VINDALOO

Traditional Goan speciality meat cooked in hot and tangy vindaloom masala.

CHICKEN SAAGWALA

Spinach puree with mild spices and cream.

CHICKEN KADAI

Cooked with capsicum ,onion, fresh pounded Kadai spices and fresh coriander.

CHICKEN KORMA

Cooked in cashew nut gravy with mild spices.

CHICKEN KASHMIRI

Cashew gravy with cottage cheese and spices.

LAMB \$27

LAMB DHANSAK

A Parsi delicacy flavourful curry combining meat lentils and vegetables.

LAMB ROGAN JOSH

Slow cooked lamb with Kashmiri spices.

LAMB VINDALOO

Traditional Goan speciality meat cooked in hot and tangy vindaloo masala.

LAMB KADAI

Cooked with capsicum, onion, fresh pounded Kadai spices finish with fresh coriander.

LAMB SAAG

Spinach puree with mild spices and cream.

LAMB KORMA

Cooked with cashewnut gravy and mild spices.

LAMB MASALA

Cooked with capsicum in tomato onion sauce with cream.

LAMB MADRAS

South Indian spices coconut cream, onion tomato gravy and curry leaf.

BEEF \$ 25

BEEF VINDALOO (MED OR HOT)

Traditional Goan speciality meat cooked in hot and tangy vindaloo masala.

BEEF ROGAN JOSH

Slow cooked meat with Kashmiri spices.

BEEF KORMA

Cooked in cashew nut gravy with mild spices.

BEEF SAAGWALA

Spinach puree with mild spices and cream.

BEEF KADAI

Cooked with capsicum, onion, fresh pounded Kadai spices finish with fresh coriander.

BEEF PEPPER MASALA (HOT)

Tender beef cooked in flavourful spicy masala with black pepper, onion and curry leaf.

FRESH CATCH FROM THE SEA

FISH \$26

PRAWN \$ 26

BUTTER (FISH / PRAWN)

Cooked in velvety aromatic tomato sauce with butter.

MADRAS (FISH / PRAWNS)

South Indian spices coconut cream, onion tomato gravy mustard seed and curry leaf.

VINDALOO (FISH / PRAWNS)

Traditional Goan speciality meat cooked in hot and tangy vindaloo masala.

LEMON (FISH / PRAWN)

Cooked in delicate creamy lemon sauce with green peppers.

MASALA (FISH / PRAWN)

Cooked with capsicum in tomato onion creamy gravy.

INDO – CHINESE (NO MSG)

CHILLI CHICKEN (MED/ HOT) \$ 25

Deep fry crispy chicken pieces tossed in soy, chili, capsicum and onion.

GARLIC CHILLI PRAWNS (MED / HOT) \$26

Deep fry crispy Prawns pieces tossed in soy, chili, capsicum & onion.

CHICKEN FRIED RICE \$25

Stir fry vegetable and chicken tossed in rice, soy sauce, sweet chilli sauce and spring onion.

PRAWNS FRIED RICE \$27

Stir fry vegetable and prawns tossed in rice, soy sauce, sweet chilli sauce and spring onion.

CHOWMEIN

Stir fry vegetable tossed with noodles and soy, sweet chilli sauce, vinegar and spring onion
With a choice of:

Vegetarian \$24 Chicken \$25 Prawns \$26

HOUSE SPECIALS

GOAT CURRY (with bone) \$26

Slow cooked goat with rich aromatic spices and onion ,finish with fresh coriander.

GOAT PEPPER FRY (with bone) (med / hot) \$26

Tender goat cooked in flavourful spicy masala with black pepper, onion and curry leaf.

LAMB SHANKS \$30

Slow cooked lamb shoulder smothered in caramelised onion, garlic and lamb stock.

ANOKHA BALTI MASALA \$28

Chicken , lamb , prawns, vegetables, cooked together in a special spicy roasted capsicum, onion sauce.

KASHMIRI BALTI MASALA \$28

Chicken, lamb, prawns, vegetables cooked in a cashew nut cheesy gravy with spices.

PANEER RARA \$25

Paneer cooked with capsicum and onion serve on hot sizzler with caramelised cabbage.

CHICKEN RARA \$26

Chicken cooked with capsicum and onion serve on hot sizzler with caramelised cabbage.

RED CURRY (MED /HOT)

Simmered in a red curry paste blend with creamy coconut milk and vegetables.

Chicken \$ 24 Beef \$ 25 Prawns \$ 26

BIRYANI

Basmati rice simmered in aromatic spice, coriander, mint leaf, brown onion, serve with raita.
With a choice of :

Vegetarian \$22 Chicken \$24

Lamb \$26 Prawn \$26

BASMATI RICE \$5

PULAO RICE \$7

Spring peas stir fry together with basmati rice and cumin seed.

MUSHROOM PULAO \$7

Mushroom stir fry together with basmati rice and cumin seed.

BREADS

PLAIN NAAN \$4

GARLIC NAAN \$5

BUTTER NAAN \$5

CHILLI NAAN \$5

ROTI (can be DF) \$4

GARLIC ROTI \$5

LACCHA PARATHA \$5

Wholemeal layered bread comes with butter.

ONION KULCHA \$5

Naan stuffed with onion ,fresh coriander and spices.

PANEER KULCHA \$6

Naan stuffed with cottage cheese, fresh coriander and spices.

PESHAWARI NAAN \$7

Naan stuffed with dry fruits nuts and raisins and coconut.

ALOO PARATHA \$7

Wholemeal bread stuffed with potato ,fresh coriander and spices.

CHOCOLATE NAAN \$7

Naan stuffed with chocolate and cooked in tandoor finish with butter.

CHEESE NAAN \$7

CHEESE GARLIC NAAN \$7

KEEMA NAAN \$7

