

Starters

- Veg Mix Tapas Tower** **\$28.99**
Onion Bhaji, Chickpeas Kebab, Paneer Pakoda served with mix dips.
- Non Vegetarian Tapas Tower** **\$29.99**
Lamb Seek Kebab, Chicken Lasoni Tikka, Lamb Chops served with mix dips.

Vegetarian

- Samosas (2 Pieces)** **\$9.99**
Indian puff pastry filled with potatoes, peas, raisin, infused with spices & herbs.
- Samosa Chat** **\$13.99**
Very famous Indian street food Samosa topped with yoghurt, date & tamarind, chilli & mint sauces.
- Onion Bhaji (4 Pieces)** **\$13.99**
Chopped onion dumpling's dipped In Bengal-Gram flour & crisp fried.
- Paneer Tikka (4 Pieces)** **\$15.99**
Cottage cheese cube marinated in Indian spice and cooked in clay oven.
- Chickpeas Kebab (4 Pieces)** **\$15.99**
Delicious Kebabs made with Chickpeas and ground spices.
- Mix Dips Platter** **\$13.50**
Pappadums serve along with mango chutney, raita & mint dips.

Chicken

- Chicken Tikka (4 Pieces)** **\$16.99**
Birds-eye chilly marinated chicken roasted in the exotic tandoor oven.
- Murg Malai Tikka (4 Pieces)** **\$16.99**
Chicken marinated with tangy spices and, flavoured with aromatic spice.
- Whisky Chicken (Not for Kids)** **\$19.99**
Overnight marinated chicken with whisky and Indian spice finish in tandoor.
- Tandoori Chicken (Half Chicken)** **\$18.99**
Roasted chicken in tandoor (earthen clay oven).
- Crispy Chicken (8 Pieces)** **\$18.50**
A tangy street speciality from India flavoured with garam masala.

Lamb

- Lamb Cutlets (4 Pieces)** **\$22.99**
Royal tandoori marinated lamb cutlets with predominant flavour of cumin & pepper.
- Seehk Kebab (4 Pieces)** **\$18.99**
Skewered lamb mince flavoured with cashew nut paste & Indian herbs.

Seafood

- Salmon Fish Tikka** **\$19.99**
Fish marinated with classical tandoori masala & roasted in tandoor oven.
- Prawn Pakora (8 Pieces)** **\$20.50**
Prawn dipped in chickpea flour batter & spices.
- Tandoori Prawn** **\$21.99**
Succulent prawns marinated with garlic & red chillies.
- Garlic Butter Prawn** **\$21.99**
Tossed prawns in butter, garlic peppers.
- Dilkhush Prawn Salad** **\$21.99**
Mehek special prawn salad

Mains

Seafood

Butter Prawns

Prawn cooked in rich tomato gravy.

\$25.99

Prawn Malabar

Prawn cooked in rich coconut milk gravy along with spices.

\$25.99

Prawn Vindaloo

Prawn cooked with potato hot chilli, vinegar, cumin & tomato gravy.

\$25.99

Fish Malabar

Ling fish cooked in coconut milk tempered with mustard seeds.

\$25.99

Fish Vindaloo

Fish cooked with potato hot chilli, vinegar, and cumin in tomato gravy.

\$25.99

Machhli Tamatarwali

Ling fish cooked in onions, tomato & Indian spices.

\$25.99

Chicken

Butter Chicken

Tandoori cooked boneless chicken pieces in a rich creamy tomato gravy flavoured with fenugreek leaves.

\$24.99

Mango Chicken

Boneless chicken pieces cooked in mango gravy, south Indian style.

\$24.99

Chicken Korma

Mild chicken dish cooked in brown onions & cashew nuts.

\$24.99

Chicken Madras

South Indian preparation of chicken cooked in coconut milk.

\$24.99

Chicken Vindaloo

Chicken cooked with potato hot chilli, vinegar, cumin & tomato gravy.

\$24.99

Chicken Spinach

Boneless chicken cooked with spinach & grounded spices.

\$24.99

Chicken Tikka Masala

Boneless chicken cooked in assorted capsicum & onion.

\$24.99

Chicken Lababdar Masala

Tender pieces of chicken cooked in chunky Masala gravy.

\$24.99

Chicken Methi Malai

Boneless chicken cooked in cashew & almond flavoured curry.

\$24.99

Badami Chicken

Chicken cooked with fresh almonds & spices.

\$24.99

Shahi Chilly Chicken

Indian style chicken tossed with bell peppers, onions, fresh garlic & ginger.

\$24.99

Mehek Speciality

Goat Curry Himachali

Slow cooked goat with tomato, green chillies black cardamom fenugreek leaves.

\$24.99

Saag Goat Curry

Slow cooked goat with spinach & grounded spices.

\$24.99

Buddha Bowls

Chef's Special Buddha Bowls

\$24.99

A complete meal in a bowl. Vegetarian and Non-Vegetarian.

Lamb

Chilli Lamb Mysore

\$24.99

Spiced lamb cooked with ginger, garlic, green chilli & flavoured with curry leaves.

Rajasthani Lal Mass

\$24.99

Traditional Rajasthani dish, spicy lamb cooked with whole ground spice.

Lamb Rogan Josh

\$24.99

Dice of boneless lamb cooked in true Kashmiri style.

Lamb Spinach

\$24.99

Boneless lamb cooked with spinach & grounded spices.

Lamb Vindaloo

\$24.99

Lamb cooked with potato hot chilli, vinegar, cumin & tomato gravy.

Lamb Bhuna

\$24.99

Lamb curry made with fresh spices, onions, garlic, aromatic spices, tomatoes & Garam Masala.

Lamb Korma

\$24.99

Mild lamb dish cooked in brown onions & cashew nuts.

Lamb Madras

\$24.99

South Indian preparation of lamb cooked in coconut milk.

Lamb Do Pyaza

\$24.99

Lamb meat cooked in onion gravy & flavoured with aromatic spice.

Lamb Methi Malai

\$24.99

Lamb meat cooked in cashew & almond flavoured curry.

Vegetarian

Mixed Vegetable Curry

\$23.99

Mélange of vegetables cooked with aromatic spices.

Aloo Palak-Potato Spinach

\$23.99

Diced potatoes cooked with spinach & spices.

Channa Masala

\$23.99

Chickpea Curry Cooked in Masala sauce.

Daal Makhni

\$23.99

Black lentils simmered overnight on a slow fire tempered with onion, ginger & garlic.

Palak Paneer

\$23.99

Spinach & cubed cottage cheese cooked in mild spices.

Paneer Makhni

\$23.99

Cottage Cheese cooked in rich creamy tomato & cashew nut gravy.

Kadhai Paneer

\$23.99

Cottage Cheese quick tossed with capsicums, ginger, green chillies cooked in tomato sauce.

Malai Kofta	\$23.99
Mashed potatoes & cottage cheese dumpling cooked in cashew nut & tomato gravy	
Palak Kofta Curry	\$23.99
Potatoes & cottage cheese dumpling cooked in spinach curry.	
Vegetable Korma	\$23.99
Mild vegetable curry cooked in cashew nut gravy.	
Bhindi Masala	\$23.99
Fried fresh okra slow cooked with garlic crushed dried whole chillies & curry leaves.	
Banarasi Baigan	\$23.99
Aubergine & potatoes cooked with onion, tomato & cumin.	
Mushroom Do Pyaz	\$23.99
Mushroom cooked with onions, shallots & ground spices.	
Aloo Mattar Tamatar	\$23.99
Potato and green peas cooked with aromatic spices.	
Chatpata Kaddoo	\$23.99
Spiced pumpkin cooked with onion, Garam Masala and finished with fresh coriander leaves.	

Rice

Coconut Rice	\$4.49
Coconut flavoured Basmati rice.	
Saffron Rice	\$4.49
Steamed rice cooked with a touch of saffron.	
Steamed Rice	\$3.99
Steamed cooked long grain rice.	
Lemon Rice	\$4.49
Basmati Rice tempered with curry leaves, Mustard seeds & lemon juice.	
Peas Pulao	\$5.99
Basmati rice cooked with green peas.	

Biryanis

Vegetable Biryani	\$19.99
Basmati rice cooked with exotic combination of mixed vegetables.	
Prawn Biryani	\$23.99
A nice combination of Basmati rice & prawn flavoured with mint.	
Chicken Biryani	\$21.99
Aromatic mixture of Basmati rice simmered with diced chicken flavoured with cardamom	
Goat Biryani	\$22.99
Aromatic mixture of Basmati rice simmered with goat, flavoured with cardamom.	
Lamb Biryani	\$22.99
Aroma Basmati rice & lamb flavoured with mint saffron & cardamom.	

Breads

Plain Naan Fine flour bread.	\$5.50
Garlic Naan Bread with fresh garlic.	\$6.00
Butter Naan Fine flour layered buttered bread.	\$6.00
Tandoori Roti Wholemeal bread	\$5.00
Paratha Wholemeal layered buttered bread.	\$6.00
Cheese Naan Naan stuffed with Creamy cheese.	\$6.50
Spinach & Cheese Naan Naan stuffed with cheese & spinach.	\$5.99
Cheese & Garlic Naan Naan stuffed with creamy cheese & garlic.	\$6.99
Mix Kulcha/Paneer Kulcha Bread stuffed with onion, potato & cottage cheese or just cottage	\$6.99
Keema Naan Bread stuffed with mincemeat.	\$6.99
Peshawari Naan Naan stuffed with dry nuts.	\$6.99

Sides & Salads

Chicken Tikka Salad	\$14.99
Spiced chicken tossed with onion, tomatoes & Greens drizzled with cheese, lemon juice & vinegar dressing	
Garden Salad	\$12.99
Garden fresh vegetables toss with lemon dressing.	
Raita	\$4.50
Diced cucumber mixed with seasoned yogurt.	
Laccha Onion	\$5.99
Mango Chutney	\$4.50
Pickles	\$4.50
Pappadums	\$3.50
Mix Dips Platter	\$13.50
Pappadums serve along with mango chutney, raita & mint dips	

Desserts

Mango Kulfi Indian ice cream with mango pulp & pistachios.	\$7.50
Pista Kulfi Homemade pistachio ice cream.	\$7.50
Kahlua Kulfi Chef's creation of homemade ice cream with condensed milk & Kahlua coffee liquor.	\$7.50
Baileys Kulfi Homemade ice cream made with Baileys whipped cream Vanilla finish with pistachios.	\$7.50
Gulab Jamun Cottage cheese & condensed milk dumpling, deep-fried and served in sugar syrup.	\$7.00
Flambe Gulab Jamun Dumpling of cottage cheese & condensed milk served with Flambe Cointreau.	\$9.50
Chocolate Mud Cake Chocolate mud cake made from rice chocolate, topped with ice cream.	\$9.00
Sticky Dates Pudding Delicious pudding topped with warm butterscotch sauce served with ice cream.	\$9.00
Sunday Scoop Ice cream trio of vanilla, chocolate & strawberry served with chocolate sauce.	\$7.00
Vanilla Candy	\$7.00
Three scoops of vanilla ice cream with smarties & whipped cream.	

**Vegetable Banquet \$45.00 Per Guest
(Minimum 4 Guests)**

Starters

Onion Bhaji

Chopped onion dumplings dipped in Bengal-Gram flour & crisp fried

Paneer Pakora

Cottage cheese strips dipped in chickpea flour batter & deep-fried.

Hara Kebab

Delicious Kebabs made with spinach & cottage cheese.

Mains

Palak Paneer

Spinach & cubed cottage cheese cooked in mild spices.

Malai Kofta

Mashed potatoes & cottage cheese dumpling cooked in cashew nut & tomato gravy

Daal Makhni

Black lentils simmered overnight on a slow fire tempered with onion, ginger & garlic.

Mixed Vegetable Curry

Melange of vegetables cooked with aromatic spices.

Served along with Rice and assorted Naan Breads.

Dessert

Choice of Kulfi or Gulab Jamun.

**Mehek Banquet \$50.00 Per Guest
(Minimum 4 Guests)**

Starters

Lasoni Murgh Tikka-Cheese Chicken

Chicken marinated with yoghurt & cheese, flavoured with garlic.

Barah Akbari Chaap-Lamb Cutlets

Royal tandoori marinated lamb cutlets with predominant flavour with garlic.

Malai Sheek Kebab

Skewered lamb mince flavoured with cashew nut paste & Indian herbs.

Mains

Butter Chicken

Tandoori cooked boneless chicken pieces in a rich creamy tomato gravy flavoured with fenugreek leaves.

Lamb Lal Mass / Lamb Methi Malai

Lamb cooked with vegetables finished in smooth tomato sauce.

Lamb Rogan Josh

Dice of boneless lamb cooked in true Kashmiri style.

Daal Makhni

Black lentils simmered overnight on a slow fire tempered with onion, ginger & garlic.

Served along with Rice and assorted Naan Breads.

Dessert

Choice of Kulfi or Gulab Jamun.