

ENTREE BITES

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| VEGETABLE SAMOSA – 2PCS | \$ 11 |
| Mixture of Spiced Peas and potatoes stuffed in butter pastry | |
| SPICED KEEMA SAMOSA - 2PCS | \$ 13 |
| Spiced lamb minced and potato stuffed in butter pastry | |
| MIX VEG PAKORA | \$ 11 |
| Sliced vegetables coated in chickpea batter and golden fried | |
| PANEER TIKKA | \$ 15 |
| Marinated with spices and ginger garlic fresh herbs cooked in tandoor | |
| SWEET CORN KEBAB | \$ 14 |
| Corn potato and cheese roll mint and tamarind chutney | |
| TANDOORI MUSHROOM | \$ 15 |
| Mushrooms marinated in chef special spices & yoghurt and cooked with tandoori masala | |
| CHICKEN TIKKA | \$ 17 |
| Boneless chicken marinated and cooked in Tandoor | |
| SEEKH KEBAB | \$ 17 |
| Mincemeat mixed with exotic spices and cooked in Tandoor | |
| CRAZY BITES PLATTER | \$ 25 |
| Chicken Tikka, Seekh Kebab, Garlic Lamb Cutlets & Amritsari Fish | |
| GARLIC LAMB CUTLETS | \$ 20 |
| 2pcs lamb cutlets marinated in garlic spiced yoghurt & cooked in Tandoor | |
| CREAMY GARLIC PRAWN | \$ 19 |
| Prawns cutlets tossed in garlic, capsicum & onion with cream | |
| PEPPER PRAWNS - 6PS | \$ 19 |
| Spencer gulf prawns marinated in lime pepper & curry leaves | |
| AMRITSARI FISH | \$ 18 |
| Spiced marinated fried fish served with mint chutney | |
| MALAI KEEMA MUSHROOM | \$ 18 |
| Baby mushroom cooked in keema and fresh herbs | |
| PEPPER MALAI CHICKEN | \$ 18 |
| Cooked in cream black pepper and bell pepper fresh coriander | |
| TANDOORI CHICKEN | HALF \$ 15 FULL \$ 22 |
| Marinated with exotic homemade spicy paste and yoghurt | |

(GF) GLUTEN FREE (DF) DAIRY FREE (NF) NUTS FREE

PLEASE ADVISE OUR FRIENDLY STAFF FOR YOUR DIETARY REQUIREMENTS

CRAZY INDO CHINESE BITES

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| VEG MANCHURIAN | \$ 12 |
| CHICKEN MANCHURIAN | \$ 14 |
| VEG NOODLES | \$ 12 |
| FRIED CHICKEN NOODLES | \$ 14 |
| CHILLI PANEER | \$ 15 |
| GOBI MANCHURIAN. | \$ 13 |
| CHILLI HONEY POTATO | \$ 13 |

BITES FROM STREETS OF INDIA

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| GOL GAPPE | \$ 9 |
| Round hollow puris filled with spicy potato and flavoured water. | |
| DHAHI PURI | \$ 10 |
| Round hollow puris filled with spicy and sweet yoghurt & potato. | |
| MASALA PURI | \$ 10 |
| Filled with spicy potato fresh coriander tamarind chutney & green chutney. | |
| SAMOSA CHAAT | \$ 10 |
| Smashed samosa loaded with chickpeas and fresh herbs. | |
| ALOO TIKKI | \$ 10 |
| Deep fried potato and spices patties with chickpeas. | |
| CRISPY ALOO | \$ 10 |
| Masala marinated potato with variety of chutneys. | |

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CHICKEN CURRY BITES

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| BUTTER CHICKEN (GF) | \$ 19.50 |
| Marinated chicken with spice and cooked in tandoor and with gravy of almonds and cashew tomato | |
| SMOKED SPICY CHICKEN (GF) | \$ 19.50 |
| North Indian style smoked chicken | |
| CHICKEN KATHI (GF) | \$ 19.50 |
| Cooked chicken with capsicum, onions & yoghurt | |
| MANGO CHICKEN (GF) | \$ 19.50 |
| Chicken cooked in mango pulp | |
| CHICKEN VINDALOO (GF) (NF) (DF) | \$ 19.50 |
| Boneless chicken cooked in chef special vindaloo sauce | |
| SAAG CHICKEN (GF) (NF) | \$ 19.50 |
| Chicken curry cooked in spinach and home made spices | |
| DHABA CHICKEN CURRY (GF) | \$ 19.50 |
| Chicken cooked in Punjabi dhaba style chef special tadka | |
| CHICKEN KORMA (GF) | \$ 19.50 |
| Boneless chicken cooked with cashew and cream | |
| CHICKEN MADRAS (GF) (NF) (DF) | \$ 19.50 |
| Chicken cooked in madras spices and fresh curry leaves | |

LAMB & GOAT CURRY BITES

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| LAMB ROGAN JOSH (GF) | \$ 22.50 |
| Lamb cooked in tomato and fresh herbs and fresh ginger garlic | |
| LAMB KORMA (GF) | \$ 22.50 |
| Mughlai cuisine inspired boneless lamb curry slow cooked in a cashew nuts base Korma sauce | |
| LAMB PEPPER MASALA (GF) (NF) (DF) | \$ 22.50 |
| Lamb curry coated with pepper and bell pepper and fresh herbs | |
| LAAL MAAS (GF) (NF) | \$ 22.50 |
| Famous dish from Rajasthan cooked with hot red chilli paste | |
| LAMB PALAK (GF) (NF) | \$ 22.50 |
| Lamb cooked in spinach paste and chef spices | |

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GOAT CURRY (GF) **\$ 24.50**

Goat bone meat slow cooked with fresh herbs and spices

GOAT VINDALOO (GF) **\$ 24.50**

Goat cooked in chef special vindaloo paste

KADAI GOAT (GF) **\$ 24.50**

Goat curry Ginger garlic sauté with capsicum and onions

BEEF CURRY BITES

BEEF MASALA **\$ 21.50**

Beef cooked with fried red onions and spices

BEEF MADRAS (GF) (NF) (DF) **\$ 21.50**

Beef cooked in coconut cream and fresh curry leaves

BEEF ALOO (GF) (NF) (DF) **\$ 21.50**

Beef curry cooked with potato's and roasted cumin

BEEF KORMA (GF) **\$ 21.50**

Diced beef cooked with cashew nut cream & green cardamom

SEAFOOD CURRY BITES

PRAWN MALABAR (GF) (NF) (DF) **\$ 25.50**

Prawn cutlets cooked in coconut cream and ginger and Malabar spices

PRAWN DO PIAZA (GF) (NF) (DF) **\$ 25.50**

Marinated prawn cutlets cooked with diced onions

TAWA FISH FRY **\$ 25.50**

Fried fish cooked in fresh ginger capsicum and onions

BUTTER FISH CURRY (GF) **\$ 25.50**

Diced fish cooked in cashew and coconut cream

KADAI PRAWN FRY (GF) **\$ 25.50**

Prawn cooked with diced capsicum and onions semi gravy

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VEGETABLE CURRY BITES

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| DAL MAKHANI (GF) (NF) | \$ 17.50 |
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Overnight soaked lentilef and red kidney beans cooked on slow heat and spices

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| DHABA DAL TADKA (GF) (NF) | \$ 16.50 |
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Mixture of five lentilef and cooked with chef special tadka

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| KADAI PANEER (GF) | \$ 17.50 |
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Diced paneer cooked with capsicum and onion with tomato gravy

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| SHAHI KOFTA | \$ 17.50 |
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Stuffed fried dumplings cooked in shahi gravy

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| PALAK PANEER (GF) (NF) | \$ 17.50 |
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Spinach cooked with ginger garlic and spices fresh herbs and cottage cheese

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| NAVRATAN KORMA | \$ 17.50 |
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Seasonal vegetables cooked in cream cashew tomato gravy

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| CHANA MASALA (GF) | \$ 15.50 |
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North Indian style chickpeas cooked in spices and onion and tomato fresh herbs

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| PANEER BUTTER MASALA (GF) | \$ 17.50 |
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The dish is characterized by its smooth and luscious sauce made from tomato onion cream

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| CHEF STYLE EGG PLANT CURRY (GF) | \$ 16.50 |
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Fried eggplant potato and capsicum and onions cooked fresh tomato and herbs

BIRIYANI BITES

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| VEG BIRIYANI | \$ 20.50 |
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Spiced rice cooked with vegetable, cottage cheese and fresh coriander and mint.

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| CHICKEN BIRIYANI | \$ 22.50 |
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Basmati spiced rice cooked with chef special spices and saffron and flavoured chicken.

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| LAMB BIRIYANI | \$ 22.50 |
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Lamb cooked with spiced rice saffron, fried onions & fresh mint.

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| GOAT BIRIYANI | \$ 23.50 |
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Goat on bones cooked with yoghurt mint spiced rice and fresh herbs.

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RICE / PULAO

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| STEAMED RICE | \$ 5 |
| Aromatic basmati rice | |

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| MASALA RICE | \$ 5 |
| Flavored basmati rice, spice mint & saffron | |

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| JEERA RICE | \$ 5 |
| Salted ginger cumin seeds basmati rice | |

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| PEAS PULAO | \$ 5 |
| Salted cumin ginger green peas & basmati rice | |

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| KASHMIRI PULAO | \$ 5 |
| Cooked with dry fruits & nuts & saffron rice | |

TANDOORI BREAD BITES

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| ROTI | \$ 3 |
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| CRISPY MASALA ROTI | \$ 3 |
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| PLAIN NAAN | \$ 3 |
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| GARLIC ROTI | \$ 3.50 |
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| GARLIC NAAN | \$ 3.50 |
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| CHEESE GARLIC NAAN | \$ 5.00 |
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| FRESH KEEMA NAAN | \$ 5.00 |
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| BUTTER NAAN | \$ 5 |
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| GARLIC BUTTER NAAN | \$ 5 |
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| MASALA CHEESE NAAN | \$ 5 |
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| KASHMIRI NAAN | \$ 5 |
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SALAD BITES

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| KACHUMBER SALAD | \$ 5.50 |
| Chopped Onions, Cucumber, Carrot, Tomato, Fresh Leafy Salad | |

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SWEET BITES

GULAB JAMUN \$ 8.50
Fried dumplings milk and green cardamom

PISTACHIO KULFI \$ 7
North indian style rich with nut saffron and enriched flavour

MANGO KULFI \$ 7
Fresh mango chunks and pulp flavour

CHOCOLATE NAAN \$ 7
M n m and milk chocolate, dark chocolate filled in naan bread cooked in tandoor

ACCOMPANIMENTS

CRUNCHY CUCUMBER CARROT RAITA \$ 4.50

MINT CHUTNEY \$ 3

GREEN MINT CHUTNEY \$ 3

MIXED PICKLE \$ 3

PAPADUM \$ 3

GHERKIN DIP \$ 3

MANGO CHUTNEY \$ 3

KIDS MENU

BUTTER CHICKEN / RICE OR PLAIN NAAN /JUICE. \$ 12

CHICKEN KORMA / RICE OR PLAIN NAAN/JUICE. \$ 12

CHEESE CHICKEN FRIES WITH FRUIT JUICE \$ 10

CRAZY MASALA WEDGES \$ 8

BOWL OF FRIES WITH TOMATO KETCHUP \$ 8

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DRINKS

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| NESCAFE COFFEE | \$ 3.50 |
| MASALA TEA | \$ 3.50 |
| MANGO SAFFRON LASSI | \$ 5.50 |
| ROSE LASSI | \$ 5.50 |
| CLASSIC COKE 375ML | \$ 3.50 |
| COKE ZERO 375ML | \$ 3.50 |
| LEMONADE 375ML | \$ 3.50 |
| FANTA 375ML | \$ 3.75 |
| PEACH LIPTON TEA 500ML | \$ 4.50 |
| RED BULL 250ML | \$ 3.95 |
| BUNDABERG GINGER BEER 375ML. | \$ 3.95 |
| BUNDABERG LEMON LIME BITTER 375ML | \$ 3.95 |
| WATER BOTTLE 600ML. | \$ 3.00 |
| SPARKLING WATER 500ML | \$ 3.50 |
| POP TOPS APPLE 250ML | \$ 2.50 |
| POP TOPS ORANGE JUICE 250ML | \$ 2.50 |
| CLASSIC COKE 1.25ML | \$ 5.50 |

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BANQUETS 40.50 PER P

**ENTRÉE CHICKEN TIKKA, ONION PAKODA
BUTTER CHICKEN, LAMB ROGAN JOSH, DAL MAKHANI
GARLIC NAAN , PLAIN NAAN, RAITA , STEAM RICE
DESSERT GULAB JAMUN**

BANQUETS 52.50 PER P

**ENTRÉE SEEKH KABAB, AMRITSARI FISH, GOL GAPPE
SMOKED SPICY CHICKEN, LAMB SAAG, BEEF MASALA
CHEESE GARLIC NAAN, BUTTER NAAN, MASALA RICE,
RAITA, DESSERT ANY KULFE**

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