

VEGETARIAN ENTREE

HARA BHARA KEBAB \$13.50

Crispy green patties made with spinach, peas, potatoes, and aromatic spices, shallow-fried to golden perfection.

PANEER TIKKA SAMOSA \$13.50

Crispy pastry filled with spiced paneer tikka and aromatic herbs.

SAMOSA (2PCS) \$12.50

Triangular pastries stuffed with mashed potatoes combined with green peas, mild herbs, and spices, then fried till crispy golden in color a great morning snack of India

ONION BHAJIA (POPULAR) \$12.50

Essentially Indian - style onion fritters: thinly sliced onions that have been coated in a simple, spiced batter, then fried until crispy golden

ACHARI PANEER TIKKA \$18.99

Indian Cottage Cheese marinated with pickle base sauce & yoghurt, along with freshly ground spices, cooked in a fired clay oven called Tandoor

NON-VEGETARIAN ENTREE

TANDOORI CHICKEN (HALF) \$18.00

Whole chicken pieces on the bone, marinated in Delhi-style spices and roasted in the tandoor for a smoky, vibrant finish

TANDOORI CHICKEN (FULL) \$36.00

Whole chicken pieces on the bone, marinated in Delhi-style spices and roasted in the tandoor for a smoky, vibrant finish

CHICKEN TIKKA (4PCS) \$18.99

Char-grilled chicken tikka marinated in house spices and roasted to perfection in the tandoor.

LAMB SEEKH KEBAB (4PCS) \$18.99

Minced lamb blended with traditional spices, shaped by hand, and tandoor-roasted to soft, juicy perfection.

AMRITSARI FISH PAKORA \$18.99

Fish fillets coated in cornflour and roasted cumin, spiced with mild herbs, and fried until crispy and golden – a Queen's special.

TANDOORI PRAWNS (8PCS) \$26.99

Juicy prawns marinated in aromatic spices and roasted in the tandoor for a smoky, succulent finish

MIX TANDOORI PLATTER (8 PCS) \$36.99

Mixture of chicken tikka, Lamb seekh Kebab & Tandoori chicken served with fresh salad

NOTE: Please mention staff about your dietary requirements like allergy or intolerance to any food item, vegan & gluten options. Wine & Champagne fully licensed by (corkage applicable) BYO.

MAIN COURSE VEG

DAL TADKA (POPULAR) \$21.99

Yellow lentil tempered with hot ghee, crackled cumin, garlic, and chilli, capturing the bold, rustic taste of classic roadside dhabas.

DAL MAKHANI \$21.99

Slow-cooked black lentils finished in a creamy, Sheraton-style blend with gentle spices and a silky texture.

PINDI CHANNA MASALA \$21.99

Yellow chickpeas cooked with ginger, garlic, tomatoes, and finely chopped onions, simmered with freshly ground spices and herbs.

COCO MIX VEG CURRY \$21.99

A Vibrant medley of seasonal vegetables gently simmered in a silky coconut- cream gravy infused with curry leaves, mustard seeds, and hand-ground spices. The sweetness of coconut balances the warmth of roasted aromatics, creating a light yet flavour -rich curry with a smooth coastal finish. Comforting, fragrant, and naturally gluten- free - pleasing classic for every palate

PANEER BUTTER MASALA (POPULAR) \$21.99

A classic dish from North India, the region of Punjab, is prepared by cooking homemade cottage cheese with fresh spinach paste in a onion tomato masala gravy and a touch of fresh cream

KADAI PANEER \$21.99

Fresh paneer simmered with sautéed onions, tomatoes, and capsicum, finished with freshly ground kadai spices and a hint of ginger and garlic.

SAAG PANEER \$21.99

Indian cottage cheese called "paneer" cooked with fresh spinach along with mild herbs and spices, with a touch of fresh cream

MIX VEGETABLES JALFREZI \$21.99

A medley of fresh vegetables cooked with onions, tomatoes, capsicum, and ginger-garlic, finished in a tangy, mildly spiced jalfrezi masala.

BAINGAN ALOO MASALA(POPULAR) \$21.99

Eggplant and potatoes simmered together in a rich masala curry made with onions, tomatoes, ginger, garlic, and aromatic hand-ground spices.



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MAIN COURSE NON-VEG

BUTTER CHICKEN (POPULAR) \$25.99

Tandoor-cooked chicken tikka simmered in a smooth tomato-based gravy along with a hint of cardamom and fenugreek

CHICKEN TIKKA MASALA (REAL AUTHENTIC) \$25.99

Boneless chicken marinated in tandoori spices and cooked in a traditional tandoor, then simmered in a mildly spiced tomato-onion cream sauce

DARK BUNGLOW CHICKEN CURRY \$24.99

A classic colonial-era homestyle curry made with boneless chicken slow-cooked with onions, tomatoes, ginger, garlic, and mild spices for a rich, comforting flavour

JUNGLI MURGHI - CHICKEN- JALFERZI \$24.99

Tender chicken pieces sautéed with onions, tomatoes, capsicum, and ginger-garlic, finished in a bold, spicy jalfrezi masala that captures the rustic flavours of Jungli Murgi.

LAMB ROGAN JOSH \$26.99

A classic curry of Kashmir flavored with fennel and dry ginger

LAMB VINDALOO \$26.99

Vindaloo is a spicy Indian curry from Goa that is influenced by Portuguese cuisine. It is often regarded as a fiery, spicy dish

LAMB SAAG GHOST \$26.99

A classic dish from North India prepared by cooking boneless pieces of diced Lamb with spinach, mustard leaves, with home-made sauces and a touch of fresh cream. It is considered the healthiest dish for mild food lovers

LAMB MADRAS \$26.99

Dried red chillies, mustard seeds, coriander seeds, and curry leaves simmered with lamb in a bold, fiery South Indian gravy.

MALABAR FISH CURRY \$27.99

Dry-roasted grated coconut, curry leaves, and garlic are blended into a special Malabar gravy, then cooked with fresh fish fillets to create a classic Kerala-style curry with rich coastal flavours

PRAWNS MALABAR CURRY \$27.99

Prawns cooked in a traditional Malabar coconut-based curry prepared with dry-roasted coconut, curry leaves, garlic, and tangy coastal flavours – a true Kerala specialty

GOAT CURRY IN BONE \$27.99

Goat on the bone simmered on low heat with onions, tomatoes, ginger, garlic, and aromatic spices, creating a bold, traditional curry with authentic depth.

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LAAL MAAS IN BONE \$27.99

Specialty of Rajasthan from the Western Province of India. Goat cooked along with Javitri, Degi Mirch, cloves and freshly ground spices, along with roasted red chillies, it is considered as the most favorite Goat curry mistakenly created by humble cook of the Royal Family.

BEEF VINDALOO \$25.99

Tender beef simmered in a classic Goan-Portuguese vindaloo gravy made with garlic, ginger, onions, tomatoes, and a fiery blend of traditional spices for a bold, tangy heat.

BEEF MADRAS \$25.99

Beef cooked in a robust Madras-style gravy featuring dried red chillies, mustard seeds, coriander seeds, and curry leaves, rounded off with fresh coconut cream to create a fiery, aromatic curry with a striking golden-red hue.

BEEF SAAG GHOST \$25.99

Beef gently folded into a smooth spinach gravy infused with onions, tomatoes, ginger, garlic, and traditional spices, creating a hearty, flavour-packed saag preparation.



BIRYANI AND RICE

AWADHI CHICKEN BIRYANI (BONELESS) \$22.99

Biryani rice cooked with freshly ground spices & slow cooked chicken.

LAMB BIRYANI \$23.99

Biryani rice cooked with freshly ground spices & diced lamb.

HYDERABADI GOAT BIRYANI (IN BONE) \$23.99

Biryani rice cooked with freshly ground spices & goat meat.

COCONUT RICE \$7.00

Basmati rice cooked with fresh curry leaves, green chilli, and dry coconut

SAFFRON RICE \$5.99

Cooked rice flavoured with saffron stigmas, rose water, kevra water, and freshly ground cardamom

PLAIN BASMATI RICE \$5.99

Premium long-grain Basmati rice is cooked by removing the starch

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BREADS

CHEESE AND GARLIC NAAN (POPULAR) \$6.99
Indian bread made from plain flour, stuffed with fresh cheese, coated with roasted garlic from the outside cooked to perfection

CHEESE NAAN \$6.99
Indian bread made from white flour, stuffed with fresh cheese, cooked in a Tandoor

GARLIC NAAN \$5.99
White flour bread with glazed garlic cooked in a Tandoor

BUTTER NAAN \$5.99
Indian bread made from white flour, dressed with fresh butter, cooked in a Tandoor, well layered, and folded

TANDOORI ROTI \$4.99
Bread prepared with wholemeal flour, cooked in a Tandoor



CONDIMENTS

MIX RAITA (MIX OF CARROT AND CUCUMBER) MIXED PICKLE \$5.99
GREEN CHILLIES ONION SALAD \$4.99
PAPPADAMS (4PCS) \$8.99
MINT CHUTNEY \$5.99
TAMARIND & DATE CHUTNEY \$3.99
MANGO CHUTNEY (SPECIAL) \$3.99
COMBINATION OF THREE CHUTNEY \$4.99
FRESH GREEN CHILIES \$11.99
WHOLE ROASTED DRIED RED CHILLIES \$3.99

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CHAT

ALOO TIKKI CHAT \$16.99
Simple and tasty street food or chaat recipes mainly prepared from potato patties or potato Tikki with other chaat chutneys and spices

SAMOSA CHAT \$16.99
Lip-smacking chaat made with samosa, chopped onion and tomatoes, yogurt, and various chutneys along with spices, served with masala chickpeas

DESSERT

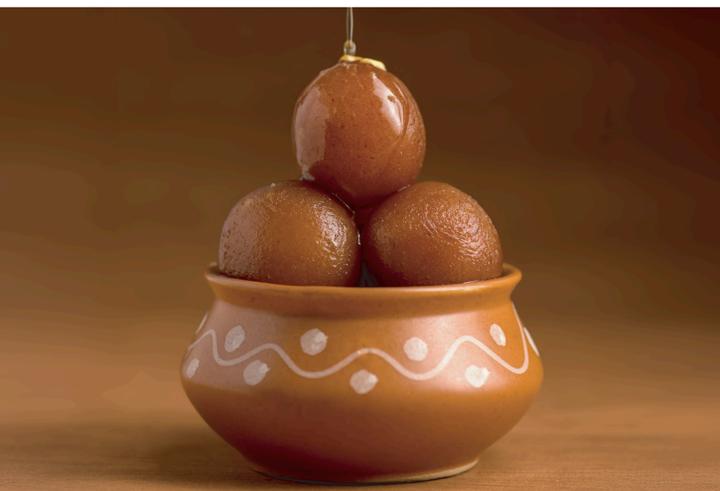
PISTACHIO ICE CREAM (QUEENS SPECIAL) \$9.50
Homemade Ice Cream made from Pistachio nuts

GULAB JAMUN \$8.50
Classic dessert, fried dough balls made from milk solids and semolina are soaked in a syrup flavored with cardamom, rose water, saffron, and cloves

KESAR RASMALAI \$9.50
A classic Bengali dessert of hand-pressed rasmalai simmered in kesar-flavoured milk, offering a fragrant, velvety finish with every spoonful

DRINKS

DIET COKE / ZERO SUGER COK(E1 .25LTR) \$7.99
COKE CLASSIC(1 .25LTR) \$7.99
MANGO LASSI \$6.99
SOFT DRINKS CAN(375ML) \$4.50



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VEGETARIAN FAMILY PACK

\$79

Poppadums with mint chutney, Samosas, Paneer Butter Masala, dal makhani, garlic naan, plain naan, plain basmati rice, saffron rice and mixed raita
ADD ANY CURRY OF YOUR CHOICE FOR \$15 ADD EXTRA BREAD OR RICE FOR \$4

NON-VEGETARIAN FAMILY PACK

\$89

Poppadums with Mint Chutney, Chicken Tikka, Butter Chicken, Lamb Rogan josh, Saffron Rice, Plain Basmati rice, Plain naan, Garlic naan and Mix Raita
ADD ANY EXTRA CURRY FOR \$15 ADD EXTRA NAAN OR RICE FOR \$4

TRADING HOURS

SERVICE HOURS AS FOLLOWS

Dinner Open Seven Days
Monday - Sunday (5:00 pm - 10:30 pm)

WEEKEND LUNCHESES

Friday- Sunday (1:00pm till 3:30 pm) (For Lunch Dining Booking is Recommended)

BYO FULLY LICENSED

Corkage Applies only for wines
(No Hard Spirits or Beers allowed)

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Dinner Open Seven Days
Monday - Sunday
(5:00 pm - 10:30 pm)

Friday- Sunday (1:00 pm
till 3:30 pm) (For Lunch
Dining Booking is
Recommend)

Reservation is Recommended for weekends and contact Restaurant for large group bookings
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