

entrée

Mixed Pakora Garden-fresh, green vegetables fried in a mildly spiced chickpea batter with a tamarind sauce and a mint sauce	NF	\$6.0
Onion Bhajji Sliced onion in a mildly spiced chickpea batter with a tamarind sauce and a mint sauce	DF NF	\$6.0
Eggplant Bhaji (Roundels of Eggplant, marinated in gramflour and cumin batter)	DF NF	\$6.5
Vegetable Samosa Two pastry parcels of mildly spiced potato and peas with a tamarind sauce and a mint sauce	DF NF	\$6.5
Bhutta Kebab Potato croquettes flavoured with fresh corn and white pepper	NF	\$6.5
Seekh Kebab Minced lamb with herbs and spices finger rolled and grilled in the tandoor	GF DF NF	\$7/\$13
Chicken Tikka Tender pieces of boneless chicken, marinated in mild spices and yoghurt overnight then grilled in the tandoor	GF NF	\$7/\$14
Vegetable Manchurian Grated vegetable dumplings - wok tossed with five spice, spring onion & capsicum	GF NF	\$7.9
Lamb Chops Marinated in a blend of Indian spices and grilled in the tandoor	GF NF	\$8.9/\$16.9
Tandoori prawns Succulent tiger prawns marinated in yoghurt and spices, tandoor cooked and served with salad	GF NF	\$8.9/\$16.9
Veg Platter 2 Vegetable Samosa, 2 mixed pakora, 2 onion Bhajji and 2 Bhutta Kebab with a tamarind sauce and a mint sauce	NF	\$16.9
Tandoori experience Chef's selection from the tandoor – 2 chicken tikka, 2 tandoori fish, 2 lamb chops and 2 seekh kebab (entrée for 2 to 3)	NF	\$19.9

chef specials

Fish Masala Seasons fish cooked with fresh herbs and capsicum	DF NF	\$15.9
Tawa tikka masala Chicken titta sautéed on the tawa with onion and tomato Flavoured with green chilli, garlic and ginger	GF NF	\$16.9
Goan fish curry Seasonal fish cooked in traditional goan spices, enhanced with curry leaves and paprika	GF DF NF	\$16.9
Prawan Malabar Tiger prawns cooked with sautéed onion and tomato, garnished with cream, coconut. a must try for prawn lovers	GF DF NF	\$16.9
Goat do pyaza Tender goat flavoured with cardamom in a tomato sauce infused with cumin, bay leaves and mace.	GF DF NF	\$16.9
Chicken Karahi Chicken cooked freshly with tomato, ginger, capsicum spring onion and spiced with traditional spices.	GF DF NF	\$16.9
Chicken Channa / JALFREZI / DAAL Chicken cooked with chick peas, lentils Mixe veggies cooked in traditional spices	GF DF NF	\$16.9
Lamb chop masala Tender lamb chops cooked in tandoor, then wok tossed with fresh tomatoes, spring onion, capsicum and five spice	GF NF	\$17.9
Duck curry Tender duck pieces cooked in freshly ground Indian spices, onion ginger and garlic – served with vegetable rice.	GF DF NF	\$24.9

traditional mains

Butter chicken Tender pieces of boneless chicken cooked in the tandoor, Then pan-fried in a rich, creamy, tomato sauce with cashew nuts	GF	\$14.9
Chicken, lamb or beef korma Succulent pieces of chicken, lamb or beef coated in a creamy sauce flavoured with ground cashew nuts	GF	\$14.9
Beef/chicken madras Succulent pieces of chicken coated in the chefs special madras sauce flavoured with five spices	GF DF NF	\$14.9
Beef/chicken vindaloo Chunks of juicy beef/chicken cooked in a traditional, hot vindaloo sauce	GF DF NF	\$14.9
Beef Malabar Diced beef cooked with sautéed onion, tomato and fresh coconut milk	GF DF NF	\$14.9
Lamb shank Lamb shanks braised in their own juices and Indian herbs, finished with cumin and ginger	GF DF NF	\$14.9
Mango Chicken (Chicken fillets cooked in thick mango flavour and coconut cream)	GF DF NF	\$14.9
Chicken Achari Fresh Chicken cooked with fresh tangy pickle spices	GF DF NF	\$14.9
Achar Ghosht Tender lamb cooked with tangy pickle spices	GF DF NF	\$14.9
Saag gosht/chicken saagwala Lamb or chicken diced in a spinach puree with ginger and garlic	GF DF NF	\$15.9
Rogan josh An intense lamb curry flavoured with sun dried kashmiri chilli and green cardamom	GF DF NF	\$15.9

Bhuna Ghost / Bombay Beef A smoky flavoured north Indian curry of tender lamb with a wok-cooked tomato and onion masala, fresh coriander, ginger, cloves and cumin	GF DF NF	\$16.9
Jhinga harimirch Tiger prawns prepared in a ginger, garlic, cardomom with a hint of green chilli	GF DF NF	\$16.9
Prawn jalfrazi King prawns cooked with vegetables . (mild)	GF DF NF	\$16.9
Andaman island fish Light fresh and flavorsome seasonal fish cooked in tradiotnal spices	DF NF	\$16.5

vegetarian mains

Daal makhni A selection of lentils simmered on a slow fire and finished with cream and coriander	GF NF	\$11.9
Malai kofta Potato and cottage cheese dumplings stuffed with crushed cashew nuts and cooked in an almond sauce	GF NF	\$12.9
Navraton korma A medley of vegetables cooked in an almond and light cream sauce	GF	\$13.9
Vegetable jalfrazi Sautéed mixed vegetable with 5 spices	GF DF NF	\$13.9
Aloo gobi Potato, cauliflower and peas cooked in turmeric and mild spices	GF DF NF	\$13.9
Saag paneer Cottage cheese cooked in a mildly spiced spinach puree	GF	\$13.9
Eggplant masala (A unique blend of eggplant, tossed with capsicum, potato, onion & garlic, simmered in a rich sauce)	GF DF NF	\$13.9
Channa masala Chickpeas cooked in a masala on onions, tomato, pomegranate and cumin seeds	GF DF NF	\$13.9
Paneermakhni (Cottage cheese cubes simmered in a buttery, cream tomato bases sauce, flavoured with cashewnuts)	GF	\$13.9
Matter Mushroom A luxurious dish of mushrooms and green peas in a velvet smooth gravy of onions and tomatoes, flavoured with subtle spices	GF NF	\$13.9
Bhindi Masala Deep fried, fresh okra sautéed with diced onion, tomato and spices	GF DF NF	\$13.9
Soya Chap Masala Vegetarian soya chap soaked in fresh onion gravy with traditional spices	DF NF	\$13.9
Aloo Mutter Chennai Vegetarian delight cooked potato with green peas in creamy souse	GF NF	\$13.9
Kofta Palak Potato and cottage cheese dumplings stuffed with crushed cashew nuts and cooked in almond and spinach puree		\$14.9
Chilli paneer Indian cottage cheese with sliced onion, cabbage, chilli paste and fresh coriander	GF	

accompaniments

Pappadums Crispy lentil wafers with cumin flavour cooked in vegetable oil		\$2.5
Mango chutney A sweet accompaniment to tickle you tast buds	GF	\$2.5
Mixed pickles A spicy relish made of assorted vegetables	GF	\$2.5
Roti Round, unleavened, wholemeal bread		\$2.5
Naan plain or garlic Leavened bread freshly baked in the tandoor	NF	\$3.0
Rice Steamed basmati rice with saffron		\$3.0/\$5.0
Raita Grated cucumber and yogurt, sprinkled with riasted cumin	GF NF	\$3.5
Mint sauce (Chilled yoghurt with crushed tangy mint leaves)	GF	\$3.5
Cumin Seeds Rice		\$3.5/\$6.5
Matar Pullao Rice cooked with green peas and cumin seeds		\$3.5/\$6.5
Kulcha Naan bread stuffed with crushed cashew nuts, sultanas and grated almonds		\$4.5
Cheese naan/with garlic/with chilli		\$4.5
Aloo Kulcha/ Naan bread stuffed with mashed potato		\$4.5
Kheema nann/ Nann stuffed with lamb mince		\$5.0
Biryani lamb, chicken, beef \$13.5 / vegetables Infused basmati rice with the refreshing flavours of whole spices fresh mint and ginger		\$10.9

desserts

Mango Lassi (A delicious and refreshing yoghurt based mango drink)		\$4.0
Gulab Jamun (Milk based dumplings soaked in a saffron and cardamom based sugar syrup)		\$5.5
Mango Kulfi (A traditionally based Indian ice-cream mixed with mango pulp)		\$5.5
Pistachio Kulfi (A traditionally based Indian Ice Cream mixed with pistachio)		\$5.5

beverages - all soft drinks	\$3.0each
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