

BIRYANI

A favourite South Indian rice dish, cooked with herbs and spices served with mint sauce

Biryani (Chicken, Lamb, Beef)	\$18.99
Veg Biryani	\$17.99

BREADS

Roti	\$2.99
A wholemeal Indian bread	
Lachedar Paratha	\$4.99
A layered wholemeal bread	
Plain Naan	\$2.99
Bread, baked in tandoor	
Butter Naan	\$3.99
Layered bread with butter	
Garlic Naan	\$3.99
The aromatic garlic bread	
Spinach Naan	\$3.99
Stuffed with savoury spinach	
Aloo Naan	\$3.99
Stuffed with mash potatoes and herbs	
Chilli Naan	\$3.99
For the spicy lovers	
Peshwari Naan	\$4.99
The royal bread stuffed with dates, sultanas and cashews	
Cheese & Garlic Naan	\$4.99
Stuffed with cheese and garlic	
Chilly & Cheese Naan	\$4.99
Cheese & Spinach Naan	\$4.99
Stuffed with cheese and spinach	
Chilli Paneer Naan	\$4.99
Stuffed with homemade cottage cheese and chilli	

ACCOMPANIMENTS

Raita	\$4.99
Yoghurt and cucumber	
Banana Raita	\$5.99
Yoghurt, banana and sultanas	
Sweet Mango Chutney	\$3.99
Mango Pickle	\$3.99
Extra Rice	\$3.99
Mint Sauce	\$3.99
Tamarind Sauce	\$3.99

DRINKS

Lassi (Sweet / Salt)	\$3.99
A cool milk and yoghurt drink	
Mango Lassi	\$4.99
Soft Drinks (375ml)	\$3.99
Coke, Lemonade, Diet Coke, Coke Zero, Fanta	
Apple Juice	\$3.99
Orange Juice	\$3.99
Masala Chai (Indian Tea)	\$3.99

STARTERS / ENTREES

Papadums (4 Pieces)	\$3.99
With mint sauce	
Vegetarian Samosas (2 Pieces)	\$5.99
Homemade pastry filled with potatoes and peas	
Vege Pakoras (4 Pieces)	\$5.99
Vegetables and onions in a chickpea batter	
Paneer Pakoras (4 Pieces)	\$6.99
Cottage cheese in chickpea batter	
Chicken Pakoras (8 Pieces)	\$9.99
Chicken pieces in a chickpea batter	
Chilli Paneer	\$11.99
Sweet and sour chillies and cottage cheese	
Chilli Chicken	\$16.99
Crispy chicken with stir fried onion, capsicum and cabbage in sweet and sour sauce	

TANDOORI ENTREES

Paneer Tikka (6 Pieces)	\$12.99
Cottage cheese marinated with a combination of fresh herbs and spices and broiled in our clay oven	
Tandoori Chicken	Half \$11.99 / Full \$ 18.99
Chicken marinated with a combination of fresh herbs and spices and broiled in our clay oven	
Chicken Tikka (8 Pieces)	\$12.99
Chicken pieces marinated and grilled in tandoor	
Fish Tikka (6 Pieces)	\$13.99
Fish marinated with a combination of fresh herbs and spices and broiled in our clay oven & served with mint sauce	
Seekh Kebabs (6 Pieces)	\$9.99
Minced lamb grilled in clay oven	
Malai Tikka (8 Pieces)	\$13.99
Chicken marinated with cardamom powder, cream and spices grilled in clay oven	
Veg Sizzler	\$15.99
A combination of samosas, paneer pakora and paneer tikka with fries	
Non Veg Sizzler	\$17.99
A combination of chicken tikka, tandoori chicken, seekh kebab with fries	

KIDS MENU

Chips	4.99
Chicken Nuggets with Chips	\$6.99
Fish & Chips	\$11.99
Butter Chicken, Rice & Naan	\$14.99
Creamy Chicken, Rice & Naan	\$14.99

SECRET RECIPE SPECIALS (VEG)

\$16.99

Gobi Manchurian

Lightly battered cauliflower simmered in chilli sauce

Vege Korma

Assortment of ingredients create this smooth creamy dish of vegetables and cottage cheese

Kadhai Paneer

Stir fried cottage cheese with tomatoes, coriander, ginger and capsicum

Paneer Butter Masala

Cottage cheese cooked in creamy sauce and fenugreek leaves

Palak Paneer

Spinach with cottage cheese

Khumb Matar

Mushrooms and peas in red gravy

VEGETARIAN CURRIES

Side \$11.99

Main \$15.99

Mixed Vegetable Curry

A delicious combination of seasonal vegetables

Aloo Gobi

Potatoes, cauliflower, onions, garlic and spices

Saag Bhajee

Pan fried spinach with onions, tomatoes and spices

Aloo Mattar Paneer

Peas, potatoes and cottage cheese

Aloo Palak

Spinach with ginger, garlic, onion, tomatoes, herbs and spices

Channa Masala

Chickpeas with ginger, garlic, onion, tomatoes, herbs and spices

Bombay Aloo

Potatoes cooked with cumin seeds and tangy spices

Pumpkin & Spinach Curry

A delicious Sri Lankan recipe with traditional spices

Potato & Eggplant

Potatoes, fried eggplant in red gravy

DALS

Dal

\$10.99

Soup made from a variety of lentils

Vege Dal

\$11.99

Combination of lentils and vegetables

Chicken Dal

\$14.99

Combination of lentils and chicken pieces

Dal Makhni

\$14.99

A delicious lentil curry cooked in garlic and herbs and pan fried in butter

Dal Palak

\$13.99

Combination of lentils & spinach

MOCKTAILS

Lemon Lime Bitters	\$6.99
Strawberry Lemonade	\$6.99

DESSERTS

Rasmalai (2 Pieces) Delicious dumplings in creamy milk, flavoured with cardamoms	\$5.99
Gulab Jamuns (2 Pieces) Juicy deep fried dumplings	\$5.99
Kulfi Homemade kulfi blended with pistachios and cardamom	\$5.99

DELUXE BANQUET

\$34.99 Per head (Minimum 2 people)

Course 1

Entree platter (Veg Pakora and Samosa)

Course 2

Tandoori Chicken

Course 3

Your selection from any dish on the menu

Bread

Naan / Garlic Bread

Accompaniments

Raita & Sweet Mango Chutney

& Complimentary Rice

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Secret Recipe