



Lunch Specials

Choice Of Curry \$14.95

Half curry of your choice &, half Rice

Amritsari Kulcha \$17.95

Traditional bread cooked in in tandoori oven served with authentic chickpea curry, Pickle and chef special chutney

Aloo Paratha (2pcs.) \$15.00

Served with yoghurt, butter & pickle

Paneer Paratha (2pcs.) \$17.00

Served with yoghurt, butter & pickle

Thali Special \$20.00

2 curries and 4 roti or 1 choice of nan with pickle and salad (non veg \$1 extra for each curry) available till late



Entrée

Chaat & Snacks

Samosa (2pcs.) \$9.95

Spicy mashed potatoes stuffed in crispy pastry served with choice of you dipping sauce

Samosa Chole Chat (2pcs.) \$14.95

Spicy mashed potato stuffed in crispy pastry served with authentic chickpea curry, chef special chutney & mint sauce.

Aloo Tikki Chaat (2pcs.) \$13.95

Deep - fried potato patties served with yoghurt, chef special chutney and mint sauce.

Tikki Chole Chat 2pcs.) \$14.95

Deep - fried potato patties served with yoghurt, chef special chutney, mint sauce & chickpea curry.

Chole Bhature (2pcs.) \$15.95

Deep - fried puffy breads served with authentic chickpea curry, yoghurt and pickle.

Pani Puri (8pcs.) \$9.95

Crispy hallow ball served with spiced potatoes, chutney & chef special water.

Dhai Puri (6pcs.) \$10.95

Crispy hallow balls stuffed with various sauces, sweet yoghurt finished with sev.

Papri Chaat \$12.95

Indian style nachos, crispy chips served with spiced potatoes, chutney, mint sauce & sweet yoghurt finished with sev



Dhai Bhalle \$14.95

Deep fried lentil dumplings served with crispy papadi in sweet yoghurt, tamrind chutney & mint sauce.

Bhel Puri \$10.95

Savoury snack of puffed rice served with tomato salsa & tangy tamrind chutney.

Vegetable Pakora \$9.95

Onions spinach and potato dipped in a spiced chickpea batter deep - fried & served with chutney. 4 (pcs)

Paneer Pakora (5pcs.) \$15.95

Cottage cheese dipped in spiced chickpea batter deep - fried, served with chutney & mint sauce.

Bread Pakora (4pcs.) \$9.95

Spiced mashed potatoes stuffed in bread and dipped in chickpea batter deep fried, served with chutney.

Paneer Tikka \$14.95

Indian cottage chees marinated in spiced yoghurt and cooked in tandoori oven served with mint sauce

Soya Punjabi Chaap \$17.95

Soya chunks marinated in authentic Punjabi spices and cooked in tandoori oven served with mint sauce.

Soya Malai Chaap \$17.95

Soya chunks marinated in creamy sauce cooked in tandoori oven served with mint sauce.

Non-Veg

Lamb Seek Kebab (4pcs.) \$17.95

lamb mince mixed with onions , capsicum & authentic Punjabi spice mix cooked in tandoori oven served with mint sauce.

Lamb Chops (4pcs.) \$24.95

Lamb chops marinated in tandoori spice mix & cooked in tandoori oven served with mint sauce.

Tandoori Chicken

Full \$24.95

Half \$14.95

Chicken marinated in authentic spice mix yoghurt cooked in tandoori oven served with mint sauce.

Malai Chicken Tikka (5pcs.) \$17.95

Boneless chicken tikka marinated creamy yoghurt base sauce cooked in tandoori oven served with mint sauce



Non-Veg

Tandoori Chicken Tikka (5pcs.) \$17.95

Boneless chicken tikka marinated with tandoori based yoghurt sauce cooked in tandoori oven served with mint sauce.

Amritsari Fish (7pcs.) \$19.95

Fish fillets coated with chickpea batter deep fried served with lemon wedge & mint sauce.

Garlic Prawns (8pcs.) \$15.95



Main Veg

Note:- Ask for GF, DF, VGO & mention nut allergy.

Aalu Palak \$19.95

Spinach and potatoes cooked in tomato, onion, herbs and touch of cream

Palak Paneer \$19.95

Cottage cheese and spinach cooked in tomato, onion with touch of cream





Non-Veg

Tandoori Chicken Tikka (5pcs.) \$17.95

Boneless chicken tikka marinated with tandoori based yoghurt sauce cooked in tandoori oven served with mint sauce.

Amritsari Fish (7pcs.) \$19.95

Fish fillets coated with chickpea batter deep fried served with lemon wedge & mint sauce.

Garlic Prawns (8pcs.) \$15.95

Fried Prawns (8pcs.) \$15.95



Indo – Chinese

Veg

Veg Manchurian (Dry Or Gravy) \$18.95

Deep-fried Vegetable dumplings tossed with capsicum, onion & garlic in a spicy sauce.

Paneer Chilli (Dry Or Gravy) \$18.95

Stir-fried Indian cottage cheese, capsicum & onions cooked in tangy spicy sauce

Schezwan Paneer \$18.95

stir-fried Indian cottage cheese, capsicum & onions cooked in spicy flavour sauce.

Veg – Fried Rice \$18.95

Basmati rice, mix vegetables cooked in spicy & tangy sauce.

Paneer 65 \$18.95

Deep-fried cottage cheese tossed with garlic, curry leaves & 65 sauce.



Non Veg

Chicken 65 \$20.95

Deep-fried Boneless chicken tossed with garlic, curry leaves & 65 sauce.

Chilli Chicken (Dry, Gravy) \$20.95

Stir-fried boneless chicken, capsicum & onions cooked in tangy spicy sauce.

Chicken Manchurian \$20.95

Deep-fried chicken tossed with capsicum, onions & garlic in a spicy sauce.

Chicken Fried Rice \$20.95

Fried chicken cooked with basmati rice in spicy & tangy sauce.

Chilli Fish \$20.95



Main Veg

Note:- Ask for GF, DF, VGO & mention nut allergy.

Aalu Palak \$19.95

Spinach and potatoes cooked in tomato, onion, herbs and touch of cream

Palak Paneer \$19.95

Cottage cheese and spinach cooked in tomato, onion with touch of cream

Rajma \$19.95

Red kidney curry with onions & tomatoes

Paneer Tikka Masala \$19.95

Marinated Cottage cheese cubes simmered in butter and tomato sauce with seasoning and stir fried with onion capsicum cubes

Shahi Paneer \$19.95

Homemade cheese in a creamy tomato sauce with raisins and cashews

Paneer Makhani \$19.95

Cubes of cottage cheese cooked in rich onion gravy along with cashew nuts and lots of heavy cream and spices

Daal Makhani \$19.95

Whole black lentils cooked in tomato, cream and herbs in north Indian style

Dal Tadka \$19.95

Yellow lentil cooked with onion, tomato and several spices

Sarsoan Da Saag \$19.95

Fresh mustard leaves and spinach curry cooked and simmered for hours with a blend of spices.

Chana Masala \$19.95

Chick peas cooked with ginger, garlic, tomatoes and spices

Malai Kofta \$19.95

Deep fried vegetables and cheese ball cooked in cardamom and saffron based creamy sauce

Vegan Butter Chicken \$19.95

Protein soya chunks cooked with tomato melange of spices and coconut cream

Punjabi Soya Chaap Tikka Masala \$19.95

Soya chaap chunks cooked in our onion and tomato gravy with whole mixed spices and capsicums.

Kadhai Paneer \$19.95

Spicy concoction of bell peppers and onions simmered with paneer cheese cubes ground spices and tomatoes



Veg

Note:- Ask for GF, DF, VGO & mention nut allergy.

Paneer Bhurji \$19.95

Crumbled cottage cheese simmered with onion and tomatoes

Kadi Pakora \$19.95

Gram flour nuggets with yogurt thick soup curry



Makhani

Choice of meat simmered in a smooth tomato and cream sauce finished with ginger tadka.

Vindaloo

Choice of meat cooked in a traditional very hot tangy vindaloo sauce.

Korma

Chicken cooked in creamy sauce with a unique blend of spices & nuts.

Madras

A delicious south Indian curry





cubes ground spices and tomatoes

Veg

Note:- Ask for GF, DF, VGO & mention nut allergy.**Paneer Bhurji** **\$19.95**

Crumbled cottage cheese simmered with onion and tomatoes

**Kadi Pakora** **\$19.95**

Gram flour nuggets with yogurt thick soup curry

**Matter Paneer** **\$19.95**

Green pea & cottage cheese curry

Chef Special Curries

Butter Chicken **\$21.95**

Flame grilled chicken simmered in a smooth tomato and garlic based creamy sauce

**Mango Chicken** **\$21.95**

Chicken pieces cooked in a delicious cream lightly spices mango sauce

Handi Goat **\$24.95**

Spiced goat curry cooked in a traditional north Indian style

**Lamb Chops Curry** **\$24.95**

Lamb chops cooked in our special herbs and spices . an extremely popular traditional north Indian dish

Prawn/Fish Goan **\$24.95**

Onions with tasty mix of fresh spices and coconut cream cooked with your choice of seafood.

Non-Veg

Note:- Ask for GF, DF, VGO & mention nut allergy.**(Please select curry style in your choice of meat)****Chicken** **\$21.95****Lamb** **\$23.95****Goat** **\$23.95****Fish** **\$21.95****Prawns** **\$22.95****Kadhahi**

Your choice of meat marinated in a spicy ginger garlic paste and then cooked with onions and capsicum in a spicy rich tomato gravy

Saag Wala

Your choice of meat cooked in a traditional Punjabi style spinach sauce mix with flavour of Punjabi spices.



Makhani

Choice of meat simmered in a smooth tomato and cream sauce finished with ginger tadka.

Vindaloo

Choice of meat cooked in a traditional very hot tangy vindaloo sauce.

Korma

Chicken cooked in creamy sauce with a unique blend of spices & nuts.

Madras

A delicious south Indian curry prepared with coconut cream.

Achaari

A famous north Indian curry made with pickling spices, chilli and your choice of meat

Roganjosh

Your choice of meat cooked in traditional north Indian way. A signature Kashmiri dish

Bombay

Your choice of meat cooked with potato, diced onion and fresh herbs and spices

Tikka Masala

Choice of meat cooked in a gravy with the rich flavour of garlic, ginger fried onion and garnished with fresh coriander

Bhoona

Your choice of meat cooked with pepper in a spicy gravy



Rice/Biryani

Jeera Rice **\$6.99**

Rice cooked with cumin seeds.

Steam Rice **\$3.99**

Steamed Basmati Rice

Saffron Rice **\$3.99****Coconut Rice** **\$6.99**

Coconut flavoured steamed basmati rice

Mix Veg. Biryani **\$17.99**

A delicious blend of steamed basmati rice, fresh vegetables and spices

Chicken Biryani **\$19.99**

A delicious blend of steamed basmati rice with chicken and special herbs

Lamb/Goat Biryani **\$19.99**

A delicious blend of steamed basmati rice with diced lamb and special herbs

Prawn Biryani **\$22.95**

A delicious blend of steamed basmati rice with prawns & special herbs



Naan Breads

Plain Naan **\$5.95**

Plain flour traditional north Indian bread baked in tandoor.

**Garlic Naan** **\$6.50**

Plain flour bread topped with garlic

Peshawari Naan **\$6.95**

Plain flour tandoori bread stuffed with dry nuts & sugar.

Keema Naan **\$6.95**

Plain flour tandoori bread stuffed with lamb minced, herbs and spices.





Naan Breads

Plain Naan \$5.95

Plain flour traditional north Indian bread baked in tandoor.



Garlic Naan \$6.50

Plain flour bread topped with garlic baked in tandoor.



Tandoori Roti \$4.50

Whole wheat bread baked in tandoor.



Lachha Prantha \$5.95

Whole wheat layered bread baked in tandoor.



Butter Naan \$6.50

Plain flour bread layered with butter baked in tandoor.



Cheese Naan \$6.95

Plain flour bread stuffed with mozzarella cheese baked in tandoor.



Cheese Chilly Naan \$6.95

Stuffed with cheese and spicy green chillies delicious naan cooked in tandoor.



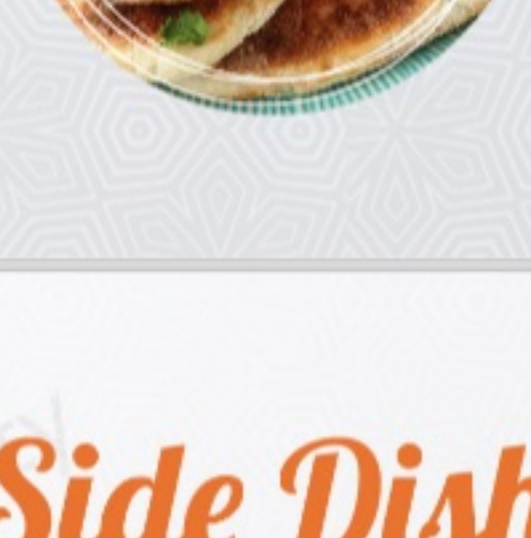
Cheese & Garlic Naan \$6.95

Plain flour bread stuffed with cheese & garlic cooked in tandoor.



Cheese & Spinach Naan \$6.95

Stuffed with fresh spinach gravy mix with cheese cooked in tandoor.



Cheese & Onion Naan \$6.95

Stuffed with fine chopped onion & cheese naan bread cooked in tandoor.

Peshawari Naan \$6.95

Plain flour tandoori bread stuffed with dry nuts & sugar.



Keema Naan \$6.95

Plain flour tandoori bread stuffed with lamb minced, herbs and spices.

Prantha & Kulcha

Allo Prantha \$6.95

Whole wheat bread stuffed with spiced potatoes.



Paneer Prantha \$6.95

Whole wheat bread stuffed with spiced cottage cheese



Onion Prantha \$6.95

Whole wheat bread stuffed with onions, fresh green coriander and spices baked in tandoor.



Paneer & Onion Prantha \$6.95

whole wheat bread stuffed with onion and cottage cheese baked in tandoor.



Paneer Kulcha \$7.95

Plain flour tandoori bread stuffed with cottage cheese, herbs and spices

Onion Kulcha \$7.95

Plain flour tandoori bread stuffed with onions, fresh green coriander and spices

Amritsari Kulcha \$7.95

Special dough bread stuffed with potatoes and spices baked in tandoor.

Side Dishes & Salad





Side Dishes & Salad



Raita \$4.95
Onion, tomato and cucumber added to the spiced yogurt .



Cucumber & Onion Salad \$6.95



Mango, Chilli & Lime Pickle \$2.95



Mango Chutney \$3.95



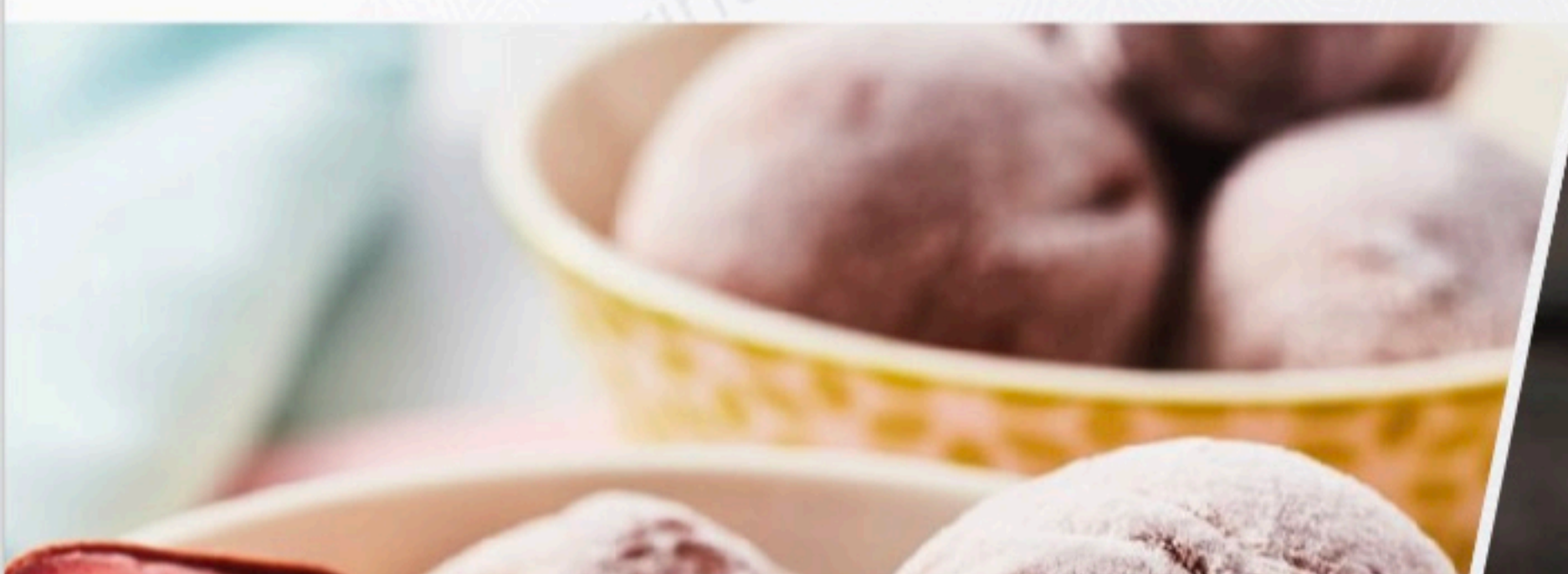
Pappadums (5pcs) \$4.95



Onion Salad \$5.95

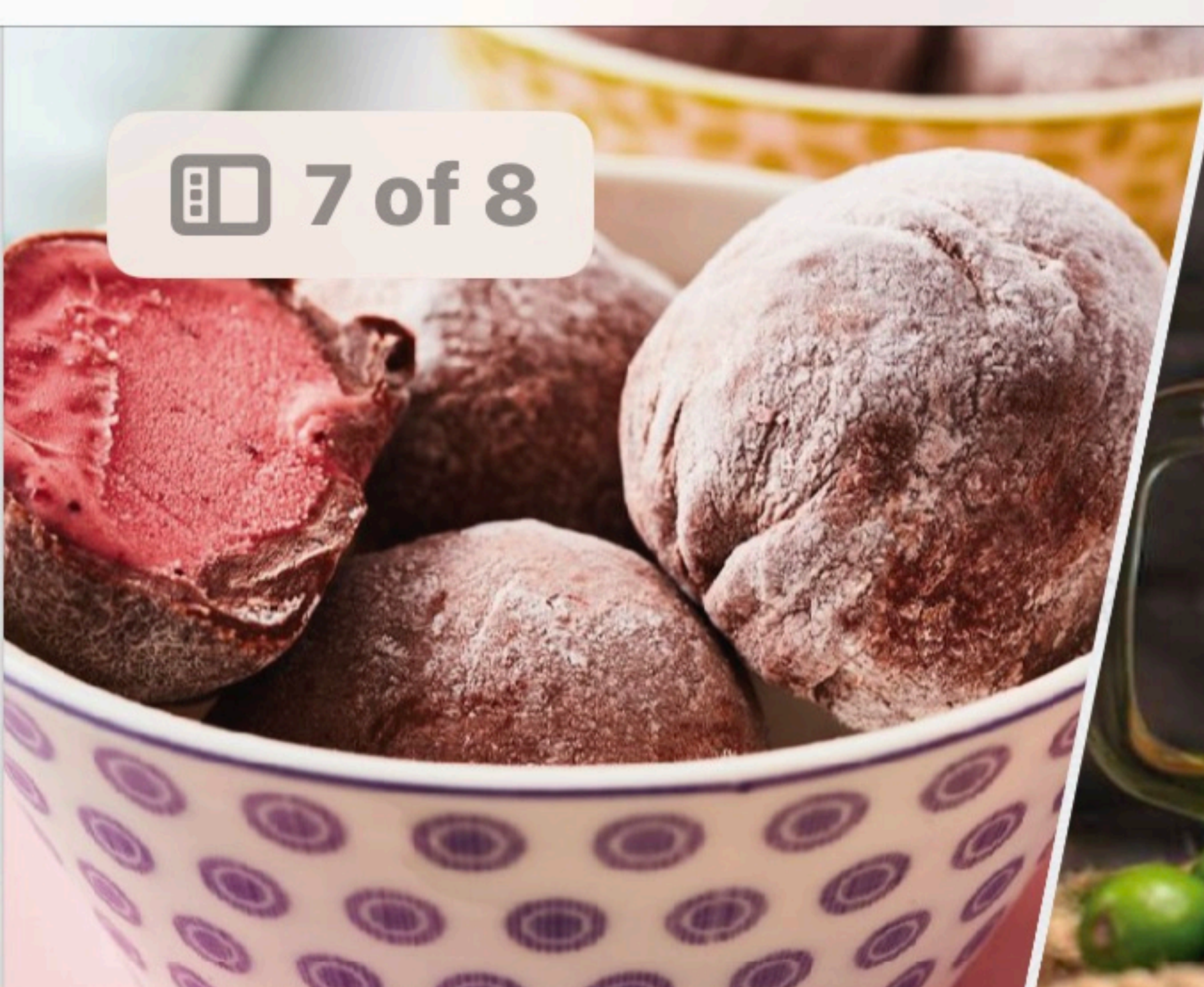
Desserts

Drinks





7 of 8



Garam Gulab Jamun \$6.99

Gulab jamun made from reduced milk, milk powder, ghee, green cardamom, serving hot



Cold Drinks Cans \$3.99



Orange Juice \$4.50

Rasmalai \$7.95



Mango Juice \$4.50



Ice Cream Vanilla \$6.95



Pinapple Juice \$4.50



Ice Cream With Gulab Jamun \$9.95



Tea Indian Style \$4.50



Coffee Indian Style \$4.50

Lassi – Mango \$5.95

Mango flavored sweet yoghurt drink



Lassi – Plain \$3.95

Sweet yoghurt drink



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