

RICE

BASMATI SAFFRON RICE (PER PERSON)	\$3.99
VEGETABLE BIRYANI *CN*CD*GF	\$16.99
Rice cooked with fresh vegetables in a variety of aromatic spices	
BIRYANI *CN *CD*GF	CHICKEN \$18.99 LAMB/BEEF/GOAT \$21.99
Rice cooked with your choice of meat in a variety of aromatic spices	
PRAWN BIRYANI *CN *CD*GF	\$23.99
KASHMIRI PULAO *CN*GF*CD	\$7.55
Aromatic Rice cooked with dry fruit and nuts	

FROM TANDOOR (CLAY OVEN)

ROTI Flattened bread made with whole meal flour	\$3.99
NAAN Plain flour bread	\$3.99
GARLIC NAAN Plain flour bread with a touch of garlic & freshly chopped coriander	\$4.49
BUTTER NAAN Plain flour bread with a flaky texture and a touch of butter	\$5.99
CHEESE NAAN Naan stuffed with tasty cheese	\$5.99
PESHAWARI NAAN Delicacy of Peshawar. Naan stuffed with mixture of dry fruits & nuts	\$6.49
KEEMA NAAN Bread stuffed with minced lamb onion and coriander	\$6.99
CHEESE & SPINACH NAAN Naan stuffed with cheese and spinach	\$6.49
CHEESE & GARLIC NAAN Naan stuffed with cheese and garlic	\$6.49

KIDS MEAL (SERVED ONLY FOR UNDER 12)

CHICKEN NUGGETS WITH CHIPS	\$9.99
INDIAN TREAT Little Champion's Meal	\$13.99
Choice of Curry Butter chicken, Mango chicken, chicken Korma or Lamb korma with rice & Naan	

SALADS

GARDEN SALAD	\$11.99
Mix lettuce, tomato, cucumber, onion, olives, and cottage cheese with chefs own dressing	
MANGO CHICKEN TIKKA SALAD	\$14.99
Tandoori Chicken Tikka spread on top of the mix lettuce, cucumber, onion, carrots, garnish with diced mango and chefs special dressing	
ONION SALAD	\$5.99
Onion, cucumber, sliced chillies and Lemon	

DESSERTS

MANGO KULFI, PISTACHIO KULFI	\$6.99
GULAB JAMUN	\$6.99
Warm golden brown cottage cheese dumplings infused in fragrant cardamom syrup Walnut and date pudding, vanilla ice cream with butterscotch sauce	
RASMALAI	\$6.99
Light, spongy, sweet cheese dumplings with rich and creamy flavour and infused with cardamom and saffron	



BANQUET MENU

(DINE IN ONLY)

VEGETARIAN BANQUET (MIN 4 PPL) \$32.99 P/P

Entree: Spring roll, Aloo tikki and Onion Bhaji

Main course: Choice of 4 mains from (Daal tadka, Vegetable korma, Mix vegetable masala, Butter paneer, Mushroom Bhaji, Chilli paneer, Kadai Paneer)

Includes Rice, assorted Naan, pappadums and Shared Dessert.

2 COURSE BANQUET (MIN 4PPL) 36.99 P/P

Entree: Chicken tikka, Barrah kebab & Seekh kebab

Main Course: Choice of any 4 mains from (Butter chicken, Lamb Rogan Josh, Beef Vindaloo, Desi Chicken, Lamb Korma, Bombay Beef, Goat Curry, Daal tadka and Vegetable Korma)

Includes Rice, Assorted Naan, Pappadums and Shared Dessert.

3 COURSE BANQUET (MIN 4PPL) 42.99 P/P

Entree: Chicken tikka, Barrah Kebab and Tandoori Jumbo prawns

Main course: Choose any 4 from (Butter chicken, Vindaloo, Desi chicken, Lamb Rogan josh, Daal Tadka, vegetable korma, Lamb korma, Goat curry, Goan Fish curry, Kadai Fish/prawn, Prawn malabar.)

Includes a side dish platter, Rice, assorted Naan and Shared Dessert.

CREATE YOUR OWN BANQUET(MIN 4PPL) 59.99 P/P

Entree: Any 3 entree

Mains : any 4 Main course curries.

Includes Rice, Assorted Naan, Side dish platter, Dessert and a complementary House Red/White Wine

CN* Contains Nuts
GF* Gluten Free

CG* Contains Gluten
NF* Nuts Free

CD* Contains Dairy
DF* Dairy Free



mango tree

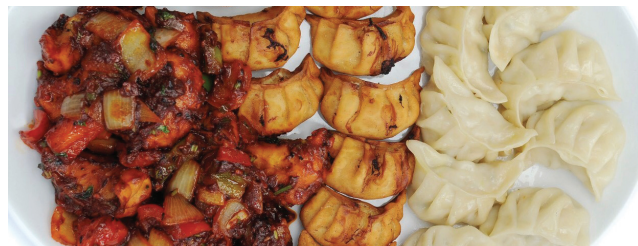
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ENTREE

ALOO TIKKI (4PCS) *CN*GF*CD	\$9.99
Crisp fried mashed potatoes stuffed with lightly spiced cheese and fresh herbs. Served with sweet chilli sauce	
ONION BHAJIA (4PCS) *GF*DF*NF*VEGAN	\$9.99
Chopped onions dipped in a chickpea batter and crisp fried. Served with mint sauce	
SAMOSA CHAT *CD*CG*CN	\$11.99
Our Punjabi samosa chat is the ultimate Indian street food bursting with flavor. This dish is made from mashed crispy samosa drizzled with mint and coriander chutney sauce topped with yogurt sauce with some sweet and soured tamarind sauce.	
VEGETABLE SAMOSA (2PCS) *CN*CD*CG	\$9.99
Mashed potatoes, peas and spices filled in a pyramid pastry and crisp fried. Served with mint sauce	
VEGETABLE SPRING ROLLS (4PCS) *CG*NF*DF*VEGAN	\$9.99
Vermicelli, carrots, bamboo shoots wrapped in a pastry and deep fried. Served with sweet chilli sauce	
SHEEKH KEBAB (4PCS) *NF*DF*GF	\$14.99
Minced lamb and chicken marinated with Chefs selection of exotic herbs and spices, pressed on skewers and smoked roasted in the Tandoor	
BARRAH KEBAB (3PCS) *GF*NF*CD	\$17.99
Succulent baby lamb cutlets embraced with ginger and yoghurt marinade, grilled to perfection in the Tandoor	
CHICKEN TIKKA (4PCS) *GF*NF*CD	\$14.99
Boneless chicken morsels marinated in spiced yoghurt cooked tenderly in the Tandoor	
TANDOORI JUMBO PRAWNS (3PCS) *GF*CD*NF	\$26.99
Succulent Jumbo King Prawns coated in Chefs special marinated and grilled in our clay oven	
TANDOORI MUSHROOM (4PCS) *CD*NF*GF	\$12.99
Button mushroom marinated in chef's special blend and fresh herbs with Ginger, garlic and freshly squeezed lemon, cooked in clay oven served in Hot sizzling platter.	
NEPALESE MO: MO CHICKEN (8PCS) *CG*NF*CD	\$ 15.99
Dumplings filled with minced meat mixed with ginger, garlic, coriander, spring onions and spices. Served with Special tomato chutney	
CHEFS TANDOORI PLATTER (FOR 2) *GF*NF*CD	\$26.99
Selected pieces of chicken tikka, seekh kebab and barrah kebab served with mint sauce	
MANGO TREE PLATTER (FOR 2) *GF*NF*CD	\$32.99
Selected pieces of chicken tikka, barrah kebab and tandoori prawns served with mint sauce	
MANGO TREE VEG PLATTER (FOR 2) *CG*CD*NF	\$17.99
Combination of mix veg entrees (onion bhajia 2 pcs, spring rolls 2 pcs and aloo tikki 2 pcs)	
NORTH GONG PLATTER (FOR 2) *CG*CD*NF	\$37.99
Mix Entrée 2 Pcs of each (chicken tikka, lamb cutlet, sheikh kebab and tandoori prawn)	
NEPALESE MO:MO PLATTER (24 PCS) *CG*CD*NF	\$44.99
(8 Pcs of each Fried MoMo, steam MoMo and chilli C MoMo)	



SEAFOOD

PRAWN CHILLI (MED-HOT) *GF*NF*DF	\$22.99
Stir fried shelled prawns with capsicum and onion in Chefs secret chilli sauce	
PRAWN MALABAR (MILD-MED) *GF*NF*DF	\$22.99
Delicious succulent shelled prawns simmered in coconut milk and delicate spices	
PRAWN BUTTER MASALA (MILD-MED) *GF*NF*CD	\$22.99
Selected prawn cooked in onion tomato based sauce finished with a touch of cream & butter	

GOAN FISH CURRY (HOT) *GF*NF*DF	\$22.99
Fresh ling fillet cooked in onion, tomato base sauce with special blend of Goa and touch of tamarind and coconut cream.	
KADAI FISH/ PRAWN (MILD-MED) *GF*NF*DF	\$22.99
Your choice of prawn or fish toasted with onions, tomatoes and capsicum and finished in chefs special kadai sauce	

CHICKEN

TANDOORI CHICKEN *GF*CD*NF	HALF \$12.99 FULL \$19.99
Chicken marinated in traditional yoghurt and spices and cooked in Tandoor	
BUTTER CHICKEN (MILD) *GF*CD*NF	\$19.99
Boneless chicken pieces cooked in Tandoor and finished in rich creamy tomato based sauce	
MANGO CHICKEN (MILD) *GF*CD*NF	\$19.99
Boneless tender pieces of chicken prepared in very mild creamy gravy with a touch of mango	
PISTACHIO CHICKEN (MILD-MED) *GF*CN*CD	\$19.99
Chicken fillet cooked in a delicious sauce made from pureed pistachio, herbs with a hint of aromatic spices	
CHICKEN TIKKA MASALA (MILD-MED) *GF*CN*CD	\$19.99
Tandoori chicken fillets cooked with diced tomatoes, capsicum, onion, fresh coriander and a deliciously thick creamy sauce	
MUSHROOM CHICKEN (MILD-MED) *GF*CD*NF	\$19.99
Juicy chicken fillets cooked in a perfect combination of mushrooms and light spices with a touch of cream	
METHI MALAI CHICKEN (MILD-MED) *GF*CN*CD	\$19.99
Boneless chicken fillets cooked with fresh fenugreek leaves and cream with chef's special spice	
DESI CHICKEN (MED - HOT) *NF*GF*CD	\$19.99
Home style chicken curry cooked with chefs own recipe	



CLASSIC CURRIES

ALMOND PUMPKIN LAMB (MILD-MED) *GF*CD*CN	\$21.99
Tender lamb diced cooked in pumpkin and almond based sauce with touch of exotic herbs and mustard	
LAMB SHANK KORMA (MILD) *GF*CN*CD	\$22.99
Lamb shanks cooked to tender perfection in a sealed pot with roasted cashew nuts with a hint of spices and fresh cream	
VINDALOO (HOT) *GF*NF*DF	LAMB/BEEF \$21.99 CHICKEN \$19.99
Specialty from Goa, Boneless meat marinated in red wine and spices and cooked in a very hot sauce	
LAMB ROGAN JOSH (MILD-MED) *GF*NF*DF	\$21.99
A popular preparation of lamb curry from North India with fresh tomatoes and rich gravy finished with coriander	
KORMA (MILD) *GF*CN*CD	LAMB/BEEF \$21.99 CHICKEN \$19.99
A mild preparation of meat with ground roasted cashew nuts, hint of spices and fresh cream	
MADRAS (SEMI HOT) *GF*NF*DF	LAMB/BEEF \$21.99 CHICKEN \$19.99
Special dish from Madras cooked with roasted mustard seeds, exotic south Indian spices, coconut milk and fresh coriander	
SAGWALA (MILD-MED) *GF*NF*CD	LAMB/BEEF \$21.99 CHICKEN \$19.99
A favorite dish among the Punjabis. Made with spinach puree, spices and cream	
BOMBAY BEEF (MILD-MED) *GF*NF*DF	\$21.99
A house special mild beef curry cooked with potatoes and a hint of fenugreek leaves and coconut cream	

GOAT CURRY (MED) *GF*NF*CD	\$20.99
Tender goat on the bone cooked with North Indian recipe.	
KADAI (MED) *GF*NF*DF	LAMB/BEEF \$21.99 CHICKEN \$19.99
Dice lamb or chicken toasted with onions, tomatoes, capsicum and finished in chefs special Kadai sauce	

VEGETARIAN

DAAL TADKA (MILD-MED) *GF*NF*CD*VEGAN	\$15.99
A combination of three different types of lentils tempered with cumin seeds, onion, ginger, garlic and tomatoes laced with coriander	
ALOO BAIGAN (MED) *GF*NF*DF*VEGAN	\$17.99
Potatoes and eggplant, cooked in flavourful ginger and garlic in a tangy tomato gravy	
MATAR PANEER (MED) *NF*GF*CD	\$17.99
Fresh green peas and paneer cooked with North Indian curry sauce. Finished with cream & coriander	
VEGETABLE KORMA (MILD) *GF*CN*CD	\$17.99
Fresh seasonal vegetables cooked with cashew nuts finished in a velvety creamy sauce	
ALOO GOBI (MILD) *DF*GF*NF*VEGAN	\$17.99
Potatoes and cauliflower cooked with cumin in a semi dry sauce garnished with tomato and onion.	
PALAK PANEER (MILD-MED) *GF*NF*CD	\$17.99
Tempered puree of fresh leafy English spinach cooked with cottage cheese and finished with fresh cream.	
MALAI KOFTA (MILD) *GF*CN*CD	\$17.99
Vegetable dumplings made from potatoes and cottage cheese finished in korma sauce with a touch of cashew nuts	
BUTTER PANEER MASALA (MILD) *GF*NF*CD	\$17.99
Cottage cheese cooked in a rich tomato based cashew nut sauce, finished with cream. Popular amongst the Vegetarians in northern parts of India	
MIX VEGETABLE MASALA (MILD-MED) *GF*NF*DF*VEGAN	\$17.99
Combination of seasonal vegetables tossed in Masala sauce with Indian exotic herbs and spices finished with fresh coriander and ginger	
PANEER CHILLI (MED-HOT) *GF*NF*CD	\$17.99
Stir fried cottage cheese with capsicum and onion in the Chefs secret chilli sauce	
MUSHROOM BHAJI (MED) *GF*NF*DF*VEGAN	\$17.99
Mushroom tossed in Masala sauce with Indian exotic herbs and spices finished with fresh coriander and ginger	
BHINDI MASALA (OKRA-MED) *GF*DF*NF*VEGAN	\$17.99
Sliced OKRA cooked along with cumin seed, onion, tomato cooked together with amchur Masala and herbs & spices. One of the popular north Indian dish.	
KADAI PANEER (SEMI DRY-HOT) *GF*CD*NF	\$17.99
Dice Cottage Cheese, onion capsicum, ginger and garlic cooked in tomato gravy and finally finished on chefs special kadai sauce.	
SIDE DISH PLATTER (ANY 4 COMBINATION)	\$12.99
SIDE DISHES	\$3.99 EACH
Pappadums / Cucumber Yoghurt / Chilli Pickle /Mango Pickle / Lime Pickle / Sweet Mango Chutney / Tomato Onion and Coriander Salsa / Mint sauce	

