

Starters

Vegetable Samosa (2pcs) Crusty pastry filled with spiced potatoes, peas and fresh herbs, deep fried.	\$5.50
Potato Bondas (2pcs) Sautéed potatoes shaped into balls, coated lightly with spiced gramflour batter & crisp fried.	\$4.50
Mix-Vegetable Pakoras (4pcs) Chopped vegetables mixed into thick spiced chickpea flour batter, deep fried small patties.	\$6.00
Vegetable and Cheese Croquettes (2 pcs) Mixed vegetables, cottage cheese and cashew blended with nutmeg, cumin and deep fried.	\$6.00
Vegetarian Combination Plate (for 2) Platter of pakoras, samosas and bondas, served with minted yoghurt.	\$12.00
Garlic and Chilli Octopus Baby octopus tossed in garlic butter with lemon, tomato puree, hot spices and white wine.	\$7.50
Tandoori Chicken Tikka (2pcs) Boneless tender chicken marinated overnight in spiced yoghurt and chargrilled in the tandoor.	\$7.50
Lamb Seekh Kebab (2pcs) Leg of lamb minced, spiced with mint & exotic garam masala skewered & grilled in the tandoor.	\$7.00
Tandoori Sizzler (for 2) Combination of chicken tikka and lamb seekh kebab on a hot sizzler with sauteed onion.	\$13.50

Lamb Dishes

Korma (mild) Prepared with almond & cashew gravy, with a touch of aromatic spices and cream.	\$15.50
Roganjosh (med) Slow cooked tomato and garlic based gravy flavoured with exotic spices, cinnamon and cloves.	\$14.50
Saagwala (med) Fresh leafy spinach sautéed in butter with ginger, garlic, coriander & blended into tender lamb curry.	\$15.50
Bhuna (med) Boneless lamb simmered in thick onion and ginger gravy and crushed peppercorns.	\$14.50
Vindaloo (hot) Pot roasted boneless lamb with combination of spices in a hot tangy sauce with cubes of roasted potatoes.	\$15.50

Vegetarian Dishes

Dal Makhni (med) Slow fire cooked lentils, tempered with butter onion and tomato tarka.	\$9.50
Channa-Masala (med) Chickpeas, simmered in hot chilli masala garnished with onion and potatoes.	\$11.50
Navratan Korma (mild) Seasonal vegetables cooked crisp in almond and cashew gravy.	\$12.00
Jeera Gobi Aloo (med) Cauliflower buds and potatoes pan roasted in butter, flavoured with cumin & turmeric.	\$11.50
Sabzi Jalfrezi (med) Seasonal vegetables tossed in garlic and spicy sauce with crushed tomatoes.	\$12.00
Vegetable Malai Kofta (3 pcs) (med) Cottage cheese & seasonal vegetable balls, seasoned mildly & simmered in rich gravy.	\$12.50
Aloo Mutter Mushroom (med) Fresh mushrooms, green peas and potatoes simmered in a cinnamon flavoured gravy.	\$12.00
Palak Paneer (med) Homemade cottage cheese blended in spinach puree with ginger and onion tomato masala.	\$13.50
Pistachio Paneer (mild) Homemade cottage cheese blended with ground pistachio nuts in a rich creamy sauce spiced with cumin, cloves, cardamom, cinnamon and pepper.	\$15.00

Chicken Dishes

Mango Chicken (mild) Boneless chicken cooked in sweet & peppery mango sauce & coconut cream.	\$15.50
Chicken Tikka Masala (med) Succulent pieces of chicken tikka pan roasted with onion, capsicum and tomato in a creamy sauce.	\$15.50
Butter Chicken (mild) Chicken tikka pieces cooked in creamy tomato flavoured sweet sauce.	\$15.00
Methi Chicken Curry (med) Tender chicken pieces in a spicy fenugreek sauce with ginger, tomatoes and green chilli.	\$15.00
Holy Cow Chooza (med) Tender boneless chicken marinated in French brandy, fennel flavoured buttermilk, smoke grilled and finished in a peppery sauce with nutmeg.	\$16.00

Fish Dishes

Methi Fish (med) \$14.50
Pan fried fillets in lemon butter masked with coconut gravy with fenugreek, onion and tomato.

Fish Paradise (mild) \$15.00
Fillets poached in wine with bay leaves masked with creamy tomato sauce and fresh mushroom.

Goan Fish Curry (med-hot) \$14.50
Coconut based gravy with mustard, lemon & sharp hot spices.

Punjabi Fish Masala (med) \$14.50
Marinated overnight in spiced buttermilk & wok fried with onions, tomato, garlic and garnished with fresh coriander.

Fish Narial (med) \$15.50
Fish marinated with spices lemon-rind and poached in white rum finished with coconut gravy and potatoes.

Fish Patiala (med) \$15.50
Marinated in fresh ginger and garlic extract. Pan fried in lemon butter and in an onion and tomato gravy.

Goat Dishes

Goat Masala (med) \$14.00
Tender goat meat on the bone simmered in spicy thick gravy with onion, tomato, ginger, garlic and Hungarian paprika.

Goat Madras (med-hot) \$14.50
Tender goat meat on the bone simmered in spicy curry flavoured with mustard, curry leaves and coconut milk.

House Specials

Pistachio Chicken (mild) \$16.50
Very special dish from North India popular during the era of the Mughul Empire. This delicacy has ground pistachio nuts in a rich creamy sauce spiced with cumin, cloves, cardamom, cinnamon and pepper.

Smoked Eggplant Bharta (med) \$15.00
Baby eggplants smoke roasted in a tandoori oven, scrambled with onions, ginger, tomatoes and special herbs and garnished with fresh coriander.

Khatta Meetha King Prawns (shell-on) (med) \$16.50
Marinated in ginger, wine and lime extract, fire tossed with wok fried seasonal greens topped with a hint of sweetened coconut.

Tandoori Breads/Rice

Wholemeal Atta Roti \$2.00

Butter Naan \$2.50

Garlic Naan \$3.00

Peshwari Sweet Naan \$4.00

Onion, Mushroom & Cheese Naan \$4.00

Chicken & Cheese Naan \$5.00

Steamed Basmati Rice Small \$2.50
Large \$3.50

Mushroom and Pea Pulao \$7.00
Fried rice with fresh sliced mushroom and green peas.

Biryani (med) \$14.50
Your choice of chicken, lamb or goat in a wonderfully fragrant & rich rice preparation with a combination of spices.

Side orders

Pappadum
Mango Chutney
Hot Mixed Pickle
Cucumber Raita
Onion Tomato Salad
Mint Chutney each \$2.50

Platter of any four \$8.00

Sweets

Gulab Jamun (2pcs) \$4.00
Cottage cheese dumplings deep-fried and soaked in thick sugar syrup.

Pista Kulfi \$4.50
Home made popular Indian ice cream with milk reduced to a thick consistency, sweetened, ground pistachio nuts added.

FOR OUR BANQUET MENU (MINIMUM 4 PERSONS) PLEASE ASK YOUR WAITER

BYO WINE ONLY