

Starters

Vegetable Samosa (2pcs)	\$5.50
Crusty pastry filled with spiced potatoes, peas and fresh herbs, deep fried.	
Potato Bondas (2pcs)	\$4.50
Sautéed potatoes shaped into balls, coated lightly with spiced gramflour batter & crisp fried.	
Mix-Vegetable Pakoras (4pcs)	\$5.50
Chopped vegetables mixed into thick spiced chickpea flour batter, deep fried small patties.	
Vegetable and Cheese Croquettes (2 pcs)	\$5.00
Mixed vegetables, cottage cheese and cashew blended with nutmeg, cumin and deep fried.	
Vegetarian Combination Plate (for 2)	\$10.50
Platter of croquettes, samosas and bondas, served with minted yoghurt.	
Garlic and Chilli Octopus	\$7.50
Baby octopus tossed in garlic butter with lemon, tomato puree, hot spices and white wine.	
Tandoori Chicken Tikka (2pcs)	\$7.00
Boneless tender chicken marinated overnight in spiced yoghurt and chargrilled in the tandoor.	
Lamb Seekh Kebab (2pcs)	\$6.50
Leg of lamb minced, spiced with mint & exotic garam masala skewered & grilled in the tandoor.	
Tandoori Sizzler (for 2)	\$12.50
Combination of chicken tikka and lamb seekh kebab on a hot sizzler with sauteed onion.	

Lamb Dishes

Korma (mild)	\$14.50
Prepared with almond & cashew gravy, with a touch of aromatic spices and cream.	
Roganjosh (med)	\$13.50
Slow cooked tomato and garlic based gravy flavoured with exotic spices, cinnamon and cloves.	
Saagwala (med)	\$14.50
Fresh leafy spinach sautéed in butter with ginger, garlic, coriander & blended into tender lamb curry.	
Bhuna (med)	\$13.50
Boneless lamb simmered in thick onion and ginger gravy and crushed peppercorns.	
Vindaloo (hot)	\$14.50
Pot roasted boneless lamb with combination of spices in a hot tangy sauce with cubes of roasted potatoes.	

Vegetarian Dishes

Dal Makhni (med)	\$9.50
Slow fire cooked lentils, tempered with butter onion and tomato tarka.	
Bombay Aloo (med)	\$9.50
Diced potatoes, sautéed with freshly ground spices and tossed in green coriander.	
Channa-Masala (med)	\$10.00
Chickpeas, simmered in hot chilli masala garnished with onion and potatoes.	
Navratan Korma (mild)	\$12.00
Seasonal vegetables cooked crisp in almond and cashew gravy.	
Jeera Gobi Aloo (med)	\$11.00
Cauliflower buds and potatoes pan roasted in butter, flavoured with cumin & turmeric.	
Sabzi Jalfrezi (med)	\$12.00
Seasonal vegetables tossed in garlic and spicy sauce with crushed tomatoes.	
Vegetable Malai Kofta (med)	\$12.50
Cottage cheese & seasonal vegetable balls, seasoned mildly & simmered in rich gravy.	
Aloo Mutter Mushroom (med)	\$12.00
Fresh mushrooms, green peas and potatoes simmered in a cinnamon flavoured gravy.	
Palak Paneer (med)	\$13.50
Homemade cottage cheese blended in spinach puree with ginger and onion tomato masala.	

Chicken Dishes

Mango Chicken (mild)	\$14.50
Boneless chicken cooked in sweet & peppery mango sauce & coconut cream.	
Chicken Tikka Masala (med)	\$14.50
Succulent pieces of chicken tikka pan roasted with onion, capsicum and tomato in a creamy sauce.	
Butter Chicken (mild)	\$14.00
Chicken tikka pieces cooked in creamy tomato flavoured sweet sauce.	
Methi Chicken Curry (med)	\$14.00
Tender chicken pieces in a spicy fenugreek sauce with ginger, tomatoes and green chilli.	
Holy Cow Chooza (med)	\$15.00
Tender boneless chicken marinated in French brandy, fennel flavoured buttermilk, smoke grilled and finished in a peppery sauce with nutmeg.	

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) \$14.00
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 Paneer (\$15.00) or 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 Prawns (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 \$1.50

Butter Naan \$2.00

Garlic Naan \$2.50

Peshwari Sweet Naan \$4.00

Onion, Mushroom & Cheese Naan \$4.00

Chicken & Cheese Naan \$5.00

Steamed Basmati Rice Small \$2.00
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 on the bone 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 PLEASE ASK
YOUR WAITER (MINIMUM 4 PERSONS)**

BYO WINE ONLY