

Menu

Breads

PLAIN NAAN A soft bread made of plain flour and cooked in tandoor	\$3.00	PESHWARI NAAN Naan stuffed with nuts and raisins	\$4.00
CHEESE NAAN Naan stuffed with cheese	\$4.00	KEEMA NAAN Naan filled with cooked lamb mince and herbs	\$5.00
GARLIC NAAN Naan with fresh garlic and coriander	\$3.50	ROTI Whole meal plain bread cooked in tandoor	\$3.00
GARLIC CHEESE NAAN Stuffed cheese naan with fresh garlic and coriander	\$4.00	PLAIN PARATHA Layered flaky whole meal bread	\$4.00
BUTTER NAAN Multi layered naan with a light garnish of butter	\$4.00	ALOO PARATHA Paratha with a mildly spiced potato filling	\$4.00

Rice

BASMATI BRIYANI RICE Savory basmati rice mixed with aromatic herbs and spices with a choice of:	\$3.00	VEGETARIAN MUTTER POLOU Basmati rice cooked with green peas and cumin seeds.	\$12.50 \$8.50
LAMB, CHICKEN, BEEF	\$16.50	SAFRON RICE	\$6.00
PRAWN/FISH	\$18.50	COCONUT RICE	\$6.00

Side Dishes

SWEET MANGO CHUTNY	\$2.00	PAPADOMS (4pcs)	\$2.00
YOGHURT & CUCUMBER RAITA	\$3.00	TOMATO/ONION SALAD	\$3.00
PICKLES	\$2.00		

Dessert

GULAB JAMUN Dumplings of homemade cottage cheese served warm with syrup	\$3.50	MANGO KULFI Indian ice-cream made with blended mango, milk and pistachio nuts.	\$3.50
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Drinks

Soft Drink Cans	\$3.00	Mineral Water	\$3.00
Ginger Beer	\$3.50	Orange Juice	\$2.70
Lemon Lime Bitters	\$3.50	Apple Juice	\$2.70
Indian Lassi (Mango, salted, Sweet)	\$4.00	Indian Masala Chai	\$3.00

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Menu



Indian

Restaurant

Dine In

Appetizers

SAMOSA (2 per serve)	\$5.00	BARRAH KABAB	\$16.90 (3) \$30.90 (6)
Short pastry pocket filled with vegetables		Marinated lamb cutlets with spices cooked in tandoor	
ONION BHAJI (8 per serve)	\$7.00	TANDOORI CHICKEN	\$15.90 (4) \$22.90 (8)
Onion mixed with chickpea flour ginger, coriander then cooked in deep fryer		Chicken with bones marinated in spices and cooked in the tandoor	
FISH AMRITSARI	\$14.00 (4)	LAMB SEEKH KABAB	\$16.90 (4) \$24.90 (8)
Fillet of fish marinated in light spices and herbs, and dipped in chickpea batter		Lamb mince with coriander and spices, skewered and cooked in the tandoor	
CHICKEN TIKKA	\$14.90 (4) \$20.90 (8)	MIXED PLATER	\$17.90 (4) \$26.90 (8)
Boneless chicken marinated overnight and cooked in the tandoor.		Includes a piece each of samosa, chicken tikka, barrah kabab and lamb seek kebab	
MALAI TIKKA	\$15.90 (4) \$20.90 (8)	TANDOORI PRAWN (8 per serve)	\$20.90
Chicken breast, marinated in yogurts, cream, cheese and herbs overnight		Prawn marinated with spices, cooked in tandoor	
PANEER PAKORA	\$12.90 (6)	HARA BARA KEBAB	\$12.90 (4)
Crispy fried cubes of cottage cheese in light chickpea batter		Vegetarian snack made with peas, spinach and potatoes served with mint chutney	

Main Course

BUTTER CHICKEN	\$19.90	CHICKEN VINDALOO	\$19.90
Chicken marinated in tandoori spices, grilled and simmered in a creamy tomato sauce.		A traditional hot and spicy, tangy curry from Goa (DF)	
MANGO CHICKEN	\$19.90	CHICKEN JAL FREZI	\$19.90
Chicken pieces cooked on mango and onion gravy		Chicken cooked in masala sauce with Julian capsicum, onion and carrot	
CHICKEN TIKKA MASALA	\$19.90	CHICKEN MADRAS	\$19.90
Tender chicken roasted in tandoor and cooked in tomato and onion gravy		Chicken and aromatic Indian curry flavored with coconut cream (DF)	
CHICKEN KORMA	\$19.90	CHICKEN BHAJI	\$19.90
A traditional creamy sauce with ground cashew-nuts		Tender chicken with spices and vegetables (DF)	
CHICKEN SAAGWALA	\$20.90	CHICKEN DHANSAK	\$19.90
Chicken cooked with onion, garlic, ginger, tomato and spinach (DF)		Chicken cooked in Dal (DF)	
		CHILLY CHICKEN	\$19.90
		Battered fried fish cooked in chilli sauce and tossed in wok with onion and capsicum	

Beef

BOMBAY BEEF	\$20.90	BEEF VINDALOO	\$20.90
A delicious beef curry cooked in a creamy herb sauce with onion garlic and ginger.		A traditional hot and spicy, tangy curry from Goa (DF)	
BEEF MASALA	\$20.90	BEEF KORMA	\$20.90
Tender beef cooked in tomato onion gravy		Traditional creamy sauce with cashew-nuts	
BEEF SAAGWALA	\$21.90	BEEF BHAJI	\$20.90
Beef cooked with onion, garlic, ginger and spinach (DF)		Tender beef with spices and vegetables (DF)	

Goat

GOAT CURRY	\$23.90	GOAT MASALA	\$23.90
Traditional goat curry		Spicy goat cooked with onion and capsicum	

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Lamb

LAMB ROGAN JOSH	\$20.90	LAMB VINDALOO	\$20.90
A traditional curry cooked with Kashmiri spices and fresh coriander (DF)		A traditional hot and spicy, tangy curry from Goa (DF)	
LAMB SAAGWALA	\$21.90	LAMB BHOONA	\$20.90
Lamb cooked with onion garlic ginger tomato and spinach (DF)		Dry cooked pieces of Lamb with onion tomato and capsicum (DF)	
LAMB KORMA	\$20.90	LAMB BHAJI	\$20.90
A traditional creamy sauce with ground cashew-nut		Tender lamb with spices and vegetables (DF)	
		LAMB DHANSEK	\$20.90
		Lamb cooked in Dal (DF)	

Vegetarian

VEGETABLE KORMA	\$17.90	MUTTER PANEER	\$18.90
Vegetables cooked in creamy sauce with cashew-nuts		Combination of cottage cheese and green peas cooked in tomato, onion sauce	
MIXED VEGETABLES	\$16.90	ALOO MUTTER TAMATER	\$16.90
Mixed vegetables cooked with spices (V)		A very tasty curry with peas, potatoes and tomatoes (V)	
PALAK PANEER	\$18.90	SHAI PANEER	\$18.90
Spinach and homemade cottage cheese cooked in tomato and onion sauce		Cubes of cottage cheese in rich tomato gravy enhanced with nuts and redolent of kasoori methi (fenugreek)	
MALAI KOFTA	\$18.90	BOMBAY JEERA ALOO	\$16.90
A tasty curry with dumplings of homemade cottage cheese, potato, almonds and raisins		Baby potato with cumin seeds (V)	
DAL MAKHNI	\$18.90	CHANA MASALA	\$16.90
Black lentils cooked overnight on the tandoor, finished with butter and cream		Chickpeas made in a spicy mélange led by ajwain, pomegranate seeds and kasoori methi, flavored with rock salt (V)	
YELLOW DAL TADKA	\$16.90	SAAG ALOO	\$16.90
Yellow lentil tempered with cumin, coriander and garlic (V)		Baby potato cooked in spinach (V)	
PANEER MASALA	\$18.90	DUM ALOO	\$16.90
Cottage cheese with onion and capsicum in thick sauce		Whole potato roasted and filled with cottage cheese and cooked in a spicy sauce	
EGGPLANT MASALA	\$16.90	KADAI PANEER	\$18.90
Spiced eggplant curry		Cottage cheese cooked in Kadai in rich onion and tomato based gravy	

Seafood

PRAWN or FISH MASALA	\$20.90	PRAWN or FISH VINDALOO	\$20.90
Prawn cooked in richly balanced spices and creamy tomato and onion sauce		A traditional hot and spicy, tangy curry from Goa (DF)	
PRAWN or FISH MALABARI	\$20.90	CHILLY FISH/CHILLY CHICKEN	\$20.90
Delicious curry in coconut cream, capsicum and tomato with shelled prawns. (DF)		Battered fried fish or chicken cooked in chili sauce and tossed in a wok with onion and capsicum	

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