

If you have any dietary requirement please inform the staff at the table.

Some dishes contain nuts and cream.

## APPETIZER

**Onion Bhaji .....\$7.99**

Deep-fried sliced onion battered with chickpea flour, herbs, spices and serve with tamarind sauce.

**Veg. Pakora .....\$7.99**

Chopped mixed vegetables mildly spiced, dipped in chickpea flour then deep fried.

**Samosa .....\$7.99**

Deep fried triangular pastry filled with potatoes and green peas served with our renowned tamarind sauce.

**Samosa Chat .....\$9.99**

Deep fried vegetables samosa mix with youghurt and other Chef's special sauce.

**Tandoori Mushroom .....\$13.99**

Mushroom marinated in garlic and yoghurt cooked skewered to roast in a tandoori oven served with mint sauce.

**VEG. MANCHURIAN .....\$15.99**

Chopped vegetable balls dipped in spice batter, fried then stirred in garlic and chili sauce

**GOBI MANCHURIAN .....\$15.99**

Deep fried Cauliflower dipped in batter, fried and toss in sweat and sour manchurian

**Paneer Tikka .....\$13.99**

Thick Paneer pieces marinated in yoghurt and spices skewered to roast in a tandoori oven served with mint sauce.

**Veg platter .....\$18.99**

Samosa, onion Bhaji and Veg. Pakora

**Lamb Seekh Kebab .....\$14.49**

Lamb mince mixed with herbs and spices then skewered to roast in Tandoori oven, served with mint sauce.

**Garlic Tikka .....\$14.99**

Boneless chicken marinated in yoghurt, spicers and garlic served with mint sauce.

**Chicken Tikka .....\$14.99**

Boneless chicken marinated in various herbs and spices with yoghurt skewered to roast in Tandoori oven served with mint sauce.

**Tandoori Prawns .....\$14.99**

Prawns marinated in yoghurt with spices skewered to roast in a tandoori oven served with mint sauce.

**Fish Tikka .....\$14.99**

Fillets of fish marinated in yoghurt and mild spices skewered to roast in a tandoori oven served with mint sauce.

**Tandoori Chicken \$13.99 half & \$24.99 full**

Whole chicken marinated in yoghurt and spices, skewered to roast in tandoori oven served with mint sauce.

**Mix Platter .....\$20.99**

Chicken tikka, sheek kebab, and onion bhaji served in hot sizzler plate with mint and tamarind sauce.

**Non-Veg platter .....\$21.99**

Chicken tikka, Sheek kebab, Malia tikka & tandori prawns served in hot sizzler plate with mint sauce.

## MAINS

<b>Butter Chicken</b> .....\$19.99 Cooked in a mild creamy tomato flavored sauce with cashew nut mild herbs and spices.	<b>Chicken Tikka Masala</b> .....\$20.49 Cooked with onion, tomato gravy, diced capsicum and onions.
<b>Mango Chicken</b> .....\$20.49 Boneless chicken cooked with mango pulp & onion sauce.	<b>Kadai Chicken</b> .....\$20.99 Sautéed with sliced capsicum and onion, then cooked with kadai masala.
<b>Chicken Saagwala</b> .....\$20.99 Spinach cooked with onion and tomato chopped masala, creaming for taste with onion sauce.	<b>Chicken Mushroom Masala</b> .....\$20.99 Mushroom and diced meat cooked in onion and tomato gravy
<b>Chicken Madras</b> .....\$20.49 Cooked with coconut cream desiccated coconut, curry leaf	<b>Chicken Jalfarezi</b> .....\$20.49 Pan fried with vegetables then cooked with chopped tomato onion gravy
<b>Chicken Korma</b> .....\$20.49 Cooked with creamy ground cashew nut gravy.	<b>Bhuna Chicken</b> .....\$20.99 Cooked with special spices, herbs, onion & tomato in a thick gravy, mustard seed with onion gravy
<b>Chicken Vindaloo</b> .....\$20.49 Cooked with spices and onion gravy in vindaloo sauce	

## Lamb

<b>Butter Lamb</b> .....\$21.49 Cooked in a mild creamy tomato flavored sauce with cashew nut mild herbs and spices.	<b>Lamb Korma</b> .....\$21.99 Cooked with creamy ground cashew nut gravy.
<b>Lamb Rogan Josh</b> .....\$21.49 Diced lamb or Beef cooked with fine onion gravy and garnished with fresh spices.	<b>Lamb Saagwala</b> .....\$22.49 Spinach cooked with onion and tomato chopped masala, creaming for taste with onion sauce.
<b>Bhuna Lamb</b> .....\$22.49 Cooked with special spices, herbs, onion & tomato in a thick gravy	<b>Lamb Vindaloo</b> .....\$21.99 Cooked with spices and onion gravy in vindaloo sauce.
<b>Kadai Lamb</b> .....\$21.99 Sautéed with sliced capsicum and onion, then cooked with kadai masala.	<b>Lamb Jalfarezi</b> .....\$22.49 Pan fried with vegetables then cooked with chopped tomato onion gravy.
<b>Lamb Mushroom Masala</b> .....\$22.49 Mushroom and diced meat cooked in onion and tomato gravy	<b>Lamb Madras</b> .....\$21.99 Cooked with coconut cream desiccated coconut, curry leaf, mustard seed with onion gravy.

## Beef

**Beef Rogan Josh** .....\$20.49  
Diced lamb or Beef cooked with fine onion gravy and garnished with fresh spices.

**Beef Madras** .....\$20.99  
Cooked with coconut cream desiccated coconut, curry leaf, mustard seed with onion gravy.

**Beef Korma** .....\$20.99  
Cooked with creamy ground cashew nut gravy.

**Beef Saagwala** .....\$21.49  
Spinach cooked with onion and tomato chopped masala, creaming for taste with onion sauce.

**Beef Vindaloo** .....\$20.99  
Cooked with spices and onion gravy in vindaloo sauce.

## Seafood

**Goan Fish Curry** .....\$21.99  
Fish fillet cooked in fine brown onion gravy with desiccated coconut cream.

**Masala (Prawns or Fish)** .....\$22.99  
Cooked with onion, tomato gravy, diced capsicum and onions.

**Saagwala (fish or Prawns)** .....\$21.99  
Spinach cooked with onion and tomato chopped masala, creaming for taste with onion sauce.

**Prawns Vindaloo** .....\$21.99  
Cooked with spices and onion gravy in vindaloo sauce

**Butter Prawns** .....\$22.99  
Cooked in a mild creamy tomato flavored sauce with cashew nut mild herbs and spices.

**Prawn Malabari** .....\$22.99  
Prawn fried with desiccated coconut, tamarind sauce and fine brown onion gravy.

**Prawns Jalfarezi** .....\$22.99  
Pan fried with vegetables then cooked with chopped tomato onion gravy.

**Prawns Korma** .....\$22.99  
Cooked with creamy ground cashew nut gravy.

## House Specials

**Chilly Chicken** .....\$19.99  
Bated fried chicken sauté with garlic, diced onion & capsicum simmered with corn flour, soya sauce, MSG.

**CHICKEN LABABDAR** .....\$20.99  
Boneless chicken cooked in onion tomato gravy with capsicum and finished with grated cheese.

**CHICKEN DHANSHAK** .....\$20.49  
Boneless chicken cooked in onion tomato gravy with lentils and mixed vegetables

**Goat Bhuna Masala** .....\$22.99  
Goat Pieces boneless infused in special spices and herbs and cooked along with onion and tomato in thick gravy.

**Goat Kadai** .....\$22.99  
Diced goat cooked with special spices and herbs with tomato, green pepper, onion and coriander.

**CHICKEN BENGALI** .....\$21.49  
Boneless Chicken cooked in onion and tomato gravy with capsicum, eggplant and potato.

**Veg banquet for 2** .....\$40.00 (per person)  
**Entree** – Veg. Platters. **Main** - Paneer Mutter, Dal Tadka, Seasonal Vegetables, Aloo Palak, Rice, Naan.

**Non-veg. banquet for 2** .....\$44.00 (per person)  
**Entree** - Mix Platters. **Main** – Butter Chicken, Lamb Curry, Beef Vindaloo, Seasonal Vegetables, Naan Rice.

# Vegetarian

**Butter Paneer .....\$18.49**

Cooked in a mild creamy tomato flavored sauce with cashew nut mild herbs and spices.

**Paneer tikka Masala .....\$18.99**

Cooked with onion, tomato gravy, diced capsicum and onions.

**Kadai Paneer .....\$18.99**

Sautéed with sliced capsicum and onion, then cooked with kadai masala.

**Paneer Saagwala .....\$18.99**

Spinach cooked with onion and tomato chopped masala, creaming for taste with onion sauce.

**Sahi Paneer .....\$18.99**

Cubes of cottage cheese cooked with creamy sauces and special spice

**Channa Masala .....\$16.99**

Chickpea cooked with onion & tomato gravy and garnished with herbs.

**Bombay Aloo .....\$16.99**

Diced potatoes cooked with cumin and herbs.

**Aloo Gobi .....\$16.99**

Potatoes, cauliflower cooked with spices and garnished with fresh herbs

**Aloo Matar .....\$16.99**

Pea and potatoes cooked in a very smooth onion and tomato based curry creaming for taste.

**Dhingri Mutter .....\$16.99**

Mushroom and green peas cooked in onion & tomato gravy.

**Daal Makhaani.....\$16.49**

Slow simmered assortment of beans, delicately flavored with onion, Tomato gravy, & creaming for taste.

**Dal Tadka (Fry) .....\$16.49**

Yellow lentils cooked with garlic, onion, tomato and spices, finished with fresh herbs.

**Veg Jalfrezi .....\$16.99**

Mix vegetables cooked with diced onion, capsicum and tomato in sweet and sour sauce.

**Malai Kofta .....\$18.49**

Deep fried kofta cooked with creamy cashew nut gravy (kofta is a mixture of mashed potatoes paneer, nuts and raisins).

## Briyani(Served with raita )

<b>Vegetable Briyani</b> .....	<b>\$17.49</b>
Basmati rice cooked with mixed vegetables, special spices & herbs.	
<b>Chicken Briyani</b> .....	<b>\$19.99</b>
Basmati rice cooked with chicken, special spices & herbs.	
<b>Lamb Briyani</b> .....	<b>\$21.99</b>
Basmati rice cooked with lamb, special spices & herbs.	
<b>Prawns Briyani</b> .....	<b>\$21.99</b>
Basmati rice cooked with prawns, special spices & herbs.	
<b>Jerra Rice</b> .....	<b>\$6.99</b>
Basmati rice fried with cumin & selected herbs.	
<b>Basmati Rice</b> .....	<b>\$3.99</b>
Plain rice steam with perfection.	

### Kids special

<b>Butter Chicken with Naan</b> .....	<b>\$13.99</b>
<b>Chips</b> .....	<b>\$5.99</b>
<b>Chicken nuggets &amp; Chips</b> .....	<b>\$10.99</b>
<b>Fish &amp; Chips</b> .....	<b>\$11.99</b>

### Side Dishes

<b>Papadums</b> .....	<b>\$2.99</b>
4piece	
<b>Raita</b> .....	<b>\$2.99</b>
<b>Mix pickle</b> .....	<b>\$2.99</b>
<b>Mango chutney</b> .....	<b>\$2.99</b>
<b>Chutney platter</b> .....	<b>\$7.49</b>
Tamrind sauce, mint sauce, mix pickle, mango chutney, Raita, 2piece papadum.	

## Breads

<b>Naan</b> .....	<b>\$3.49</b>
Naan bread made with butter and white sesame seeds.	
<b>Roti</b> .....	<b>\$3.49</b>
Bread with wholemeal flour.	
<b>Garlic Naan</b> .....	<b>\$3.99</b>
Naan topped with garlic butter.	
<b>Paratha</b> .....	<b>\$3.99</b>
Layered bread made with wholemeal flour	
<b>Paneer Kulcha</b> .....	<b>\$5.99</b>
Naan bread stuff with homemade cottage cheese	
<b>Aloo Kulcha</b> .....	<b>\$5.99</b>
Naan bread stuffed with potatoes, mild spices and herbs	
<b>Cheese Naan</b> .....	<b>\$5.99</b>
Stuffed with grated cheese.	
<b>Cheese And Garlic Naan</b> .....	<b>\$6.49</b>
Naan stuffed with cheese and garlic.	
<b>Cheese And Onion Naan</b> .....	<b>\$6.49</b>
Naan bread stuffed with cheese & chopped onion.	
<b>Peshawari Naan</b> .....	<b>\$5.99</b>
Stuffed with grated dry nuts.	
<b>Keema Naan</b> .....	<b>\$6.49</b>
Stuffed with spiced mince mixture of lamb meat.	
<b>Chicken Naan</b> .....	<b>\$6.49</b>
Naan bread stuff with chopped chicken and light spices	