

VEGETARIAN

DAL TADKA ⚡ 18.50

Cooked lentils with spices & tempered.

DAL MAKHANI ⚡ 19.50

Whole black gram & kidney beans cooked in rich creamy onion

And tomato gravy.

MIX VEGETABLE KORMA ⚡ 21.50

Mixed vegetables cooked with mild spices, cashew nut base gravy & fresh cream.

BHINDI MASALA ⚡ 21.50

Tender Okra cooked with onions, tomato's and a blend of aromatic spices.

PALAK PANEER ⚡ 22.50

Cottage cheese cooked in spinach based gravy with spices.

PANEER TIKKA MASALA ⚡ 22.50

Cottage cheese with capsicum & onion in a rich gravy.

PANEER MAKHANI ⚡ 22.50

Cottage cheese simmered in heavenly blend of spices with a smooth & creamy tomato gravy.

ALOO MATAR ⚡ 20.50

Tender potatoes and green peas simmered in a spiced tomato sauce.

CHANA MASALA ⚡ 19.00

Chickpeas cooked in chefs special ingredients.

CHETTINAD POTATO FRY ⚡ 18.50

Roasted potatoes and onions with chef special spices and tempered.

BANQUET ⚡ 40.00 PP

A special pre-set menu including entrées (2 v & 2 nv),

Four mains (3 nv & 1 v) & side dishes

BREADS FROM TANDOOR

PLAIN NAAN ⚡ 5.00

TANDOOR ROTI ⚡ 5.00

BUTTER NAAN ⚡ 5.50

AMRITSARI KULCHA ⚡ 6.50

GARLIC NAAN ⚡ 5.50

KEEMA NAAN ⚡ 6.50

CHEESE NAAN ⚡ 6.00

CHICKEN & CHEESE NAAN ⚡ 6.00

PESHAWARI NAAN ⚡ 6.00

PANEER KULCHA ⚡ 6.50

CHEESE & GARLIC NAAN ⚡ 7.00

KERALA POROTTA ⚡ 6.00

ACCOMPANIMENTS

PAPAD (2PC) ⚡ 1.00

CUCUMBER RAITA ⚡ 5.00

MIX VEGE PICKLE ⚡ 4.50

KUCHUMBER SALAD ⚡ 6.00

MANGO CHUTNEY ⚡ 4.50

LACHA ONION ⚡ 3.00

DESSERT

MANGO KULFI ⚡ 7.50

GULAB JAMUN ⚡ 7.50

Milk cake dumplings immersed in rose water & sugar syrup

CHOICE OF ICE-CREAMS ⚡ 7.50

Allergy statement

We are a peanut & soy product free kitchen, however we do purchase ingredients that are produced in areas where peanuts & soya products are produced. If you have any allergies, please talk to the manager about your requirements before ordering so we can minimise any risk.

**Vegan options are available. Please ask front-of-house.

**Basmati rice will be charged at \$1 per person for any amount of rice.



QUICK BITES ENTRÉE

All served with tamarind or mint coriander chutney.

VEG SAMOSA ⚡ 11.00

Pastry triangles with vegetable fillings.

MIX VEG PAKORA ⚡ 10.00

Mix veg dumpling in chickpea flour batter.

ONION BHAJI ⚡ 10.00

Onion chips in chickpea flour batter.

SPICED KUMARA & SPINACH TIKKI ⚡ 15.00

Indian spiced kumara & spinach patties, served with spicy tomato relish.

SAMOSA CHAAT ⚡ 9.50

Classic Indian street food featuring crumbled Samosa's topped with chickpea, yogurt, sweet and tangy chutneys.

CURLY FRIES ⚡ 8.00

Served with tomato sauce.

SQUID PEPPER FRY ⚡ 17.00

Typical south Indian pepper scented squid.

PRAWN FRY ⚡ 26.00

South Indian deep-fried prawns with chef special sweet and spicy sauce.

FISH FRY ⚡ 25.00

Deep fried fish with chef special sweet and spicy sauce.

SUMMER MIXED PLATTERS FOR 2

All platters served with vegetables & assorted chutney.

MIX PLATTER FOR TWO ⚡ 28.50

Selection of veg & non-veg entrées.

EXTRAVAGANZA MEAT & SEAFOOD PLATTER ⚡ 35.00

Combination of chicken tikka, lamb seekh kebab, murg malai kebab, squid & prawn

FROM THE TANDOORI OVEN

TANDOORI PANEER TIKKA ⚡ 16.00

Cottage cheese cooked in tandoor with exotic flavour.

TANGDI KEBAB ⚡ 16.50

Grilled chicken drumsticks marinated in a creamy blend of yogurt and spices.

MURG MALAI KEBAB ⚡ 18.50

Juicy, melt in your mouth chicken kebabs with a mild and creamy flavour from yogurt and cheese.

TANDOORI CHICKEN TIKKA ⚡ 17.00

Roasted boneless chicken prepared with yoghurt & spices.

TANDOORI CHICKEN ON THE BONE

FULL ⚡ 29.50 / HALF ⚡ 17.50

The quintessential chicken pieces with bone marinated in yoghurt, ginger garlic, lemon juice & spices cooked to perfection.

LAMB SEEKH KEBAB ⚡ 17.00

Minced lamb with spices & cooked to perfection

CHEF SPECIAL

A regional culinary journey of royal Indian cuisine.

GOAN CHICKEN CURRY ⚡ 27.50

A typical Goan chicken curry cooked with coconut milk.

NALLI NIHARI ⚡ 30.00

Slow cooked stew with royal origins from Mughal Empire featuring tendering shank meat and luscious bone marrow in a deeply flavourful gravy.

BEEF MUSHROOM MASALA ⚡ 26.50

Sautéed mushrooms cooked with beef in the chef's special way.

MALABAR LAMB CURRY ⚡ 27.50

A south Indian authentic lamb curry with homemade masala

ALLEPPY PRAWNS CURRY ⚡ 28.00

Chef special prawn curry with coconut paste and Kerala tamarind.

SALAD

CHAR-GRILLED CHICKEN SALAD ⚡ 14.00

Sliced pieces of grilled chicken & vegetable tossed with mint dressing.

SLIMMER FEAST ⚡ 12.00

Fresh garden vegetable & iceberg lettuce infused with chilly vinaigrette topped with shredded cheese.

INDIAN SUMMER BIRIYANIS

All biriyani's served with raita.

DUM PUKHT SUBZ BIRIYANI ⚡ 20.50

A unique melange of vegetables cooked on a slow fire with basmati rice, condiments & spices.

HYDERBADI CHICKEN BIRIYANI ⚡ 24.50

A delicious authentic Hyderbadi biriyani with chicken, yoghurt & spices garnished with nuts.

SLOW COOKED GOAT BIRIYANI ⚡ 26.50

A beautiful array of basmati rice with tender goat & spices.

AWADHI DUM GOSHT BIRIYANI ⚡ 25.50

Basmati rice with selected pieces of lamb with chefs own blend of spices.

INDIAN SUMMER CLASSIC CURRIES

CHICKEN

BUTTER CHICKEN ⚡ 26.50

Boneless chicken simmered in the heavenly blend of spices with a smooth & creamy tomato gravy.

CHICKEN TIKKA MASALA ⚡ 26.50

Boneless chicken tikka pieces cooked in a rich gravy.

CHICKEN KORMA ⚡ 26.50

Tender pieces of chicken cooked in a creamy cashew nut gravy.

CHICKEN XACUTI ⚡ 27.50

Homemade chicken preparation with coconut & spices including sesame (important for allergies).

LAMB

LAMB ROGAN JOSH ⚡ 27.50

A fine delicacy from Kashmir which derives its name from red Kashmiri chillies.

LAMB SAAG ⚡ 27.50

Lightly spiced lamb cooked with spinach.

LAMB KORMA ⚡ 27.50

Tender pieces of lamb cooked in creamy nut gravy.

BEEF

BEEF VINDALOO ⚡ 26.50

Another hot & spicy Goan preparation with a hint of vinegar.

BEEF PEPPER MASALA ⚡ 27.50

Spicy beef roasted with pepper and chefs blend of masala.

GOAT

GOAT CURRY ⚡ 28.00

Spicy tender goat curry cooked with bone.

FISH/PRAWN

KADAI PRAWN ⚡ 28.00

Prawns cooked with chopped onion & whole ground spices.

BUTTER PRAWN ⚡ 28.00

Prawn cooked in smooth & creamy tomato gravy

MANGALOREAN FISH CURRY ⚡ 28.00

Spicy fish curry cooked in Mangalorean masala.