

MENU

ENTREES

Onion Bahji \$10

Finely chopped onion, chilli and coriander mixed and dipped in chickpea flour batter then shallow fried.

Samosa Plate \$10

Savory pastry filled with potato, peas and spices and served with mint chutney.

Harra Barra Kebab \$12—4 pieces.

Vegetable dumplings filled with potato, peas, spinach, coriander and paneer cheese. Served with mint chutney.

Murgh Malai Kebab \$16—4 pieces.

Chicken breast filled with paneer cheese and grilled in the tandoor oven.

Lamb Seekh Kebab \$12—4 pieces.

Lean lamb mince with cumin, coriander, spices and onion rolled on a skewer and grilled on charcoal.

Chicken Tikka \$16.50

Chicken fillets marinated in lemon, yoghurt and spices and cooked in the clay oven.

Tandoori Prawns \$18

Prawns marinated in a blend of spices, yoghurt, garlic and roasted in the tandoor.

MIXED ENTREE PLATTERS FOR TWO

Non-vegetarian Platter \$30

A selection of lamb cutlets vegetable samosa, dahl, fish tikka, aloo paratha and dipping sauces.

Vegetarian Platter \$23

A selection of tandoori baked cauliflower, vegetable samosa, potatoes with sesame seed, moog dal and red lentils, cheese and onion naan and dipping sauces.

SALADS

Chicken Salad \$20

Tandoor baked chicken thigh fillets served over mixed salad greens, tomato, cucumber and Spanish onion. Our chef's own mango dressing makes this an irresistible and healthy choice.

Vegetable Salad \$18

Pumpkin, eggplant and paneer cheese roasted in the tandoor served warm on a bed of salad greens. Served with our own mint and yoghurt dressing.

BREADS

Tandoori Roti \$4—Wholemeal bread.

Plain Naan \$4

Garlic Naan \$5

Aloo Paratha \$5—Wholemeal bread filled with spicy potato.

Cheese Naan \$5.50—Creamy cheese filled naan.

Kasmiri Naan \$6—Cherry and coconut filled naan.

Mixed Bread \$13—Basket, a selection of three breads.

BANQUETS

Banquet One \$40 per head for 4 persons or more

Includes a 750ml bottle of wine for every 4 persons.

Starters—Pappadams with Chutneys, Chicken Tikka, Vegetable Samosa and Lamb Seekh Kebab.

Mains—Spicy Chicken Curry with Spinach, Prawn Pappas, Spicy Dahl, Beef Vindaloo, Steamed Rice, Plain and Garlic Naan.

Banquet Two \$50 per head for 4 persons or more

Includes a 750ml bottle of premium wine for every 4 persons.

Starters—Pappadams with Chutneys, Tandoor Prawns, Chicken Tikka, Vegetable Samosa and Lamb Seekh Kebab.

Mains—Tandoori Smoked Rack of Lamb, Butter Chicken, Brinjahl Bahji (Eggplant) Malabar Fish, Steamed Rice, Kuchumber, Raita, Plain and Garlic Naan.

SEE OVERLEAF FOR MORE





CHICKEN CURRIES

\$20 each. All served with Rice or Naan Bread.

Butter Chicken

Marinated chicken fillets baked in the Tandoor, served in a creamy tomato sauce.

Palak Chicken

Delicious mix of chicken fillets, English spinach and the flavour of selected spices.

LAMB CURRIES

\$20 each. All served with Rice or Naan Bread.

Chef's Spicy Lamb

Traditional diced lamb curry cooked with our own mix of ground spices, tomato and coriander.

Lamb Korma

A mild curry in a silky cashew nut gravy.

Lamb Vindaloo

Traditional Goan dish of marinated lamb cooked in a hot and spicy gravy.

BEEF CURRIES

\$20 each. All served with Rice or Naan Bread.

Beef Vindaloo

Portuguese in origin this hot and spicy dish is cooked with garlic, chilli, vinegar and herbs.

Beef Saagwalla

Succulent boneless pieces of beef cooked with garlic and an array of spices, infused with spinach.

Beef Korma

Beef pieces gently cooked in a mild creamy cashew nut sauce.

SEAFOOD CURRIES

\$22 each. All served with Rice or Naan Bread.

Prawn Masala

A northern Indian curry cooked in tomato, garlic, onion & selected spices.

Malabar Fish

This famous South Indian dish is the perfect blend of curry leaves, tomato, coconut milk, garlic, ginger, tamarind and spices.

VEGETARIAN CURRIES

All served with Rice or Naan Bread.

Yellow Spicy Dahl \$12

This popular traditional Indian dish is a blend of Pink and Orange lentils cooked with grilled chilli, ginger and garlic.

Saag Paneer \$15

The perfect blend of pureed spinach and homemade cheese (Paneer).

Potato Masala \$13.50

The combination of potato cubes seasoned with chilli, curry leaves, mustard seed, onions and spices makes this dish a favourite.

Khatte Baingan (tangy eggplant) \$15

Eggplant coated with garam masala, turmeric, coriander & spices is mixed with onion, garlic & ginger then layered with cheese & slow baked.

Pumpkin Curry \$15

Excellent with meat & fish or simply vegetarian served with rice or Naan.

BYRIANI

A traditional North Indian rice dish of spices and selected meats all slow cooked to tenderness. Byriani is served with fresh yoghurt Raita.

Lamb Byriani \$18 Chicken Byriani \$17 Vegetarian Byriani \$15

THALI

The Hindi name for a 'plate' complete meal. A selection of curries served with Rice, Pappadam, Naan and daily dessert. The Thali is served on the traditional silver tray.

Vegetarian \$19 Non Vegetarian \$22

