

**ENTREES/SHURUAAT**

<b>VEGETABLE SAMOSA</b>	<b>\$4.90</b>
Short pastry pockets filled with sautéed spiced vegetables.	
<b>ALOO BONDA</b>	<b>\$4.90</b>
Potatoes in a chickpea flour batter with south Indian spices.	
<b>PALAK KE KEBAB</b>	<b>\$7.90</b>
Garden fresh young spinach and roasted lentil patties seasoned and grilled on hot plate.	
<b>PANEER TIKKA ACHARI (FAT FREE)</b>	<b>\$8.90</b>
Fenugreek flavoured yogurt marinated home made cottage cheese and char grilled.	
<b>SEEKH KEBAB (Lamb)</b>	<b>\$8.90</b>
Delicately flavoured lamb mince skewered and grilled in clay oven.	
<b>SHAMI KEBAB</b>	<b>\$8.90</b>
Lamb mince with chickpea flour and home grind spices grilled on hot plate.	
<b>MURGH SAFFRON TIKKA</b>	<b>\$9.90</b>
Succulent Chicken thigh fillets in yoghurt and saffron tandoori marinade, skewered and barbequed gently.	
<b>MACHLI METHI TIKKA</b>	<b>\$10.90</b>
Fish fillets marinated in fenugreek, yogurt, fresh garlic and chargrilled.	
<b>TANDOORI CHICKEN</b>	<b>\$9.90</b>
An all time favourite, chicken pieces on bones marinated in yoghurt, lemon juice, spices and char grilled.	
<b>MIXED PLATTER</b>	<b>\$9.90</b>
Consists of Seekh Kebab, Aloo Boonda, Murgh Saffron tikka and Shami Kebab.	
<b>ADRAKI LAMB CHOPS</b>	<b>\$12.90</b>
Lamb chops marinated overnight with fresh ginger, and home grind spices - barbequed gently in a clay oven.	

**MAIN COURSES - NON VEGETERIAN & SEAFOOD  
VERY HOT \*\*\*\* HOT \*\*\* MEDIUM\*\* MILD\***

<b>GOAT ALOO **</b>	<b>\$13.90</b>
Baby goat cooked with potatoes, fresh ginger and coriander.	
<b>ROGAN JOSH **</b>	<b>\$12.90</b>
A traditional Kashmiri lamb dish slowly cooked in Kashmiri spices and fresh coriander.	
<b>BALTI LAMB PEPPER ***</b>	<b>\$12.90</b>
Tender shoulder diced lamb enhanced with black pepper and home ground spices.	
<b>KORMA - CHICKEN / LAMB / BEEF /GOAT *</b>	<b>\$12.90</b>
Your choice of meat slowly cooked in a rich cashew nut sauce with exotic spices.	
<b>BUTTER CHICKEN *</b>	<b>\$12.90</b>
Char grilled chicken fillets finished in cream, tomatoes, honey and rich cashew nut sauce.	
<b>MANGO CHICKEN **</b>	<b>\$12.90</b>
Chicken curry cooked with ripe mango pulp, cream and fresh herbs.	
<b>CHICKEN TIKKA MASALA **</b>	<b>\$12.90</b>
Char grilled chicken morsels sautéed with tomatoes, fresh coriander in a medium thick sauce.	
<b>CHICKEN CHETTINAD ***</b>	<b>\$13.90</b>
South Indian specialty, chicken curry flavoured with crushed black pepper and fresh curry leaves.	
<b>JUNGLE CHICKEN ** (Speciality of the house)</b>	<b>\$13.90</b>
Ancient style on the bone chicken cooked in mustard oil and whole spices.	
<b>SAAG-LAMB/CHICKEN/ BEEF /GOAT **</b>	<b>\$13.90</b>
Your choice of meat and garden fresh young spinach cooked in tomatoes, onion and spiced sauce.	
<b>VIDALOO-LAMB/CHICKEN/ BEEF /GOAT ****</b>	<b>\$13.90</b>
Your choice of meat cooked in vinegar and hot spices. A regional speciality from Goa.	
<b>BEEF MASALA **</b>	<b>\$13.90</b>
A subtly blended beef curry served with delicately balanced mixed vegetables.	
<b>KERALA PRAWN CURRY *</b>	<b>\$15.90</b>
King prawn curry cooked in coconut milk and flavoured with curry leaves.	

<b>PRAWN GARLIC MASALA **</b>	<b>\$15.90</b>
Fresh crushed garlic flavoured prawn sautéed with tomatoes, green chillies, capsicum in a medium thick sauce.	
<b>PUNJABI FISH MASALA **</b>	<b>\$15.90</b>
Rural style fish curry cooked in grand mothers old recipes.	
<b>MALABAR FISH ** (SOUTH INDIAN)</b>	<b>\$15.90</b>
Traditional fish curry flavoured with fennel, curry leaves, fresh coconut, black pepper & home ground spices.	
<b>VEGETARIAN MAIN COURSES DAL MAKHNI</b>	<b>\$9.90</b>
Black lentil flavoured with tomatoes and fresh cream, simmered overnight on the tandoor.	
<b>JEERA ALOO</b>	<b>\$9.90</b>
Diced potatoes tossed with cumin seeds, green chillies, fresh ginger and coriander.	
<b>PINDI CHANA</b>	<b>\$9.90</b>
A tangy tribute of chickpeas and potatoes cooked in authentic spices of Punjab.	
<b>SAAG - ALOO/PANEER</b>	<b>\$11.90</b>
Tender young spinach sautéed with fresh cream, tomatoes, ginger with your choice of potatoes or cottage cheese.	
<b>SHAHI BAINGAN</b>	<b>\$11.90</b>
Eggplant cooked in rich cashewnut sauce induced with tomatoes and dry fruits.	
<b>MIXED VEGETABLE MAKHNI</b>	<b>\$11.90</b>
Seasonal fresh vegetables sautéed with tomatoes, fresh cream and fragrant spices.	
<b>MALAI KOFTA</b>	<b>\$11.90</b>
Home made cottage cheese and potatoes dumplings cooked in rich cashew nut sauce.	
<b>PANEER BUTTER MASALA</b>	<b>\$11.90</b>
Delicate medium spicy cottage cheese in a special sauce finished in cream and clarified butter.	
<b>ALOO GOBHI</b>	<b>\$11.90</b>
Potatoes and cauliflower prepared with low oil and medium spiced.	
<b>BHINDI DO PIYAZA</b>	<b>\$12.90</b>
Garden fresh okra cooked with sautéed onions, tomatoes and fresh ginger.	

**RICE/HOUSE SPECIAL BIRYANI**

(Biryani Served with raita)

**SAFFRON PULAO (Per Person) \$2.00**

Long grain basmati rice steamed and flavoured with saffron.

**KASHMIRI PULAO \$4.90**

Long grain basmati rice tossed with clarified butter, dry fruits and nuts.

**ALL BIRYANI SERVED WITH CUCUMBER RAITA GOAT BIRYANI (Speciality of the house) \$14.90**

Long grain scented basmati rice and diced baby goat flavoured with special spices/herbs and "DUM".

**BIRYANI LAMB/CHICKEN/BEEF \$13.90**

Long grain scented basmati rice and diced lamb/chicken morsel flavoured with special spices/herbs and "DUM" cooked.

**BREADS FROM TANDOOR (clay oven)****NAAN \$2.50**

Soft fine flour Indian buttered bread.

**ROTI \$2.50**

Wholemeal flour bread.

**GARLIC NAAN \$3.00**

Naan flavoured with fresh crushed garlic.

**PUDINA LACHA PARATHA \$3.50**

Wholemeal mint flavoured multi-layered buttered bread.

**VEGETABLE PARATHA \$3.50**

Stuffed with onions, peas and potatoes.

**KEEMA NAAN \$3.50**

Stuffed with spiced mince lamb.

**PESHAWARI NAAN \$3.50**

Stuffed with dry fruits, coconut and nuts.

**CHEESE NAAN \$3.50**

Delicious bread stuffed with cheese and buttered.

**SIDE DISHES****Papadams (basket of 4 pcs) \$2.00****Tomato and Onion \$2.00****Cucumber Raita \$2.00****Mint Sauce \$2.00****Tomato Chutney \$2.00****Mixed Pickle \$2.00****Mango Chutney \$2.00****Platter of any four (excluding papadams) \$6.90****BANQUETS (Minimum 3 Persons)**

ALL BANQUETS ARE SERVED WITH RICE, NAAN, PAPADUMS AND SIDE DISHES.

**SEAFOOD (per person) \$28.90**

Consists of four entrees, Prawn Pakora, Aloo Bonda, Seekh Kebab, Shami Kebab and four main curries (Your selection) - Fish curry, Lamb curry, Chicken curry and Vegetables.

**HOUSE SPECIAL (per person) \$23.90**

Consists of mixed entrees, Butter Chicken, Rogan Josh, Nehari Gosht and Mixed Vegetable Makhani.

**DESSERT****GULAB JAMUN \$4.90**

Reduced milk dumplings served in a rose water flavoured syrup with green cardamom.

**PISTA KULFI \$5.90**

A traditional home made Indian ice cream with crushed pistachio and saffron.

**MANGO KULFI \$5.90**

A traditional home made mango flavoured Indian ice cream.



Please check with staff for free home delivery on original price

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India was the first country to introduce spices to the western world. Portugese maritime traveller Vasco-Da Gama on his first voyage to the 'east' carried back spices as a "gift of the Gods" for the royalty of Portugal.

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