

ENTREES/SHURUAAT

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

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

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

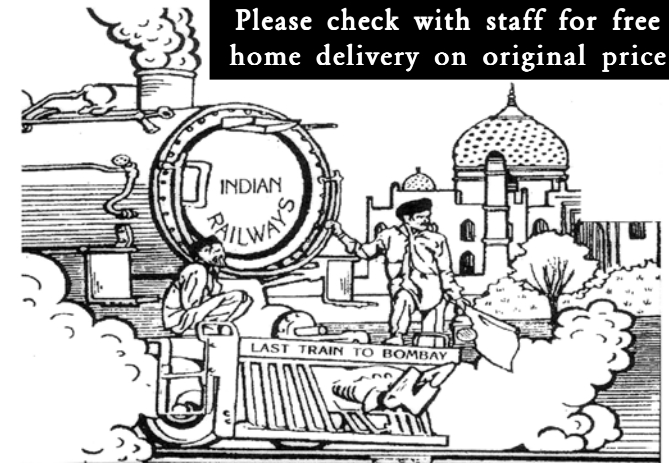
Reduced milk dumplings served in a rose water flavoured syrup with green cardamom.

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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