

MENU

Welcome Drinks

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| Solkadhi | \$7.90 |
| Refreshing drink made from fresh coconut milk & kokum fruit infused with flavours of roasted cumin & garlic. | |
| Mattha | \$7.90 |
| A refreshingly delicious drink made from buttermilk, lightly spiced & flavoured with mint, coriander & ginger. | |

Starters – Non Vegetarian

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| Chicken Tikka <i>(gluten free)</i> | \$14.90 |
| Boneless Chicken fillets marinated overnight in yogurt and selected spices and cooked in tandoor | |
| Chicken Chapli Kebab <i>(gluten free)</i> | \$14.90 |
| Chicken mince patty mixed with blend of aromatic herbs and spices, shallow fried | |
| Chilli Chicken <i>(gluten free)</i> | \$14.90 |
| Lightly battered and fried crispy chicken pieces tossed with capsicum and onions in chilli and soy sauce. | |
| Reshmi Tandoori Chicken <i>(gluten free)</i> | |
| Chicken on bone marinated with cashews and cream cheese, flavoured with mustard oil, cooked in tandoor | |
| | Half \$17.90 |
| | Whole \$25.90 |
| Lamb Seekh Kebab <i>(gluten free)</i> | \$16.90 |
| Lamb mince spiced with fresh herbs and spices, cooked on skewers in tandoor | |
| Chicken Kheema Pav | \$16.90 |
| Robust, peppery dish made with minced chicken, served with soft white bread rolls. | |
| Lemony Snapper <i>(gluten free)</i> | \$22.90 |
| Snapper fillets marinated in crushed garlic, pepper powder, chilli flakes, lemon grass, lime and deep fried | |
| Magnificent 7 - Platter for 2 <i>(gluten free)</i> | \$34.90 |
| A mixed platter of Chicken Tikka, Chapli Kebab, Lamb Seekh Kebab and lemony Snapper | |

Starters – Vegetarian

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| Veg Manchurian <i>(gluten free, vegan)</i> Deep fried mixed veg balls tossed in Manchurian sauce | \$13.90 |
| Paneer Tikka <i>(gluten free)</i> Chunks of Paneer marinated in yogurt and selected spices and cooked in tandoor | \$14.90 |
| Chilli Paneer <i>(gluten free)</i> Succulent cottage Cheese cubes deep fried and tossed with Capsicum and Onion in chilli and soy sauce | \$14.90 |
| Hara Bhara Kebab <i>(gluten free, vegan)</i> Vegetarians' favourite. Shallow fried Pattie made from fresh spinach, green peas and potatoes, flavoured with selected spices, ginger and green chillies. | \$13.90 |
| Palak Papdi Chat <i>(gluten free)</i> Crispy fried spinach fritters on a bed of lip smacking mix of spiced potatoes, topped with sweet yogurt, tamarind chutney, mint and coriander chutney. | \$13.90 |
| Vegetable Samosa Delicious mix of potatoes, peas and selected spices, stuffed in a conical patty, deep fried golden and crisp, served with mint chutney | \$11.90 |
| Onion Bhaji <i>(gluten free, vegan)</i> Delicious and flavour-packed crispy onion fritters, served with mint chutney | \$11.90 |
| Magnificent 7 – Platter for 2 <i>(gluten free)</i> A mixed platter of Veg Manchurian, Paneer Tikka, Hara Bhara Kebab and Onion Bhaji | \$27.90 |

Chef's Special

Sizzlers

Served with a choice of Periperi / Chilli Garlic/ Schzewan sauce

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| Veg Sizzler <i>(gluten free)</i> Combination of Chilli Paneer, Veg Manchurian, Paneer Tikka and fresh Capsicum and Onions, served with stir-fried Rice and crispy French fries on a sizzling platter | \$29.90 |
| Non-Veg Sizzler <i>(gluten free)</i> Combination of Chilli Chicken, Chicken Tikka, Chicken kheema and fresh Capsicum and Onions, served with stir-fried Rice and crispy French fries on a sizzling platter | \$39.90 |

Chef's Special

Non-Vegetarian *(gluten free)*

Sukka Fry

Meat coated with blend of desiccated coconut, masalas & spices, cooked on slow fire.

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| Chicken | \$22.90 |
| Beef | \$22.90 |
| Lamb | \$24.90 |
| Goat | \$25.90 |

Chilli Fry

Popular dish from Kerala, the meat is stir fried with sliced onions, peppers, ginger and sprinkled with aromatic spices.

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|----------------|---------|
| Chicken | \$22.90 |
| Beef | \$22.90 |
| Lamb | \$24.90 |
| Goat | \$25.90 |

Chicken Changezi *(contains nuts)*

A Royal North Indian dish cooked with blended paste of almonds, cashews and spices.

\$22.90

Seafood *(gluten free)*

Whole Pomfret Fry

Pomfret marinated with special blend of spices, crumbed and shallow fried to crisp.

\$34.90

Malvani Fish

Traditional Fish curry from coastal region of Maharashtra cooked with freshly ground malvani masala and coconut milk

\$27.90

Squid Gassi

A flavourful creamy and slightly tangy curry made from finely ground masala paste of fresh coconut, red chillies and tamarind.

\$27.90

Kolambi Masala

Baby Prawns simmered in special ground masala paste

\$27.90

Tisrya Masala (Clams)

Another popular and authentic dish from coastal region called Malvan prepared with Clams thoroughly cleaned and cooked in a thick fresh coconut based gravy.

\$27.90

Popular Dishes

(gluten free)

Butter Chicken

North Indian classic most liked around world.

\$22.90

Chicken Tikka Masala *(contains nuts)*

Smoky flavoured tandoori chicken tossed with peppers and onions

\$22.90

Kadhai

A delicious and flavourful dish made with meat, onions, capsicum, tomatoes, ginger, garlic and fresh ground spices known as kadhai masala

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|----------------|---------|
| Chicken | \$22.90 |
| Beef | \$22.90 |
| Lamb | \$24.90 |
| Goat | \$25.90 |
| Prawns | \$27.90 |

Bhoona Kukda

Chicken marinated in selected spices, cooked with onions and yogurt is a dry preparation, coated with red masala

\$22.90

Chicken Chettinad

Speciality of Chettinad region of south India is hot and pungent that gets its distinct flavour from mustard seeds, curry leaves and freshly ground spices including star anise and peppercorns.

\$22.90

Chicken Vindaloo

Popularity of Goa! Made from Chicken cooked in vinegar, garlic, red chilli and onion based gravy

\$22.90

Lamb Rogan Josh

Aromatic lamb dish of Persian origin which is also a signature dish of Kashmiri cuisine

\$24.90

Laalmaas

This aromatic and flavourful curry prepared in a sauce of yogurt, garlic and variety of spices with a burst of red chillies is a very famous dish that comes from Rajasthan

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| Lamb | \$24.90 |
| Goat | \$25.90 |

Saag *(contains nuts)*

Most popular dish throughout India, cooked with smoked spinach

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| Chicken | \$22.90 |
| Beef | \$22.90 |
| Lamb | \$24.90 |
| Goat | \$25.90 |

Seafood

(gluten free)

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|---|---------|
| Machali Baingan | \$27.90 |
| Fish & eggplants cooked with onions and selected spices | |
| Hariyali Macchi Masala <i>(contains nuts)</i> | \$27.90 |
| Fish cooked with green masala & selected spices | |
| Goanese Prawns/ Fish <i>(contains nuts)</i> | \$27.90 |
| Prawns / fresh ling fillets cooked in coconut based gravy, tempered with mustard seeds and curry leaves | |

Vegetarian

(gluten free)

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| Makhmali Kofta <i>(contains nuts)</i> | \$21.90 |
| Potato & Paneer dumplings in a creamy cashew curry | |
| Vegetable Korma <i>(contains nuts)</i> | \$21.90 |
| Fresh vegetables cooked in onion, tomato & cashew based gravy | |
| Saag Aloo/ Paneer <i>(contains nuts)</i> | \$21.90 |
| Cottage Cheese/ Potato cubes cooked in smoky flavoured Spinach based gravy | |
| Veg Jalfrezi <i>(vegan)</i> | \$21.90 |
| Sliced vegetables cooked in tomato based sauce with onions, peppers and freshly crushed spices | |
| Aloo Baingan <i>(vegan)</i> | \$21.90 |
| Eggplant & potatoes cooked with onions, tomatoes and selected spices, is simple yet quite irresistible | |
| Kadhai Paneer / Vegetable <i>(veg - vegan)</i> | \$21.90 |
| Cottage cheese / mixed veg cooked in a kadhai masala | |
| Paneer Ghee Roast | \$21.90 |
| Cottage Cheese cubes simmered on a tempering of chillies, cumin & ginger in ghee with a dash of tamarind. | |
| Bhindi Do pyaza <i>(vegan)</i> | \$21.90 |
| Fresh Okra stir fried with ginger, garlic, onions and selected spices. | |
| Bombay Daal Fry <i>(vegan)</i> | \$18.90 |
| Yellow lentils cooked and tempered with garlic, mustard & cumin seeds, garnished with fresh chopped coriander | |
| Daal Makhani | \$18.90 |
| Rich and creamy daal made from black lentils cooked in Bukhara style on slow fire. | |

Bread

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| Plain Naan Fermented plain flour bread cooked in a tandoor | \$4.00 |
| Garlic Naan Fermented plain flour bread cooked in tandoor, topped with minced garlic | \$4.50 |
| Cheese Naan Fermented plain flour bread stuffed with cheese | \$5.50 |
| Cheese and Garlic Naan Fermented plain flour bread stuffed with cheese and topped with minced garlic, cooked in tandoor | \$5.50 |
| Peshawari Naan Fermented plain flour bread stuffed with lightly sweetened desiccated coconut and dry fruits | \$6.50 |
| Tandoori Roti Whole meal flour bread cooked in tandoor | \$4.00 |
| Kheema Paratha whole meal flour bread stuffed with Chicken mince, cooked in Tandoor | \$5.50 |
| Masala Kulcha Fermented plain flour bread stuffed with a mix of spiced potatoes and herbs, cooked in tandoor | \$5.50 |
| Onion Kulcha Fermented plain flour bread stuffed with Onion, cooked in tandoor | \$5.50 |

Rice

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| Basmati Rice Steamed Basmati rice flavoured with cumin seeds | \$4.00 |
| Biryani Aromatic basmati rice cooked with chicken/ lamb/ Goat and selected herbs and spices on slow fire | |
| Veg | \$21.90 |
| Chicken | \$22.90 |
| Lamb | \$24.90 |
| Goat | \$25.90 |

Accompaniments

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| Raita Yogurt with grated cucumber & roasted cumin seeds | \$5.50 |
| Kachumber Onion, tomato and cucumber tossed with lemon juice, herbs and lightly flavoured with spices | \$5.50 |
| Pickle and Mango Chutney Traditional Lime pickle and Mango chutney | \$6.00 |
| Fresh Garden salad Mix of fresh green salad, cucumber, onion and tomato | \$9.50 |
| Fresh coriander salad Fresh coriander and finely chopped onions tossed with lemon juice | \$6.50 |
| Pappadams Delicious thin crisp made from black gram and selected spices. | \$4.00 |
| Masala Papad Crispy pappadam topped with onion, tomato, coriander and a touch of tongue tickling chaat masala | \$5.00 |

Dessert

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| Gulab Jamun with ice cream Milk dumplings soaked in cardamom flavoured sugar syrup, served with vanilla ice cream | \$12.90 |
| Sizzling brownie with Vanilla ice cream Brownie topped with chocolate sauce served with Vanilla ice-cream on sizzlers | \$14.90 |
| Pista Kulfi Homemade Pistachios ice cream | \$12.90 |
| Mango Lassi Sweet and creamy yogurt drink made from mango pulp and flavoured with cardamom | \$6.90 |