

MENU

Starters – Non Vegetarian

Chicken Tikka <i>(gluten free)</i> Boneless Chicken fillets marinated in yogurt and selected spices and cooked in tandoor	\$14.90
Chicken Chapli Kebab <i>(gluten free)</i> Chicken mince patty mixed with blend of aromatic herbs and spices, shallow fried	\$14.90
Chilli Chicken <i>(gluten free)</i> Batter fried crispy chicken pieces tossed with capsicum and onions in chilli and soy sauce.	\$14.90
Reshmi Tandoori Chicken <i>(gluten free)</i> Chicken on bone marinated with cashews and cream cheese, flavoured with mustard oil, cooked in tandoor	Half \$18.90 Full \$29.90
Lamb Seekh Kebab <i>(gluten free)</i> Lamb mince spiced with fresh herbs and spices, cooked on skewers in tandoor	\$17.90
Chicken Kheema Pav Robust, peppery dish made with minced chicken, served with soft white bread rolls.	\$17.90
Lemony Snapper <i>(gluten free)</i> Snapper fillets marinated in garlic, pepper, chilli, lemon grass, lime and deep fried	\$22.90
Tandoori Prawns <i>(gluten free)</i> Marinated Prawns cooked in tandoor	\$22.90
Magnificent 7 - Platter for 2 <i>(gluten free)</i> A mixed platter of Chicken Tikka, Chapli Kebab, Lamb Seekh Kebab and lemony Snapper	\$35.90

Starters – Vegetarian

Veg Manchurian <i>(gluten free, vegan)</i> Deep fried mixed veg balls tossed in Manchurian sauce	\$14.90
Paneer Tikka <i>(gluten free)</i> Chunks of Paneer marinated in yogurt and selected spices and cooked in tandoor	\$15.90
Chilli Paneer <i>(gluten free)</i> Cottage Cheese cubes deep fried and tossed with Capsicum, Onion, chilli and soy sauce	\$15.90
Hara Bhara Kebab <i>(gluten free, vegan)</i> Shallow fried Pattie. Vegetarians' favourite.	\$13.90

Starters – Vegetarian

Palak Papdi Chat <i>(gluten free)</i>	\$13.90
Vegetable Samosa	\$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	\$29.90

Chef's Special

Non-Vegetarian *(gluten free)*

Choice of meat available for following:

Chicken	\$23.90	Beef	\$23.90
Lamb	\$26.90	Goat	\$27.90

Andhra Curry

Spicy and flavourful curry tempered with green chillies and curry leaves

Chilli Fry

Meat stir fried with sliced onions, peppers, ginger and sprinkled with aromatic spices.

Sukka Fry

Meat pieces coated with blend of desiccated coconut and spices, cooked on slow fire.

Chicken Changezi *(contains nuts, dairy)*

A rich and cheesy curry slowly cooked with blended paste of cashews and selected spices.

\$23.90

Mughlai Chicken *(contains nuts, dairy)*

Rich flavourful cashew almond gravy with a dash of cream

\$23.90

Seafood *(gluten free)*

Whole Pomfret Fry

Whole pomfret sliced and marinated with special blend of spices, shallow fried to crisp.

\$35.90

Malvani Fish

Traditional Fish curry cooked with freshly ground Malvani masala and coconut milk

\$28.90

Yeti Masala (Prawns / Fish)

Prawns/Fish stir fried with green herbs and special blend of spices

\$28.90

Kolambi Masala

Baby Prawns simmered in special ground masala paste

\$28.90

Popular Dishes

(gluten free)

Butter Chicken *(contains dairy)* \$23.90
North Indian classic most liked around world.

Chicken Tikka Masala *(contains nuts, dairy)* \$23.90
Smoky flavoured tandoori chicken tossed with peppers and onions

Bhoona Kukda \$23.90
Chicken marinated in selected spices, cooked with onions and yogurt is a dry preparation, coated with red masala

Lamb Rogan Josh *(contains dairy)* \$26.90
Aromatic lamb dish of Persian origin which is also a signature dish of Kashmiri cuisine

Choice of meat available for following:

Chicken	\$23.90	Beef	\$23.90
Lamb	\$26.90	Goat	\$27.90
Prawns	\$28.90		

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

Saag *(contains nuts, dairy)*
Most popular dish throughout India, cooked with smoked spinach

Chettinad *(medium hot)*
South Indian speciality cooked with mustard seeds, curry leaves and freshly ground spices

Vindaloo *(hot)*
Popularity of Goa! Made from meat cooked in vinegar, garlic, red chilli and onion based gravy

Laalmaas *(only Goat and Lamb) (hot)*
This aromatic and flavourful curry prepared with variety of spices and red chillies

Madras *(only Chicken and Beef) (medium hot)*
Very popular South Indian curry cooked in desiccated coconut, mustard seeds and curry leaves

Vegetarian

(gluten free)

Makhmali Kofta <i>(contains nuts, dairy)</i> Potato & Paneer dumplings in a creamy cashew curry	\$22.90
Vegetable Korma <i>(contains nuts, dairy)</i> Fresh vegetables cooked in onion, tomato & cashew based gravy	\$22.90
Saag Aloo/ Paneer <i>(contains nuts, dairy)</i> Cottage Cheese/ Potato cubes cooked in smoky flavoured Spinach based gravy	\$22.90
Mughlai Paneer <i>(contains nuts, dairy)</i> Rich flavourful cashew almond gravy with a dash of cream	\$22.90
Paneer Ghee Roast <i>(contains dairy)</i> Cottage Cheese cubes simmered on a tempering of chillies, cumin & ginger in ghee	\$22.90
Miloni Tarkari <i>(contains nuts, dairy)</i> Mixed vegetables sauteed with cashew gravy and baby spinach	\$22.90
Veg Jalfrezi <i>(vegan)</i> Vegetables cooked in tomato based sauce with onions, peppers and freshly crushed spices	\$22.90
Aloo Baingan <i>(vegan)</i> Eggplant & potatoes cooked with onions, tomatoes and selected spices	\$22.90
Kadhai Paneer / Vegetable <i>(vegan excluding Paneer)</i> Cottage cheese / mixed veg cooked in a kadhai masala	\$22.90
Bhindi Do pyaza <i>(vegan)</i> Fresh Okra stir fried with ginger, garlic, onions and selected spices.	\$22.90
Bombay Daal Fry <i>(vegan)</i> Yellow lentils cooked and tempered with garlic, mustard & cumin seeds	\$18.90
Daal Makhani Rich and creamy daal made from black lentils cooked in Bukhara style on slow fire.	\$18.90

Seafood

(gluten free)

Machali Baingan Fish & eggplants cooked with onions and selected spices	\$28.90
Hariyali Macchi Masala <i>(contains nuts)</i> Fish cooked with green masala & selected spices	\$28.90
Goanese Prawns/ Fish <i>(contains nuts)</i> Prawns / fresh ling fillets cooked in coconut based gravy, tempered with mustard seeds and curry leaves	\$28.90

Bread

Plain Naan	\$4.00
Fermented plain flour bread cooked in a tandoor	
Garlic Naan	\$4.50
Fermented plain flour bread cooked in tandoor, topped with minced garlic	
Cheese Naan	\$6.00
Fermented bread stuffed with cheese	
Cheese and Garlic Naan	\$6.50
Fermented bread stuffed with cheese and topped with minced garlic, cooked in tandoor	
Peshawari Naan	\$7.00
Fermented plain flour bread stuffed with lightly sweetened desiccated coconut and dry fruits	
Tandoori Roti	\$4.00
Whole meal flour bread cooked in tandoor	
Kheema Paratha	\$7.00
whole meal flour bread stuffed with Chicken mince, cooked in Tandoor	
Masala Kulcha	\$6.50
Fermented plain flour bread stuffed with a mix of spiced potatoes and herbs, cooked in tandoor	
Onion Kulcha	\$6.50
Fermented plain flour bread stuffed with Onion, cooked in tandoor	

Rice

Basmati Rice	\$4.00
Steamed Basmati rice flavoured with cumin seeds	
Hyderabadi Dum Biryani	
Authentic biryani from the lands of nawab.	
	Veg \$24.90
	Chicken \$24.90
	Goat \$27.90

Accompaniments

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 (2 pcs) Crispy pappadam topped with onion, tomato, coriander and sprinkled with chaat masala	\$5.00

Dessert

Gulab Jamun with ice cream Milk dumplings soaked in cardamom flavoured sugar syrup, served with vanilla ice cream	\$12.90
Ras Malai Juicy cheese discs soaked in thickened milk flavoured with saffron and nuts, served chilled	\$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	\$7.90