

**Samosa / Samosa Chaat** **9 / 13**  
(2pcs each)

Savory pastry filled with potatoes & green peas, served with fresh mint & tamarind chutney  
*Samosa Chaat on chickpeas, tamarind, and mint chutney*

**Aloo Tikki Chaat (GF)** **14**

Tangy potato patties with sweet and spicy condiments on a bed of chickpeas

**Papdi Chaat** **12**

Refreshing short bread pastry topped with yoghurt, tamarind chutney and condiments, served cold

**Dahi Puri (6pcs)** **12**

Round puffed puri shells filled with potato and chickpeas, garnished with yoghurt, tamarind chutney and condiments

**Bhel Puri** **12**

A savoury Indian snack prepared with crispy puffed rice, condiments and a tangy tamarind sauce

**Paneer ke Sooley (4pcs) (GF)** **17**

Vegetarians Delight - Cottage Cheese, onion, peppers marinated with yoghurt, rich brown onion paste with cashew nuts, cheese and spices, cooked in 'Tandoor' oven

**Soya Chaap (6pcs) (GF)** **17**

**Malai (Mild) / Chingari (Hot)**  
Exotic Soya chaap marinated with yoghurt, cheese and cream or fiery yoghurt marinade

**Onion Bhajjia (5pcs) (GF)** **14**

Crispy batter fried onion fritters served with mint & tamarind sauce

**Chilli Paneer (GF) Entree 16 Mains 19**

Indian Chinese speciality. Diced paneer tossed with onion & peppers in tangy sauce

**Makai Palak Kebab (4pcs)** **16**

Melange of corn, potato and spinach, stuffed with cheese with hint of spices, deep fried and served with fresh mint chutney

**Gobi Manchurian Entree 15 Mains 19**

An Indian Chinese delight prepared with cauliflower florets tossed in 'Manchurian' sauce

**Adraki Champ (3pcs) (GF)** **25**

Succulent lamb cutlets marinated with ginger and spices, cooked on the griddle, served with fresh mint chutney

**Malai Kebab (4pcs) (GF)** **18**

Tender chicken pieces marinated with cheese, yoghurt, spices and flavoured with green cardamom, cooked in 'Tandoor' oven

**Chicken Tikka (4pcs) (GF)** **18**

Tender chicken pieces in yoghurt marinade, cooked to perfection in traditional 'Tandoor' oven

**Chingari Tikka (4pcs) (GF) (Hot)** **18**

A mouth-watering home recipe of tender chicken pieces in a fiery yoghurt marinade, cooked to perfection in traditional 'Tandoor' oven

**Hariyali Murgh (4pcs)** **18**

Succulent chicken thigh fillets marinated with green paste of coriander, mint and green chillies, yoghurt and spices and cooked to perfection in traditional 'Tandoor' oven

**Seekh Kebab (4pcs) (GF)** **18**

Delicious juicy minced lamb kebabs delicately marinated and cooked to perfection in traditional 'Tandoor' oven

**Tawa Goat/ Lamb (GF) (Hot)** **30**

Meat cooked with bell peppers and onions, coarsely ground spices on a sizzler plate, topped with fresh cilantro (Goat on the bone)

**Prawn Pepper Fry (GF)(Hot)** **17**

Kerala inspired dish. Tiger prawns pan-tossed with crushed black pepper and 'Masala'

**Amritsari Machchi** **18**

Spicy battered fried fish prepared in Amritsari style

**Chicken 65 Entree 16 Mains 20**

A spicy preparation with chunks of chicken tempered with curry leaves and red chillies

**Chilli Chicken Entree 16 Mains 20**

Indian Chinese speciality. Battered chicken tossed with onion & peppers in tangy sauce

**Tandoori Chicken (GF) Half / Full - 18 / 24**

Dressed pieces of marinated chicken on the bone cooked in traditional 'Tandoor' oven served on a sizzler

# ENTRÉES

## CHICKEN

### **Homestyle Chicken Curry (GF) 22**

An all-time favourite. Mouth-watering chicken curry cooked 'on the bone' in tomato onion gravy

### **Butter Chicken (GF) 23**

Traditionally known as 'Murgh Makhani', chicken tikka cooked in clay oven and simmered in a rich tomato and butter sauce

### **Chicken Kadai (GF) 23**

Chicken "on the bone" cooked with fresh onions and peppers in traditional 'Kadai' spices

### **Delhi Style Butter Chicken (GF) (Hot) 25**

All-time favourite butter chicken cooked Delhi style with added spices

### **Chicken Tikka Tawa Masala (GF) 23**

Chicken tikka tossed with onion and peppers in fresh tomato gravy with a twist of freshly crushed coriander seeds

### **Chicken Kohlapuri (GF) (Hot) 23**

Spicy Maharashtrian delicacy of tender boneless chicken cooked with aromatic roasted ground spices and coconut

### **Chicken Avadhi (GF) 23**

Food of the Nawabs, a rich delicacy from the Mughlai cuisine of Lucknow. Boneless chicken simmered over slow fire in a rich sauce of cashewnut and almond

### **Methi Murgh (GF) 23**

An aromatic boneless chicken dish cooked with fenugreek leaves and tomatoes

### **Dhaniya Murgh (GF) 23**

Mouth-watering boneless chicken cooked in spices and fresh coriander paste

### **Chicken Tikka Lababdar (GF) 23**

Chicken tikka cooked in a rich and spicy tomato-based sauce with cream, nuts and almond powder

## LAMB/ GOAT (Goat on the bone)

### **Rogan Josh (GF) 24**

Literally 'Rogan' means clarified butter in Farsi and 'Josh' means hot or passionate. A popular delectable 'Kashmiri' preparation of baby lamb

### **Lamb Korma (GF) 24**

A mildly spiced lamb cooked in sauce with yoghurt, cream and nuts

### **Rara (GF) Lamb / Goat 25**

Lip-smacking curry infused with lamb mince and spices

### **Pepper Masala (GF) (Hot) Lamb / Goat 24**

South Indian style preparation tempered with curry leaves and crushed black pepper

### **Goat Curry (GF) 24**

A classic North Indian home-style preparation of goat meat on the bone

### **Tawa Goat/ Lamb (GF) (Hot) 30**

Meat cooked with bell peppers and onions, coarsely ground spices on a sizzler plate, topped with fresh cilantro (Goat on the bone)

### **Hara Saag (GF) Lamb 24 / Goat 24**

A simple preparation with spinach flavoured with fenugreek leaves

### **Lamb Madras (GF) 24**

A classic hot and tangy South Indian lamb dish with roasted spices in a deep rich sauce with coconut

## SEAFOOD

### **Malabar Curry (GF)**

**Prawns 27 Basa Fish 25 Barramundi fish 29**

A South Indian delicacy. Very subtle 'Malabar' style curry with coconut cream tempered with mustard seeds, red chillies and curry leaves

### **Tawa Masala (GF)**

**Prawns 27 Barramundi fish 29**

Tossed with onion and peppers in fresh onion and tomato gravy flavoured with freshly crushed coriander seeds

### **Goan Curry (GF) (Hot)**

**Prawns 27 Basa Fish 25 Barramundi fish 29**

A tangy and spicy curry from Goa with spices and vinegar in a tomato based sauce

## MAIN COURSE...

not just curries

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## VEGETARIAN

**Paneer Tawa Masala (GF)** 21  
*Cottage cheese with peppers and onions flavoured with freshly crushed coriander seeds*

**Shahi Paneer (GF)** 21  
*Cottage cheese in a thick gravy of cream, tomato and spices flavoured with cardamom*

**Kadai Paneer (GF)** 21  
*An all-time favourite. Cottage cheese cooked with fresh onions and peppers in traditional 'Kadai' spices*

**Palak Paneer (GF)** 21  
*Traditional blend of tender cottage cheese and spinach, tempered with cumin seeds and garlic, flavoured with fenugreek*

**Paneer Butter Masala (GF)** 21  
*Cottage cheese simmered in a tomato and onion sauce with butter*

**Paneer Khurchan (GF)** 21  
*An exotic preparation of cottage cheese with onions and capsicum flavoured with fennel and crushed coriander seeds*

**Paneer Hara Masala (GF)** 21  
*A mouth-watering preparation of cottage cheese in a fresh coriander marinade with a touch of coconut cream*

**Malai Kofta** 20  
*Tender cottage cheese and potato dumplings in mild yoghurt and cashew nut gravy flavoured with fennel*

**Bhindi Do Pyaza (GF)** 21  
*A Punjabi home style preparation of okra and spices*

**Methi Mattar Malai (GF)** 20  
*A very fragrant North Indian preparation of fenugreek leaves and green peas in a cashew and cream-based sauce*

**Khatte Aloo Baingan (GF)** 20  
*Eggplant and potato with a mélange of spices cooked with onions and fresh tomatoes flavoured with dry pomegranate powder*

**Aloo Gobi Mattar (GF)** 20  
*Fresh cauliflower with potatoes tossed with onion and tomato gravy and green peas*

**Mushroom Mattar (GF)** 21  
*A Punjabi recipe of white button mushrooms and green peas in an onion and tomato based medium spicy gravy*

**Vegetable Jalfrezi (GF)** 20  
*A semi dry melange of vegetables, peppers and onions in a tomato-based sauce flavoured with ginger*

**Chutney Aloo (GF)** 19  
*Potato tossed in tangy green paste of coriander, mint and green chillies with touch of coconut and spices*

**Soya Chaap Masala (GF)** 21  
*"Dhaba" style exotic soya chaap in a spicy rich tomato and cashew-based sauce*

**Daal Makhni (GF)** 19  
*Black lentils cooked slowly overnight, enriched with fenugreek and butter*

**Tadka Daal (GF)** 18  
*A delightful preparation of yellow lentils mixed with a variety of spices, tempered with garlic, whole red chili and cumin*

## RICE

**Biryani (Mughlai)**  
*A Mughlai rice delicacy, aromatic long grain basmati rice 'Dum' cooked with spices and condiment flavoured with saffron*

**Vegetable** 20

**Chicken** 23

**Goat** 24

**Lamb** 24

**Steamed Basmati Rice** 5  
*Aromatic long grain basmati rice*

**Saffron Rice** 6  
*Aromatic long grain basmati rice with saffron*

**Jeera Rice** 7  
*Aromatic long grain basmati rice tempered with cumin seeds*

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## BREADS

All Naan/ Roti cooked in "Tandoor oven"

### Tandoori Roti

**plain / butter**

**3.5**

Freshly baked wholemeal bread

### Naan

**plain / butter / garlic**

**4.5 / 5**

Freshly baked leavened bread from the "Tandoor"

### Cheese Naan

**6**

Leavened bread stuffed with tasty cheddar cheese

### Cheese Garlic Naan

**7**

Leavened bread stuffed with tasty cheddar cheese and garlic from the "Tandoor"

### Paneer Kulcha

**7**

Leavened bread stuffed with spiced cottage cheese

### Lachcha Paratha

**7**

Leavened flaky bread cooked on the griddle

### Methi Paratha

**7**

Wholemeal flaky bread cooked on the griddle with fenugreek leaves

### Kashmiri Naan

**8**

Leavened bread stuffed with dry fruits and coconut, cooked in tandoor.

### Keema Naan

**8**

Leavened bread stuffed with spiced lamb mince, cooked in tandoor.

## DESSERTS

No meal is complete without a 'meetha', this is the best part of the menu, leaves you with sweet taste to linger on

### Rasmalai

**8**

Cottage cheese dumplings in reduced sweetened milk with pistachio

### Kulfi

**7**

Our special homemade recipe, Indian ice cream with pistachio

### Mango Macadamia Ice cream

**10**

Delight for mango lovers with macadamia nuts

### Gulab Jamun

**8**

Sweet dumplings in rose flavoured syrup

### Gulab Jamun with Vanilla I/C

**12**

Sweet dumplings in rose flavoured syrup with vanilla I/C

## ON THE SIDE

### Onion Lachcha Salad

**4**

Fresh red onion salad with lemon and mint chutney

### Raita

**4**

Whipped yoghurt with cucumber, tomato and condiments

### Masala Pappad

**6**

3 pieces of baked pappadums with topping of onion and tomato masala

### Peanut Masala

**8**

Salted peanuts tossed with onion, tomato, coriander, chaat masala and hint of lemon

### Garden Salad

**8**

Freshly sliced garden vegetables

### Cucumber Onion Salad

**10**

Freshly sliced salad of cucumber and Spanish onion

### Condiments

**3 each**

Mango chutney / Pickle / Mint chutney

### Pappadums (4 pieces)

**4**

\*Prices inclusive of GST subject to seasonal change

\*Different dishes have variant cooking time

\*Items cooked in tandoor(oven) can take up to 15-20 minutes to be served

\*Halal certified meat

\* Our dishes are medium spiced, talk to our team member to vary the spice level

\*(GF) – Gluten Free

\*Cakeage \$1 per person

\*No outside food allowed

\*BYO Wine only \$5 corkage

*Breads, Desserts & Sides...*

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