



# || MENU ||



## VEG ENTRÉE

### SAMOSA V

Deep fried pastry with spiced filling made with potatoes and spiced herbs.

**\$3.00-\$5.50** (1pc-2pcs)

### SAMOSA CHANNA CHAAT

Samosa served with spicy chickpeas curry, sweet yogurt, mint and tamarind chutney.

**\$10.50**

### ALOO BONDA GF, V

Deep fried crispy balls coated with chickpea flour and rice flour served with tamarind chutney.

**\$4.90-\$8.90** (2pcs - 4pcs)

### ONION BHAJI GF, V

Deep fried onion patties rolled in herbs and spiced, coated with chickpea flour.

**\$4.90-\$8.90** (2pcs - 4pcs)

### PANEER TIKKA

Marinated cottage cheese with capsicum and onions grilled in tandoor

**\$10.90-\$17.90** (2pcs - 4pcs)

### DAHI PURI

Crispy hollow dough balls stuffed with sweet yogurt, tamarind chutney, boiled potatoes, cumin powder, sev and spices.

**\$12.99** (6pcs)

### MOMOS V

Steamed dumplings stuffed onion, garlic, cabbage, carrot served with momos sauce.

**\$13.99** (8pcs)

### PAPDI CHAAT V

Papdi (Crispy fried crackers) topped with boiled potatoes, yogurt, boiled chickpeas, mint, tamarind chutney and sev.

**\$10.50**

### MANCHURIAN V

Manchurian is an Indo Chinese dish in which shredded vegetables are formed to balls and fried, tossed in sweet, spicy and tangy sauce.

**\$15.99**

### PANEER PAKORA GF

Cottage cheese coated with chickpea flour batter, combined with herbs and spices

**\$11.50-\$17.50** (4pcs-8pcs)

### DAHI BHALLA V

Deep fried lentil fritters dunked in yogurt served with tamarind and mint chutney.

**\$10.50**

## NON-VEG ENTRÉE

### MOMOS 🌶️🌶️ v

Steamed dumplings stuffed chicken mince, onion, garlic, cabbage, carrot served with momos sauce.

**\$14.50** (8pcs)

### TANDOORI CHICKEN TIKKA 🌶️ GF

chicken thigh fillet marinated in mild spices, yogurt and cooked in tandoor.

**\$7.50 - \$13.40 - \$22.90**  
(2pcs - 4pcs - 8pcs)

### TANDOORI BARAH KEBAB 🌶️ GF

Lamb cutlets marinated with mild spices, yogurt and cooked in tandoor.

**\$19.90 - \$38.50** (3pcs - 6pcs)

### TAWA GOAT FRY 🌶️ GF

Goat pieces cooked with aromatic spices and sauteed with onion and capsicum.

**\$ 18.50**

## SEA FOOD ENTRÉE

### GRILLED PRAWN 🌶️ GF

Prawns marinated in mild spices, yogurt and cooked in tandoor.

**\$15.90 - \$26.90** (6pcs - 12pcs)

### AMRITSARY FISH TIKKA 🌶️ GF

Fish fillets marinated with chickpea flour and aromatic spices.

**\$16.40**

## ENTRÉE SPECIALS

### MIXED PLATTER 🌶️

Combination of samosa, chicken tikka, onion bhaji, aloo bonda.

**\$11.30** (4pcs)

### VEGETARIAN PLATTER 🌶️🌶️ v

Combination of 2 samosa, aloo bonda and onion bhaji

**\$10.00** (4pcs)

## KIDS MENU

### CHICKEN NUGGETS

**\$3.90-\$5.90** (4pcs - 6pcs)

### CHIPS

**\$5.00**

### BATTERED FISH AND CHIPS

**\$4.90-\$5.90** (Small - Large)

### HASHBROWN

**\$2.00**

## **BREAKFAST MENU (WEEKENDS ONLY)**

### **ALOO PARATHA**

Wheat flour bread stuffed with spiced potatoes and onions.

**\$13.90 (2pcs)**

### **GOBI PARATHA**

Wheat flour bread stuffed with cauliflower, onion and spices.

**\$13.90 (2pcs)**

### **PANEER PARATHA**

Wheat flour bread stuffed with cottage cheese, onions, herbs and spices.

**\$14.90 (2pcs)**

### **ALOO PURI**

Deep fried Indian bread served with potato curry.

**\$14.90 (4pcs)**

### **AMRITSARI STUFFED KULCHA (Potato or Paneer)**

Amritsari Kulcha is crisp as well as soft leavened bread which is stuffed with different stuffing and spices.

**\$17.80 (2pcs)**

### **BREAD PAKORA (Fritter)**

Bread fritter is a popular north Indian breakfast with bread slices, potatoes, herbs and spices dipped in gram flour.

**\$9.40 (2pcs)**

### **MIX PAKORA**

Mixed fritters made with onion, cauliflower and potatoes coated in a chickpea flour batter.

**\$12.20 (8pcs)**

### **EGG AND BACON ROLL**

Bacon with 2 eggs and slice cheese.

**\$12.00**

### **TOASTED BANANA BREAD**

**\$5.50**

### **TOASTED CHEESE SANDWICH**

**\$6.80**

### **BIG BREKKY**

Bacon, sauteed mushrooms, roasted tomatoes, hash browns, eggs (style of your choosing), chipolatas and sausages with toast.

**\$22.40**



## Banquet

**Banquet (Minimum 3 People) - \$40 Per Person**

Entree	Main Course	Rice
Samosa	Butter Chicken	Saffron Rice
Chicken Tikka	Bombay Beef / Chicken	
Onion Bhaji	Your Choice of one vegetarian curry	<b>Naan</b>
Pappa Dums		Garlic Naan

**Special Banquet (Minimum 3 people) - \$50 per person**

Entree	Main Course	Rice
Samosa	Your choice of 4 curries (at least 1 vegetarian)	Your choice of rice
Onion Bhaji		<b>Naan</b>
Aloo Bonda		Any 3 naan of your choice
Chicken Tikka		<b>Desert</b>
Pappadums		Gulab Jamun
Mix Hot Pickle		Ice Cream

## CHEF'S SPECIAL

### CHILLI PANEER

\$24.90

Crispy Batter Fried Cottage Cheese in Slightly Sweet, Spicy, Hot and Tangy Chilli Sauce.

### SOYA CHAAP BUTTER MASALA

\$26.90

Soya Chaap Butter Masala is cooked with mock meat or vegan meat with soya beans in a spicy, aromatic and creamy tomato gravy.

### BHINDI MASALA GF, V

\$24.50

Staple North Indian dish made with okra, ground spices and onions

MILD , MEDIUM  , HOT   , VERY HOT    

V-VEGAN, N-NUTS [Cashew, Almond], GF- GLUTEN FREE

## VEGETARIAN

REGULAR/LARGE

### RAJMA MASALA GF, V

\$17.90 - \$23.90

Rajma masala is a North Indian curried dish made with kidney beans, onions, tomatoes – enriched by herbs and spices.

### PALAK PANEER GF, V

\$17.90 - \$23.90

Soya Chaap Butter Masala is cooked with mock meat or vegan meat with soya beans in a spicy, aromatic and creamy tomato gravy.

### VEG KORMA GF, V

\$17.90 - \$23.90

Veg korma is a warming, spiced and complexly flavored curry made with vegies, coconut and spices.

### MALAI KOFTA

\$17.90- \$23.90

Malai Kofta, the ultimate gourmet North Indian curry made with potato, cottage cheese served w 'creamy nutty, smooth and rich sauce.

### THREE LENTIL CURRY GF, N, V

\$17.90 - \$ 23.90

Three Lentil curry is combination of three different kinds of pulses cooked with onion, garlic, tomato and spices.

**DAL TADKA**   **GF, N, V**

Dal Tadka is delicious recipe made from yellow lentil sauteed in a masala made of onion, tomato, ginger, garlic and spices.

**\$17.90 - \$23.90****DAAL MAKHNI**   **GF, N**

Dal Makhni is one of the most popular North Indian dishes; made with whole black lentils and kidney beans cooked with onion, garlic, tomatoes and spices.

**\$ 17.90 -\$24.90****CHANA MASALA**   **GF, N, V**

Chana Masala is a North Indian curried dish made with white chickpeas, onions, tomatoes, spices and herbs.

**\$ 17.90 - \$ 23.90****MATAR PANEER**   **GF, N**

Matar Paneer is a popular North Indian dish of cottage cheese, peas cooked in a spicy and flavorsome curry.

**\$ 17.90 -\$ 24.90****MATAR ALOO**   **GF, N, V**

Matar Aloo is delightful dish with potatoes and peas in tomato-based sauce.

**\$17.90 - \$23.90****BAINGAN BHARTHA**   **GF, N, V**

Smokey roasted eggplant mash cooked with ginger, onion, garlic and aromatic spices.

**\$18.40 -\$ 24.10****MUSHROOMS GARLIC MASALA**   **GF, N, V**

Garlic Mushrooms sauteed in garlic sauce cooked with green peas, capsicums, garlic, onion, tomatoes and spices.

**\$ 17.90- \$23.90****ALOO GOBHI**   **GF, N, V**

Aloo Gobhi is a popular dish in which potatoes and cauliflower cooked with onions, tomatoes and spices.

**\$ 17.90 - \$ 23.90****METHI MATTAR MALAI**   **GF, N**

Methi Mattar Malai is a rich dish made with fresh chopped fenugreek leaves, green peas, cream and spices.

**\$17.90 - \$24.90****PANEER BUTTER MASALA**  **GF**

Paneer butter masala is rich and creamy curry made with cottage cheese, spices, onions, tomatoes, cashews and spices.

**\$17.90 - \$ 24.90****SHAHI PANEER**  **GF**

Shahi Paneer made with cottage cheese in an onion nut paste and enriched with yogurt and mild spices.

**\$ 17.90 - \$24.90****KADAI PANEER**   **GF, N, V**

Kadai Paneer is spicy, warming, flavorful dish made with onions, capsicums, tomatoes and spices.

**\$ 17.90 - \$24.90**

## CHICKEN

## REGULAR/LARGE

### **BUTTER CHICKEN** GF

**\$18.90 - \$24.99**

Butter chicken is a classic Indian dish cooked with marinated grilled chicken cooked in tandoor, simmered in a spicy, aromatic, buttery and creamy tomato gravy.

### **KADAI CHICKEN** GF, N, V

**\$18.90 - \$24.99**

Kadai Chicken is a delicious, spicy and flavorful dish made with chicken, onions, tomatoes, ginger, garlic and spices.

### **CHICKEN HANDI** GF

**\$18.90 - \$24.99**

Chicken Handi is cooked with tender boneless marinated chicken pieces, cream, yogurt, garlic, ginger, cooked in creamy sauce.

### **CHICKEN KORMA** GF

**\$18.90 - \$24.99**

Korma is a creamy, rich and delicious dish cooked with spices, onion paste, cashews, yogurt, and spices.

### **ROGAN JOSH CHICKEN** GF

**\$18.90 - \$24.99**

Rogan Josh is a signature dish of Kashmir made with boneless chicken, spices, herbs and yogurt.

### **PALAK CHICKEN** GF, N

**\$18.90 - \$24.99**

Palak Chicken is popular Indian dish cooked with spinach in onion and tomato curry base and spices.

### **CHICKEN MALABAR** GF

**\$18.90 - \$24.99**

Kerala Chicken Dish made with onions, ginger and garlic paste, tomatoes, coconut milk and fresh spices.

### **CHICKEN TIKKA MASALA** GF, N

**\$18.90 - \$24.99**

Chicken tikka masala is spicy and delicious classic curried dish with tender marinated in spiced and cooked in tandoor chicken pieces in onion, tomato masala with onion, capsicum and spices.

### **VINDALOO CHICKEN** GF, N

**\$18.90 - \$24.99**

An authentic traditional Vindaloo Chicken is hot, spicy Indian dish made by marinating and simmering meat curry.

### **MANGO CHICKEN** GF

**\$18.90 - \$24.99**

Mango Chicken is a classic balance of savory, sweet flavors cooked with onion, garlic, tomato, mangoes, coconut cream or milk and spices.

### **MADRAS CHICKEN** GF

**\$18.90 - \$24.99**

Madras Chicken is a hot tomato based Indian curry with onion, garlic, tomato, coconut cream and spices.

### **CHICKEN CURRY** GF, N

**\$18.90 - \$24.99**

Chicken curry is onion, tomato-based gravy cooked with onion, garlic, tomato and fresh aromatic spices.



## LAMB

## REGULAR/LARGE

### BUTTER LAMB GF

Butter Lamb is a classic Indian dish cooked with simmered in a spicy, aromatic, buttery and creamy tomato gravy.

**\$21.90 - \$27.90**

### KADAI LAMB GF, N

Kadai Lamb is a delicious, spicy and flavorful dish made with Lamb onions, tomatoes, ginger, garlic and spices.

**\$21.90 - \$27.90**

### LAMB HANDI GF

Lamb Handi is cooked with tender boneless Lamb pieces, cream, yogurt, garlic, ginger, cooked in creamy sauce.

**\$21.90 - \$27.90**

### LAMB KORMA GF

Lamb Korma is a creamy, rich and delicious dish cooked with spices, onion paste, cashews, yogurt and spices.

**\$21.90 - \$27.90**

### LAMB ROGAN JOSH GF

Rogan Josh is a signature dish of Kashmir made with boneless Lamb cooked with spices, herbs and yogurt.

**\$21.90 - \$27.90**

### PALAK LAMB GF, N

Palak Lamb is popular Indian dish cooked with spinach in onion and tomato curry base and spices.

**\$21.90 - \$27.90**

### LAMB MALABAR GF

Kerala Lamb Dish made with onions, ginger and garlic paste, tomatoes, coconut milk and fresh spices.

**\$21.90 - \$27.90**

### LAMB MASALA GF, N

Lamb masala is spicy and delicious classic curried dish with lamb pieces cooked in onion, tomato masala with onion, capsicum and spices.

**\$21.90 - \$27.90**

**VINDALOO LAMB**  GF

An authentic traditional Vindaloo Lamb is hot, spicy Indian dish made by marinating and simmering meat curry.

**\$21.90 - \$27.90****BOTI KABAB MASALA**  GF

Marinated Lamb chops with onions, tomato, ginger and fresh coriander, cooked in tandoor.

**\$21.90 - \$27.90****MANGO LAMB**  GF

Mango Lamb is a classic balance of savory, sweet flavors cooked with onion, garlic, tomato, mangoes, coconut cream or milk and spices.

**\$21.90 - \$27.90****MADRAS LAMB**  GF

Madras Lamb is a hot tomato based Indian curry with onion, garlic, tomato, coconut cream and spices.

**\$21.90 - \$27.90****BEEF****REGULAR/LARGE****BUTTER BEEF**  GF

Butter Beef is a classic Indian dish cooked with simmered in a spicy, aromatic, buttery and creamy tomato gravy.

**\$20.90 - \$25.00****KADAI BEEF**  GF, N

Kadai Beef is a delicious, spicy and flavorful dish made with onions, tomatoes, ginger, garlic and spices.

**\$20.90 - \$25.00****BEEF HANDI**  GF

Beef Handi is cooked with tender boneless beef pieces, cream, yogurt, garlic, ginger, cooked in creamy sauce.

**\$20.90 - \$25.00****BEEF KORMA**  GF

Beef Korma is a creamy, rich and delicious dish cooked with spices, onion paste, cashews, yogurt, and spices.

**\$20.90 - \$25.00**

**BEEF ROGAN JOSH** 🌶️🌶️🌶️ GF

Rogan Josh is a signature dish of Kashmir made with boneless Beef spices, herbs and yogurt.

**\$20.90 - \$25.00**

**BEEF PALAK** 🌶️ GF, N

Palak Beef is popular Indian dish cooked with spinach in onion and tomato curry base and spices.

**\$20.90 - \$25.00**

**BEEF MALABAR** 🌶️🌶️ GF

Kerala Beef Dish made with onions, ginger and garlic paste, tomatoes, coconut milk and fresh spices.

**\$20.90 - \$25.00**

**BEEF MASALA** 🌶️🌶️ GF, N

Beef masala is spicy and delicious classic curried dish in spiced and pieces in onion, tomato masala with onion, capsicum and spices.

**\$20.90 - \$25.00**

**BEEF VINDALOO** 🌶️🌶️🌶️ GF

An authentic traditional Beef Vindaloo is hot, spicy Indian dish made by marinating and simmering meat curry.

**\$20.90 - \$25.00**

**MANGO BEEF** 🌶️ GF

Mango Beef is a classic balance of savory, sweet flavors cooked with onion, garlic, tomato, mangoes, coconut cream or milk and spices.

**\$20.90 - \$25.00**

**MADRAS BEEF** 🌶️🌶️🌶️ GF

Beef Madras is a hot tomato based Indian curry with onion, garlic, tomato, coconut cream and spices.

**\$20.90 - \$25.00**

**BEEF CURRY** 🌶️🌶️🌶️ GF, N

Beef curry is tomato-based gravy cooked with onion, garlic, tomato and fresh aromatic spices.

**\$20.90 - \$25.00**

## GOAT (ON THE BONE)

REGULAR/LARGE

### GOAT ROGAN JOSH GF

\$21.90- \$27.90

Rogan Josh is a signature dish of Kashmir made with Goat spices, herbs and yogurt.

### GOAT MASALA GF

\$21.90- \$27.90

Goat masala is spicy and delicious cooked in onion, tomato masala with onion, capsicum and authentic spices.

### GOAT CURRY GF

\$21.90- \$27.90

Spicy Goat curry Punjabi style and slow cooked in richBeef curry is tomato-based gravy cooked with onion, garlic, tomato and fresh aromatic spices.

## SEAFOOD

REGULAR/LARGE

### PRAWN MASALA GF

\$21.90- \$27.90

Jumbo Prawns, chunks of onions, tomato, capsicum and special, masala paste.

### PRAWN MALABARI GF

\$21.90- \$27.90

Prawn curry cooked with desiccated coconut, capsicum and fresh cream.

### GOAN FISH CURRY GF

\$21.90- \$27.90

Goan curries are traditionally hot, sour, and coconut rich. Fish cooked with mustard seeds, tamarind, ginger and garlic and spices.

## BIRYANI

Steamed rice flavored with various spices, nuts, dried nuts, green peas, tomatoes and add your choice of meat [chicken, beef, goat, lamb, prawns, vegetarian or mix of all

### VEGETARIAN

\$16.90

### LAMB/GOAT

\$19.90

### BEEF/PRAWNS/CHICKEN

\$18.50

### CHEF'S SPECIAL BIRYANI

\$22.50

[A Deluxe Mixture of The Above]

## RICE

### JEERA RICE

Steamed rice infused with cumin seeds and butter.

**\$4.50**

### COCONUT RICE

Steamed rice with dry nuts, dried fruits, desiccated coconut and coconut cream

**\$5.50**

### KASHMIRI PULAO

Steamed rice made with nuts, dried fruits, green peas and flavoured with various spices.

**\$5.50**

### TAWA PULAO

Steamed rice and vegetables sauteed together with special masala and other spices.

**\$5.50**

## DESSERTS

### GULAB JAMUN

Cottage cheese and flour dumpling, fried to just golden brown, left to soak in sugar syrup Served hot.

**\$6.00 [2 each]**

### GAJAR KA HALWA [Carrot Pudding] GF

Carrot pudding is a traditional North Indian dessert made by reduced milk, fresh grated carrots, sugar And clarified butter and delicately scented with cardamom and chopped nuts.

**\$8.90 [1 serve]**

### RAS MALAI

Ras malai is a classic Indian dessert consisting of juicy cheese discs served with thickened milk and garnished with nuts.

**\$8.40 [2 each]**

### PISTACHIO KULFI GF

Pistachio-infused traditional Indian ice cream

**\$7.40 [1 pcs]**

### ICECREAM GF

Mango and coconut, vanilla, chocolate

**\$5.40**

## INDIAN FRESHLY BAKED BREADS

Price per 1 pcs

### NAAN

Flat bread traditionally made in a tandoor

\$3.20

### BUTTER NAAN

Traditional Indian naan bread brushed with melted butter.

\$4.50

### CHOCOLATE NAAN

Naan with hazelnut spread.

\$5.00

### CHICKEN AND CHEESE NAAN

Naan stuffed with diced chicken and cheese.

\$6.50

### TANDOORI CHICKEN NAAN

Naan stuffed with fine diced tandoori chicken, herbs and spices.

\$6.50

### ALOO NAAN

Naan stuffed with spiced potatoes and herbs.

\$5.00

### ALOO AND CHEESE KULCHA

Naan stuffed with spiced potatoes–mixed with cheese and herbs.

\$6.00

### PANEER NAAN

Naan stuffed with spiced cottage cheese.

\$5.50

### GARLIC NAAN

Naan topped with garlic.

\$4.50

### GARLIC AND PANEER NAAN

Naan stuffed with spiced cottage cheese and topped with garlic.

\$6.00

### TANDOORI ROTI

Traditional flat wholewheat bread made in tandoor.

\$3.20

### CHEESE NAAN

Naan stuffed with cheese.

\$5.50

### GARLIC AND CHEESE NAAN

Naan stuffed with cheese and topped with garlic.

\$6.00

### PESHWARI NAAN

A delicious naan stuffed with almonds, cashews, dried cherries, sultanas, coconut and sugar.

\$6.00

## SIDE DISHES

### RAITA

A fresh, cooling yogurt accompaniment with cucumber and herbs.

\$2.99

### TOMATO AND ONION RELISH

Fresh tomatoes, onions and cucumber chopped with some herbs.

\$2.99

### MANGO CHUTNEY

Pickle-like puree made with mango, sweet herbs and spices.

\$2.99

### MIXED HOT PICKLE

Preserved selection of hot pickles tossed in oil and spices.

\$2.99

### SIDE DISH PLATTER

4 of the above dishes.

\$11.40

### PAPPADUMS

Crunchy crackers made of lentil.

\$4.00

## SALADS

### ONION SALAD

Red onion rings sliced, sprinkled with spices and garnished with fresh lemon juice

\$5.00

### TOMATO AND CUCUMBER SALAD

Tomato and cucumber sliced, sprinkled with spices and garnished with fresh lemon juice

\$7.00

## HOT DRINKS

### CHAI

Indian traditional milk tea – infused with cardamom and ginger.

\$4.50

### Black Tea/White Tea

\$4.00

### Green Tea

\$4.00

### Earl Gray Tea

\$4.00

### English Breakfast Tea

\$4.00

### Hot Chocolate

\$5.00

## SOFT DRINKS

	Glass	Jug		Glass	Jug
Water Bottle	\$3.00		Lemonade	\$3.00	
Tonic Water	\$3.00	\$10.00	Ginger-ale	\$3.00	\$10.00
Soda Water	\$3.00	\$10.00	Solo	\$3.00	\$10.00
Sparkling Mineral Water	\$3.00	\$10.00	Lemon Lime Bitters	\$3.00	\$10.00
Coke	\$3.00	\$10.00	Fanta	\$3.00	\$10.00
Diet Coke	\$3.00	\$10.00			

## JUICE

## INDIAN DRINKS

Apple Juice	\$3.00	Mango Lassi	\$4.90
		Sweet Lassi	\$4.90
		Salty Lassi	\$4.90

## BEER

King Fisher	\$8.50	Toohey's	\$8.50
Tiger	\$8.50	Victoria Bitter	\$8.50
Crown	\$8.50	Corona	\$8.50
Cascade Light	\$8.50	Peroni	\$8.50
Hahn Light	\$8.50	Carlton dry	\$8.50
Great Northern	\$8.50		

## WINE

Red Wine	Glass	Bottle	White Wine	Glass	Bottle
Pinot Nir	\$14.00	\$32.00	Riesling	\$14.00	\$32.00
Shiraz	\$14.00	\$32.00	Pinot Grigio	\$14.00	\$32.00

**Please Advise Staff of any Food Allergies  
or Dietary Requirements Prior to Ordering.**