

## STARTERS AND ENTREES

1	<b>Vegetable Samosa (2pcs)</b> Flaky pastry filled with mashed potatoes, peas and cumin seed.	\$9.00
2	<b>Onion Bhajees (6 pcs)</b> Crispy onion fritter served with tamarind or mint chutney.	\$9.00
3	<b>Mixed Pakora (6 pcs)</b>	\$9.00
4	<b>Paneer Tikka</b> Dish made from chunks of cottage cheese marinated in spices and grilled in a tandoor oven.	\$20.00
5	<b>Stuffed Mushroom</b> Mushroom stuffed with cheese and mushroom and added with chef's special herbs and spices. Cooked in tandoor oven.	\$20.00
6	<b>Tandoori Chicken</b> half \$17.00 full \$30.00 Chicken marinated overnight and traditionally cooked in Tandoor.	
7	<b>Chicken Tikka</b> Boneless chicken marinated overnight in yoghurt and spices then skewered and cooked in Tandoor.	\$18.00
8	<b>Garlic Chicken Tikka</b> Chicken marinated with garlic and yoghurt overnight with spices in it. Cooked in tandoor oven and served with mint chutney.	\$18.00
9	<b>Achari Tikka</b> Your selection of Paneer/Chicken marinated overnight with yoghurt and pickled spices. Must try.	\$18.00
10	<b>Chicken Reshmi Kebab</b> Boneless chicken marinated in cashew nut paste overnight and cooked in Tandoor oven wrapped in egg.	\$18.00
11	<b>Lollypop Chicken</b> Chicken drumsticks marinated in ginger, garlic and spices, added with cornflour and cooked as deep fried	\$15.00
12	<b>Chicken Lal Mitth</b> Chicken thigh marinated with ginger and garlic paste and mixed with hot chilli powder and cooked in tandoor oven till perfection. Hot.	\$20.00
13	<b>Chicken Sheikh Kebab</b> Ground chicken mince flavoured with fresh ginger and garlic paste, herbs and spices and cooked in tandoori oven. Must try.	\$20.00
14	<b>Lamb Sheikh Kebab</b> Minced lamb flavoured with fresh ginger and garlic paste, herbs and spices and cooked in tandoori oven. Delicious.	\$20.00
15	<b>Lamb Cutlet</b> Lamb cutlet added with spices and cooked in Tandoor oven.	\$24.00
16	<b>Chicken 65 (starter)</b> Small chicken pieces fried and then cooked with yoghurt, curry leaves and mustard seeds. Dish from Southern India - must try.	\$19.00
17	<b>Amritsari Fish</b> Fish fillet and lemons, lightly battered in Chickpea flour and deep fried.	\$18.00
18	<b>Tandoori Prawn</b> King size prawn marinated, grilled in the tandoor oven with a hint of lemon.	\$22.00
19	<b>Garlic Prawns</b> Prawns battered with garlic, cooked in Tandoor oven. Nice and crispy.	\$22.00
20	<b>Veg Platter</b> 2 Samosas, 2 Onion Bhajees, 2 Stuffed Mushrooms, 2 Paneer Tikka.	\$27.00
21	<b>Mix Platter</b> 2 pieces each: Lamb Seekh Kebab, Vegetable Samosas, Onion Bhajees, Achari Chicken Tikka, Lollypop Chicken.	\$28.00
22	<b>Non-Veg Mix Platter</b> 2 Pieces each: Chicken Tikka, Chicken Reshmi Kebab, Tandoori Chicken, Prawns, Lamb Seekh Kebab.	\$30.00

## INDO-CHINESE

### ENTREES

23	<b>Honey cauliflower</b> Battered crispy Cauli's cooked in a sweet tomato and garlicky sauce with added spices in it. Must try.	\$18.00
24	<b>Manchurian: Veg/Chicken/Cauliflower</b> Your selection of battered meat or vegetarian cooked in a soya sauce, with tomatoes and onions in it with added spices.	\$18.00/\$20.00 with gravy
25	<b>Chilli: Chicken/paneer/mushroom</b> Prawn Chilli Your selection of meat or vegetarian cooked with onions, capsicum and spices in dark soya sauce.	\$21.00 / with gravy \$23.00 \$24.00
26	<b>Vege / Chicken Fried Rice</b> Rice cooked with chicken / vegetables, then fried in a pan with added spices.	\$20.00 / \$24.00

## MAINS

Chicken \$24.00 Lamb \$25.00

27	<b>Chicken / Lamb / Beef Vindaloo</b> Hot dish from south of India, based chilli, spices and fresh tomatoes. Goes well with plain Naan.
28	<b>Chicken / Lamb Kadai</b> Cooked in onion based thick gravy with capsicum, tomatoes and spices.
29	<b>Saagwala Chicken / Lamb</b> Diced chicken / lamb cooked in a gravy of spinach, cream and spices
30	<b>Chicken / Lamb Madras</b> South Indian dish cooked with mustard seeds, curry leaves and coconut cream
31	<b>Chicken / Lamb or Beef Korma</b> Diced chicken / lamb / beef cooked in cashew nut based sauce, garnished with cashew and sultanas.
32	<b>Butter Chicken</b> Tandoori chicken cooked off the bone in a mild, buttery cream sauce.
33	<b>Chicken Tikka Masala</b> Everybody's favourite, cooked in mild delicately spiced, added with grated tomatoes and onions.
34	<b>Methi Chicken</b> Boneless cubes of succulent chicken cooked with a combination of tomato and onion, seasoned with fresh Fenugreek leaves.
35	<b>Chicken Jhal Frezi</b> Chefs special, cooked with green chillies, fried onions and green peppers.
36	<b>Chicken / Lamb Pasanda</b> Cooked with fresh cream yoghurt, mixed ground cashews and mild spices.
37	<b>Lamb or Beef Bhuna</b> Medium moist cooked with tomatoes and onions.
38	<b>Rogan Josh Lamb/Beef</b> Lean lamb/beef cooked in North Indian style with herbs and spices.
39	<b>Chicken / Lamb Handi Meat</b> Tender diced lamb cooked in fresh onion, ginger, garlic and tomatoes with tempered spices.
40	<b>Chicken Dansak</b> Chicken with a tangy, sweet and slightly spicy sauce made lusciously thick and rich with addition of red lentils.

### ALL MAINS SERVED WITH BASMATI RICE

Most of our curries are gluten and MSG free.  
Please let us know if you have any food allergies.

41	<b>Lamb Tikka Masala</b> Lamb cooked in mild delicately spiced gravy, added with grated tomatoes and onions.
42	<b>Mango Chicken</b> An exotic curry with tender chicken pieces cooked in a subtle mango sauce.
43	<b>Chicken Do Pyaza</b> Chicken cooked with fresh onion mixed with spices and cashew nut sauce.
44	<b>Lamb/Chicken Jalpuri</b> Dish from the royal state of India Rajasthan. This dish is cooked with yoghurt, freshly chopped onion and tomato with added spices.
45	<b>Amritsari Curry: Chicken/Lamb/Beef</b> Dish from North India, Punjab. Curry cooked with the tempering of Carom Seeds, Yoghurt, and onion base gravy.
46	<b>Achari Chicken Masala</b> Achari Chicken curry is little spicy and tangy curry, in this chicken is cooked with onion base gravy in pickling spices.

## SEAFOOD

Fish \$25 / Prawns \$26

47	<b>Amritsari Fish Curry</b> Dish from North India, Punjab. Curry cooked with the tempering of Carom Seeds, Yoghurt, and onion base gravy.
48	<b>Fish Curry</b> Cooked in North Indian Style. Tempered with spices, ginger, garlic and onions. A real taste of India
49	<b>Goan Fish Curry</b> Royal delicacy from beaches of Goa cooked in lightly spiced, coconut and mustard seeds.
50	<b>Prawn Kadai</b> Prawns cooked in butter with garlic, tomato, capsicum and fresh coriander.
51	<b>Prawn Saagwala</b> Prawns cooked with fresh tomatoes, onions, garlic and spinach.
52	<b>Prawn Malabar</b> An exotic delicacy from the coasts of Malabar in south India cooked in curry leaves, coconut milk, mustard seeds and spices.
53	<b>Prawn Makhni</b> Prawns cooked in a velvety, creamy buttery sauce with fenugreek leaves and garnished with fresh coriander.

## CHEF'S SPECIALITIES

54	<b>Chicken Kolapuri</b> Diced chicken cooked in a medium/hot, delicately spiced tomato gravy.	\$26.00
55	<b>Red Garlic Chicken</b> Boneless chicken cooked in red gravy with garlic and spring onions.	\$26.00
56	<b>Tawa: Lamb</b> Your selection of meat or cottage cheese cooked with diced onion, capsicum, tomatoes with a hint of cashew nut paste in it.	\$27.00
57	<b>Radda: Lamb/Beef/Chicken</b> Your selection of meat cooked in Dark Rum, tomato and onion base gravy with added spices. Served on a hot sizzling platter- must try.	\$27.00
58	<b>Goat Curry - 750ml</b> Tendered Goat cooked in a fresh ginger paste with tomatoes and onion base gravy on a simmered heat with spices.	\$28.00
59	<b>Shahi Paneer</b> This royal item is prepared with nuts onions, spices and yogurt and cream. Yogurt or curd elevates the taste of gravy with the aroma of spices infused.	\$26.00

## VEGETARIAN

60	<b>Bombay Aloo</b> Small potato pieces cooked with onion and tomato paste mixed with herbs and spices.	\$18.00
61	<b>Aloo Palak</b> Potatoes cooked in spinach, cream and spices.	\$20.00
62	<b>Vegetarian Korma</b> Fresh vegetables cooked in a nutty creamy sauce.	\$22.00
63	<b>Aloo Gobi</b> Potato, cauliflower cooked with onion, herbs and spices.	\$20.00
64	<b>Hara-Bhara Chaman</b> Mix vegetables with sweet corns cooked in a spinach gravy with added spices in it.	\$22.00
65	<b>Malai Kofta</b> Potatoes and homemade cottage cheese mixed with herbs, spices, simmered in a nutty creamy sauce, garnished with almonds and sultana.	\$24.00
66	<b>Chana Masala</b> Chick peas cooked with secret spices, straight from the heart of Punjab	\$20.00
67	<b>Methi Malai Matar</b> Peas and fenugreek leaves cooked in onion and cashew sauce with chef's secret spices. A very delicious and flavoursome dish to try.	\$23.00
68	<b>Butter Paneer</b> Cottage cheese cooked in tomato sauce with butter, cream and spices.	\$24.00
69	<b>Palak Paneer</b> Homemade cottage cheese cooked in spinach gravy mixed with spices	\$24.00
70	<b>Kadai Paneer</b> Homemade cottage cheese cooked in ginger, garlic curry sauce with capsicum, onions and tomatoes.	\$24.00
71	<b>Paneer Jaipuri</b> Homemade cottage cheese cooked with yoghurt, freshly chopped onion and tomato with added spices.	\$24.00
72	<b>Mushroom Do Pyaza</b> Mushroom cooked with fresh onion mixed with spices with cashew nut sauce	\$23.00
73	<b>Mix Vegetable</b> Fresh mixed vegetables cooked in onion and tomato sauce mixed with herbs and spices	\$22.00
74	<b>Dhal Makhani</b> Lentils cooked with butter, cream and spices. Enjoyed best with butter naan	\$20.00
75	<b>Dal Tadka</b> Yellow lentils cooked with the tempering of fresh garlic with added spices	\$19.00

## PULAO / RICE

76	<b>Peas Pulao</b>	\$8.00
77	<b>Cumin Rice</b>	\$7.00
78	<b>Kashmiri Pulao</b>	\$10.00
79	<b>Mushroom Rice</b>	\$10.00

## BIRYANI

Rice and Chicken/Lamb/Vegetable are cooked together with nuts and spices to make a sumptuous one pot meal	
<b>Vegetable Biryani</b>	\$19.00
<b>Lamb, chicken or beef Biryani</b>	\$25.00
<b>La Tandoor Biryani</b>	\$28.00
Is served with Chicken, Lamb, and Beef in it.	
<b>Prawn Biryani</b>	\$28.00

## INDIAN BREADS

<b>Plain Naan</b>	\$4.00
<b>Traditional Indian Leaned Bread.</b>	
<b>Butter Naan - Indian Style</b> Naan bread stuffed with butter. A nice crispy one	\$5.00
<b>Garlic Naan</b> Naan with topping of garlic.	\$5.00
<b>Cheese Naan</b> Naan bread stuffed with grated cheese.	\$6.50
<b>Cheese and Garlic Naan</b> Naan bread with topping of garlic and a stuffed with melting cheese.	\$7.00
<b>Lacha Paratha</b> Flaky wholemeal bread, a nice crispy bread.	\$6.00
<b>Onion Kulcha</b> Stuffed with onions and spices	\$6.00
<b>Aloo Paratha</b> Roti stuffed with mashed potato and spices.	\$6.00
<b>Keema Naan</b> Naan stuffed with spiced minced lamb	\$8.00
<b>Chicken Naan</b> Naan bread stuffed with minced chicken.	\$8.00
<b>Paneer Kulcha</b> Naan stuffed with cottage cheese with added herbs and spices to give it a nice flavour	\$7.00
<b>Gobi Kulcha</b> Stuffing of Cauliflower in naan bread with added herbs. Must try	\$6.00
<b>Kabli / Peshawari Naan</b> Desiccated coconut, sultanas, butter and nuts.	\$7.00
<b>Chocolate Naan Bread</b> Delicious naan bread filled with chocolate. Everyone's favourite	\$7.00
<b>Tandoori Roti</b> Unleavened wholemeal bread	\$4.50
<b>Gluten Free Naan</b>	\$6.00
<b>Gluten Free Garlic Naan</b>	\$7.00

## SIDE DISHES

<b>Lassi: Mango/Sweet/Salted</b>	\$6.00
<b>Mint Chutney</b>	\$4.00
<b>Mango Chutney</b>	\$4.00
<b>Mix Pickles</b>	\$4.00
<b>Lime Pickle</b>	\$4.00
<b>Green Salad</b>	\$8.00
<b>Kechumber</b>	\$5.00
<b>Onion Lacha Salad</b>	\$5.00
<b>Extra Rice</b>	\$4.00
<b>Papadoms (4)</b>	\$4.00
<b>Raita (Tomato, Onion and Cucumber)</b>	\$5.00

## DESSERTS

<b>Gulab Jamun (2pcs)</b> A delicious dessert made with milk, cream. Finished with cardamom clove infused sugar./ With Ice Cream	\$7.00
<b>Mango Kulfi</b> Homemade Mango ice cream. Must Try	\$8.00
<b>Amritsari Kulfi</b> Homemade Saffron ice-Cream. Must Try	\$8.00