

## Entrees

SAMOSA - (2 pcs) \$9.00

Short pastry triangles filled with vegetables

CHOOZA TIKKA - \$12.90

Boneless chicken marinated overnight and barbecued in the Tandoor

BARRAH KEBAB - \$13.90

Marinated lamb chops barbecued in the Tandoor

RESHAMI KEBAB - \$13.00

Chicken mince with spices, skewered and barbecued in the Tandoor

MIXED ENTRÉE - \$16.90

Includes a piece each of Samosa, Chooza, Barrah and Reshami

TANDOORI CHICKEN Original - Half-\$12.00, Full-\$22.00

Chicken on the bone marinated in spices barbecued in the Tandoor

## Rice

BASMATI PILAO RICE (per portion) - \$3.90

## Main Courses

\*Mild \*\*Medium \*\*\*Hot \*\*\*\*Very Hot

### CHICKEN

- \* BUTTER CHICKEN (Makhan Chicken) \*\*Medium - \$21.50  
The pride of our kitchen, boneless chicken cooked in the Tandoor and finished in a spiced tomato and cream sauce
- \* CHICKEN TIKKA MASALA \*\*\*Hot - \$21.50  
Boneless Tandoori chicken cooked in richly balanced spices and creamy tomato and onion sauce
- \* CHICKEN KORMA \*Mild - \$21.50  
Chicken fillets cooked in a very delicious gravy with blended cashews, yoghurt and freshly ground Korma Masala
- \* PALAK CHICKEN \*\*Medium - \$21.50  
Punjabi style chicken cooked with onion, garlic, ginger, tomato & spinach
- \* CHICKEN VINDALOO \*\*\*\*Very Hot - \$21.50  
Traditional very hot curry from Goa with tamarind and chilli
- \* CHICKEN MADRAS \*\*\*Hot - \$21.50  
Spicy chicken curry with capsicum and coconut cream



## LAMB

- \* **ROGAN JOSH** \*\*Medium - \$21.90  
A traditional curry cooked with Kashmiri spices and fresh coriander
- \* **PALAK GOSHT** \*\*Medium - \$21.90  
Punjabi style lamb cooked with onion, garlic, ginger, tomato & spinach
- \* **LAMB KORMA** \*Mild - \$21.90  
Lamb curry prepared with blended cashews, yoghurt and Korma Masala
- \* **LAMB VINDALOO** \*\*\*\*Very Hot - \$21.90  
Traditional very hot curry from Goa with tamarind and chilli

## BEEF

- \* **BOMBAY BEEF** \*Mild - \$21.50  
A delicious beef curry cooked in a creamy herb sauce with onion, garlic and ginger
- \* **BEEF MASALA** \*\*Medium - \$21.50  
A medium hot curry with spiced vegetables and fresh tomatoes
- \* **BEEF SAAGWALA** \*\*Medium - \$21.50  
Delicious beef curry cooked with garlic, ginger, tomato & spinach
- \* **BEEF VINDALOO** \*\*\*\*Very Hot - \$21.50  
The traditional very hot curry from Goa with tamarind and chilli

## SEAFOOD

- \* **PRAWN MALABARI** \*Mild - \$22.50  
Delicious curry in coconut cream, capsicum and tomatoes with shelled prawns
- \* **PRAWN SAAGWALA** \*\*Medium - \$22.50  
Delicious prawn curry cooked with onion, garlic, ginger, tomato & spinach
- \* **PRAWN VINDALOO** \*\*\*\*Very Hot - \$22.50  
The traditional very hot curry from Goa with tamarind and chilli

## VEGETABLES

- \* **ALOO MATAR TAMATAR** \*\*Medium - \$19.50  
A very tasty curry with peas, potatoes and tomatoes
- \* **NAVARATAN KORMA** \*Mild - \$19.50  
Mixed vegetable curry in a delicious gravy with blended cashews, yoghurt, and freshly ground Korma Masala
- \* **MIXED VEGETABLE Bhaji** \*\*Medium - \$19.50  
Cauliflower, beans, carrots, peas, potatoes and tomatoes cooked in North Indian spices
- \* **PALAK PANIR** \*\*Medium - \$19.50  
Traditional Punjabi style spinach and home made cottage cheese cooked to give a rich flavour of ginger and fried onions
- \* **PALAK ALOO** \*\*Medium - \$19.50  
Traditional Punjabi style spinach and potatoes cooked to give a rich flavour of ginger and fried onions
- \* **MALAI KOFTA** \*Mild - \$19.50  
A tasty curry with dumplings of home made cottage cheese, potatoes, almonds and raisins
- \* **DAAL MAKHANI** \*\*Medium - \$18.50  
Lentils cooked North Indian style and served after frying with onions, ginger and spices



## BREADS

PLAIN NAAN -\$4.00

Freshly baked in the Tandoor

NAAN MAKHANI -\$5.00

Multi layered Naan with a light garnish of butter

GARLIC NAAN -\$5.00

Naan with fresh garlic & coriander

PANIR NAAN -\$5.00

Naan stuffed with cheese

PESHAWARI NAAN -\$5.00

Naan with nuts and raisins

KEEMA NAAN -\$5.00

Naan filled with chicken mince

CHILLI PANIR GARLIC NAAN -\$6.00

With chilli, cheese, garlic and coriander

PLAIN ROTI -\$4.00

Wholemeal plain bread

PLAIN PARATHA -\$5.00

Wholemeal flaky layered bread with light garnish of butter

ALOO PARATHA -\$5.00

Paratha stuffed with spiced potatoes

## SIDE DISHES

FRESH MINT SAUCE -\$3.00

YOGHURT & CUCUMBER RAITA -\$3.50

PICKLES-Lime, Mango or Chilli -\$3.00

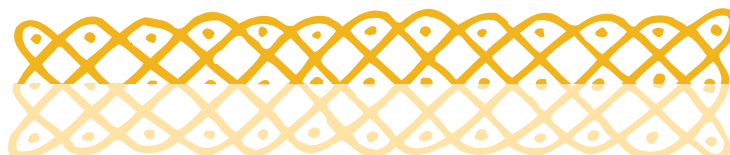
PAPADOMS (4pcs) -\$3.50

TOMATO / ONION SALAD -\$3.50

SWEET MANGO CHUTNEY -\$3.50

PLEASE ASK ABOUT OUR GLUTEN FREE, DAIRY FREE, VEGAN AND NUTS FREE OPTIONS

LICENSED - BYO Wine Only  
CORKAGE APPLIES PER PERSON  
15% SURCHARGE APPLIES  
ON PUBLIC HOLIDAYS



# Beverage

INDIAN LASSI - \$7.90

Refreshing Yoghurt Smoothie with Rose Water  
Plain, Salted, Sweet, Vanilla or Mango

SOFT DRINKS - \$4.00

Coke, Diet Coke, Lemonade,  
Lemon Squash or Fanta

BUNDABERG LEMON LIME BITTER - \$4.50

BUNDABERG GINGER BEER - \$4.50

JUICE - \$4.70

Apple-Guava or Orange

SPARKLING MINERAL WATER Natural - \$4.50

SPARKLING MINERAL WATER Blood Orange - \$4.95

SPARKLING MINERAL WATER Pink Grapefruit - \$4.95

TEAS - \$4.00

HERBAL TEAS - \$4.50

INDIAN MASALA TEA - With freshly ground aromatic spices - \$5.50

