

Entrees

SAMOSA - (2 pcs) \$9.00

Short pastry parcels filled with spiced potatoes and peas

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

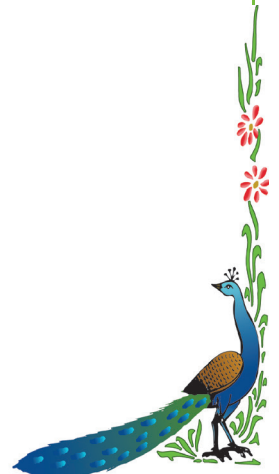
BASMATI PILAO RICE (per portion) - \$3.90

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 - \$23.40
A traditional curry cooked with Kashmiri spices and fresh coriander
- * **PALAK GOSHT** **Medium - \$23.40
Punjabi style lamb cooked with onion, garlic, ginger, tomato & spinach
- * **LAMB KORMA** *Mild - \$23.40
Lamb curry prepared with blended cashews, yoghurt and Korma Masala
- * **LAMB VINDALOO** ****Very Hot - \$23.40
Traditional very hot curry from Goa with tamarind and chilli

BEEF

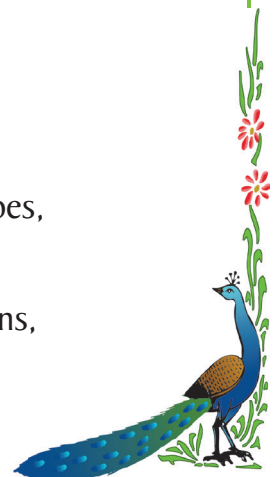
- * **BOMBAY BEEF** *Mild - \$21.50
A delicious beef curry cooked in a creamy herb sauce with onion, garlic and ginger
- * **BEEF MASALA** **Medium - \$21.50
A medium hot curry with spiced vegetables and fresh tomatoes
- * **BEEF SAAGWALA** **Medium - \$21.50
Delicious beef curry cooked with garlic, 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 - \$6.00

