

Entrees

Straight from the Fryer.....

Served with Tamarind Chutney

Lamb Samosa \$6.00

(Golden brown crispy pastry, filled with lamb mince and spicy Potatoes)

Vegetable Samosa \$6.00

(Golden brown crispy pastry, filled with traditional stuffing of spicy Potatoes)

Potato Pakoras \$6.00

(Crispy fritters of mildly spiced Potatoes served with Tamarind chutney)

Onion Bhajees \$6.00

(Crispy onion fritters served with Tamarind chutney)

Cheese Pakoras \$12.00

(Indian Cottage Cheese marinated, dipped in Chick Pea batter and fried)

Vegetarian Platter for two \$18.00

(Combination of Vegetable Samosa, Onion Bhajees and Potato Pakoras in the house)

- All curries are served with basmati rice
- All curries are gluten free except Malai Kofta
- The food may contain traces of nuts or dairy so please ask for any dietary requirements

Entrees....contd.

Cooked in traditional Clay Oven...Tandoor, we call it....

Served with Mint Chutney

Chicken Tikka **\$12.00**
(Cubes of Chicken marinated in spiced yoghurt, skewered and tandoori baked)

Reshmi Kebab **\$12.00**
(Chicken fillet marinated in mildly spiced yoghurt and tandoori baked)
(Recommended for Children)

Lamb Kebab **\$13.00**
(Tender boneless Lamb cubes marinated overnight in spiced yoghurt and cooked in Tandoor)

Tandoori Chicken **Half \$12.00/ Full \$23.00**
(Boned Chicken marinated skewered and t(Cubes of Chicken marinated in spiced yoghurt, skewered and tandoori baked)

Fish Amritsari Tikka **\$15.00**
(Chunks of Fish fried traditionally)

Mixed Platter for two **\$22.00**
(Favorite combination of Veg & lamb Samosas, onion bhajees, chicken tikka, reshmi kebab and lamb kebab)

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Chicken Curries

All curries are served with basmati rice.
Please consider the dietary requirements.

Butter Chicken \$20.00
(Barbecued boneless chicken in a creamy masala sauce)
All time favorite

Chicken Tikka Masala \$20.00
(Marinated pieces of tandoor cooked chicken with garlic, ginger and aromatic spices)

Chicken Bhuna \$20.00
(Pan fried boneless chicken cooked with ginger, garlic, coriander, tomato and spices)

Kadai Chicken \$20.00
(Boneless chicken cooked with crushed tomatoes, onion, capsicum and spices)

Chicken Vindaloo \$20.00
(A powerful curry from Goa with ground chilies, onions, vinegar and garam masala)

Chicken Korma \$20.00
(Chicken cooked in creamy sauce with cashew paste, cream and spices)

Mango Chicken \$ 20.00
(Mango flavoured sweet chicken curry, children favorite)

Chicken Jalfraisey \$20.00
(Boneless chicken cooked with ginger garlic, tomatoes, capsicum, onions and spices)

Chicken Madras \$ 20.00
(Tandoor cooked chicken with onions, tomatoes, coconut milk and oriental spices)

Chicken Saagwala \$20.00
(Tender chicken cubes cooked in rich spinach gravy)

Chicken Biryani \$20.00
(Basmati Rice cooked with chicken cubes, spices and herbs)

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Lamb Curries

Lamb Roganjosh (Spiced lamb cubes cooked in tomatoes, yoghurt, aniseed and spices)	\$21.00
Lamb Saagwala (Tender Lamb cubes cooked in rich spinach gravy)	\$ 21.00
Lamb Vindaloo (A powerful curry from Goa with ground chilies, onions, vinegar and garam masala)	\$21.00
Lamb Madras (Tender cubes cooked with onions, tomatoes, coconut milk and oriental spices)	\$21.00
Lamb Biryani (Basmati Rice cooked with Lamb cubes, spices and herbs)	\$21.00
Lamb Bhuna (Pan fried diced lamb cooked with ginger, garlic, coriander, tomato and spices)	\$21.00
Lamb Korma (Lamb cooked in creamy sauce with cashew paste, cream and spices)	\$21.00
Lamb Pasanda (Boneless lamb cubes cooked with mint, spices and cashew gravy)	\$21.50

Seafood Curries

Fish Masala (Fish cooked in spiced gravy with fenugreek)	\$18.50
Fish Molee (Fish tempered with curry leaves and simmered in light coconut cream)	\$18.50
Fish Madras (Fish cooked with onion garvy, coconut milk and oriental spices)	\$21.00

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Seafood Curries....contd.

Prawns Malabary \$21.50

(Spiced prawns cooked with tomatoes, onions, garlic, ginger, coconut cream and spices)

Butter Prawns \$21.00

(Marinated Prawns finished in creamy butter sauce with a touch of fenugreek)

Vegetarian Curries

Chana Pindi \$16.00

(Chick peas soaked overnight and cooked with tomatoes, onions and spices)

Tarka Dal \$16.00

(Yellow lentils tempered with cumin seeds and garlic)

Matter Paneer \$16.00

(Peas and Indian Cottage Cheese cooked with tomatoes and spices in a creamy sauce)

Kadai Paneer \$16.50

(Cottage Cheese cooked with capsicum, tomatoes, onions, cream and coriander)

Palak Paneer \$16.50

(Indian Cottage Cheese cooked with cumin seeds, tomatoes, garlic and spinach)

Daal Makhani \$ 16.50

(Slow cooked black lentils and kidney beans spiced up with herbs and finished with cream)

Malai Kofta \$16.50

(Lightly fried Cottage Cheese, potatoes and nuts balls cooked in smooth cashew gravy)

Vegetable Korma \$16.50

(A delicate creamy curry with seasonal vegetables and cashew paste)

Paneer Tikka Masala \$16.50

(Indian Cottage Cheese cooked with onions, tomatoes and spices in a creamy sauce)

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Indian Breads

Baked in the traditional Clay Oven.Tandoor, we call it
All breads are brushed with butter unless specified....

Plain Naan (The famous Indian leavened bread)	\$4.00
Tandoori Roti (Wholemeal flour bread)	\$ 4.00
Garlic Naan (Leavened bread sprinkled with crushed garlic)	\$ 5.00
Cheese Naan (Leavened bread stuffed with mild cheese)	\$6.00
Kheema Naan (Naan stuffed with minced lamb)	\$6.00
Aloo Parantha (Unleavened bread stuffed with potatoes and spices)	\$6.00
Kashmiri Naan (Naan stuffed with dry fruits and coconut)	\$6.00
Chocolate Naan (Chocolate stuffed)	\$6.00
Cheese and garlic Naan (Leavened bread stuffed with cheese and sprinkled with crushed garlic)	\$6.50
Cheese and Spinach Naan (Leavened bread stuffed with cheese and Spinach)	\$6.50

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Side Dishes

Roasted Poppadams	\$2.00
Chutney & Pickles	
Tamarind chutney	\$2.50
Mango Chutney	\$2.50
Mint Chutney	\$2.50
Mixed Pickle	\$2.50
Raitha	\$4.00
(Yoghurt mixed with cucumber, carrot and ground spices)	
Kachumber Salad	\$6.00
(Diced Onions, Tomatoes, Cucumber with lemon and spices)	
Seasonal Vegetables	\$7.00
(Wok fried selection of seasonal vegetables in garlic)	
Peas Pulao	\$7.00
(Basmati rice sauted with green peas)	

Desserts

Gulab Jamun	\$5.00
(Creamed milk dumplings dipped in syrup flavoured with green cardamoms)	
Mango Kulfi	\$5.00
(Our traditional indian homemade ice cream flavoured with mango)	

Indian Drink

Plain Lassi	\$4.00
(Yoghurt based indian drink served sweet or salted)	
Mango Lassi	\$5.00
(Yoghurt based indian drink flavoured with Mango)	

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