

Entrée - शुरुआत

Onion Bhajia (3 pcs) *GF	11.90
Chopped onion dipped in a chickpea batter and crisp fried, served with mint sauce	
Vegetable Samosa (2 pcs)	12.90
Mashed potatoes, peas and spices filled in a pyramid pastry and crisp fried served with mint sauce	
Gheeya Mushroom Tikka (4 pcs) *GF	18.90
Button mushroom with Cheese filling, blending with masala then cooked in tandoor to give it a smoky flavour	
65 (Chicken/Paneer)	18.90
South Indian specialty, your choice of selection infused with 5 spices, herbs, and deep fired and tossed with curry leaves , chilies and chefs special yoghurt sauce	
Manchuria (Chicken/Paneer/Vegetable)	18.90
Southern fusion, your choice of selection battered ,deep fried and tossed in homemade Manchurian sauce.	
Chilly (Chicken/Paneer/Mushroom)	18.90
Pan Asian Fusion! Your choice of selection, fried tossed in the house special chilly sauce, spring onion and assorted peppers	
Murgh Malai Kebab (4 pcs)	18.90
Chicken marinated in fine fresh herbs, spices & cream. Cooked in tandoor and served with mint sauce	
Haryali Paneer Tikka (3 pcs)	16.90
Panner cubes marinated in mint, coriander ,ginger, spices and hung yoghurt and BBQ in tandoor.	
Hara Bara Kebab (4 pcs)	16.90
Popular deep fried North Indian snack patties made with fresh spinach, coriander leaves, green peas, potatoes and spice blend.	
Tandoori Chicken Tikka (3 pcs) *GF	17.90
Tender chicken fillet marinated in yoghurt, tandoori spices and cooked in the tandoor	
Tandoori Chicken *GF	Entree 18.90 Main 29.90
Chicken on-bone marinated in traditional yoghurt and spices and broiled in the tandoor	
Tandoori /Steamed Chicken Momo (8pcs)	18.90
Nepalese influenced chicken dumplings steamed with, fresh ginger, cabbage, bamboo shoots and served roasted tomato chutney.	
Peshwari Seekh kebab (3 pcs) *GF	16.90
Grilled lamb mince in special peshwari spices served with mint and yoghurt sauce	
Choppon Kebab (4 pcs) *GF	21.90
Succulent baby lamb chops marinated in yoghurt, ginger and garlic with selected spices and broiled in tandoor	

Amritsari Fish Fry (4 pcs) *GF 19.90

Ling fillet marinated in special house made spices, ajwain, deep fried to perfection and served with mint yoghurt chutney.

Tandoori Prawns (3 pcs) *GF 19.90

Shelled jumbo tiger prawns marinated in tandoori sauce and grilled in a clay oven served with mint sauce.

Sharing platters

Vegetable Platter (for 2) 26.90

Platter of crisp fried onion bajjia, hara bara kebab, palak patha chaat and veg curry puffs

Chefs Tandoori Platter (for 2) *GF 35.90

Selected pieces of tandoori chicken tikka, pishwari kebab and lamb loin chops served with mint sauce.

Blu Ginger Platter (for 2) *GF 38.90

Selected pieces of tandoori chicken tikka, tandoori prawns and Amritsari fish served with a mint sauce.

Street Food (Roadside Snacks)

Veg Curry Puffs (8pcs) 13.90

Savour mixture of curry wrapped in delicate pastry and deep fried

Chicken Lollypop (Med) (6pcs) 16.90

Popular Indo-Chinese Fried chicken drumettes tossed in sweet and spicy sauce.

Palak Patha Chaat *GF / Papdi Chaat 15.90

Batter fried spinach combined with chickpeas, potatoes and topped with Yogurt tamarind sauce.

Pani Puri Shots (V) 6pcs 12.90

Crispy hollow semolina puffs filled with Potatoes, onion , cick peas and a side of tangy mint & tamarind water.

Dahi Batata Sev Puri 6pcs 12.90

Crispy hollow semolina puffs with a filling of Potatoes Brown Gram yoghurt, tamarind chutney garnished with crispy sev noodles, spices and coriander.

Chilli Chaap / Malai Chaap 16.90

Popular North Indian rich soya snack tossed in chilli garlic sauce or creamy cashew nut sauce

Aloo Tikki Chaat (2 pcs) 16.90

House made potato patties topped with chickpeas, yoghurt & tamarind sauce

Seafood - समुद्री

Seafood Allepy (med - hot) *GF **\$27.90**

Popular dish from Kerala , combination of scallops, ling fish and green prawns, green mango, grated coconut ,tamarind, brown onion and tomato gravy.

Goan Fish Curry (mild-med) *GF **\$26.90**

Fresh ling fillet cooked in a sauce of coriander, cumin, turmeric powder, ground coconut and kokum. A specialty of northwest India

Chettinad Prawn/Fish (med-hot) *GF **\$27.90**

Your choice of prawn or fish cooked in chefs special chettinad masala.

Prawn Malabar (mild - med) *GF **\$26.90**

Delicious succulent shelled prawns, simmered in coconut milk and delicate spices

Andhra Fish Pulusu (med - hot) *GF **\$26.90**

Very popular fish curry from Andhra known for its spicy and tangy flavours

Seafood Moily (med) *GF **\$27.90**

A Kerala favourite of prawns, scallops and fish with ground coconut, onions, tomato, fresh curry leaves and mustard seeds

Chicken- मुर्गा **\$25.90**

Muglai Chicken (med) *GF

A Mughlai specialty , chicken cooked in a rich gravy of cashews, almonds, egg white Kashmiri chilly, garam masala and finished in a brown onion and tomato gravy.

Methi Murgh (med) *GF

House special thigh fillet cooked in a rich and aromatic gravy of fenugreek leaves, cashews , fresh cream.

Murgh Angara (med-hot) *GF

Smoked chicken cooked with yoghurt, fried onion, garlic and other traditional spices like cinnamon, mustard seeds, dry mango powder and curry leaves.

Dhaba Style Chicken Curry (med) *GF

Bone in chicken cooked with tomato, onion and other Indian spices, The original chicken curry from the by-lanes of Punjab.

Butter Chicken (mild) *GF

Boneless chicken pieces cooked in tandoor then finished in rich creamy tomato based sauce

Chicken Tikka Masala (mild - med) *GF

Tandoori chicken fillets cooked with sliced tomatoes, capsicum, onion, fresh coriander and masala sauce

Mushroom Chicken (med) *GF

Juicy Chicken fillets cooked with mushrooms and light spices with a touch of cream

Pistachio Chicken / Mango Chicken (mild-med) *GF

Boneless thigh fillet prepared in mild creamy gravy with ground and roasted pistachios or mango puree.

Desi Chicken (med - hot) *GF

Home style chicken curry with chef's own recipe with touch of fenugreek leaves, garam masala and fresh coriander.

Classic Curries -

\$ 26.90

Chettinad Lamb/Beef/Chicken/Goat (med-hot) *GF

Famous dish from the business community of Chennai, meat cooked in hot pungent and fresh ground masala

Almond Pumpkin Lamb (mild - med) *GF

Tender lamb cooked in pumpkin and almond base gravy

Jahingiri Lamb/Beef/Chicken (med) *GF

Another chefs special meat simmered in coconut milk, fresh and ground masala and finished in rich gravy of brown onion and fresh spinach

Hyderabadi Masala Lamb/Chicken/Goat (med - hot) * GF

Slow-cooked in a medley of aromatic spices, a hyderabadi delight.

Nizami Lamb/Beef/Chicken (mild - med) *GF

House special choice of meat cooked in roasted almonds, cashews, green chilies, cinnamon, cloves, ginger and garlic and fried onion.

Vindaloo Lamb/Beef/Chicken (hot) *GF

A specialty dish from Goa, boneless meat matured in unique blend of aromatic spices and vinegar to give it a distinctive flavour.

Lamb Rogan Josh (mild – med)

A popular preparation of lamb curry from North India with rich gravy, fresh tomatoes and finished with coriander

Korma Lamb/Beef/Chicken (mild) *GF

A mild preparation of ground roasted cashew nut, hint of spices and fresh cream

Madras Lamb/Beef/Chicken (med-hot) *GF

Special dish from Madras cooked with roasted mustard seeds, coconut milk and fresh coriander

Saagwala Lamb/Beef/Chicken (mild - med) *GF

Punjabi's favourite dish made with puree of spinach, spices and garam masala

Railway Canteen Goat Curry (med) *GF

Tender goat on the bone cooked with North Indian recipe

Kadai Lamb/Chicken (med) *GF

Diced lamb or chicken tossed in assorted bell peppers, onion, coriander, house made kadai masala.

Kashmiri / Korma Lamb Shank (med) *GF

28.90

North Indian delight, Shank of lamb simmered overnight in ground spices, fennel seeds, baby potatoes, pan finished in tomato and onion or Korma gravy. Fit for Maharajas

Kids Meal

2pcs Chicken tikka + Fries, and drink

17.50

Chicken Nuggets + Fries, and drink

17.50

Curry puffs + Fries, and drink

16.50

Butter chicken and steamed rice or naan bread

19.90

Yellow Dal and Steamed rice or naan bread

17.90

Vegetarian - शाकाहारी

\$24.90

Baigan Patiala (med) *GF

Potatoes and eggplant, perfect combination cooked with selected herbs and spices in onion sauce

Bhindi Masala (med) *GF (V)

North Indian delight. Okra tossed with onion, tomato and garam masala

Charred Smoked Eggplant Bhartha *GF (V)

Eggplants roasted in tandoori oven ,cooked with onions, tomatoes and blended with spices

Chettinad Vegetables (med-hot) *GF

Famous dish from the business community of Chennai. Veggies cooked in hot pungent and fresh ground masala

Paneer Lababder (med) *GF

\$25.90

Cottage Cheese is cooked in a tomato-based masala gravy chopped bellpeppers, onion, and topped with fresh cream.

Methi Chaman (mild - med) *GF

\$25.90

Indian cottage cheese/paneer tossed in mustard oil, fenugreek leaves, chopped spinach, red chilies, fresh cream, and garam masala.

Handi Meloni (med) *GF

A Kerala fusion, panner, mushroom and green peas in mustard seeds, virgin coconut oil, curry leaves, green chilies and touch of coconut and fresh cream.

Aloo Gobi (med) *GF (V)

Fresh cauliflower florets and potatoes tempered with onion, cumin, tomato, green chili, peas and spices

Paneer Butter Masala (mild) *GF

North Indian delight cooked in rich flavor's of cream, yogurt, ground cashews and hint of spices.

Kadai paneer (med) *GF

North Indian delight cooked in rich flavors of roasted capsicum, tomatoes and onion In a semi dry masala sauce

Vegetable Korma (mild) *GF

Fresh seasonal vegetables cooked in gravy of cashew nuts and creamy mild sauces

Palak Paneer (mild - med) *GF

A puree of fresh leafy spinach cooked with cottage cheese and finished with spices

Malai / Palak Kofta (mild-med) *GF

\$25.90

Vegetable dumplings made from potatoes and cottage cheese finished in rich Malai or spinach sauce

Nizami Soya Chaap (med) *GF

A Mughlai specialty , soya chaap cooked in a rich gravy of cashews, garam masala and finished in a brown onion and tomato gravy.

Dal Makhni (mild) *GF

\$23.90

Black lentils, rajma cooked overnight with fresh tomatoes and dry fenugreek leaves.

Dal Tadka / Palak (mild - med) *GF (V)

\$23.90

The North Indians delight - lentils simmered in a slow fire overnight and tempered with onion, ginger, garlic and tomatoes / Slow cooked with onion, ginger, garlic and fresh English spinach and tomatoes

Bombay Potatoes (med)*GF (V)

\$23.90

Potatoes tempered with cumin, mustard seeds, garlic, onions, Bombay masala and coriander.

Side dishes *GF

3.50 each or 3 for 9.50

Pappadums, Cucumber yogurt, Mixed pickle, Sweet mango chutney ,Tomato, onion, cucumber and salsa, Mint sauce

Lacha Pyaz (Spiced Masala Onions)

\$5.90

Garden salad

\$9.90

Fresh lettuce, tomato, cucumber, onion, and cottage cheese

Rice - चावल

Basmati Saffron Rice (per person)	4.50
Vegetable Biryani (med) *GF	23.90
Rice cooked with fresh vegetables in a variety of aromatic spices	
Green peas and jeera Pillav	9.90
Steam rice tossed with burst of cumin and green peas	
Kashmiri Zafrani Pillav	13.90
Sweetness Personified with Fennel, Dry fruit & Nuts	
Biryani Chicken or Lamb (med) *GF	25.90
Basmati rice sealed with your choice of boneless meat in a variety of aromatic spices	
Hyderbadi Dum Ka Biryani (med)*GF	25.90
Hyderabad special. Aromatic rice sealed with quarter chicken on bone	
Biryani Prawn (med) *GF	27.90
King prawn tossed in special biryani masala and sealed with aromatic basmati rice	
65 Biryani Chicken / Paneer (med) *GF	25.90
Spicy 65 biryani is a special south indian inspired glorious layering of irresistible chicken or paneer, basmatic rice and fresh herbs	

Tandoori breads - रोटी शोटी

Roti	4.90
Flattened bread made with whole meal flour	
Naan/Garlic Naan	4.90/5.50
Fluffy Plain flour bread baked in tandoor/ with touch of garlic and freshly chopped coriander	
Butter Naan	6.20
Special flaky and layered plain flour bread	
Lacha Paratha	6.20
Special flaky and layered whole meal flour bread	
Aloo-Paratha / Onion Paneer	7.50
Bread stuffed with Potato/ Onion/ Cottage cheese and spices.	
Cheese Naan / Cheese and Spinach / Cheese & Garlic	7.50
Naan stuffed with tasty cheese /and fresh spinach	
Pishawari Naan	7.50
Naan stuffed with dry fruits and nuts	
Cheese & Tikka Naan	7.90
Bread stuffed with grilled Chicken tikka and cheese and coriander	

Banquets

2 course meal - 42.90pp (Min 4 persons eat in only)

Entrée

Chicken Tikka, Loin Chops and Pishwari Kebab | or Vegetable Platter

Main course

Choice of 4 mains per table

(Butter Chicken, Desi Chicken , Chicken Tikka Masala, Lamb Korma, Lamb Rogan Josh, Goat Curry, Beef Vindaloo, Bombay Beef, Dal, Matar Mushroom Paneer, Vegetable Korma, Dal Makhini, Dal Palak)

Saffron Basmati Rice, Naan & Garlic Naan

Side Dish

Pappadums

3 course meal - 47.90pp (Min 4 persons eat in only)

Entrée

Chicken Tikka, Tandoori Prawns and Amritsari Fish | or Vegetable Platter

Main course

Choice of 4 mains per table

(Butter Chicken, Desi Chicken ,Lamb Korma, Lamb Rogan Josh, Goat Curry, Beef Vindaloo, Bombay Beef, Dal, Alu Matar Paneer, Dal Makhini, Veg Kholapuri, Vegetable Korma, Prawn Malabar, Kadai Paneer, Panjim Fish, Seafood Moily)

Saffron Basmati Rice, Naan & Garlic Naan

Side dish

Pappadams and side dish platter for the table

Dessert

Mango Kulfi, Pistachio Kulfi, Gulab Jamun,

OR Regular tea or coffee (flat white, long black, espresso)

Create your own - 55.00pp (Min 4 persons eat in only)

Entrée - Any 3 choices

Mains - Any 4 mains

Side dish platter of your choice

All mains served with rice, naan and garlic bread

Dessert- one choice- Gulab Jamun, Rasmalai, Pista kulfi, Mango kulfi or Tea and Coffee

- All Meals are cooked in 100% vegetable oil
- Certified Halal
- 10% Surcharge on public holidays
- Surcharge on all credit card transactions
- Please let your host know if you have any dietary requirements and we will do our best to accomodate them
- Corkage \$4 per person
- No Outside food is allowed