

Menu

All entrees are served with salad and dipping sauce.

Vegetarian

1. Samosa - 2 pcs \$ 7.00

Tri-Shaped home made pastry stuffed with mildly spiced potatoes and peas fried to perfection served with Jai Ho's special sauce.

2. Vegetable Pakora - 4 pcs \$ 7.00

Sliced spinach, potato, cauliflower and onion dipped into chickpeas batter of fresh herbs and spices fried gently.

3. Aloo Tikki - 2 pcs \$ 6.50

Mashed potatoes made into patties.

4. Onion Bhaji \$ 6.50

Sliced onions battered with herbs and spices and fried to crisp.

5. Tandoori Mushrooms (Khumb) - 4pcs \$ 7.00

Mushrooms marinated in tandoori sauce, then roasted in tandoor.

6. Tandoori Ghobi \$ 7.00

Marinated cauliflower roasted in tandoor (Charcoal oven).

7. Paneer Tikka - 4pcs \$ 9.50

Diced Cottage Cheese marinated in special herbs, spices and tandoori sauce roasted to the perfection.

Non Vegetarian

8. Chicken Tikka 2 pcs \$ 8.00

4 pcs \$ 15.00

Tender Breast fillet marinated with yoghurt, herbs and spices cooked on skewers in charcoal oven.

9. Tandoori Chicken

Chicken marinated with a mixture of yoghurt, herbs, and spices, garlic and ginger, then cooked in a clay oven.

Quarter \$ 7.50

Half \$ 13.00

Full \$ 20.00

- 10. Seekh Kebabs - 2pcs** \$ 8.00
 Premium minced lamb mixed with fresh coriander, chopped ginger and herbs, rolled onto skewer to roast in oven.
- 11. Tandoori Cutlets - 2 pcs** \$ 8.00
 Succulent tendered lamb cutlets marinated overnight with home ground spices skewered and roasted to the perfection in oven.
- 12. Reshami Kebab - 2 pcs** \$ 8.00
 Chicken finely minced and mixed with fresh herbs and spices pressed around a skewer and roasted in tandoori oven.
- 13. Amritsari Fish (Machhi) - 4pcs** \$ 13.00
 Fish fillets marinated in chef's unique recipe and fried gently.
- 14. Tandoori Prawns - 4 pcs** \$ 13.00
 Prawns marinated in a blend of exotic Indian spices and cooked in tandoor.
- 15. Prawn Pakora** \$ 13.00
 Peeled Prawn battered with chef's own recipe, and then fried to crisp.
- 16. Mixed Platter** \$ 21.00
 Assortment of chicken tikka, tandoori chicken, lamb cutlets, sheikh kebab, reshami kebab served with green salad.

Mains

Chicken

- Traditional Chicken Curry** \$ 16.00
 Succulent chicken fillets cooked in creamy sauce with the blend of exotic indian spices.
- Chicken Butter Cream** \$ 17.00
 All time favorite mild curry made of succulent chicken breast fillets marinated with yoghurt and spices, roasted in tandoor and finished to the perfection in creamy tomato sauce.
- Chicken Korma** \$ 16.00
 Premium chicken breast fillets cooked in onion and cashew nuts based gravy finished with almonds and cream.
- Chicken Tikka Masala** \$ 17.00

Roasted boneless chicken fillets sliced and sautéed with diced onion, capsicum and tomatoes.

Chicken Vindaloo \$ 16.00

Chicken fillets cooked in a hot tangy sauce with a blend of home ground spices and vinegar.

Chicken Saag \$ 16.00

Boneless cubed chicken cooked in fresh green spinach and spices. Garnished with dried fenugreek and cream.

Lamb

Rogan Gosh \$ 16.00

Diced lamb cooked in rich gravy made of onion, fresh chillies, coriander and ginger.

Lamb Saag \$ 16.00

Tender diced lamb cooked in creamy spinach gravy with a blend of exotic Indian spices.

Lamb Cutlets Curry \$ 17.00

Succulent lamb cutlets cooked in tandoor and served in tangy onion, capsicum and tomatoe curry.

Lamb Korma \$ 16.00

Tender diced lamb cooked in creamy cashewnut gravy with a blend of exotic Indian spices.

Lamb Vindaloo \$ 16.00

Authentic diced lamb cooked in ground spices and malted with vinegar.

Lamb Do Pyaja \$ 16.00

Diced lamb cooked in onion and tomato curry and topped with spring onions and fresh coriander.

Dhal Meat \$ 16.00

Diced Lamb cooked with yellow lentils with the perfection of indian spices in rich gravy.

Beef

Beef Curry \$ 16.00

Traditional beef curry cooked in blend of Indian spices and topped with fresh coriander.

Beef Vindaloo	\$ 16.00
Diced beef cooked with hot spices and herbs with a touch of vinegar in Goan style. Garnished with spring onions.	
Beef Mushrooms	\$ 16.00
Succulent diced beef cooked with fresh mushrooms and garnished with fresh coriander.	
Beef Masala	\$ 16.00
Premium diced beef sautéed with sliced onions, tomatoes and capsicum, ginger. Topped with sliced green chilies.	
Beef Korma	\$ 16.00
Authentic beef cubes cooked in creamy cashew nut sauce and topped with nuts.	
Beef Madras	\$ 16.00
Premium cubes of beef cooked in coconut milk, onion gravy and south Indian spices. Garnished with desiccated coconut and coriander.	

Sea Food

Fish Curry	\$ 17.00
Fish fillets cooked in rich coconut and onion gravy with mustard seeds and fresh curry leaves.	
Fish Masala	\$ 17.00
Diced fillets of fish simmered with sliced tomatoes, onions and capsicum in gravy. Garnished with fresh coriander.	
Prawn Masala	\$ 18.00
Marinated prawns sautéed with sliced onions, capsicum and fresh tomatoes and cooked in onion coconut based gravy.	
Prawn Malabari	\$ 18.00
Prawns cooked with traditional herbs and spices in rich coconut onion gravy.	
Fish or Prawn Vindaloo (Hot)	\$ 18.00
Fillets of fish or prawns cooked to perfection in vindaloo sauce.	
Chilli Crabs (Jai Ho's Special)	\$ 22.00
Crabs cooked in tangy tomato sauce with a blend of herbs, then finished to the perfection with Egg.	

Vegetables

Malai Kofta \$ 12.90

Dumplings of mashed potatoes, cheese and nuts cooked in authentic onion gravy and creamy sauce with a blend of unique Indian spices.

Mutter Mushrooms \$ 12.90

Fresh baby mushrooms and peas cooked in authentic Indian gravy topped with fresh coriander.

Baigan Bhartta (Special) \$ 13.90

Roasted and mashed eggplant cooked with sliced onions, tomatoes, ginger and green peas with a unique blend of authentic Indian spices. Garnished with sliced green chillies.

Dal Makhani \$ 12.00

Traditional lentils cooked with Indian herbs and spices and topped with butter and cream.

Tadka Dal \$ 12.00

Yellow lentils cooked with exotic mixture of Indian spices and herbs called Tadka.

Palak Paneer \$ 12.90

Cubes of cottage cheese and spinach puree cooked to perfection with spices and herbs. Delicately finished with dried fenugreek and cream.

Paneer Malai Methi (Chefs Special) \$ 13.90

Diced cottage cheese cooked in creamy cashew nuts gravy with a blend of exotic fenugreek (Methi) and Indian spices.

Paneer Tikka Masala \$ 12.90

Cubes of cottage cheese pre cooked in tandoor and sautéed with diced onions, capsicum and tomato in gravy.

Pindi Chana \$ 12.90

Chickpeas cooked with sliced onions, tomatoes and green chillies with a blend of tamarind sauce. Topped with coriander leaves and sliced onions.

Aloo Ghobi \$ 12.90

Pieces of potatoes and cauliflower cooked in pan with sliced onions, tomatoes with a blend of garlic and ginger.

Vegetable Korma \$ 12.90

Farm fresh vegetables cooked in yoghurt, cream and nuts.

Vegetable Vindaloo \$ 12.90
Fresh vegetables cooked in tangy sauce with the blend of aromatic spices.

Mix Vegetable \$ 12.90
Fresh seasonal mixed vegetable cooked in onion gravy garnished with sliced tomatoes and coriander.

Daal Saag \$ 12.90
Yellow lentils cooked in spinach, fenugreek leaves and topped with cream .

Saron da Saag (Punjabi Special)..... \$ 12.90
Farm Fresh Spinach leaves boiled and cooked in Indian herbs and spices.

Breads

Naan \$ 2.90
Plain flour bread cooked in tandoor and brushed with butter.

Garlic Naan \$ 3.50
Plain flour bread cooked in tandoor and brushed with butter and garlic.

Roti \$ 2.90
Whole meal bread cooked in tandoor.

Aloo Prantha \$ 3.90
Naan stuffed with spiced mash potatoes and peas.

Masala Kulcha \$ 3.90
Plain flour bread stuffed with spicy potatoes, onions, cottage cheese and coriander leaves and baked in tandoor.

Paneer Prantha \$ 3.90
Plain flour bread stuffed with cottage cheese and chopped onion and coriander cooked in tandoor.

Kashmiri Naan \$ 3.90
Naan filled with a mixture of cashew nuts, almonds, sultans and coconut.

Keema Naan \$ 3.90
Naan stuffed with spiced lamb mince and chopped coriander.

Chicken Naan \$ 4.50
Plain flour bread stuffed with chopped chicken tikka, onion and fresh coriander.

Lachha Prantha \$ 3.90
Flaky wholemeal bread layered with butter.

Rice

Basmati Rice \$ 3.50
Boiled basmati rice.

Mutter Pulao \$ 5.00
Rice tossed with peas and fried onions with a blend of lime juice.

Kashmiri Rice \$ 5.00
Rice tossed with assorted dry fruits and nuts.

Daal Chawal \$ 8.90
Basmati rice cooked with daal (lentils) on a slow fire and garnished with sliced green chillies.

Vegetable Biryani \$ 12.00
Basmati rice cooked with mixed seasonal vegetables and spices. Topped with sliced tomatoes and onions.

Chicken Biryani \$ 12.00
Basmati rice simmered with chicken curry and spices. Finished with nuts.

Lamb Biryani \$ 12.00
Basmati rice slowly cooked with tender pieces of lamb and nuts.

Side Dishes

Pappadums \$ 2.00
Crispy lentil wafers served with chutney - 5 pcs.

Kachumber Salad \$ 5.00
Fresh onions, cucumber, tomatoes, carrot, radish and lettuce finely chopped and tossed with lemon juice and spices.

Onion Salad \$ 4.00
Sliced red onions tossed with lemon juice and spices.

Raita \$ 3.00
Grated cucumber and carrot mixed sweet and salty yoghurt.

Green Salad \$ 6.90
with french dressing.

Pickle or Mango Chutney \$ 2.50

Desserts

Gulab Jamun \$ 5.50

Mango Kulfi \$ 5.50

Pistachio Kulfi \$ 5.50

Banana fritter with Ice cream \$ 6.00

Fresh fruit with Ice cream \$ 6.00

Leeche with Ice cream \$ 6.00

Beverages

Lassi \$ 4.00
sweet yoghurt shake.

Mango Lassi \$ 4.00
Natural yoghurt blended with mango puree.

Rose Lassi \$ 4.00

Juices \$ 4.00
Apple or Orange or mixed.

Soft Drinks \$ 2.90
(coke/d.coke/lemonade/fanta/solo).
Mineral water, Soda water, Lemon,

Lime bitter \$ 2.90

Hot Drinks

Coffee \$ 3.90

Tea \$ 3.90

Irish cream \$ 3.90

Masala Tea \$ 3.90

Corkage: \$ 2 per head