



Appetiser / Entrée

Non – Vegetarian

1. TANDOORI CHICKEN NAVABI Half \$9.00 / Full \$16.00
Chicken on the bone. Marinated overnight with yoghurt and traditional spices, cooked in tandoor.
2. CHICKEN TIKKA \$14.90
Fresh chicken fillets marinated with yoghurt and traditional spices and cooked in tandoor.
3. MURAG MALAI TIKKA \$14.90
Succulent cubes of boneless chicken marinated in a flavourful mélange of herbs, spices and yogurt, cooked in tandoor.
4. ADRAKI LAMP CHOPS(3 pieces) \$18.90
Lamb chops marinated overnight with fresh ginger, spices and barbequed in tandoor.
5. SHEEKH KEBAB (4 pieces) \$15.90
Delicately flavoured lamb mince skewered and grilled in tandoor.
6. BARRAH KEBAB \$14.90
Lamb cubes marinated in traditional spices and cooked in tandoor oven.
7. GARLIC PRAWNS \$15.90
King prawns cooked in garlic and traditional spices.
8. FISH TIKKA \$15.90
Fresh fish fillets marinated with ginger, garlic and spices, cooked in tandoor.
9. TANDOORI RAJA PRAWN \$16.90
Jumbo prawns (shelled) smothered in fresh garlic, herbs and yoghurt sauce, delicately grilled in tandoor.
10. CHAPLI KEBAB \$15.90
Minced chicken mixed with onion, coriander and Indian spices.
11. TANDOORI PLATTER FOR 2 \$24.90
Chicken Tikka, Chapli Kebab, Lamb Chops, Sheekh Kebab.

Vegetarian

12. SAMOSA (2 pieces) \$6.80
Home-made pastry filled with spicy potatoes and green peas.
13. ONION BHAJI \$6.80
Deep fried onion and chickpeas flour fritters.

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| 14. | PANEER TIKKA | \$12.90 |
| | <i>Tandoori homemade cheese cubes marinated in spices.</i> | |
| 15. | TANDOORI MUSHROOM DONDUCK | \$13.90 |
| | <i>Specially stuffed mushrooms, cooked in tandoor oven.</i> | |
| 16. | POTATO ROLL | \$12.90 |
| | <i>Deep fried potato and mixed vegetables delicately made in aromatic Indian spices.</i> | |
| 17. | PALAK TIKKI | \$13.90 |
| | <i>Fresh spinach blended with potatoes and traditional spices and sesame seeds.</i> | |
| 18. | TANDOORI VEGETARIAN SAMPLER | \$17.90 |
| | <i>A combination of cauliflower, homemade cheese, broccoli, capsicum, pineapple marinated in spices and cooked in tandoor oven.</i> | |

Indian Chaat dishes and Dosa

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| 19. | SAMOSA CHAT | \$8.90 |
| | <i>Mashed samosa, masala, yoghurt, fresh herbs and onion served with mint and tamarind sauce.</i> | |
| 20. | PAPDI CHAT | \$8.90 |
| | <i>Mixed with yoghurt, potatoes, spices, fresh herbs served with mint and tamarind sauce and pomegranate pearls, on a bed of papdri crisps.</i> | |
| 21. | MASALA DOSA | \$12.90 |
| | <i>South Indian crispy rice-flour pancake, filled with spiced potato and onion, served with lentil soup and chutney.</i> | |
| 22. | KEEMA DOSA | \$13.90 |
| | <i>South Indian crispy rice-flour pancake, filled with lamb mince and a blend of Indian spices, served with lentil soup and chutney.</i> | |
| 23. | PANEER DOSA | \$12.90 |
| | <i>South Indian crispy rice-flour pancake, filled with home-made cheese and a blend of Indian spices, served with lentil soup and chutney.</i> | |

Mains

Chicken

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| 24. | MURGH MAKHANI (Butter Chicken) | \$17.90 |
| | <i>Marinated boneless chicken fillets roasted in tandoori oven, mixed with creamy tomato and cashew nut sauce.</i> | |
| 25. | CHICKEN KORMA | \$17.90 |
| | <i>Succulent chicken pieces cooked in a mild cashew nut sauce flavoured with garam masala spices.</i> | |
| 26. | FIVE RIVERS JUNGLI CHICKEN | \$18.90 |
| | <i>Specially blended with traditional Indian spices - chicken on the bone.</i> | |

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| 27. | CHICKEN TIKKA MASALA
<i>Chicken fillets cooked in a special blend of spices.</i> | \$17.90 |
| 28. | CHICKEN VINDALOO
<i>Boneless chicken pieces cooked in a chilli based sauce.</i> | \$17.90 |
| 29. | CHICKEN MADRAS
<i>Originated from South India. Boneless chicken cooked in chilli and traditional spices.</i> | \$17.90 |
| 30. | CHICKEN CHETTINAD
<i>Boneless chicken cooked in South Indian spices and flavoured with crushed black pepper.</i> | \$17.90 |
| 31. | PALAK CHICKEN
<i>North Indian style succulent chicken fillets cooked in a puree of spinach, spiced with coriander, fenugreek and ginger.</i> | \$17.90 |
| 32. | CHILLI CHICKEN
<i>Chicken pieces cooked with chilli and fresh vegetables.</i> | \$17.90 |

Lamb

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| 33. | LAMB ROGAN JOSH
<i>Lamb curry cooked with tomatoes and traditional Indian spices.</i> | \$18.90 |
| 34. | LAMB MADRAS
<i>Boneless lamb pieces cooked in chilli and Indian spices.</i> | \$18.90 |
| 35. | LAMB KORMA
<i>Succulent lamb pieces cooked in a mild cashew nut sauce flavoured with garam masala spices.</i> | \$18.90 |
| 36. | LAMB SAAG
<i>Diced lamb cooked in a puree of spinach, flavoured with mustard.</i> | \$18.90 |
| 37. | LAMB VINDALOO
<i>Boneless lamb cooked in a chilli based curry sauce.</i> | \$18.90 |

Goat

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| 38. | PUNJABI GOAT MASALA (on the bone)
<i>Slow-cooked flavourful goat on the bone, cooked in traditional North Indian spices.</i> | \$19.90 |
| 39. | GOAT GOST - KASMIRI STYLE (on the bone)
<i>Slow-cooked flavourful goat on the bone, cooked in traditional North Indian spices.</i> | \$19.90 |

Beef

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| 40. | MUGHLAI BEEF
<i>Beef cubes cooked in a mild and delicate curry sauce.</i> | \$18.90 |
| 41. | BEEF VINDALOO
<i>Boneless beef cubes cooked in a South Indian chilli based curry sauce.</i> | \$18.90 |

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| 42. | MADRAS BEEF MASALA
<i>Boneless beef cubes cooked in a South Indian chilli based curry sauce.</i> | \$18.90 |
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Seafood

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| 43. | PRAWN GARLIC MASALA
<i>Peeled king prawns cooked with onion, tomato, capsicum and fresh coriander.</i> | \$19.90 |
| 44. | PRAWN VINDALOO
<i>Peeled king prawns cooked in a South Indian chilli based curry sauce.</i> | \$19.90 |
| 45. | GOAN FISH CURRY
<i>Traditional fish curry from Goa (South-West India), cooked with coconut.</i> | \$19.90 |
| 46. | KERALA PRAWN CURRY
<i>Prawns cooked in a specially blended coconut sauce, curry leaves and spices.</i> | \$19.90 |

Vegetarian

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| 47. | DAL MAKHANI
<i>Black lentils cooked with tomatoes and fresh cream.</i> | \$14.90 |
| 48. | PALAK PANEER
<i>Homemade cheese in a spinach puree, flavoured with fenugreek.</i> | \$15.90 |
| 49. | BHINDI MASALA
<i>Okra sautéed with fresh tomatoes and a blend of traditional North Indian spices.</i> | \$17.90 |
| 50. | SHAHI BEGAN
<i>Eggplant cooked with onion, tossed in special Indian spices.</i> | \$14.90 |
| 51. | KADAI PANEER
<i>Homemade cheese carefully blended in a concoction of traditional Indian spices.</i> | \$15.90 |
| 52. | PANEER TIKKA MASALA
<i>Tandoori homemade cheese cubes delicately sautéed in a creamy tomato sauce.</i> | \$15.90 |
| 53. | MIXED VEGETABLE KORMA
<i>Fresh seasonal vegetables cooked in a mild cashew nut curry sauce.</i> | \$15.90 |

Rice

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| 54. | BIRYANI:
Chicken
Lamb/Beef
<i>Basmati rice cooked on a slow fire with a special blend of spices and a choice of chicken, lamb or beef.</i> |
\$16.90
\$17.90 |
| 55. | SAFFRON RICE
<i>Basmati rice cooked with delicate saffron.</i> | \$4.00 |

56.	PLAIN RICE	\$3.00
	<i>Basmati rice.</i>	

Bread

57.	ROTI (Wholemeal flour)	\$4.00
58.	PLAIN NAAN	\$3.00
59.	GARLIC NAAN	\$3.50
60.	CHEESE NAAN	\$3.90
61.	CHEESE AND GARLIC NAAN	\$4.00
62.	LACHA PARATHA	\$4.50
	<i>Plain flour blended with dry mint leaves.</i>	
63.	PESHWARI NAAN	\$4.50
	<i>Stuffed with almonds, cashew nuts and sultanas.</i>	
64.	KEEMA NAAN	\$4.50
	<i>Stuffed with minced lamb and a special blend of spices.</i>	
65.	AMRITSARI KULCHA	\$4.50
	<i>Stuffed with cheese, coriander, onion and spices.</i>	

Side Dishes

66.	MIXED PICKLES	\$3.00
67.	RAITA	\$3.00
	<i>Homemade yoghurt with grated cucumber and roasted cumin.</i>	
68.	SWEET MANGO CHUTNEY	\$3.00
69.	KACHUMBER	\$3.00
	<i>Tomato and onion mix with spices.</i>	
70.	PAPPADAMS	\$2.00
71.	MINT CHUTNEY	\$3.00
72.	TAMARIND CHUTNEY	\$3.00
73.	TOMATO CHUTNEY	\$3.00
74.	COMBINATION OF ANY 3 OF THE ABOVE SIDE DISHES	\$7.90

Desserts

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| 75. | GULAB JAMUN | \$7.90 |
| | Optional with vanilla ice cream | \$10.90 |
| 76. | PISTA / MANGO KULFI | \$10.90 |
| | <i>Traditionally home-made pistachio / mango ice cream.</i> | |
| 77. | VANILLA ICE CREAM | \$7.90 |
| | <i>Served with fresh strawberries.</i> | |

Drinks

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| 78. | SOFT DRINKS | \$3.50 |
| 79. | SPARKLING WATER | \$5.00 |
| 80. | LEMON LIME & BITTERS | \$4.00 |
| 81. | LASSI (Mango / Rose) | \$4.50 |
| 82. | LASSI (Sweet / Plain) | \$4.00 |
| 83. | MASALA TEA / INDIAN STYLE COFFEE | \$3.50 |
| 84. | TEA (English Breakfast / Green) | \$3.50 |