

Bar Eats...

Peanut Masala	\$7
Chips	\$7
Pani Puri (6 pcs)	\$8

Non-Veg Entrée

Tandoori Prawns	\$20
Prawns infused with caraway seed powder and tandoori masala, grilled in the tandoor clay oven <i>(medium)</i>	

Amritsari Fish	\$18
Deep fried chickpea battered fish fillets <i>(medium)</i>	

Lehsooni Mahi Tikka	\$18
Market fresh fish fillets infused with garlic and grilled in tandoor clay oven <i>(medium)</i>	

Punjabi Fusion Tandoori Chicken	
<i>Signature</i>	Half \$14 Full \$22
Free-range chicken (with bone) infused in a delectable red marination <i>(medium)</i>	

Chicken Tikka	\$17
Free range chicken morsels marinated in red chilli, fenugreek and yoghurt <i>(medium)</i>	

Murgh Malai Tikka	\$18
Free-range chicken marinated in cheese, cream, cardamom, green chilli and cashew paste <i>(mild – contains nuts)</i>	

Mutton Seekh Kebab	\$18
Minced lamb infused with cheese, cream, ginger, garlic and coriander <i>(medium)</i>	

Doodhia Bharra Kebab	
<i>Signature</i>	\$22
Braised slow cooked lamb marinated in reduced milk, cashew nut, white pepper, ginger and garlic marinade, then finished in tandoor clay oven <i>(medium – contains nuts)</i>	

Chicken Seekh Kebab	\$16
Minced free-range chicken infused with cheese, garlic, ginger and green chilli <i>(medium)</i>	

Vegetarian Entrée

Anjeeri Paneer Tikka

Signature **\$18**

Homemade cottage cheese marinated in special yoghurt marinade stuffed with figs and grilled in tandoor clay oven (medium)

Bharwan Tandoori Khumb

Signature **\$18**

Button mushrooms stuffed with cottage cheese and chilli marinade, grilled in tandoor clay oven (medium)

Awadhi Paneer Tikka

\$18

Cashew nut, chilli and Awadhi spices marinated cottage cheese chunks, grilled in tandoor clay oven (medium – contains nuts)

Dahi Kebab Roll

Signature **\$14**

Lightly crumbed fried tempered yoghurt croquettes (mild)

Makai Methi

\$16

Grilled fenugreek corn cakes seasoned with Punjabi spices (medium)

Matar Daraksh

\$17

Patty with amalgamation of green peas and raisins (medium)

Tandoori Faldari Chat

Signature **\$18**

Seasonal fruits marinated with yoghurt and Punjabi spices and grilled in tandoor clay oven (medium)

Tawe Ki Aloo Tikki

\$16

Potato medallion fried in light chickpea flour, covered in yoghurt, mint chutney and amchoor sauce (mild)

Soya Champ Lehzeez

Signature **\$18**

Soya bean chunks with red and yellow cherry capsicum marinated in yoghurt, served with makhani gravy (medium – contains nuts)

Chat Papadi

\$10

Wheat crispy fried potato slices topped with mint sauce, yoghurt and amchoor chutney (medium)

Vegetarian Mains

Kadahi Paneer

Signature **\$18**

Homemade cottage cheese, capsicum, tomato, onion simmered in fragrant Punjabi spices (*medium – contains nuts*)

Paneer Lababdar

\$18

Rich Punjabi gravy of onion, tomato, cashew nuts with cottage cheese chunks (*medium – contains nuts*)

Paneer Makhani

\$18

Cottage cheese cooked in rich Mughlai gravy of tomato, cashew nuts, milk and butter (*medium – contains nuts*)

Makai Palak

\$16

Creamy spinach gravy mixed with sweet corn (*medium*)

Mushroom Hara Pyaaz

\$18

Fresh button mushrooms simmered in yoghurt, aromatic spices and cashew nut paste (*medium – contains nuts*)

Dal Makhani

Signature **\$18**

Punjabi style black dhal and rajma cooked with tempered spices and mixed with fresh cream (*medium*)

Yellow Dal Tadka

\$15

Yellow dhal spiced with red chilli, mustard seeds, curry leaves and fenugreek leaves (*medium*)

Non-Vegetarian Mains

Goat Rogan Josh **\$20**
Aromatic goat pieces submerged in rich gravy with Kashmiri spices (*medium*)

Rara Ghost
Signature **\$22**
Combination of mutton pieces and mince steeped in rich gravy and Punjabi spices (*medium*)

Raan-E-Sikandari
Signature **Half \$50 Full \$90**
48 hour marinated and slow cooked baby whole lamb leg, char roasted served with watermelon and mint salad (*medium*)

Butter Chicken
Signature **\$17**
Free range chicken cooked in aromatic spices, tomato and cream (*medium – contains nuts*)

Desi Kukkad **\$18**
Punjabi style free-range chicken cooked in thick gravy and fragrant spices (*medium – contains nuts*)

Kadahi Prawn **\$19**
King prawns cooked in wok-style pan with aromatic spices (*medium – contains nuts*)

Rice

Steamed Rice **\$6**

Mattar Pulao **\$8**

Rice cooked with mild spices and peas

Breads

Tandoori Roti Whole Wheat Bread	\$2.5
Lachha Prantha Layered whole wheat flour bread	\$4
Tandoori Prantha Stuffed wheat flour bread with choice of: Onion, Potato or Cottage Cheese	\$5
Tandoori Naan	\$3
Butter Naan	\$4.5
Tandoori Cheese Naan	\$5
Keema Naan	\$6.5

Sides

Cucumber raita	\$3
Indian salad - tomato, onion, cucumber & carrot	\$3
Mixed pickles	\$3
Indian style cabbage salad	\$6

Desserts

Gulab Jamun Deep fried dough ball soaked in sugar syrup	\$7
Gaajar Ka Halwa A popular sweet from Punjab - carrot dessert pudding	\$8
Ice Cream Choice of Ice Cream (please ask for availability)	\$9