

Tandoori Dishes

Raj Tandoori Mixed Entree	26.9
Our chef choice of chicken Tikka, Sheekh Kebab, Fish Tikka and Tandoor tail prawns (2 pieces each)	
Chicken Tikka	11.9
Chicken pieces marinated in special spices and roasted in tandoor (4 pieces)	
Sheekh Kebab	11.9
A combination lamb and chicken mince blended with roasted spices finished in Tandoor (4 pieces)	
Tandoori Chicken	13.9
Marinated 1/2 chicken piece roasted in the Tandoor	
Prawn Tandoori	23.9
Prawns marinated in garlic, chilli & rock salt roasted in the Tandoor (6 pieces)	
Fish Tikka	20.9
Tender pieces marinated in yoghurt, masala and baked in the tandoor	
Lamb Boti	18.9
Boneless Lamb marinated with yogurt and spices and grilled in Tandoor	

Entrees

Chicken Pakora	11.9
Chicken with onion, coriander and chilli deep fried with lentil flour	
Pakora Bhaji	8.5
Vegetable patties deep fried (4 pieces)	
Vegetable Samosas - contains gluten	8.5
Pastries filled with vegetables served with mint chutney (2 pieces)	
Mushroom Pakora	10.9
Mushrooms coated with chickpea flour with spices and deep fried tender and juicy	
Onion Rings Bhaji	8.9
Onion rings marinated with cumin, chilli and coated with chickpea butter	
Fire Balls (hot and spicy-Chefs Special)	13.9
Chilli Chicken (Chefs Special)	18.9
Paneer Pakora(Chefs Special)	15.9

Vegetarian Mains

Jeera Alu	12.9
Cumin Flavoured curried Potatoes	
Mushroom Matter	15.9
Mushrooms tossed in onion, garlic and pepper	
Saag Alu	14.9
Spinach with potato	
Paneer Manchurian (Hot & Spicy, Chefs special)	16.9
Cottage cheese tossed with dried chilli cooked in tomato and chilli sauce	
Saag Paneer	14.9
Cottage cheese covered in pureed spinach	
Matter Paneer	15.9
Cottage cheese and peas simmered in a creamy cashew and almond sauce	
Mix Veg Korma	13.9
Mixed vegetables tossed in butter and cooked in a cashew nut sauce	
Malai Kofta - contains gluten	12.9

Cottage cheese dumplings in an almond makhani sauce

Alu Matter	13.9
Potatoes and green peas cooked with mild spices	
Alu Gobhi	13.9
Seasoned potatoes and cauliflower with turmeric, coriander, cumin and tomatoes	
Chaana Masala	13.9
Chickpeas cooked in a tomato sauce with mild spices	
Daal	12.9
Yellow Lentils cooked slowly in a melting pot	
Alu Baigan Eggplant (chef's special)	15.9
Eggplant and potato cooked with chef recipe	
Paneer Tikka Masala (chef's special)	16.9
Tandoor baked cottage cheese tossed in pan with masala	
Jaipuri Sabzi (chefs Special)	16.9
cooked with long beans and potato	

British Raj Specials

Tandoori Chicken Tikka Masala	18.9
Baked chicken tikka cooked in spicy sauce	
Goat Curry (on the bone)	17.9
Diced goat meat cooked with yoghurt and spices	
Tandoori Raan (Pre-order)	35.9
Marinated leg of lamb cooked in the tandoor (for 2 people)	
Chicken Manchurian (hot and spicy)	18.9
Breast fillet cooked in spicy chilli sauce	
Lamb Mysore (chef's special)	18.9
Tender pieces of lamb cooked in coriander and dry chilli (spicy dish)	
Chicken Jalfrezy (chef's special)	17.9
Bhuna Gosht (chef's special)	18.9
Prawn Malabar	25.9
Prawns cooked with mustard seeds, curry leaf and coconut milk	
Kerala Beef	18.9
Marinated beef peaces cooked with potatoes	

Mains

Beef Vindaloo	16.9
Tender beef pieces as a hot and tangy dish	
Butter Chicken	16.9
Smoked marinated fillet in gingered cream tomato, capsicum and cardamon	
Chicken Spinach	16.9
Tender chicken pieces covered in a puree of spinach	
Chicken Vindaloo	16.9
Tender chicken pieces, hot and spicy	
Chicken Korma	16.9
Tender pieces of chicken coated in a creamy almond and cashew spiced sauce	
Chicken Masala	16.9
Tender pieces of chicken in ginger, garlic and cardamom	
Chicken or Lamb Madras	17.9
Tender pieces of lamb cooked in southern spice	

Lamb Rogan Josh	16.9
Tender lamb in a rich gravy with herbed oil and chilli	
Beef Korma	17.9
Tender beef pieces in a cream of almond and cardamom	
Lamb Korma	16.9
Tender lamb pieces in a cream of almond and cardamom	
Lamb Spinach	17.9
Tender lamb pieces covered in a puree of spinach	
Prawn Masala	25.9
Prawns in a ginger, garlic, cardamom and curry leaf	
Prawn Jalfrezy	26.9
Prawns cooked with capsicum, tomatoes and onion in special spices	
Fish Masala	21.9
Tender pieces in ginger, garlic, cardamom and curry leaf	
Hydrabadi Fish curry (chef’s special)	23.9

Tandoori Bread

Plain Naan	3.0
Garlic Naan	3.0
Cheese Naan	4.0
Cheese and Garlic Naan	4.0
Chilli Cheese Naan	4.0
Keema Naan	4.5
Potato Naan	4.0
Roti (Whole Meal Bread)	3.0
Bathura (Deep Fried Bread)	4.0

Basmati Rice

Steamed Rice (small)	3.0
Saffron Rice (small)	3.5
Kashmiri Pilau (small)	4.5
Peas Pilau (small)	4.0

Side Dishes

Garden Salad	6.9
Mango Chutney	3.0
Mixed Pickle	3.0
Cucumber Raita (Yoghurt with cucumber to cool your taste buds)	3.5
Papadam (Lentil Wafers)	2.0

Desserts

Gulab Jamun	6.9
Mango or Pistachio Kulfi	7.5
Ice Cream	5.5

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* Banquet options available for groups of 4 or more people *

All Mains are Gluten free except those marked We cater for special dietary requirements, please enquire with waiting staff

Prices subject to change without notice.

Beer

Cascade Light	6.5
Coopers Pale Ale	7.5
Coopers Sparkling Ale	8.0
Crown Lager	8.0
James Boag's Premium	8.0
Hahn Super Dry	7.5
James Squire Indian Pale Ale	8.0
Toohey's Extra Dry	7.0

Premium Beer

Heineken (Holland)	8.0
Kingfisher (India)	8.0
Corona (Mexico)	8.0

Cider

Napoleone Cider Apple or Pear	8.0
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Soft Drinks

Coke, Diet Coke	3.7
Sprite, Fanta Lift	3.7
Sparkling Mineral Water	750ml 8.0
Lemon Lime & Bitters	4.5
Soda Water, Tonic Water, Dry Ginger Ale	3.7
Iced Tea - peach, lemon, green	4.0
Lassi - sweet, plain, mango (indian summer drink)	6.0
Limka Lime Juice (home made lime juice)	5.0
Juice - orange, apple, pineapple	3.7

Spirits & Liqueurs (including mixer)

from 7.5

Vodka, Scotch, Bourbon, Gin, Canadian club, Southern Comfort,
St Agnes Brandy, Cointreau, Baileys, Midori, Bacardi, Malibu, Bundaberg

Sparkling Wine

	region	glass	bottle
Chalk Hill Blue Bubbles	South Australia	6.5	26.0
Wicks Chardonnay Pinot Noir	Adelaide Hills		40.0
Temple Bruer Sparkling Pure Red	Langhorne Creek	8.5	36.0

White Wine

British Raj House White	Blend of Regions	6.5	23.0	
	Sidewood Pinot Gris	Adelaide Hills		33.0
	Tulloch Verdelho	Hunter Valley NSW		30.0
	Atlas 172 Riesling	Clare Valley		38.0
Long Row Riesling	South Australia	7.5	30.0	
Wicks Estate Riesling	Adelaide Hills		35.0	
Long Row Moscato	South Australia	6.5	29.0	
Mt Riley Sauvignon Blanc	Marlborough NZ		35.0	
Oyster Bay Sauvignon Blanc	Marlborough NZ		35.0	
Wicks Estate Sauvignon Blanc	Adelaide Hills	8.0	33.0	
Stable Hill Chardonnay	Adelaide Hills	7.5	30.0	

Rosé

Turkey Flat Rosé	Barossa Valley	7.5	32.0	Z Wines Rosé	Barossa Valley	29.0
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Red Wine

	region	glass	bottle
British Raj House Red	Blend of Regions	6.5	25.0
Studio Series Merlot	South Australia	7.5	28.0
Sidewood Pinot Noir	Adelaide Hills	9.0	36.0
Turkey Flat Butchers Block Red GSM	Barossa Valley		38.0
Koonowla Cabernet Sauvignon	Clare Valley		29.0
Yelland&Papps Cabernet Sauvignon	Barossa Valley	8.0	38.0
Shingleback Cabernet Sauvignon	McLaren Vale		33.0
Angove Cabernet Sauvignon	Coonawarra		31.0
Stable Hill Shiraz	Adelaide Hills		29.0
Wicks Estate Shiraz	Adelaide Hills		32.0
Shingleback Red Knot Shiraz	McLaren Vale		32.0
Charles Cimicky Trumps Shiraz	Barossa Valley	9.0	35.0
Sidewood Shiraz	Adelaide Hills		36.0

After Dinner Wine

Angove Grand Tawny Port	South Australia	7.5
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BYO charges apply on wines. All prices are inclusive of GST
No separate accounts please

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