

# Tandoori Dishes

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

# Entrees

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

# Vegetarian Mains

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

Cottage cheese dumplings in an almond makhani sauce

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

## British Raj Specials

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

## Mains

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

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

## Tandoori Bread

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

## Basmati Rice

<b>Steamed Rice (small)</b>	3.0
<b>Saffron Rice (small)</b>	3.5
<b>Kashmiri Pilau (small)</b>	4.5
<b>Peas Pilau (small)</b>	4.0

## Side Dishes

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

## Desserts

<b>Gulab Jamun</b>	6.9
<b>Mango or Pistachio Kulfi</b>	7.5
<b>Ice Cream</b>	5.5

#  
#  
#  
#

#  
#  
#  
#  
#  
#  
#  
#

\* 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

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

## Premium Beer

<b>Heineken (Holland)</b>	<b>8.0</b>
<b>Kingfisher (India)</b>	<b>8.0</b>
<b>Corona (Mexico)</b>	<b>8.0</b>

## Cider

<b>Napoleone Cider Apple or Pear</b>	<b>8.0</b>
--------------------------------------	------------

## Soft Drinks

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

## 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	
	<b>Sidewood Pinot Gris</b>	Adelaide Hills		33.0
	<b>Tulloch Verdelho</b>	Hunter Valley NSW		30.0
	<b>Atlas 172 Riesling</b>	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
------------------	----------------	-----	------	--------------	----------------	------

## 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	
-------------------------	-----------------	-----	--

BYO charges apply on wines. All prices are inclusive of GST  
No separate accounts please

#