

ENTREES

- SAMOSAS** **\$8.90**
Pastry turnovers stuffed with spiced seasoned potatoes and green peas
- HARA BHARA KEBAB** **\$8.50**
A combination of spinach, cheese & vegetables mixed with spices, rolled over & deep fried
- DAHI POORI CHAAT** **\$10.90**
Small crispy puffed breads mixed with boiled potato, chickpeas and topped with chilled yoghurt and various chutneys
- PANEER TIKKA (GF)** **\$13.50**
Fresh cottage cheese marinated in cream, gram flour, mild spices and yellow chillies
- MINI MASALA DOSA** **\$11.90**
Crisp White Lentil and rice pancake filled with a traditional potato sautéed in chef's spice served with sambar, coconut chutney
- MINI KEEMA DOSA** **\$12.90**
Crisp White Lentil & Rice pancake filled with pounded Lamb in a rich well Spiced Masala served with sambar, coconut chutney
- ONION UTTAPPAM** **\$13.90**
Thicker Style dosa topped with crushed pepper, curry leaves, chopped tomato and onions. Served with fresh coconut chutney and sambhar
- CHICKEN TIKKA (GF)** **\$13.90**
Morsels of chicken fillets marinated overnight in chef's special masala cooked in clay oven
- MURGH MALAI TIKKA (GF)** **\$14.50**
Juicy chunks of boneless chicken marinated in cream cheese, yoghurt, malt vinegar, green chilli and whole coriander cooked in tandoor (clay oven)
- LAMB CHOPS (GF)** **\$20.50**
Australian lamb chops marinated overnight in red chilli, cumin, malt vinegar, ginger and garlic cooked in tandoor (clay oven)

SEEKH KEBAB (GF)	\$13.90
Lamb minced with ginger, green chillies, coriander, cumin & freshly ground Indian spices cooked in tandoor (clay oven)	
TAWA FISH FRY (GF)	\$14.90
Fish rolled in a crusty semolina & fine rice flour pan fried	
MIX PLATTERS	\$14.50
Chicken Tikka, Hara Bhara Kebab, Samosa, Seekh Kebab	

MAINS

- BUTTER CHICKEN** **\$19.50**
Tandoor-roasted chicken thigh fillets pan-finished in a mild sauce of subtly spiced tomatoes, honey, cream and dry fenugreek leaves
- CTM** **\$19.50**
Tender morsels of boneless chicken marinated in a blend of freshly ground herbs, baked over charcoal, then cooked in the chef's special masala sauce
- METHI CHICKEN** **\$19.50**
A delicate combination of chicken with fenugreek leaves blend with freshly pounded spices.
- CHICKEN SAAG** **\$19.50**
A classic blend of spinach cooked with a hint of spices and finished with a tempering of freshly chopped garlic
- CHICKEN/LAMB/BEEF VINDALOO** **\$19.50**
Anglo-Indian hot classic that originates from Goa with choice of chicken, lamb or beef
- CHICKEN/LAMB/BEEF KORMA** **\$21.50**
An exquisite dish prepared with aromatic spices cooked in a rich creamy cashew and almond based sauce
- ROGAN JOSH** **\$21.50**
Lamb dish cooked with tomato, onion & coriander
- SAAG GHOSHT** **\$21.50**
Tender pieces of lamb cooked with fresh spinach cooked with a hint of spices and finished with a tempering of fresh chopped garlic.
- ALOO GOAT** **\$21.50**
Tender pieces of goat cooked with curried potatoes pepper, yoghurt & ginger.
- GOAT KADHAI** **\$20.50**
Tender pieces of marinated goat cooked with pickle & special spices.
- BOMBAY BEEF** **\$19.50**
Tender pieces of beef cooked in potatoes & finished with coriander

COASTAL FISH CURRY **\$23.50**
Slow cooked fish with chillies, tomato, garam masala, finished with fresh coriander

FISH FROM PONDICHERRY **\$23.50**
Fish tempered in south Indian curry served with seasoned shallots with turmeric, garlic

GARLIC CHILLI PRAWNS **\$24.50**
Pan fried prawn cooked with a spice mix of garlic, nigella seeds, cumin, mustard seeds, fenugreek and fennel

KONKAN PRAWNS **\$24.50**
Prawns cooked in creamy coconut sauce on low fire & finished with coriander

VEGETARIAN

PANEER BUTTER MASALA **\$15.90**
Cottage cheese tossed with sliced green & red capsicum and finished in a sauce tomatoes, fresh ginger, coriander, onion and cumin

PANEER SAAG **\$16.90**
Traditional dish with fresh green spices from Kashmir & puree of spinach with coriander cooked with grilled cottage cheese

ALOO BAINGAN **\$14.90**
A simple preparation of sliced potatoes & eggplant spiced with royal cumin, chillies, asafoetida and curry leaves

DAL MAKAHANI **\$15.90**
A puree of black lentils flavoured with ginger, garlic & a touch of cream

MALAI KOFTA **\$16.50**
Smoked cottage cheese dumplings in mild flavoursome cashew gravy

MIXED VEGETABLE KORMA **\$16.50**
An exquisite dish prepared with aromatic spices cooked in a rich creamy cashew and almond based sauce

BIRYANI

Vegetable Biryani	\$17.90
Biryani (Chicken, Lamb or Goat)	\$20.90
Steamed Rice	\$3

BREADS

Plain Naan	\$3
Butter Naan	\$3
Garlic Naan	\$3.5
Tandoori Roti	\$3
Cheese Naan	\$4
Cheese & Garlic Naan	\$4.5
Lachcha Paratha	\$4
Keema Naan	\$4.5
Peshwari Naan	\$4

Accompaniments

Sweet mango chutney	\$3
Lime, mango or chilli pickle	\$3
Cucumber Raita	\$3.50
Mix Pickle	\$3
Papad served with mint chutney	\$2.50
Lachcha Pyaaz	\$3.5
Sliced onions tossed with freshly grinded chat masala and lemon	
Green Salad	\$4.50
Sliced Spanish onions, tomatoes, cucumber with Lemon and chilly	

DESSERTS

Rose Panna cotta	\$6
Rose-infused panna cotta	
Payasam	\$8
Traditional south Indian rice pudding	

BANQUETS

GARDEN BANQUET	\$38.00
NON-VEGETARIAN BANQUET	\$43.00