

SHURUAT

(Assorted Entrées)

Samosa (Triangular Indian pastry stuffed with potatoes & green peas)	\$6.95
Aloo Tikki (Potato cutlets)	\$6.95
Samosa or Aloo Tikki Chaat (Diced onion, tomato, spices, yogurt and tamarind chutney)	\$9.90
Pakorras (Cauliflower & spinach fritters)	\$6.95
Onion Bhaji (Chopped onions with chickpea flower)	\$6.95
Paneer Pakora (Cottage cheese fritters)	\$8.95
Tandoori Mushroom (Mushrooms marinated with tandoori spices & cooked in tandoor)	\$12.90
Paneer Tikka (Cottage cheese lightly marinated with spices & cooked in tandoor)	\$12.90
Fish Tikka (Fish cooked in tandoori spices & cooked in tandoor)	\$13.90
Murg Malai (Tender pieces of chicken marinated in cream cheese & authentic Indian spices & cooked in tandoor)	\$12.90
Malai Sheek Kebab (Minced meat with ginger, garlic, fresh coriander & spices, rolled on a skewer & cooked in tandoor)	\$12.90
Mughlai Chops (Tender lamb chops marinated overnight with rum, spices & cooked in tandoor)	\$13.90
Tandoori Chicken (Chicken marinated in yoghurt, tandoori spices & cooked in tandoor)	Full \$22.90 Half \$12.90
Kekabon-Ka-Mela (A variety of exotic meats from tandoor, a culinary delight)	\$23.90
Tandoori Prawns (Prawns marinated with tandoori spices & cooked in tandoor)	\$19.90

RASOI GHAR SE

(From the chef's pot)

Chicken Jhalpherazie (Boneless pieces of chicken cooked with capsicum, onion & tomatoes in a curry sauce)	\$18.90
Chicken Butter Masala (Boneless pieces of chicken cooked in tandoor, simmered in rich tomato sauce & finished with butter, cream, & cashew nuts)	\$18.90
Murg Masale Wala (Spicy chicken kebabs cooked in curry sauce & finished with coriander)	\$18.90
Chicken Shahi Korma (For mild taste buds, chicken cooked with coconut, cream & cashew nuts)	\$18.90
Chicken Vindaloo (Chicken cooked in hot chilli sauce & vinegar)	\$18.90
Chicken Palakwala (Chicken cooked in creamy spinach sauce)	\$18.90
Chicken Pepper Masala (Chicken blended with black grounded pepper & curry leaves)	\$18.90
Chicken 65 (Boneless pieces of chicken blended in a thick & spicy sauce with capsicum & onions)	\$18.90
Lamb Passanda (Fillets of spring lamb blended in a curry sauce with cream & cashew nuts)	\$18.90
Lamb Pepper Masala (Lamb blended with black grounded pepper & curry leaves)	\$18.90
Gosht Rogan Josh (Authentic lamb curry)	\$18.90
Gosht Palakwala (Lamb cooked in creamy spinach sauce)	\$18.90
Gosht Vindaloo (Lamb cooked in hot chilli sauce & vinegar)	\$18.90

Goat Curry (Authentic goat curry with bones)	\$18.90
Goat Pepper Masala (Goat blended with black ground pepper & curry leaves)	\$18.90
Kebab Masala (Kebabs cooked with onions & tomatoes in a curry sauce finished with coriander)	\$18.90
Beef Curry (Authentic beef curry)	\$18.90
Beef Vindaloo (Beef cooked in hot chilli sauce & vinegar)	\$18.90
Beef Aloowala (Beef cooked with potatoes)	\$18.90
Beef Madras (Beef cooked with capsicum, coconut milk & with a touch of vindaloo)	\$18.90
Beef Jhalpherazie (Beef cooked with capsicum, onion & tomatoes in curry sauce)	\$18.90
Beef Pepper Masala (Beef blended with black ground peppers & curry leaves)	\$18.90
Jheenga Masala (Prawns cooked with capsicum & tomatoes in spicy sauce)	\$21.90
Jheenga Malai (Prawns cooked in lightly spiced sauce, finished with cream & coriander)	\$21.90
Fish Curry (Fillets of fish cooked in coconut milk & curry sauce)	\$19.90
Fish Madras (Fillets of fish cooked with capsicum, coconut milk & a touch of vindaloo)	\$19.90

SABZI GHAR SE

(Vegetarian Delights)

Palak Paneer (Cottage cheese blended with rich creamy spinach sauce)	\$14.90
Kadai Paneer (Cottage cheese & capsicum cooked in Indian herbs & spices)	\$14.90
Matter Paneer (Cottage cheese & green peas cooked delicately in spiced or mild sauce)	\$14.90
Paneer Jhalpherazie (Cottage cheese cooked with capsicum, onion & tomatoes in curry sauce)	\$14.90
Shahi Paneer (Cottage cheese cooked in rich tomato sauce, finished with cream & cashew nuts)	\$14.90
Paneer Pepper Masala (Cottage cheese blended with black ground pepper & curry leaves)	\$14.90
Shahi Daal (Whole black lentils simmered overnight with spices)	\$14.90
Channa Masala (Chickpea curry)	\$14.90
Mili Juli Sabzi (Mixed seasonal vegetables in a curry sauce)	\$14.90
Baingan Ka Bharta (Eggplant cooked with onions, tomatoes, green peas & spices)	\$14.90
Malai Kofta (Cottage cheese & potato dumplings in a creamy cashew nut sauce)	\$14.90
Aloo Matter (Fried cubes of potatoes & green peas in lightly spiced curry sauce)	\$14.90
Aloo Palak (Fried cubes of potatoes in creamy spinach sauce)	\$14.90
Bombay Aloo (Potatoes cooked in spicy curry sauce with capsicum)	\$14.90
Aloo Pepper Masala (Potatoes blended with black ground pepper & curry leaves)	\$14.90
Mushroom Masala (Mushrooms cooked with tomatoes, onions & capsicum)	\$14.90
Mushroom Matter (Mushrooms & green peas cooked in lightly spiced sauce)	\$14.90

PULAO

(Rice)

Plain Pulao (Basmati rice with cumin & spices)		\$4.50
Saffron Rice (Basmati rice with saffron, cumin & spices)		\$5.50
Matter Pulao (Basmati rice with green peas)		\$6.90
Navratan Pulao (Our special vegetable rice)	(S)	\$11.90
	(L)	\$17.90
Murg Biryani (Tender chicken pieces cooked with basmati rice, mint & spices)	(S)	\$13.90
	(L)	\$19.90
Hyderbadi Biryani (Tender pieces of lamb cooked with basmati rice, mint & spices)	(S)	\$14.90
	(L)	\$19.90

ROTI

(Breads)

Roti (Wholemeal bread baked in tandoor)		\$2.50
Plain Paratha (Flaky wholemeal bread)		\$3.50
Pudina Paratha (Flaky wholemeal bread with mint)		\$4.00
Aloo Paratha (Wholemeal bread stuffed with spiced potatoes)		\$4.50
Naan (Traditional plain flour bread)		\$2.90
Garlic Naan (Naan brushed with freshly crushed garlic)		\$3.50
Masala Kulcha (Naan stuffed with potatoes, onions, green peas, cheese, coriander)		\$4.50
Paneer Naan (Naan stuffed with cottage cheese & spices; good for a start too)		\$4.50
Kashmiri Naan (Naan stuffed with cottage cheese, nuts, sugar & sultanas)		\$4.90
Keema Naan (Naan stuffed with spiced minced meat)		\$4.90

SAATH ME

(Accompaniments)

Pappadums (Cooked in tandoor)	\$2.50
Raita (Churned yoghurt with fresh cucumber & tomatoes)	\$3.50
Hara Salad (Green Salad)	\$5.50
Spicy Salad (Green Salad with spices)	\$6.50
Mix Pickle or Mango Chutney	\$2.50
Chilly onions (Spicy onions; for the daring)	\$3.50

MITHAI

(Desserts)

Gulab Jamun (Cottage cheese dumpling in sugar syrup)	\$5.90
Kulfi (Indian ice-cream with pistachio nuts)	\$5.90
Ice-cream (With mango slices or chocolate topping)	\$4.90

JALPAN

(Drinks)

Lassi (A smoothing & refreshing yoghurt drink)	Salt \$3.50	Sweet \$3.50	Mango \$4.00
Orange Juice, Mango Juice	\$3.50		
Coke, Coke Zero, Lemonade, Fanta, Solo	\$3.50		
Lemon Lime Bitters, Mineral Water, Soda Water	\$3.50		
Tea, Coffee	\$3.50		
Masala Tea	\$4.00		

Corkage Charges: \$3.00 per person
Minimum Charges: \$15.00 per person (Weekdays) \$18.00 per person (Weekend)
Left over food is taken at your own risk

BANQUET MENU

(Minimum two people)

SUPER SPECIAL BANQUET

\$36.95 (Per head)

Entrée	Samosa, Mughlai Chops, Tandoori Chicken
Main Course	Any one Chicken dish, any one Lamb/Beef dish and any one Prawns/Fish curry with Rice, Naan/Garlic Naan & Raita (as per our menu)
Dessert	Any Dessert or Tea & Coffee (as per our menu)

SUPER BANQUET

\$31.95 (Per head)

Entrée	Samosa, Sheek Kebab, Tandoori Chicken
Main Course	Any one Chicken dish, any one Lamb/Beef dish and any one Vegetarian dish with Rice, Naan/Garlic Naan & Raita (as per our menu)
Dessert	Any Dessert (as per our menu)

NORMAL BANQUET

\$26.95 (Per head)

Entrée	Samosa, Sheek Kebab
Main Course	Chicken Korma, Gosht Rogan Josh/Beef Curry, Mili Juli Sabzi/Aloo Matter with Rice & Naan/Garlic Naan

(ALL PRICES ARE INCLUSIVE OF GST)