



## Vegetarian Entree

### **Veg Mixed Platter**

A delicious of our best vegan starters  
onion bhaji, samosa, spring rolls &  
assorted condiments

\$18.90

### **Vegetarian Samosa**

Triangular pasty filled with seasoned  
potatoes & peas

2 pcs \$6.90 | 4 pcs \$10.90

### **Daal Piazzo** *Vegan GF*

Red lentils fritters garlic ginger, sliced onion  
fresh mint & Coriander

4 pcs \$7.90

### **Cheesy Kofta balls** *GF Veg*

Delicious cheddar and paneer cheese  
stuffed potato balls. A creative twist on  
classic kofta. Must try\*

6pcs \$12.90

### **Onion Bhaji** *GF vegan*

Tasty little onion balls fritters, bound together  
with lightly spiced and fragrant chickpeas  
flour batter served with sauce

4pcs \$7.90

### **Spring Roll** *Vegan*

Crispy spring roll pastry filled with  
seasoned vegetables

2pcs \$6.90 | 4pcs \$10.90

### **Poppadums** *GF vegan*

Lightly spicy thin wafers also known  
as papad, made with chickpeas batter  
served with tamarind sauce

4pcs | \$4.40





## Non-Vegetarian Entree

### **Amritsari Fish** GF

Fish fillets mixed with chick-pea flour batter, kashmiri mild chilli and azawain  
Entree \$14.90 | main \$21.90

### **Masala Lamb Cutlets** GF

Marinated in yogurt with fresh herbs mild spices n lime juice BBQ in tandoori clay oven  
Entree \$16.90 | Main \$24.90

### **Chicken Tikka** GF

A popular national dish of India, chunks of boneless chicken marinated in yogurt and spices and BBQ in our tandoori clay oven mint sauce  
Entree \$14.90 | Main \$22.90

### **Bollywood Mixed Grill** GF

Assorted selection of chicken tikka, seekh kebab lamb cutlets and onion salad  
\$24.90

### **Crispy Tamarind Wings** GF

Marinated spiced chicken wings, pan fried until crispy & tossed in a sticky sweet slightly spicy tamarind chutney | Must try\*  
6pcs \$9 | 12pcs \$16.90

### **Seekh Kebab** GF

Mince lamb on a skewer drenched with chopped shallots, garlic-ginger and lightly spiced. BBQ in Tandoori Clay oven served with mint and salad  
\$22.90

### **Crispy Spicy Wings** GF

A very popular street snack across India. chicken wings marinated with yogurt, curry leaves, spices garlic ginger, panfried to crispy  
6pcs \$9.90 | 12pcs \$16.90





## Our Specialties

All Curries can be cook  
mild-medium-hot-extra hot

### **Butter Chicken** GF

Award winning dish made with  
chicken tikka fresh tomato, very mild spices  
methi & cream

\$16.90

### **Chicken Tikka Masala**

Boneless pieces of chicken bbq in tandoor  
then cooked in creamy tomato sauce  
with capsicum, onion and mild spices

\$16.90

### **Mango Chicken** GF

Boneless pieces of chicken  
cooked with mild spices-in our special  
mango gravy. A local favorite

\$16.90

### **Goat Masala** GF

Home-style goat with bone cooked with  
our chef selected spices. A curry  
bursting with flavours. A must to try!

\$20.90,

### **Achari Gosht** GF

A specialty from bengal, cooked in tomato  
onion, pickles, fresh coriander  
& mild spices

Chicken \$16.90 | Lamb \$18.90

### **Goan Seafood Curry** GF

A south Indian flavored curry  
with prawn, calamari, fish, oyster & Mussels  
tossed with fresh herbs & spices for  
bursting flavours

\$24.90

### **Fish Masala** GF

Salmon fillets sauteed with  
capsicum, onion, garlic ginger and tomato  
spices finished with fresh coriander

\$21.90





## All Time Favourites

All curries can be cook  
mild-medium-hot-extra hot

### Choose your Protien

Chicken \$16.90 | Beef \$17.90

Lamb \$18.90 | Goat \$20.90

Seafood \$24.90 | Prawns \$22.90

### Chicken Tikka Masala GF

Boneless chicken tikka cooked in famous  
tasty fresh tomatoes and creamy gravy ,  
A dish for those who love in mild to hot doses,  
A must to try! \$ 16.90

### Saagwala GF

A delicious mildly spiced spinach curry with  
a hint of cream, your choice of  
meat or seafood

### Jalfrezi GF

A north Indian curry and one of the most  
popular Indian dishes in Britain. your  
choice of meat, cooked with selected  
spices and tomato

### Roganjosh GF

Roganjosh. One of the better known  
Indian Curry, tomato, cupsicum, lemon juice

### Madras GF

A dish that is satisfying in every way,  
your choice of meat or seafood cooked with  
onion 5 spices curry leaves and coconut cream

### Eggplant Curry GF

A classic north Indian curry tossed with  
fresh eggplants and your choice of meat or  
seafood with chefs selected spices





## All Time Favourites

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**Chicken \$16.90 | Beef \$17.90**

**Lamb \$18.90 | Goat \$20.90**

**Seafood \$24.90 | Prawns \$22.90**

#### **Masala** GF

Rich tomato masala gravy cooked with  
fresh capsicum and fried onion

#### **korma** GF

A best seller for those who fancy curry but mild  
doses a creamy gravy in mild spices  
a hint of rosewater

#### **Bombay Masala** GF

your choice of meat or seafood stewed  
with potatoes, aromatic spices and coriander

#### **Dhansak** GF

One of the most popular dishes of  
the ancient Persians of India  
A flavourful spiced lentil dish cooked with  
fenugreek leave and choice of meat

#### **Vindaloo** GF

A tangy hot & spicy blend of Indian curry  
a classic Goan Curry

#### **Do Pyaza** GF

A tomato based curry with subtle spices  
and thick sliced onion very popular in East India

#### **Karahi Gosht**

The Karahi Gosht is slow cooked in a gravy  
that is infused with spices including black cumin seeds,  
tomatoes and fresh chillies. The dish is garnished with fresh  
coriander, slivers of fresh ginger

**Lamb \$18.90 | Beef \$17.90 | Chicken \$16.90**





## Vegetarian Mains

### **Aloo Baigan** *Vegan GF*

A north Indian dish which is made from potatoes and eggplant, a very popular and delightful vegetarian dish

14.90

### **Aloo Gobi** *Vegan GF*

Cauliflower, potatoes and fresh tomato tossed with selected spices..cumin coriander and turmeric

\$14.90

### **Palak Paneer** *GF*

Cottage cheese cubes cooked in fresh spinach tomato lightly spices and finish with cream

\$15.90

### **Methi Paneer** *GF*

One of the best recipes with fenugreek leaves, not only healthy way but also a nice and tasty gravy of garlic and onion combined with cottage cheese

\$15.90

### **Daal Makhani** *GF*

Slow-simmered lentils & red kidney beans in a rich onion tomato & creamy sauce

\$14.90

### **Vegan Daal Makhani** *GF*

Slow-simmered lentils & red kidney beans in a rich onion tomato

\$14.90

### **Yellow Dal Tadka** *Vegan GF*

Yellow lentils tempered with ghee fried speices garlic and herbs

\$14.90

### **Baigan Bartha** *vegan GF*

A mouth watering vegan dish roasted eggplant garlic and green peas seasoned with spices cooked in special onion gravy

\$15.90





## Vegetarian Mains

### **Vegetable Masala** *Vegan GF*

Fresh seasonal vegetables simmered in our traditional onion and tomato gravy, a delicious curry

\$14.90

### **Paneer Tikka Masala** *Veg GF*

Cottage cheese, tomatoes, capsicum cream tossed with chef selected spices, very flavourful & tasty

\$15.90

### **Malai Kofta** *Veg GF*

Dumplings of cottage cheese, potatoes & spices simmered in our onion creamy gravy

\$15.90

### **Bombay Potatoes** *Vegan GF*

Sautéed potatoes delicately cooked with cumin seeds and fresh spices

\$14.90

### **Vegetable korma** *Veg GF*

Fresh seasonal vegetables cooked in our home made korma gravy lightly spiced and fragrances with rose water

\$14.90

### **Aloo Palak** *Vegan GF*

A very delicious garlic tempered curry made with spinach and potatoes

\$14.90

### **Paneer Butter Masala** *GF*

Cottage cheese chunks cooked in rich and creamy masala base with capsicum onion fresh herbs, finished with cream

\$15.90

### **Chana Masala** *Vegan GF*

A heart warming dish chickpea cooked in blend of fragrant spices and potatoes

Crowd Favourite!

\$14.90



# Naan Breads

*for vegan version please mention  
no Butter\**

<b>Plain Naan.....(vegan).....</b>	<b>\$3.50</b>
<b>Butter Naan.....</b>	<b>\$3.90</b>
<b>Garlic naan.....(vegan).....</b>	<b>\$5.00</b>
<b>Cheese Naan.....</b>	<b>\$6.50</b>
<b>Cheese &amp; Garlic naan.....</b>	<b>\$7.00</b>
<b>Cheese &amp; Spinach Naan.....</b>	<b>\$7.00</b>
<b>Keema Naan (lamb Mince).....</b>	<b>\$7.00</b>
<b>Peshwari Naan .....</b>	<b>\$7.00</b>
stuffed almond flakes, cashew, cheese coconut and sultanas	
<b>Chilli &amp; Coriander ..(vegan).....</b>	<b>\$5.50</b>
<b>Chilli &amp; Cheese Naan.....</b>	<b>\$7.00</b>
<b>Roti.....(vegan).....</b>	<b>\$3.50</b>

## **Kids Menu**

<b>Chicken Nuggets &amp; Chips....</b>	<b>\$9.90</b>
<b>Fish &amp; Chips.....</b>	<b>\$12.90</b>
<b>Chips</b>	<b>\$6.50</b>





## Rice Lovers

### **Biryani** *Gluten free*

The Indian Style

Fried Rice with a twist

your choice of meat or seafood or veggies  
tossed with aromatic Basmati Rice and selected  
spices and fresh herbs

<b>Vegetable Biryani.....</b>	<b>\$14.90</b>
<b>Chicken Biryani.....</b>	<b>\$16.90</b>
<b>Lamb Biryani .....</b>	<b>\$18.90</b>
<b>Prawn Biryani .....</b>	<b>\$22.90</b>
<b>Seafood Biryani.....</b>	<b>\$24.90</b>
<b>Fish Biryani.....</b>	<b>\$21.90</b>
<b>Goat Biryani.....</b>	<b>\$20.90</b>

### **Plain Rice** *GF vegan*

Premium aged basmati rice

Small \$4 | Large \$5

### **Jeera Rice** *GF vegan*

Premium aged basmati rice, mildly enhanced  
with roasted cumin & green peas

Small \$4.50 | Large \$5.50

### **Saffron Rice** *GF*

Premium aged basmati rice, scented with  
ghee, saffron, spices & green peas

Small \$5.50 | Large \$6.50

### **Peshwari Rice** *GF*

Premium aged basmati rice, saffron, spice  
shredded coconut, dried sultana, ghee  
cashews & almond

small \$6.50 | Large \$8





## Salads

Gluten free

### **Garden Salad** GF

Cucumber, carrots, tomatoes, onion  
seasoned with lime and chat masala

\$7.00

### **Kachumber Salad** GF

Chopped tomatoes, onion cucumber  
fresh coriander, lime juice dressing

\$7.00

### **Onion Salad** GF

Chopped red onion & tomatoes  
fresh tomatoes, onion, green chili

\$5.90

### **Indian Slaw Salad** GF

A modern Indian coleslaw, cabbage, carrot  
crisp apple, coriander & raita dressing

\$8

### **Sides** GF \$3.50

**Plain Yogurt**

**Cucumber Rait**

**Sliced red onion**

**Papadom (4)**

**Mango Chutney**

**Mixed pickles**

**Mint Sauce**

**Chopped Chillies**