



Winter Special Dine in Deals

Discover our amazing value for money dinner deals and special offers in Orange.

Double meal deal DM21

(Two person only)

3 Course Dinner with Wine or Beer

What's Included?

- Pay only \$65.00 for Two People **Save \$26**
- Start with papadums and mint sauce
- Choose from Vegetarian or Non-Vegetarian Entrée Platter to Share
- Choose from Chicken, Beef, Vegetarian, Lamb or fish Curry each
- Enjoy a Pulao Rice to Share
- Enjoy a Plain or Garlic to Share
- Choose from Mango or Pistachio Kulfi Dessert each
- Enjoy a Glass of Premium House Wine OR Premium Kingfisher Beer each

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Coupon Code GMD21

Group meal deals

(Four or more People)

What's Included?

- Pay only \$39.00 per person **Save \$ 15 per person**
- Start with papadums and mint sauce to share
- Choose from Vegetarian or Non-Vegetarian Entrée Platter to Share between two persons
- Choose from Chicken, Beef, Vegetarian, Lamb or fish Curry each
- Enjoy a Pulao or Saffron Rice to Share between 2 people
- Enjoy a Plain or Garlic to Share between 2 people
- Choose from Mango or Pistachio Kulfi Dessert each
- Enjoy a Glass of Premium House Wine OR Premium Kingfisher Beer each

BYO anything

Corkage 2.⁹⁹

T&Cs

Coupons must be pre purchased over the phone and seats booked in advance. Coupons on sale now until all finished. Deal must be used by 30th July. To purchase the coupon text on 0425615943.

Menu

Entrée Vegetarian

Served with date and tamarind sauce

Vegetable Samosa 2 for 9.90

Pastry filled with mashed potatoes, peas and spices

Aaloo Tikki Chaat 2 for 10.90

Spicy potato patties combined with green chillies and onion served with tangy chick peas and chef special chutneys

Onion Bhaji 8.90

Freshly cut pieces of onion dipped in chickpea flour

Paneer Pakora 13.90

Overnight marinated cottage cheese pieces with herbs and spices, grilled and served with mint chutney

Paneer Tikka 13.90

Overnight marinated cottage cheese pieces with spices, grilled and served with mint chutney

Tandoori Mushrooms 13.90

Marinated mushrooms in yoghurt and spices then cooked in a clay oven and served with mint chutney

Entrée Non-Vegetarian

Served with mint sauce

Lamb Samosa 2 for 9.90

Pastry filled with lamb mince and peas

Chicken Tikka 4 for 15.90

Boneless chicken marinated in yoghurt and spices

Lamb Seekh Kabab 4 for 15.90

Minced lamb mixed with spices and grilled on skewers

Lamb Cutlets 3 for 17.90

Tender succulent lamb cutlets marinated in herbs and spices

Fish Pakora 12.90

Batter fish dipped in spiced chickpea flour and deep fried

Masalla Squid 13.90

Marinated squids sauteed and further cooked in a spicy masalla

Tandoori Chicken Half/Full 14.90/ \$19.90

Boned chicken cooked in clay oven with aromatic spices

Garlic Tandoori Prawns 14.90

King prawns marinated with whole spices, herbs, yoghurt then char grilled in the tandoor and served with mint chutney

Tandoori Veg Mix Platter 14.90

(one piece each)

Veg Samosa, Aaloo Tikki, Paneer Tikka, Onion Bhaji

Tandoori Non-Veg Mix Platter 16.90

(one piece each)

Lamb cutlet, Chicken Tikka, Lamb Seekh Kabab, Lamb Samosa

Mains- Vegetarian

Daal Tadka 15.90

Yellow lentils cooked with spices

Daal Makhani 16.90

Whole black lentils simmered on low flame in tomatoes and spices, finished with butter and cream

Malai Kofta 15.90

Potato and cottage cheese dumpling cooked in cashew nut based gravy

Eggplant Curry 16.90

Eggplant cooked with potatoes

Vegetable Korma 15.90

Fresh vegetable and dry fruits cooked in rich gravy

Paneer Makhani 18.90

Homemade cottage cheese cooked in rich tomato based gravy

Vegetable Masala 17.90

Mixed vegetables cooked with onion, capsicum, tomatoes and chef special masallas

Aloo Palak 14.90

Potato cooked with puree of spinach

Aaloo Matar 15.90

Potato and peas cooked with medium hot onion and tomatoes gravy

Paneer Tikka Masala 19.90

Homemade cottage cheese (Paneer) cooked with onion, tomatoes, capsicum and spices

Palak Paneer 19.90

Homemade cottage cheese cooked with spinach and flavoured with herbs and spices

Mattar Mushroom 18.90

Pan fried peas & mushroom cooked with a mild curry & a touch of cream

Chana Masala 18.90

Chickpeas made with traditional style gravy of tomato, onion & spices

Mains- Goat 22.90

Goat Curry

Goat curry cooked in onion, tomato & capsicum

Goat Masala

Goat fillet cooked with onion, tomatoes, capsicum and spices

Mains- Chicken 21.90

Butter Chicken

Boneless chicken thigh fillets cooked in rich tomato gravy

Mango Chicken

Boneless chicken pieces cooked in a mild mango sauce

Kadai Chicken

Chicken curry cooked in onion, tomato & capsicum

Chicken Tikka Masala

Boneless chicken thigh fillet cooked with onion, tomatoes, capsicum and spices

Chicken Korma

Boneless chicken cooked in mild cashew gravy

Chicken Vindaloo

Boneless chicken cooked with vindaloo sauce

Chicken Saag

Diced chicken cooked with tomatoes and puree of spinach

Chicken Madras

Chicken curry cooked with aromatic spices, mustard seeds and curry leaves finished with coconut cream

Chicken Chettinad

Tender chicken tossed with mustard seeds, red chillies and curry leaves, finished with a rich coconut milk in south Indian style

Mains- Beef 20.90

Beef Vindaloo

Diced beef marinated and cooked in special hot vindaloo sauce

Beef Madras

Traditional beef curry cooked in herbs and spices

Beef Korma

Beef curry cooked in cashew nuts and creamy sauce

Bombay Beef

Special Bombay style Beef curry cooked with potatoes

Mains- Lamb 22.90

Lamb Korma

Mild lamb curry cooked in cashew and yoghurt

Lamb Rogan Josh

Diced lamb curry cooked with herbs, onions, tomatoes and spices

Lamb Saag

Morcel of lamb cooked with puree of spinach

Lamb Vindaloo

Diced lamb marinated and cooked in special hot vindaloo sauce

Lamb Madras

Lamb curry cooked with aromatic spices, mustard seed and curry leaves finished with coconut cream

Lamb Masala

Lamb cooked with onion, tomatoes, capsicum and spices

Mains- Seafood 22.90

Fish Madras

A fish curry cooked with aromatic spices, mustard seeds and curry leaves finished with coconut cream

Goa Fish Curry

Fish cooked with fragrant spiced with coconut gravy

Goa Prawn Curry

Prawns braised in fragrant spiced coconut gravy

Prawn Masala

Prawns cooked in a hot and tangy onion and tomato based gravy

Breads

Plain Naan 3.50
Garlic Naan 3.90
Butter Naan 3.90
Cheese Naan 4.90
Cheese & Garlic Naan 5.00
Cheese & Spinach Naan 5.50
Chicken Naan 5.50
Laccha Parantha 4.50
Kashmiri Naan 5.50
Naan with coconut, crushed cashews & sultanas
Tandoori Roti 3.50
Whole wheat bread cooked in Tandoor
Stuffed Aaloo Mattar Kulcha 5.50
Bread from the tandoor stuffed with potatoes & peas

Rice

Basmati rice 3.50
Pulao Rice Saffron 4.50
Peas Pulav 6.90
Vegetable Biryani 16.90
Basmati rice cooked with vegetables and whole spices
Chicken Biryani 18.90
Basmati rice cooked with chicken thigh pieces and whole spices
Lamb Biryani 19.90
Basmati rice cooked with lamb and whole spices
Goat Biryani 22.90
Basmati rice cooked with goat and whole spices
Prawn Biryani 22.90
Basmati rice cooked with prawns and whole spices

Side Dishes

Cucumber Raita 4.90
Home made yoghurt with cucumber and flavoured with cumin seeds
Pappadums 5 for 4.50
Mango Chutney 2.50
Mix Pickle 2.50
Kachumber Salad (Tomato & Onion) 5.50

Dessert

Gulab Jamun 2 for 7.90
Milky balls soaked in rose scented syrup
Mango Kulfi 6.00
Pistachio Kulfi 6.50

Kids Meal

Hot Chips 4.90
Chicken nuggets with chips 8.90
Baby butter chicken with rice 8.90
Baby mango chicken with rice 8.90

BYO anything

Drinks Menu

Corkage 2.⁹⁹

Beer

Kingfisher Premium beer from India 8

Corona 8

Red Wine by the Glass

Cab Merlot (Rolling) 8.50

Shiraz (Wild Oats) 8.50

Red wine by the bottle

Apple Tree Flat Shiraz 24

Apple Tree Flat Merlot 26

Rolling Cab Merlot 32

Rolling Shiraz 28

White wine by the Glass

Chardonnay (Wild Oats) 8.50

Sav Blanc Semillon (Rolling) 8.50

White wine by the bottle

Logan Sav Blanc 24

Rolling Sav Blanc Semillion 28

Apple Tree Flat Chardonnay 25

Non-Alcoholic Options

Soft Drinks 3.50

Mango Lassi 5.50

Salted/Sweet Lassi 5.00

Lemon Lime Bitters 5.50

Mineral Water 3.50

Special Masala Tea 5.00

Juice Apple/Orange 5.00

Soda water 3.50

Chef Specials Entrée 13.90

Chilli Chicken

Indian Chinese speciality. battered chicken tossed with onion & peppers in tangy sauce

Chilli Paneer

Indian- Chinese speciality. Diced paneer tossed with onion & peppers in tangy sauce

Chicken 65

A Hyderabadi spicy preparation with chunks of chicken tempered with curry leaves and red chillies

Chef Specials Mains 21.90

Rajasthani Laal Maas

Lamb simmered with whole spices, yoghurt and red chilli

Goat Nihari

Tender pieces of bone-in goat meat simmered in a zesty sauce of ginger, garlic, onions, and spices

T&Cs

Prices are subject to change without notice.

Please ask our friendly staff your Dietary requirements such as any allergies etc.

Please advise your spice level before ordering.

All curries are Gluten Free.

We don't use MSG in our products.