

ME NU

Starters - Non veg

Ambersari Makhan Di Fish \$29.95

Tastes amazing with bursting flavor that comes from the unique combo of spices and herbs used with the fish.

Classic Tandoori Chicken \$32.95

Tastes amazing with bursting flavor that comes from the unique combo of spices and herbs used with the fish.

Murgh Malai \$28.95

Tender pieces of boneless chicken marinated in a unique blend of yoghurt, cream, cheese, papaya and spices and cooked on a clay oven.

Lucknowi Seekh Kebab \$28.95

An exotic appetiser made from juicy minced lamb meat with mild spices.

Roti Pe Boti \$29.95

Marinated tender lamb pieces cooked in clay oven and served on Indian flat bread.

Chinese Masala

Chilli Garlic Potatoes \$24.95

Flavorful garlic chilli potatoes made with steamed potatoes, garlic, chilli sauce and honey, sprinkled with green onions and sauce.

Veg Manchurian \$25.95

Delicious Indo-Chinese dish made with wisps of vegetables formed into dumplings, crispy outside and soft inside.

Chilli chicken \$28.95

A sweet, spicy & slightly sour crispy appetizer made with chicken, bell peppers, garlic, chilli sauce & soya sauce.

Starters - Veg

Veg Samosa \$13.95

Crunchy outside and soft potato and vegetable filling inside

Tandoori paneer tikka \$24.95

Cubes of paneer marinated with yoghurt, pickled spices, and later grilled until charred. Onion, bell peppers and other spices

Soy malai tikka \$23.95

Cooked with smooth malai to give you sweet and sour tikka taste

Chaat lab

Dahi sev poori \$20.95

An entree bursting with spicy tangy and sweet flavours and textures with amazing flavour of curd

Pani Poori \$18.95

Hollow poori (a deep-fried crisp crepe), filled with a mixture of flavored water, sweet chutney and chilli chutney and surprising filling

Chowk ki tikki ki chaat \$20.95

A crispy Indian potato patty flavored with spices and topped with yogurt and chutneys

Dahi Bhalla chaat \$19.95

Soft lentil fritters that are deep fried and served with dahi, chutneys, and spices to make chaat

Mains - Non veg

Puran singh da tariwala murga \$29.95

Popular Punjabi curried chicken dish made with spices and yoghurt

Handi chicken korma \$29.95

Delicious gravy made with onion, spices, nuts, yoghurt

Evergreen butter chicken \$28.95

Popular Indian dish made with chicken, spices, tomatoes & cream

Lamb roganjosh \$29.95

A classic curried dish with soft tender chunks of char-grilled lamb, simmered briefly in a delicious & super aromatic tikka masala

Homestyle goat curry \$31.95

Tender goat meat simmered in a blend of aromatic spices, creating a rich and flavorful curry

Goan curry (Prawn | Fish) \$30.95

A tantalizing fusion of aromatic spices and creamy coconut milk

Mains - Veg

Dal makhni \$25.95

Black lentils, tomatoes, ginger & garlics simmered overnight for the perfect taste

Kadhai paneer \$27.95

Indian curry where cubes of paneer (Indian cottage cheese), onions and peppers are marinated with yoghurt and Indian spices

Tadkewali peeli dal \$24.95

Simple Indian curry using masoor dal or red lentils with a seasoning/tempering (tadka)

Veg korma \$25.95

Korma base sauce made with curd, stock or water, cream, spices, nuts and seeds

Palak paneer \$27.95

Thick spinach gravy with paneer cubes, tastes great with naan or roti

Malai kofta \$27.95

Deep fried balls made of potato and paneer are served with a creamy based gravy

Paneer butter masala \$25.95

Paneer cubes in gravy cooked with rich Indian spices

the
Indian
bar

MENU

From the Harvest

Rice \$7.95
Saffron basmati rice

Veg Biryani \$28.95
Rice flavoured with mustard and curry leaves, then finished with lemon juice, served in handi with biryani raita & salan

Chicken Biryani \$29.95
Succulent chicken cooked in rice with special herbs served in handi with biryani raita & salan

Goat Biryani \$31.95
Succulent goat cooked in rice with special herbs served in handi with biryani raita & salan

Breads

Naan \$5.95
Plain naan | Butter naan | Garlic naan

Stuffed Naan \$7.50
Chili & cheese | Keema | Paneer

Roti \$4.95
Whole wheat bread

Paratha \$7.50
Plain | Butter | 32 layered | Aloo

Desserts

Chilli chocolate cinnamon brownie \$15.95

Gulab jamun \$10.95
Soft delicious berry sized balls made with milk solids, flour, soaked in sweet liquid

Pista Kulfi \$11.95
Ice cream with a blend of pistachio and cream

Sides

Raita \$7.95

Mix Pickle \$7.95

Mix Salad \$8.95

Pappadums \$3.95

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