

Dining Room Menu

Entrees

Aloo Kebab	\$8.50
<i>Spiced finely minced meat rissole rolled in potato, herbs and deep fried (2 pieces)</i>	
Samosas	\$7.75
<i>Spiced potato and peas prepared in home made pastry (2 pieces)</i>	
Mixed Pakoras	\$8.00
<i>Potato and Cauliflower fritters coated in spiced chick pea batter and deep fried (6 pieces)</i>	
Onion Bhaji	\$8.50
<i>Spiced onion and spinach rissoles prepared with herbs and deep fried (6 pieces)</i>	
Mixed Entree (For 2)	\$13.75
<i>Samosa, Pakoras and Onion Bhaji (2 pieces each)</i>	

Tandoori Oven Dishes

Tandoori Platter	\$27.75
<i>A selection of items from the Tandoori Oven</i>	
Tandoori Chicken	Half \$13.75 Full \$23.50
<i>Marinated chicken barbecued in the Tandoori oven</i>	
Sheekh Kebab	\$13.75
<i>Minced marinated lamb, barbecued in the tandoori oven with exotic herbs. (6 pieces)</i>	
Murgh Tikka	\$13.75
<i>Spiced marinated breast chicken strips barbecued in the tandoori oven (4 pieces)</i>	
Tandoori Fish Tikka	\$17.75
<i>Fish marinated in yoghurt, garlic and spices then barbecued in the tandoori oven</i>	
Tandoori Cauliflower	\$14.50
<i>Cauliflower marinated in yoghurt, garlic and spices then barbecued in the tandoori oven</i>	
Burra Kebab	\$15.50
<i>Lamb chops marinated and barbecued in the tandoori oven until tender and juicy (4 pieces)</i>	
Shai Kebab	\$13.75
<i>Chicken breast pieces marinated in a mild yogurt, garlic and herb sauce then barbecued in the tandoor (4 pieces)</i>	
Shalimar Kebab	\$13.75
<i>Chicken thigh pieces marinated in a variation of hot spices, yogurt, garlic and herbs then barbecued in the tandoori oven (4 pieces)</i>	

Meat Dishes

Lamb Palak	\$17.25
<i>Tender spiced lamb prepared in a spinach sauce</i>	
Lamb Rogan Josh	\$17.25
<i>Tender spiced lamb curry cooked with tomatoes</i>	
Lamb Shai Korma	\$17.25
<i>Spiced lamb curry cooked with yogurt and blended cashew nuts, with a smooth creamy sauce</i>	
Lamb Vindaloo	\$17.25
<i>Deliciously prepared lamb curry cooked with onions and coconut in a spicy sauce</i>	

Lamb Tindaloo	\$17.25
<i>Deliciously prepared lamb curry cooked with onions, coconut in a HOT spicy sauce</i>	
Punjabi Lamb Curry	\$17.25
<i>Lamb cooked in a curry sauce with vegetables</i>	
Lamb Kashmiri	\$17.25
<i>Lamb succulently prepared in a fruit and nut sauce</i>	
Beef Vindaloo	\$17.25
<i>Deliciously prepared beef curry cooked with onions and coconut in a spicy sauce</i>	
Beef Curry	\$17.25
<i>Beef cooked in a curry sauce with potatoes</i>	
Beef Shai Korma	\$17.25
<i>Spiced beef curry cooked with yogurt and blended cashew nuts, with a smooth creamy sauce</i>	
Goat Curry	\$17.25
<i>Tender pieces of goat cooked in a spicy sauce, with deliciously tasting curry</i>	
Beef Madras	\$17.25
<i>Beef succulently prepared with coconut milk, potatoes with chef's exotic herbs and spices in medium sauce</i>	
Beef Kashmiri	\$17.25
<i>Beef prepared with fruit and nuts in a slightly sweet curry sauce</i>	

Chicken Dishes

Murgh Mumtaz	\$17.25
<i>Tandoori roasted boneless chicken simmered in a pink buttered sauce with spices and tomatoes</i>	
Murgh Tikka Masala	\$17.25
<i>Tandoori barbecued boneless chicken pieces cooked and served in a masala sauce with onions, herbs and spices</i>	
Palak Murgh	\$17.25
<i>Spiced chicken pieces cooked in a spinach sauce</i>	
Murgh Vindaloo	\$17.25
<i>Deliciously prepared chicken cooked with onion and coconut in a spicy sauce</i>	
Murgh Shanjhadani	\$17.25
<i>Chefs special chicken curry prepared with exotic herbs in a smooth creamy sauce</i>	
Murgh Korma	\$17.25
<i>Chicken curry cooked with yogurt and blended cashew nuts, with a smooth creamy sauce</i>	
Punjabi Chicken Curry	\$17.25
<i>Chicken curry prepared with a selection of seasonal vegetables, herbs and spices.</i>	
Green Chicken Curry	\$17.25
<i>Creamy chicken curry blended with a subtle coriander and mint sauce</i>	
Chilli Chicken	\$17.25
<i>Succulent pieces of chicken cooked in a curry sauce with tomatoes, onions and hot chillies</i>	

Sea Fare

Mustard Fish	\$18.75
<i>Fish stir fried with mustard seeds and served in a spicy aromatic curry</i>	
Prawn Masala	\$19.50
<i>King prawns prepared with mushrooms, capsicum, onions and herbs prepared in chef's special creamy sauce</i>	
Fish Vindaloo	\$18.75
<i>Spiced fish curry with onions and coconut prepared in a spicy sauce</i>	
Prawn Vindaloo	\$19.50
<i>Spiced King prawn curry cooked with onions and coconut</i>	
Green Fish Curry	\$18.75
<i>Fish blended with a creamy coriander and mint sauce</i>	

Vegetarian Dishes

Dal Maharani	\$14.75
<i>Lentils marinated in spices and sauted with garlic, onions and toamtoes</i>	
Malai Kofta	\$14.75
<i>Cottage cheese and potato balls in a creamy sauce with nuts</i>	
Palak Paneer	\$14.75
<i>Fresh cubes of cottage cheese spiced and cooked in a smooth spinach sauce</i>	
Aloo Palak	\$14.75
<i>Potatoes cooked in a spiced spinach sauce</i>	
Shai Paneer	\$14.75
<i>Fresh cubes of cottage cheese prepared in a pink buttered sauce with tomatoes and spices</i>	
Season Vegetables	\$14.75
<i>A spiced curry of mixed vegetables</i>	
Pumpkin Masala	\$14.75
<i>Fresh pumpkin stir fried with a variation of herbs and spices served in a curry sauce</i>	
Matar Paneer	\$14.75
<i>Home made cottage cheese and peas prepared in a spicy sauce</i>	
Aloo Gobi	\$14.75
<i>Potato and Cauliflower stir fried with herbs and spices</i>	
Aloo Baingan	\$14.75
<i>Eggplant and potato cooked in a curry sauce with exotic herbs and spices</i>	

Basmati Rice Dishes

Lamb Biryani	\$16.75
<i>Fried Rice prepared with lamb pieces and spices</i>	
Pure Vegetable Biryani	\$12.00
<i>Mixed Vegetables, fried rice, mughlai style</i>	
Kashmiri Pilav(For 2)	\$6.50
<i>Fried rice prepared with mixed fruit and nuts</i>	
Coconut Rice (For 2)	\$5.00
<i>Fried rice prepared with coconut</i>	
Saffron Rice (For 2)	\$5.00
<i>Rice cooked with saffron, peas and spices</i>	
Steamed Rice (For 2)	\$4.00

Tandoori Oven Breads

Plain Naan	\$2.75
<i>Fluffy Tandoori bread made from plain flour</i>	
Roti	\$2.75
<i>Baked tandoori bread made from wholemeal flour</i>	
Butter Paratha	\$3.75
<i>Traditional North Indian wholemeal Tandoori bread, layered with butter</i>	
Garlic Naan	\$3.25
<i>Garlic flavored tandoori naan</i>	
Kashmiri Naan	\$5.50
<i>Fluffy tandoori bread prepared with fruit and nuts</i>	
Masala Kulcha	\$5.50
<i>Fluffy Tandoori bread stuffed with spiced potato and peas</i>	
Keema Naan	\$5.50
<i>Naan bread stuffed with spiced mince meat and herbs.</i>	
Chicken Naan	\$5.50
<i>Naan bread stuffed with chicken and spices</i>	
Hot Onion and Chilli Naan	\$5.50
<i>Naan bread stuffed with onions and hot chillies</i>	
Aloo Paratha	\$5.50
<i>Wholemeal bread stuffed with potato and peas</i>	

Side Dishes

Garden Salad	\$5.50
<i>Fresh vegetable salad</i>	
Raita	Half \$3.25 Full \$5.50
<i>Fresh yogurt prepared with grated cucumber and carrot seasoned with various spices</i>	
Mixed Pickle	\$3.00
<i>A selection of spiced pickles</i>	
Stuffed Chilli's	\$3.00
<i>Red chillies stuffed with spices, oils and masala</i>	
Onion Chaat	\$4.50
<i>Onion salad with herbs and spices</i>	
Pappadums (4 pieces)	\$2.00
Chutney (Tamarind, Mint or Mango)	\$2.50

Sweet Dishes

Kulfi	\$7.50
<i>Creamy homemade Indian ice-cream flavored with mango, cardamom and pistachio nuts</i>	
Gulab Jamun	\$7.50
<i>Lightly fried cheese balls in light sugar syrup (3 Pieces)</i>	
Ice Cream	\$7.00
<i>Ask about our fine selection of Norgen Vaaz Ice Cream</i>	

B.Y.O Corkage \$2.75 per person applies

Prices may change without notice,
Variation to menu items incur an additional cost,
Minimum dine in charge applies,
Please advise staff of any Dietary Requirements