

STARTERS AND ENTREES

- | | | |
|----|--|------------------------------------|
| 1 | Vegetable Samosa (2pcs)
Flaky pastry filled with mashed potatoes, peas and cumin seed. | \$7.50 |
| 2 | Onion Bhajees (6 pcs)
Crispy onion fritter served with tamarind or mint chutney. | \$8.00 |
| 3 | Mixed Pakora (6 pcs)
Crispy cauli, potato, onion dipped in spicy chick pea flour batter and deep fried. | \$8.00 |
| 4 | Paneer Aloo Tikki
Patty made with mashed potatoes, cottage cheese, ginger and added spice to give it a nice flavour. | \$12.00 |
| 5 | Paneer Tikka
Dish made from chunks of cottage cheese marinated in spices and grilled in a tandoor oven. | \$20.00 |
| 6 | Tandoori Mushroom
Mushroom Marinated with ginger and garlic paste cooked in Tandoor oven. | \$18.00 |
| 7 | Paneer Shashlik Tikka
Marinated cottage cheese cooked in Tandoor oven with the Tomato and soya sauce with added spices and onions. | \$20.00 |
| 8 | Meat Samosa
Flaky pastry with spicy minced lamb and peas. | \$9.00 |
| 9 | Tandoori Chicken
Chicken marinated overnight and traditionally cooked in Tandoor. | Half \$16.00 / Full \$26.00 |
| 10 | Chicken Tikka
Boneless chicken marinated overnight in yoghurt and spices then skewered and cooked in Tandoor. | \$16.00 |
| 11 | Garlic Chicken Tikka
Chicken marinated with garlic and yoghurt overnight with spices in it. Cooked in tandoor oven and served with mint chutney. | \$17.00 |
| 12 | Achari Tikka
Your selection of Paneer/Chicken marinated overnight with yoghurt and pickled spices. Must try. | \$17.00 |
| 13 | Chicken Reshmi Kebab
Boneless chicken marinated in cashew nut paste overnight and cooked in Tandoor oven wrapped in egg. | \$17.00 |
| 14 | Lollypop Chicken
Chicken drumsticks marinated in ginger, garlic and spices, added with cornflour and cooked as deep fried. | \$14.00 |
| 15 | Lamb Seekh Kebab
Lamb minced cooked with herbs and spices and skewered in tandoor oven and served with mint chutney. | \$18.00 |
| 16 | Lamb Cutlet
Lamb cutlet added with spices and cooked in Tandoor oven. | \$24.00 |
| 17 | Chicken 65 (starter)
Small chicken pieces fried and then cooked with yoghurt, curry leaves and mustard seeds. Dish from South of India - must try. | \$17.00 |
| 18 | Amritsari Fish
Fish fillet and lemons, lightly battered in Chickpea flour and deep fried. | \$16.00 |
| 19 | Tandoori Prawn
King size prawn marinated, grilled in the tandoor oven with a hint of lemon. | \$20.00 |
| 20 | Garlic Prawns
Prawns battered with garlic, cooked in Tandoor oven. Nice and crispy. | \$21.00 |
| 21 | Veg Platter
2 veg Samosas, 2 Onion Bhajees, 2 Tandoori Mushroom, 2 Paneer Tikka. | \$24.00 |
| 22 | Mix Platter
2 Vegetable Samosas, 2 Onion Bhajees, 2 Chicken Tikka, 2 Lamb Seekh Kebeba . | \$26.00 |
| 23 | Non-Veg Mix Platter
2 garlic Chicken Tikka, 2 Tandoori Chicken, 2 Achari Tikka, 2 Lamb Cutlet. | \$30.00 |

ALL MAINS SERVED WITH BASMATI RICE

INDO-CHINESE

ENTREES

- | | | |
|----|--|--|
| 24 | Honey cauliflower
Battered crispy Cauli's cooked in a sweet tomato and garlicy sauce with added spices in it. Must Try. | \$17.00 |
| 25 | Manchurian: Veg / Cauliflower
Your selection of battered meat or vegetarian cooked in a soya sauce, with tomatoes and onions in it with added spices. | \$16.00 / \$18.00 with gravy |
| 26 | Chilli: Chicken / Paneer
Your selection of meat or vegetarian cooked with onions, capsicum and spices in dark soya sauce.
Fried Rice: Vegetarian /Chicken
Rice cooked with chicken/vegetable then fried in a pan with added spices in it. | \$19.00 / \$2.00 extra with gravy
\$18.00/\$22.00 |

MAINS

- | | | |
|----|---|--------------------------|
| 27 | Chicken / Lamb / Beef Vindaloo
Hot dish from south of India, based chilli, spices and fresh tomatoes. Goes well with plain Naan. | \$21.00 / \$3.00 |
| 28 | Chicken / Lamb Kadai
Cooked in onion based thick gravy with capsicum, tomatoes and spices. | \$3.00 |
| 29 | Saagwala Chicken / Lamb
Diced chicken / lamb cooked in a gravy of spinach, cream and spices. | \$22.00 / \$23.00 |
| 30 | Chicken / Lamb Madras
A dish from south India cooked with mustard seeds, curry leaves and coconut cream. | \$22.00 / \$3.00 |
| 31 | Chicken / Lamb or Beef Korma
Diced chicken / lamb / beef cooked in cashew nut based sauce, garnished with cashew and sultanas. | \$23.00 |
| 32 | Butter Chicken
Tandoori chicken cooked off the bone in a mild, buttery cream sauce. | \$21.00 |
| 33 | Chicken Tikka Masala
Everybody's favourite, cooked in mild delicately spiced, added with grated tomatoes and onions. | \$21.00 |
| 34 | Methi Chicken
Boneless cubes of succulent chicken cooked with a combination of tomato and onion, seasoned with fresh Fenugreek leaves. | \$21.00 |
| 35 | Chicken Jhal Frezi
Chefs special, cooked with green chillies, fried onions and green peppers. | \$23.00 |
| 36 | Chicken / Lamb Pasanda
Cooked with fresh cream yoghurt, mixed ground cashews and mild spices. | \$23.00 |
| 37 | Lamb / Beef or Chicken Bhuna
Your choice of meat cooked with fresh onion and tomatoes and ginger garlic sauce added with chefs secret spices. Very authentic one. | \$23.00 |
| 38 | Rogan Josh Lamb/Beef
Lean lamb/beef cooked in North Indian style with herbs and spices. | \$22.00 |
| 39 | Lamb Handi Meat
Tender diced lamb cooked in fresh onion, ginger, garlic and tomatoes with tempered spices. | \$23.00 |
| 40 | Lamb Tikka Masala
Lamb cooked in mild delicately spiced gravy, added with grated tomatoes and onions. | \$22.00 |
| 41 | Dal Gosht
Diced lamb cooked in lentils, onions, tomato and spices. | \$23.00 |
| 42 | Mango Chicken
An exotic curry with tender chicken pieces cooked in a subtle mango sauce. | \$21.00 |
| 43 | Chicken Do Pyaza
Chicken cooked with fresh onion mixed with spices and cashew nut sauce. | \$22.00 |

ALL MAINS SERVED WITH BASMATI RICE

- | | | |
|----|--|----------------|
| 44 | Lamb/Chicken Jaipuri
Dish from the royal state of India Rajasthan. This dish is cooked with yoghurt, freshly chopped onion and tomato with added spices. | \$23.00 |
| 45 | Achari Chicken Masala
Achari Chicken curry is little spicy and tangy curry, in this chicken is cooked with onion base gravy in pickling spices. | \$22.00 |

SEAFOOD

- | | | |
|----|---|----------------|
| 46 | Amritsari Fish Curry
Dish from North India, Punjab. Curry cooked with the tempering of Carom Seeds, Yoghurt, and onion base gravy. | \$23.00 |
| 47 | Fish Curry
Cooked in North Indian Style. Tempered with spices, ginger, garlic and onions. Real taste of India. | \$23.00 |
| 48 | Goan Fish Curry
Royal delicacy from beaches of Goa cooked in lightly spiced, coconut and mustard seeds. | \$23.00 |
| 49 | Prawn Kadai
Prawns cooked in butter with garlic, tomato, capsicum and fresh coriander. | \$25.00 |
| 50 | Prawn Saagwala
Prawns cooked with fresh tomatoes, onions, garlic and spinach. | \$25.00 |
| 51 | Prawn Malabari
An exotic delicacy from the coasts of Malabar in south India cooked in curry leaves, coconut milk, mustard seeds and spices. | \$25.00 |

CHEF'S SPECIALITIES

- | | | |
|----|--|----------------|
| 52 | Chicken Kolapuri
Diced chicken cooked in a medium/hot, delicately spiced tomato gravy. | \$24.00 |
| 53 | Red Garlic Chicken
Boneless chicken cooked in red gravy with garlic and spring onions. | \$24.00 |
| 54 | Tawa: Lamb
Lamb cooked with diced onion, capsicum, tomatoes with a hint of cashew nut paste in it. | \$25.00 |
| 55 | Paneer Taka Tak
This dish comes from Amritsar-Punjab. This dish is tangy, spicy, flavourful and goes well with butter naan. | \$24.00 |
| 56 | Radda: Lamb/Beef/Chicken
Your selection of meat cooked in Dark Rum, tomato and onion base gravy with added spices. Served on a hot sizzling platter- must try. | \$26.00 |
| 57 | Goat Curry - 750ml
Tendered Goat cooked in a fresh ginger paste with tomatoes and onion base gravy on a simmered heat with spices. | \$27.00 |

FOOD ALLERGY NOTICE.

Please be advised that **GLUTEN FREE, DAIRY FREE, NUT FREE, SOY FREE, EGG FREE** food is prepared in our kitchen that also prepares food with **Gluten, Nuts, Dairy, Eggs and Soy products.**

If you have a food allergy or a special dietary requirement please inform a staff member or ask for more information.

THANK YOU.

VEGETARIAN

- | | | |
|----|---|----------------|
| 58 | Bombay Aloo
Small potato pieces cooked with onion and tomato paste mixed with herbs and spices. | \$17.00 |
| 59 | Aloo Palak
Potatoes cooked in spinach, cream and spices. | \$19.00 |
| 60 | Vegetarian Korma
Fresh vegetables cooked in a nutty creamy sauce. | \$19.00 |
| 61 | Aloo Gobi
Potato, cauliflower cooked with onion, herbs and spices. | \$18.00 |
| 62 | Hara-Bhara Chaman
Mix vegetables with sweet corns cooked in a spinach gravy with added spices in it. | \$19.00 |
| 63 | Malai Kofta
Potatoes and homemade cottage cheese mixed with herbs, spices, simmered in a nutty creamy sauce, garnished with almonds and sultana. | \$21.00 |
| 64 | Chana Masala
Chick peas cooked with secret spices, straight from the heart of Punjab | \$18.00 |
| 65 | Butter Paneer
Cottage cheese cooked in tomato sauce with butter, cream and spices. | \$22.00 |
| 66 | Palak Paneer
Homemade cottage cheese cooked in spinach gravy mixed with spices | \$22.00 |
| 67 | Kadai Paneer
Homemade cottage cheese cooked in ginger, garlic curry sauce with capsicum, onions and tomatoes. | \$22.00 |
| 68 | Paneer Jaipuri
Homemade cottage cheese cooked with yoghurt, freshly chopped onion and tomato with added spices. | \$24.00 |
| 69 | Shahi Paneer
This royal item is prepared with nuts onions , spices and yogurt and cream. Yogurt or curd elevates the taste of gravy with the aroma of spices infused. | \$24.00 |
| 70 | Matar Mushroom
Peas cooked with mushroom in tomato and onion based gravy. | \$21.00 |
| 71 | Mushroom Do Pyaza
Mushroom cooked with fresh onion mixed with spices with cashew nut sauce | \$21.00 |
| 72 | Mix Vegetable
Fresh mixed vegetables cooked in onion and tomato sauce mixed with herbs and spices | \$19.00 |
| 73 | Dhal Makhani
Lentils cooked with butter, cream and spices. Enjoyed best with butter naan | \$18.00 |
| 74 | Dal Tadka
Yellow lentils cooked with the tempering of fresh garlic with added spices | \$17.00 |

PULAO / RICE

- | | | |
|----|-----------------------|---------------|
| 75 | Peas Pulao | \$8.00 |
| 76 | Cumin Rice | \$7.00 |
| 77 | Kashmiri Pulao | \$8.00 |
| 78 | Mushroom Rice | \$8.00 |

BIRYANI

Rice and Chicken/Lamb/Vegetable are cooked together with nuts and spices to make a sumptuous one pot meal

- | | |
|--|----------------|
| Vegetable Biryani | \$18.00 |
| Lamb, chicken or beef Biryani | \$23.00 |
| La Tandoor Biryani
Is served with Chicken, Lamb, and Beef in it. | \$24.00 |
| Prawn Biryani | \$26.00 |

INDIAN BREADS

- | | |
|---|---------------|
| Plain Naan
Traditional Indian Leaned Bread. | \$4.00 |
| Butter Naan - Indian Style
Naan bread stuffed with butter. A nice crispy one | \$5.00 |
| Garlic Naan
Naan with topping of garlic. | \$4.50 |
| Cheese Naan
Naan bread stuffed with grated cheese. | \$6.00 |
| Cheese and Garlic Naan
Naan bread with topping of garlic and a stuffed with melting cheese. | \$6.50 |
| Chilli Coriander Naan
Naan with topping of Coriander & chilli. | \$6.00 |
| Lacha Paratha
Flaky wholemeal bread, a nice crispy bread. | \$5.00 |
| Onion Kulcha
Stuffed with onions | \$6.00 |
| Aloo Paratha
Roti stuffed with mashed potato and spices. | \$6.00 |
| Keema Naan
Naan stuffed with spiced minced lamb | \$7.00 |
| Chicken Naan
Naan bread stuffed with minced chicken. | \$7.00 |
| Paneer Kulcha
Naan stuffed with cottage cheese with added herbs and spices to give it a nice flavour. | \$6.50 |
| Gobi Kulcha
Stuffing of Cauliflower in naan bread with added herbs. Must try | \$6.00 |
| Kabli / Peshawari Naan
Desiccated coconut, sultanas, butter and nuts. | \$6.50 |
| Chocolate Naan Bread
Delicious naan bread filled with chocolate. Everyone's favourite | \$6.50 |
| Tandoori Roti
Unleavened wholemeal bread | \$4.00 |
| Gluten Free Naan | \$6.00 |
| Gluten Free Garlic Naan | \$7.00 |

SIDE DISHES

- | | |
|------------------------------------|---------------|
| Lassi: Mango/Sweet/Salted | \$5.00 |
| Mint Chutney | \$3.00 |
| Mango Chutney | \$3.00 |
| Mix Pickles | \$3.00 |
| Green Salad | \$7.00 |
| Kechumber | \$4.00 |
| Onion Lacha Salad | \$4.00 |
| Extra Rice | \$4.00 |
| Papadoms (4) | \$3.00 |
| Raita (Tomato and Cucumber) | \$4.00 |

DESSERTS

- | | |
|---|---------------|
| Gulab Jamun (2pcs)
A delicious dessert made with milk, cream. Finished with cardamom clove infused sugar./ With Ice Cream | \$6.00 |
| Mango Kulfi
Homemade Mango Ice cream. Must Try | \$7.00 |
| Amritsari Kulfi
Homemade Saffron Ice-Cream. Must Try | \$7.00 |