



# *MENU*



## ENTREE

**TANDOORI CHICKEN (GF)**..... HALF \$12.50  
..... FULL \$18.50

Chicken pieces marinated in exotic Indian herbs and spices cooked in clay oven.

**CHICKEN TIKKA (5)(GF)**.....\$12.50

Boneless chicken pieces marinated in exotic Indian spices cooked in clay oven.

**MALAI SEEKH KEBAB (4)(GF)**.....\$11.50

Mince lamb marinated with exotic spices, lemon juice and green chillies.

**TANDOORI PRAWNS (5)(GF)** .....\$13.90

King prawns marinated with exotic Indian spices roasted in Indian clay oven served with mint sauce.

**AMRITSARI FISH PAKORA (5)(GF)**.....\$12.50

Fish marinated in special Punjabi spices, dipped in chickpea batter and deep fried in vegetable oil.

**PRAWN PAKORA (5)(GF)**.....\$12.50

Prawn dipped in spiced chickpea batter and fried until golden brown.

**CHICKEN PAKORA (4)(GF)**.....\$10.90

Tender boneless chicken tikka pieces dipped in lightly spiced batter and cooked in vegetable oil.

**VEGETABLE SAMOSA (2)**.....\$7.90

Savoury filling of spiced potato and peas stuffed in home-made pastry served with date and tamarind chutney.

**VEGETABLE PAKORA (5)(GF)(VG)**.....\$7.90

Sliced onion, spinach, cauliflower and potato spiced and fried with chickpea batter until golden brown served with tamarind chutney.

**MUSHROOM PAKORA (5)(GF)**.....\$11.90

Button mushrooms stuffed with cottage cheese, fresh herbs, and Indian spices fried and served with tamarind chutney.

**PANEER PAKORA (5)(GF)**.....\$10.90

Home made Indian cheese coated with spices and fried with chickpea batter until golden brown. Served with Tamarind chutney.

**CHILLI POPPERS (4)GF**.....\$12.90

Green chillies stuffed with mozzarella and Indian paneer mixed with spices and fresh mint. Dipped in chickpea batter and deep fried.

**VEGE PLATTER** .....\$14.90

2 Vegetarian Samosa, 2 Vegetable Pakora, 2 Paneer Pakora.

**All our mains are gluten free, please speak to our staff for your dietary requirements.**

## CHICKEN MAINS

**BUTTER CHICKEN**.....\$20.90

Tandoor roasted boneless chicken pieces simmered in butter, tomato, almonds and herb sauce. Finished with fresh cream.

**KADHAI CHICKEN**.....\$20.90

Chicken cooked with capsicum, tomato, and finished with fresh coriander.

**MANGO CHICKEN**.....\$20.50

Tender chicken pieces cooked in mild creamy mango sauce.

**CHICKEN KORMA** .....\$20.50

Traditional Mughlai style dish cooked in onion, tomato, creamy cashew based gravy.

**CHICKEN BALTI** .....\$20.90

Tender chicken pieces cooked with tomato, onion, garlic and fresh vegetable. Finished with cream.

**CHICKEN TIKKA MASALA** .....\$20.90

Chicken tikka pieces cooked with capsicum, tomato, onion, garlic finished with fresh coriander.

**PUNJABI CHICKEN**

**(CHEF SPECIAL) (DF)**.....\$21.50

Boneless chicken pieces cooked in onion, garlic, fresh ginger, fenugreek gravy with chef special spices and fresh coriander.

**CHICKEN SAAG**.....\$20.50

Traditional North Indian dish cooked with creamy spinach puree in an onion, tomato fenugreek based gravy.

**CHICKEN MADRAS (DF)**.....\$20.50

Delicious South Indian curry made with onion, tomato, garlic, coconut milk and infused with tamarind.

**CHICKEN VINDALOO (DF)** .....\$20.50

Southern Indian delicacy from Goa cooked in hot gravy with malt vinegar for tangy flavour. (Hot)

**MUGHLAI CHICKEN (DF)** .....\$20.90

Marinated tender chicken pieces cooked masala gravy finished with creamy cashew sauce, fresh ginger.

## LAMB MAINS

**KASHMIRI ROGAN JOSH (DF)**..... \$21.90

Lamb pieces cooked in tomato, onion, garlic gravy seasoned with Kashmiri spices garnished with coriander.

**LAMB KORMA**.....\$21.90

Traditional Mughlai style dish cooked in onion, tomato, creamy cashew based gravy.

**LAMB BALTI**..... \$21.90

Tender lamb pieces cooked with tomato, onion, garlic and fresh garden vegetables in aromatic spices finished with cream.

**KADHAI LAMB (DF)**.....\$21.90

Lamb cooked with capsicum, tomato, onion, garlic finished with fresh coriander.

**LAMB ADREKE (DF)**.....\$21.90

Lamb pieces cooked in onion, tomato, garlic, fresh ginger gravy seasoned with aromatic spices finished with julienned ginger.

**LAMB SAAG**.....\$21.90

Traditional north Indian dish cooked with creamy spinach puree in onion, tomato, garlic, fenugreek based gravy.

**LAMB MADRAS (DF) .....\$21.90**

Delicious South Indian curry made with onion, tomato, garlic, coconut milk and infused with tamarind.

**LAMB VINDALOO (DF).....\$21.90**

Southern Indian speciality from Goa cooked in traditional hot gravy with malt vinegar for tangy favour. (Hot)

**RESHAMI KOFTA****(CHEF SPECIAL) .....\$22.50**

Lamb meatballs infused with chef special spices and herbs cooked in rich mild cashew nut gravy.

**BEEF MAINS****KASHMIRI BEEF (DF).....\$20.90**

Tender pieces of beef cooked in onion, tomato and ginger gravy with Kashmiri spices.

**BEEF KORMA.....\$20.90**

Traditional Mughlai style dish cooked in onion, tomato, creamy cashew based gravy.

**ACHARI BEEF****(CHEF SPECIAL) (DF).....\$21.50**

Beef cooked in onion, tomato, garlic, and ginger gravy tempered with traditional Indian pickle spices.

**KADHAI BEEF (DF).....\$20.90**

Beef cooked with capsicum, tomato, onion, garlic finished with fresh coriander.

**BEEF ADREKE (DF).....\$20.90**

Beef pieces cooked in onion, tomato, garlic, fresh ginger gravy seasoned with aromatic spices finished with julienned ginger.

**BEEF SAAG.....\$20.90**

Traditional north Indian dish cooked with creamy spinach puree in onion, tomato, garlic, fenugreek based gravy.

**BEEF MADRAS (DF).....\$20.90**

Delicious South Indian curry made with onion, tomato, garlic, coconut milk and infused with tamarind.

**BEEF VINDALOO (DF).....\$20.90**

Southern Indian speciality from Goa cooked in traditional hot gravy with malt vinegar for tangy favour. (Hot)

**BEEF BUTTER MASALA.....\$21.50**

Tender beef pieces cooked in masala gravy finished with creamy cashew sauce, fresh ginger.

**GOAT CURRY****(Subject to Availability) (DF).....\$22.90**

Succulent Goat cooked in North Indian style gravy with onion, tomato and five spices, topped with fresh coriander and ginger.

**SEAFOOD MAINS****MALABAR PRAWNS (DF).....\$21.90**

Cooked prawns with chopped capsicum and Malabar spices, garnished with coconut flakes.

**BUTTER PRAWNS.....\$21.90**

Prawns simmered in butter, tomato, almonds and herb sauce finished with fresh cream.

**KADHAI PRAWNS (DF).....\$21.90**

Prawns cooked with capsicum, tomato, onion, garlic garnished with fresh coriander.

**MADRAS PRAWNS (DF).....\$21.90**

Delicious South Indian curry made with onion, tomato, garlic, coconut milk and infused with tamarind.

**PUNJABI FISH MASALA****(CHEF SPECIAL) (DF) .....\$22.50**

Fish fillets cooked in slow simmered Punjabi style gravy with chef special spices.

**FISH MADRAS (DF).....\$21.90**

Delicious South Indian curry made with onion, tomato, garlic, coconut milk and infused with tamarind.

**FISH VINDALOO (DF).....\$21.90**

Southern Indian delicacy from Goa cooked in traditional hot gravy with malt vinegar for tangy flavour. (Hot)

**GOA FISH CURRY (DF).....\$21.90**

Goa speciality! Fish fillets cooked in Goa style gravy with coconut milk finished with tamarind.

**VEGETARIAN MAINS****KADHAI PANEER (CHEF'S SPECIAL).....\$17.90**

Paneer cooked with capsicum, tomato and finished with coriander.

**PANEER MAKHANI .....\$17.50**

Tender homemade Indian cottage cheese cooked in creamy almond sauce garnished with almond flakes.

**PANEER TIKKA MASALA .....\$17.50**

Homemade Indian cottage cheese cooked with capsicum, tomato, onion, garlic finished with fresh coriander and cream.

**MALAI KOFTA.....\$17.50**

Dumpling made with potato, cottage cheese, sultanas and cashew cooked in creamy cashew sauce.

**PALAK KOFTA.....\$17.50**

Dumpling made with potato, cottage cheese, sultanas and cashew cooked in pureed spinach and creamy cashew sauce.

**MATTER PANEER .....\$17.50**

Homemade paneer cooked with peas, herbs and traditional creamy sauce.

**KASHMIRI ALLOO (CHEF SPECIAL).....\$17.90**

Potato stuffed with sultanas, Indian paneer, cashew and aromatic spices cooked in creamy Kashmiri sauce.

**PALAK PANEER.....\$17.50**

Homemade Indian cheese cooked in pureed spinach and creamy sauce with fenugreek and traditional spices.

**VEGETABLE KORMA .....\$17.50**

Traditional Mughlai style dish cooked in onion, tomato, creamy cashew nut based gravy.

**DAHL MAKHANI.....\$16.50**

Black lentils, red kidney beans slow cooked in Punjabi style creamy gravy seasoned with freshly ground spices.

## VEGAN MAINS

**AMRITSARI CHANA MASALA** .....\$16.50  
Chickpeas cooked in onion, tomato, green chilli gravy with Punjabi spices and lemon juice.

**ALLOO MATTER** .....\$16.50  
Potato (Alloo) cooked with peas, herbs in masala sauce finished with coconut cream.

**KASHMIRI ALLOO (CHEF SPECIAL)**.....\$16.50  
Potato stuffed with sultanas, potato, cashew and Kashmiri aromatic spices cooked in creamy coconut sauce.

**MIXED VEGETABLE** .....\$16.50  
Fresh garden vegetables cooked with traditional Indian spices and finished with fresh coriander.

**ALLOO GOBHI**.....\$17.50  
Cauliflower and potatoes cooked with chef special spices.

**VEGETABLE VINDALOO**.....\$16.90  
South Indian special cooked in traditional hot gravy. (Hot)

**DAHL TADKA**.....\$16.50  
Yellow lentils slow cooked with onion, ginger and garlic seasoned with garam masala tempered with Indian spices.

**DAHL FRY**.....\$16.50  
Highway Dhaba (restaurant) Style Black lentils cooked with fresh onion, tomato, coriander and Punjabi spices.

**DAHL PALAK** .....\$16.50  
Pureed spinach cooked with yellow lentils and north Indian spices.

**ALLOO BAINGAN** .....\$17.50  
Potato and eggplant cooked with north Indian spices.

**ALLOO PALAK** .....\$16.50  
Pureed spinach and potato pieces cooked in onion, tomato gravy with fenugreek leaves and spices.

## RICE DISHES

**GOAT BIRYANI** .....\$20.90

**CHOICE OF BIRYANI**.....\$16.90  
Chicken/Lamb/Beef/Prawns/Vegetable.  
Served with Cucumber Raita

**JEERA (CUMIN) RICE**.....\$5.90

**PEAS PUAV**.....\$5.90

**PESHAWARI PULAV**.....\$5.90

**COCONUT RICE**.....\$5.90

**AROMATIC BASMATI RICE**.....\$3.50

**LEMON RICE**.....\$5.90

## TANDOORI NAAN BREAD

**PLAIN NAAN**.....\$4.00  
Indian plain flour bread cooked in tandoor.

**BUTTER NAAN**.....\$4.50  
Indian bread stuffed with butter in layers.

**GARLIC NAAN**.....\$4.50  
Indian bread topped with garlic infused oil.

**CHEESE NAAN** .....\$5.50  
Indian bread stuffed with mozzarella cheese topped with butter.

**CHEESE AND GARLIC NAAN**.....\$5.90  
Indian bread stuffed with mozzarella cheese and garlic.

**CHEESE AND SPINACH NAAN**.....\$5.90  
Indian bread stuffed with cheese and spinach mixture.

**CHEESE, SPINACH AND GARLIC NAAN**.....\$5.90  
Indian bread stuffed with cheese and spinach mixture topped with fresh garlic.

**PESHAWARI NAAN**.....\$4.50  
Indian bread stuffed with dried nuts, sultanas & coconut.

**ALLOO NAAN**.....\$4.90  
Indian bread stuffed with potato, onion, Coriander and lightly spiced.

**KEEMA NAAN** .....\$5.50  
Indian bread stuffed with minced lamb, onion, green chillies.

**LACHACHA PARATHA (VEGAN)** .....\$4.00  
Whole meal flour turned into layered wholemeal bread.

**TANDOORI ROTI (VEGAN)**.....\$4.00  
Whole meal flour plain bread cooked in tandoor.

**TAWA ROTI (VEGAN)**.....\$4.00  
Whole meal flour plain bread cooked on fat pan.

## ACCOMPANIMENTS

**PAPPADUM PLATTER** .....\$11.90  
5 Pappadums, mint sauce, mango chutney, cucumber raita.

**CUCUMBER RAITA** .....\$4.50  
Natural yoghurt mixed with cucumber, carrots and blended with spices.

**MANGO CHUTNEY** .....\$2.50

**TAMARIND CHUTNEY** .....\$2.50

**MIXED PICKLE**.....\$2.50

**5 PAPPADUMS** .....\$3.50

## DESSERTS

**GULAB JAMUN (3)** .....\$5.00  
Milk solids based sweet dipped in rose & sugar syrup.

**KULFI (MANGO, PISTACHIO, CARDAMOM)** .....\$4.50  
Indian home made ice cream.