



LUNCH MENU MONDAY TO FRIDAY 11:30 AM – 2:30 PM

Includes curry from the lunch menu served, with rice choice of pappadum or plain naan.

Add can of soft drink with your meal for \$ 1.50 (375ml cans only)

VEGETARIAN THALI \$ 13.50

PANEER MAKHANI: Tender homemade Indian cottage cheese cooked in creamy almond sauce.

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

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

VEGETABLE KORMA: Traditional Mughlai style dish cooked in onion, tomato, creamy cashew-based gravy.

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

AMRITSARI CHANNA MASALA: Chickpeas cooked in onion, tomato, green chillies gravy with Punjabi spices and lemon juice. (VG)

VEGETABLE VINDALOO: Southern Indian specialty from Goa cooked in traditional hot gravy with malt vinegar for tangy flavour. (VG)

MEAT THALI \$ 15.00

BUTTER CHICKEN: Tandoori boneless chicken pieces simmered in butter, tomato, almond and herb sauce, finished with fresh cream.

MANGO CHICKEN: Tender chicken pieces cooked in mild creamy mango sauce.

KORMA: (CHICKEN/LAMB/ BEEF) Traditional Mughlai style dish cooked in onion, tomato, creamy cashew-based gravy.

MADRAS: (CHICKEN/LAMB/ BEEF) South Indian delicious curry made with onion, tomato, garlic, coconut milk and infused with tamarind. (DF)

VINDALOO: (CHICKEN/LAMB/ BEEF) Southern Indian specialty cooked in traditional hot gravy with malt vinegar for tangy flavour. (DF)

KADHAI: (CHICKEN/ LAMB/ BEEF) Traditional north Indian dish cooked with capsicum, tomato, fresh ginger and finished with fresh coriander. (DF)

KASHMIRI ROGAN JOSH: Tender lamb pieces cooked in tomato, onion, garlic gravy seasoned with Kashmiri spices and coriander. (DF)