

VEGETARIAN ENTREES

Masala Dosai\$16.00

Thin crisp, golden brown rice pancake rolled with spiced potato masala & served with coconut chutney and sambar.

Paneer Tikka\$14.00

Pieces of cottage cheese marinated in a paste of ginger, garlic, coriander and cumin powder, yoghurt and garam masala overnight and cooked along with onion and capsicum in tandoor on skewer and served with mint chutney.

Beetroot Bonda\$14.00

Dumplings made from potato & beetroot with a touch of chillies, mustard seeds and spices and coated with chickpea flour.

Veggie Samosa\$13.00

Spiced green peas, onions and mixed vegetables wrapped in a thin pastry and cooked to perfection.

Darbar Chaat\$13.00

Crisped spinach tossed together with potato and chickpeas topped with 'tongue twisting' sauce

Adarka Lasoon Gobi\$14.00

Cube size pieces of cauliflower marinated with garam masala, chillies and corn flour, lightly fried and tossed together with ginger and garlic along with a touch of coriander.

Stuffed Zucchini Flowers\$14.00

Zucchini flowers stuffed with spiced mixture of beans, carrot, cauliflower, potatoes and fried golden brown.

NON-VEGETARIAN ENTREE

Pulled Lamb Shoulder\$16.00

slow cooked lamb shoulder tossed with dash of chilli, curry leaf, cashew, fresh coriander and crumbed.

Chicken 65\$14.00

65 days aged chicken, marinated in exotic spices, lemon juice and deep fried, tossed with curry leaf, fenugreek powder and coriander served with lemon wedge and Spanish onion.

Chicken Tikka\$14.00

Tendered chicken boneless cubes marinated in yoghurt, spices and smoke roasted to perfection

Quail Fry\$16.00

quails marinated in spice mix, lemon juice, chopped ginger and garlic, fried to perfection and tossed with fresh chilli, curry leaf and cashew.

Prawn Vepudu\$17.00

King Sized prawns pan fried in spicy lentil powder, curry leaves, garam masala, cracked pepper, onions and fresh coriander.

Jal Pari Hariyali (Chefs speciality)\$17.00

Marinated Tasmanian salmon fillets with turmeric, cashew paste, cumin and coriander powder and lemon juice, pan fried to perfection, served with crisped sweet potato mint sauce on a bed of spiced potatoes.

Keema Dosa\$17.00

Thin crisp, golden brown rice pancake rolled with spiced lamb mince & served with coconut chutney and sambar.

Bamboo charcoal Tuna Fish\$17.00

fresh tuna, simmered with mustard seed, pepper, garam masala, mint leaf, methi and fried with bamboo charcoal infused corn starch.

MAINS - CHICKEN & SEAFOOD

Butter Chicken\$22.00

Tandoori Grilled chicken simmered in spiced butter fenugreek and kasoori methi leaves masala gravy with a touch of honey, pepper.

Hyderabadi Chicken Biryani (served with or without bones)\$23.00

Tempting flavours of spices and herbs definitely stimulate you to try this basmati rice cooked with chicken cooked in poppy seed gravy and sealed with pastry to seal the natural flavours along with coconut milk, mint, saffron and rose water.

Spiced soft Shell Crab\$22.00

Soft shell crab lightly battered in mixture of corn and plain flour, with a marinade of white pepper, bread crumbs, paprika, vinegar, garam masala and lightly fried until crunch and served with dips.

Fish Makhni\$23.00

Fillets of ling fish barbequed in Tandoori and simmered in tomato baked, royal sauce with a touch of fresh coriander

Chicken Chukka\$21.00

Tender Chicken pieces coated with curry leaves, turmeric and other Indian spices served dry, Chefs recommendation.

Chicken Chat Pat (Chef's Recommendation)\$21.00

Chicken cut into bite size pieces and marinated in ginger and garlic and cooked in mystery sauce (chef's speciality), leaving a tickly taste and amazing flavour on the pallet.

Prawn & Scallop Lababdar (Can Be Cooked With Only Prawns Or Scallops)\$23.00

King size prawns and scallops cooked to perfection in a delicate sauce based on fresh tomatoes, ginger and shallots, flavoured with coriander and fenugreek.

Chicken Do Pyaza\$15.90

Boneless chicken cubes cooked in glazed onion gravy infused w/ blend of garam masala. (GF, DF, NF)

LAMB, BEEF & GOAT

Bezawada Railway Goat Curry\$23.00

Diced goat stewed in an unusual but smooth and medium spiced garam masala flavoured with onion, cumin, fenugreek seeds and fresh curry leaves.

Lamb Chops\$25.00

Juicy tender lamb cutlets marinated in Kashmiri spices, roasted in Tandoor Oven.

Desi Lamb Shanks\$25.00

8 hours slow cooked lamb shanks with whole spices, shallots, carrot, garlic cloves and tomatoes, served on a bed of potato mash.

Kerala Korma\$22.00

Cubes of Meat Cooked with Thick sauce of Coconut and Cashew Nuts flavoured with Green Cardamom. A South Indian delight. a dish with rich gravy and well balanced flavours

Roganjosh Punjabi\$22.00

traditional lamb/beef curry prepared the way North Indians love it-with Kashmiri red chillies and flavoured with black cardamom.

VEGETARIAN

Gutti Vankai\$18.00

Stuffed whole baby eggplant (Brinjal) in a ground paste of cashew, peanut, sesame and coconut cooked to perfection in Hyderabadi style (south Indian).

Panner Butter Masala\$18.00

Cubes of homemade cheese (paneer) cooked in rich batter and tomato sauce with cream, honey and pepper.

Bhindi Masala\$18.00

baby okra shallow fried, tossed with onion, ginger, garlic and fresh tomatoes along with tangy tamarind paste.

Kadai Vegetables\$18.00

beans, carrot, cauliflower, peas, onion and capsicum pan fried in kadai and simmered in tomato gravy along with spices and dry chilli.

Tawa Mushroom\$18.00

boiled button mushrooms sautéed with tadka sauce, fresh chilli, sesame seed powder, fenugreek seed powder and fresh coriander.

Malai Khofta\$18.00

Dumplings made from potato and cheese, tossed in an authentic Combination of curry leaves and mustard seeds simmered in Moghlai gravy

Vegetable Biryani\$18.00

Saffron Pulao Rice tossed with fresh vegetables & Biryani spices and sealed with pastry to seal the flavours of the spices.

Palak Paneer\$18.00

cottage cheese served in a rich spinach and onion gravy with a touch of cream.

Dal bhukara\$17.00

mix of black dhal and kidney beans simmered for 12 hours, cooked with tomato and cream over tandoor for smoky lentil flavour.

RICE

Saffron Basmati Rice\$3.00

BREADS

Plain Naan\$3.50

Tandoori Roti\$3.50

Aloo Paratha\$5.00
stuffed potato

Lacha Paatha\$4.50

Keema Naan\$6.00

Garlic Naan\$4.50

Cheese Naan\$5.00

Peshwari Naan\$5.00
stuffed dry fruits and nuts

Pudina Paratha (Mint)\$5.00

Cheese with Garlic Naan\$6.00

SIDES

Sweet Mango Chutney\$3.90

Hot Pickle\$3.90

Green Salad\$4.90

Cucumber & Yogurt Raita\$3.90

Pappadums\$3.90

DESSERTS

Gajer Halwa\$9.00

shredded carrot pudding steamed and cooked with milk, cream and cardamom and served with vanilla icecream.

Mango Kulfi\$9.00

Delicious homemade Indian ice-cream with mango pulp and nuts.

Coup A La Darbar\$10.00

Your choice of flavoured ice cream of vanilla, strawberry, chocolate and banana garnished with roasted pistachios and served with a choc stick.

Warm Chocolate Pudding\$11.00

Warm chocolate cake served vanilla bean ice cream and warm chocolate sauce.

Fried ice-cream with your choice of flavour\$11.00

(Strawberry, Chocolate and Vanilla)

Your flavour of ice cream rolled in coconut flakes, egg washed and rolled in bread crumbs to give the crunch on the out when fried.

Hot Gulab Jamun\$9.00

An Indian hot dessert-milk dumplings (two pieces) immersed in rose flavoured sweet syrup.

Pista Kulfi\$9.00

Ice-cream w pistachio, almonds milk & cream flavoured with cardamom.

Rasamalai (2 Pcs)\$10.00

Cotton soft cottage cheese soaked in a creamy thickened milk sauce delicately flavoured in cardoman

Chocolate Naan\$10.00

Indian flat bread stuffed with chocolate and cooked in tandoor served with vanilla Ice Cream.

**LIQUER OF DESSERT
(\$9 WITH ANY COFFEE)**

Cointreau\$6.00

Tia Maria\$6.00

Butter Scotch Snaps\$6.00

Kahlua\$6.00

Galiana\$6.00

Malibu\$6.00

Bailey\$6.00

Sambuca\$6.00

Frangilici\$6.00

PRICE SUBJECT TO CHANGE WITHOUT NOTICE.