

STARTERS

Vegetable Samosa (2pcs) 5.90

Pastry pocket filled with potato, peas, onion & herbs

Onion Bhaji (4pcs) 5.90

Sliced crunchy onion fritters fried with chickpea batter

Pakora (4pcs) 5.90

Assorted vegetable coated in chickpea flour batter

Tandoori Chicken Tikka (6pcs) 12.90

Chicken fillets marinated in lemon, yoghurt, tandoori spices and roasted in the tandoor

Chilli Prawns (8pcs) 12.90

Prawn Cutlets marinated in soy sauce, honey, chilli finished with pan fried Indian spices

Prawn Jalpari (8pcs) 12.90

Prawn dipped in beer batter chickpea flour and spices

Seekh Kebab (4pcs) 9.90

Chicken & beef mince skewered and drenched with chopped shallots, onion, tomato and cooked in tandoor

Mixed Platter 9.80

Samosa, Onion Bhaji, Seekh Kebab & Tandoori Tikka

CHICKEN CURRIES - \$16.99

Butter Chicken

Chicken pieces roasted and finished with mild creamy tomato flavoured sauce

Chicken Saagwala

Chicken cooked with fresh spinach & exotic spices

Chilli Chicken

Chicken cooked with capsicum, onion, green chillies, fresh herbs and soy sauce

Mango Chicken

Chicken roasted & cooked in an Indian exotic mango sauce

Chicken Vindaloo

Chicken cooked in a hot and sour sauce with hot chillies

Chicken Tikka Masala

Chicken cooked with capsicum, onion and fresh herbs

Chicken Madras

Chicken cooked with shredded coconut, fresh curry leaves and coconut cream

Chicken Korma

Chicken roasted, finished in a white cashew nut gravy

Chicken Jalfrezi

Chicken roasted, tossed with black pepper, cinnamon, onion, capsicum spices finished in onion tomato gravy

Adraki Chicken

Chicken with ginger, coriander in onion & tomato gravy

Chicken Chettinad

Authentic North Indian chicken dish tossed in onion & tomato gravy with mustard seeds & curry leaves

Karahi Chicken

Pan fried chicken with coriander seeds, tomato, capsicum, onion, ginger garlic paste, finished in onion & tomato gravy

BEEF CURRIES - \$16.99

Rogan Josh

Beef cooked in an onion gravy, finished with coriander and fresh ginger

Korma

Beef cooked in cashew nut gravy with fresh cream

Vindaloo

Beef cooked with hot chillie and hot & sour spices

Madras

Beef cooked with shredded coconut, fresh curry leaves and coconut cream

LAMB CURRIES - \$17.99

Lamb Bhuna

Lamb cooked with butter & onion sauce, lamb mince & fried garlic

Rogan Josh

Lamb cooked in onion gravy, finished with coriander & ginger

Korma

Lamb cooked in cashew nut gravy with fresh cream

Lamb Saagwala

Lamb cooked with fresh spinach and whole exotic spices

Vindaloo

Lamb cooked with hot chillie and hot & sour spices

Madras

Lamb cooked with shredded coconut, fresh curry leaves and coconut cream

Lamb Masala

Lamb cooked with red onion, capsicum & fresh indian spices

Lamb Nawabi

Lamb cooked in coconut cream, mustard seeds & curry leaves

SEAFOOD CURRIES - \$19.99

Fish & Mango Curry

Fish cooked with mild mango sauce, coconut cream and fresh cream, finished in onion and tomato gravy

Goan Fish Curry

Fish cooked in coconut milk tempered with mustard seed and fresh curry leaves

Butter Prawn

Succulent prawn cutlets marinated in garlic, cooked in creamy mild butter and tomato sauce

Prawn Jalfrezi

Prawn cutlets tossed with black pepper, cinnamon, onion, capsicum and indian spices finished in onion tomato gravy

Prawn Malabar

Prawns cooked in coconut sauce, garlic & fresh curry leaves

Prawn Masala

Prawns cooked with red onion, capsicum & fresh indian spices

VEGETABLE CURRIES - \$15.99

Gobi Manchurian

Cauliflower florets dipped in chickpea batter fried, sauteed with onion, capsicum finished in a tangy soy & chilli gravy

Paneer Tikka Masala

Cubes of homemade paneer (cheese) cooked in gentle & mild creamy tomato sauce

Alu or Paneer Palak

A spinach delicacy blended with fresh masala and served with your choice of either potatoes (alu) or paneer (homemade cheese)

Mixed Vegetable Korma

Fresh vegetables cooked in cashew nut gravy

Butter Paneer

Paneer (cubes of homemade cheese) cooked in butter sauce

Daal Makhani

Black lentils, red kidney beans cooked with a tomato sauce

Shahi Baingan

Diced eggplant cooked in creamy cashew nut gravy

Daal Tadka

Yellow lentils cooked with garlic, onion, tomatoes & herbs

Malai Kofta

Cheese balls cooked with roasted dry fruits in cashew nut gravy

Bombay Potatoes

Potatoes tempered with cumin, mustard seeds, tossed with herbs

All curries served mild, medium or hot!!!!

ALL CURRIES NOW SERVED WITH COMPLIMENTARY RICE

Tandoori Breads

Plain Naan 3.90 Peshwari Naan - stuffed with nuts & dried fruit 4.90 Garlic Naan 4.90 Garlic & Cheese Naan 4.90 Spinach & Cheese Naan 4.90 Cheese & Chilli Naan 4.90 Keema Naan - stuffed with spiced lamb mince 4.90

Rice

Steamed Rice 1.90 Coconut Rice 3.90 Saffron Rice 3.90 Cummin & Peas Rice 3.90

Sides & Condiments

Pappadums (4pcs) 2.90 Mixed Pickle 2.90 Mango Chutney 2.90 Raita - refreshing yoghurt & cucumber dip 2.90 Mint & Coriander Chutney 2.90

Drinks

Mango Lassi - yoghurt based drink made with mango 3.99 375ml Coke, Diet Coke, Coke Zero, Sprite 2.50 600ml Coke, Diet Coke, Coke Zero 3.99 1.25l Coke, Diet Coke, Coke Zero, Fanta, Sprite 4.99 Lemon Lime and Bitters 3.99 Ginger Beer 3.99 Water 2.99 Appletiser - sparkling apple juice 3.99 Orange Juice 2.99

Value Pack

Onion Bhaji, Butter Chicken, Lamb Rogan Josh, 2 rice, 2 plain naan, pappadums & tamarind sauce

\$40

Family Pack

Samosas, Butter Chicken, Lamb Korma, Prawn Masala, 2 rice, 2 garlic & cheese naan and pappadums

\$60