

# 10% DISCOUNT ON YOUR TAKEAWAYS!

## HOW SPICY WOULD YOU LIKE YOUR MEAL!

Our meals can be made to suit how spicy you like it!



## WE HAVE SOMETHING FOR EVERYONE!

Our dishes are made to your requirements. Refer to the icons that show gluten free, or dairy free. Please ensure to clearly request either dairy free or gluten free options when ordering.

GF	GLUTEN FREE
DF	DAIRY FREE
V	VEGAN
D	CONTAINS DAIRY
G	CONTAINS GLUTEN

## Entrees

**COMBINATION PLATTER** (Order min. two) (per person) **\$13.50**  
Samosa, onion bhaji, malai chicken tikka, lamb chops and fish tikka.

**TANDOORI PLATTER** (Order min. two) (per person) **\$15.00**  
Malai chicken tikka, tandoori chicken, lamb chops, fish tikka, tandoori king prawn.

**VEGETARIAN PLATTER** (Order min. two) (per person) **\$11.00**  
Samosa, onion bhaji, vegetables pakora, paneer pakora and vegetables spring rolls.

**VEGETABLES SAMOSA** (Two pic's) **G** **\$6.50**  
Savoury felling of potatoes, peas and spices wrapped in flaky pastry and deep fried.

**ONION BHAJI** (Three pic's) **GF** **\$6.00**  
Onion fritters, chickpea flour, herbs, spices mix together and deep fried.

**VEGETABLES PAKORAS** (Six pic's) **GF** **\$6.00**  
Selected vegetable bites, chickpea flour mix together and deep fried.

**VEGETABLES SPRING ROLLS** (Ten pic's) **G** **\$8.00**  
Indo Chinese entrée made of shredded vegetables wrapped in a pancake made of rice flour and deep fried.

**TANDOORI MUSHROOMS** (Eight pic's) **GF** **\$15.00**  
Mushrooms marinated in garlic and yoghurt, skewered and cooked in a clay oven.

**PANEER PAKODAS** (Six pic's) **D** **\$12.00**  
Home made cottage cheese layered with herbs and spices, dip in chickpea flour batter and then deep fried.

**PANEER TIKKA** (Six pic's) **D** **\$14.00**  
Home made cottage cheese marinated with selected spices, skewered and cooked in a clay oven.

**CHICKEN TIKKA** (Five pic's) **GF** **\$15.00**  
Chicken marinated with selected spices and yoghurt, skewered and cooked in a clay oven.

**MALAI CHICKEN TIKKA** (Five pic's) **GF** **\$15.00**  
Chunks of bird marinated with fresh cream, traditional herbs and spices, skewered and cooked in a clay oven.

**ACHARI TIKKA** (Five pic's) **GF** **\$15.00**  
Chicken marinade with Indian pickle, traditional spices and yoghurt, skewered and cooked in a clay oven.

**TANDOORI CHICKEN HALF** (One leg/One breast) **GF** **\$12.50**  
**TANDOORI CHICKEN WHOLE** (Two legs/Two breasts) **GF** **\$24.50**  
Whole bird marinated in yoghurt, with ginger, garlic, herbs and spices of India subcontinents, skewered and cooked in a clay oven.

**TANDOORI CHICKEN WINGS** (Eight pic's) **GF** **\$14.00**  
Chicken wings marinated with yoghurt, traditional herb and spices, skewered and cooked in a clay oven.

**CHICKEN LOLLIPOP** (Six pic's) - Chef Special **G** **\$16.00**  
Entrée from Indo-China, deep fried battered chicken nibbles.

**LAMB TIKKA** (Five pic's) **GF** **\$19.00**  
Lamb backstrap marinated with authentic herbs and spices, skewered and cooked in a clay oven.

**LAMB CHOPS** (Four pic's) **GF** **\$19.50**  
Young lamb cutlets marinated with yoghurt, fresh ginger, garlic and authentic herbs, skewered and cooked in a clay oven.

**TANDOORI KING PRAWN** (Eight pic's) **GF** **\$18.00**  
New Zealand sea prawn marinated with aromatic herbs, skewered and cooked in a clay oven.

**FISH TIKKA** (Five pic's) **GF** **\$16.00**  
Gurnard fish fillet marinade with yoghurt, grounded herbs and spices, skewered and cooked in a clay oven.

**PRAWN PAKODAS** (Eight pic's) **GF** **\$17.00**  
King prawns dip in batter of chickpea flour, spices and deep fried.

## Mains (All mains served with premium basmati rice)

**BUTTER CHICKEN** **GF** **\$21.50**  
All-time favourite around the world dish cooked in a mildly butter sauce and finished with fenugreek.

**CHICKEN TIKKA MASALA** **GF** **\$21.50**  
Dish of chunks of roasted marinated chicken cooked with selected spices and cream.

**CHICKEN KORMA** **GF** **\$21.50**  
Clay oven cooked chunks of chicken braised with creamy sauce, traditional herbs and spices. **Hot!**

**MANGO CHICKEN** **GF** **\$21.50**  
Clay oven cooked chunks of chicken tempered with mango sauce and grounded spices.

**CHICKEN BHUNA** **GF** **DF** **\$22.00**  
Roasted marinated chunks of boneless chicken dry preparation, stir fry with onions, ginger, garlic, capsicum, grounded spices and curry sauce.

**Please ask order taker for dairy free!**

**CHICKEN VINDALOO** **GF** **DF** **\$21.50**  
A hot dish from India cooked with vindaloo masala, capsicum, vinegar and spices.

**CHILLI CHICKEN** - Chef's Special **GF** **D** **\$22.00**  
Dish from Indo-China, battered boneless chicken fried and sauté in garlic, capsicum and spring onions.

**CHICKEN MADRAS** **GF** **DF** **\$22.00**  
Hot dish from India, clay ovened boneless chicken cooked with exotic ground spices.

**MURG MUGHLAI MASALA** **GF** **\$22.00**  
White marinated chicken cooked in a mild creamy sauce, then finished with vegetable gravy and egg.

**CHICKEN SAAGWALA** **GF** **\$21.50**  
Clay ovened marinated chunks of chicken tempered with spices, tomatoes, herbs, spinach paste and finished with fresh cream.

**Please ask order taker for dairy free**

# Mains (All mains served with premium basmati rice)

**CHICKEN POSHT** GF **\$22.00**  
Diced chicken cooked in a vegetable gravy with garlic, ginger, spices, tomatoes and poppy seeds.

**CHICKEN KADAI** GF **\$21.50**  
Roasted chunks of marinated chicken cooked with ginger, garlic, vegetable sauce, selected spices and finished with fresh cream.

**CHICKEN JALFREZI** GF DF **\$22.00**  
Clay ovened boneless marinated chicken cooked with coconut milk, fresh tomatoes, capsicum and spices from southern part of India.  
**Please ask order taker for dairy free!**

**SAKET CHICKEN** - Chef's Special GF **\$22.00**  
Diced chicken cooked in vegetable gravy with herbs, spices, cream and finished with lots of fresh coriander.

**CHICKEN ACHARI** GF DF **\$21.50**  
Clay ovened marinated chunks of chicken tempered with spices, onion seeds, herbs and finished with Indian pickle.

**BALTI DANSAK CHICKEN** GF D **\$21.50**  
Clay oven cooked chunks of chicken simmered with black lentils, tempered with herbs, spices, cream and vegetable gravy.  
**Please ask order taker for dairy free!**

**CHICKEN DO PAYAZA** GF **\$21.50**  
Boneless chicken cooked with chunky onion in a vegetable gravy with herbs, spices and finished with fresh cream.

**LAMB/GOAT KORMA** GF **\$22.00 / \$23.50**  
Tender diced lamb/goat braised with creamy sauce, traditional herbs and spices.

**LAMB/GOAT TIKKA MASALA** GF **\$22.50 / \$23.50**  
Young lamb/goat cooked with selected spices, cream and exotic herbs which give curry red colour.

**LAMB/GOAT ROGAN JOSH** GF DF **\$22.50 / \$23.50**  
Lamb/goat cooked with aromatic cloves, cinnamon, cardamom and masala on a slow heat.

**LAMB/GOAT VINDALOO** GF DF **\$22.50 / \$23.50**  
A hot dish from India cooked with vindaloo masala, capsicum, vinegar and spices.

**LAMB/GOAT SAAGWALA** GF **\$22.50 / \$23.50**  
Tender diced lamb/goat tempered with spices, tomatoes, herbs, spinach and finished with fresh cream.  
**Please ask order taker for dairy free!**

**LAMB/GOAT POSHT** GF **\$22.50 / \$23.50**  
Tender lamb/goat cooked with onions, garlic, ginger, herbs and spices, tomatoes and poppy seeds.

**LAMB/GOAT BHUNA** GF DF **\$23.00 / \$23.50**  
Diced lamb/goat dry preparation, stir fry with onions, ginger, garlic, capsicum, grounded spices and curry sauce.

**LAMB/GOAT KADAI** GF **\$22.50 / \$23.50**  
Lamb/goat cooked with ginger, garlic, vegetable sauce, selected spices and finished with fresh cream.

**LAMB/GOAT JALFREZI** GF DF **\$23.00 / \$23.50**  
Dices of young lamb/goat cooked with coconut milk, fresh tomatoes, capsicum and spices from southern part of India.  
**Please ask order taker for dairy free!**

**LAMB/GOAT MADRAS** GF DF **\$22.00 / \$23.50**  
Hot dish from India, lamb/goat cooked with exotic ground spices and flavour of fenugreek.

**LAMB/GOAT SUPREME** - Chef's Special GF DF **\$23.00 / \$23.50**  
Lamb/goat cooked with ginger, garlic, spices, curry masala and finished with coconut cream.  
**Please ask order taker for dairy free!**

**LAMB/GOAT DO PAYAZA** GF **\$22.50 / \$23.50**  
Lamb/goat cooked with chunks of onion in a vegetable gravy along with herbs, spices and finished with fresh cream.

**LAMB/GOAT BALTI** GF **\$22.50 / \$23.50**  
Chunks of lamb/goat cooked in variety of spices to give an exotic aroma such as cardamom, ginger, garam masala, cumin seeds and tomatoes.

**LAMB/GOAT ACHARI** GF **\$22.50 / \$23.50**  
Diced lamb/goat tempered with spices, onion seeds, herbs and finished with Indian pickle.  
**Please ask order taker for dairy free!**

**BUTTER PRAWNS** GF **\$23.50**  
Prawns simmered in a mild butter sauce and finished with fenugreek leaves.

**GOA PRAWNS** GF **\$23.50**  
Prawns cooked with capsicum, tomato, spices cream and finished with flavour of fenugreek.

**PRAWN JALFREZI** GF DF **\$23.50**  
Prawns cooked with coconut milk, fresh tomatoes, capsicum and spices from southern part of India.  
**Please ask order taker for dairy free!**

**KADAI PRAWNS** GF **\$23.50**  
Prawns cooked with ginger, garlic, vegetable sauce, selected spices and finished with fresh cream.

**PRAWN SAAGWALA** GF **\$23.50**  
Prawns tempered with spices, tomatoes, herbs, spinach paste and finished with fresh cream.

**PRAWN DO PAYAZA** GF **\$23.50**  
Prawn cooked with chunks of onion in a vegetable gravy with herbs, spices and finished with fresh cream.

**PRAWN HANDI MASALA** GF **\$23.50**  
Prawn cooked in a vegetable gravy with capsicum, herb, spices and finished with fresh cream.

**FISH CURRY** GF DF **\$23.50**  
Gurnard fish fillet cooked with onion tomato base gravy and aromatic herbs.

**FISH MALABARI** GF **\$23.50**  
Gurnard fish fillet tempered with chopped onions, ginger, garlic, capsicum, creamy sauce and finished with vinegar.

**FISH MADRAS** GF DF **\$23.50**  
Gurnard fish cooked with exotic ground spices and flavour of fenugreek.

## Non Alcoholic Beverages

**COKE/COKE ZERO/SPRITE** **\$3.50**

**GINGER BEER** **\$5.00**

**MANGO/SWEET/SALTED LASSI** **\$6.00**

Please turn over for Vegetarian Mains, Rice Preparations, Naan Breads, and Accompaniments

## Vegetarian Mains (All mains served with premium basmati rice)

**MATAR PANEER** GF **\$17.50**  
North India dish cooked with green peas, cottage cheese, tomatoes base sauce and spices.

**PALAK PANEER** GF **\$18.00**  
Freshly blended spinach cooked with homemade cottage cheese and exotic spices.

**PANEER MAKHANI** GF **\$17.50**  
Homemade cottage cheese cooked in butter sauce with flavour of fenugreek.

**KADAI PANEER** GF **\$18.00**  
Homemade cottage cheese cooked with tomatoes, onions, bell peppers, and blend of spices.

**SHAHI PANEER** GF **\$18.00**  
Homemade cottage cheese cooked with thick gravy made up of cream and finished with aromatic herbs.

**MALAI KOFTA** GF **\$17.50**  
Hugely popular dish on Indian restaurant menu, deep fried dumplings made of nuts, raisins, cottage cheese, potatoes and simmered in a creamy sauce.

**MUSHROOM MATAR MASALA** GF **\$17.50**  
White button mushrooms and green peas tempered in onion tomato gravy and spices.

**MUSHROOM DO PAYAZA** GF **\$17.50**  
Mushrooms cooked with chunks of onion, vegetable gravy, garlic and ginger.

**MIX VEGETABLES** GF DF **\$16.50**  
Assorted vegetable cooked with rich blend of spices, herbs and gravy.  
**Please ask order taker for dairy free!**

**VEGETABLE JALFREZI** GF DF **\$16.50**  
Mixed vegetables cooked with coconut milk, fresh tomatoes, capsicum and spices from southern part of India.  
**Please ask order taker for dairy free!**

**VEGETABLE KORMA** GF **\$16.50**  
Mixed vegetables braised with creamy sauce, herbs and spices.

**BUTTER VEGETABLES** GF **\$17.50**  
Assorted vegetables cooked in butter sauce with flavour of fenugreek.

**ALOO JEERA** GF DF **\$15.00**  
Boiled dice potatoes tempered with cumin seeds and spices.

**ALOO GOBI** GF DF **\$16.50**  
Potatoes and cauliflower cooked together with cumin seeds, turmeric, coriander and spices.  
**Please ask order taker for dairy free!**

**ALOO SAAGWALA** GF **\$16.50**  
Freshly blended spinach cooked with potatoes and exotic spices and finished with fresh cream. **Please ask order taker for dairy free!**

**DAAL MAKHANI** GF **\$16.50**  
Boiled black lentils and red kidney beans cooked with rich butter, fresh cream and exotic spices. **Please ask order taker for dairy free!**

**DAAL TARKA** GF DF **\$16.50**  
Specially prepared lentil tempered with cumin seeds and garlic.  
**Please ask order taker for dairy free!**

**BAIGAN BHARTA** GF DF **\$17.00**  
Mashed roasted eggplant cooked with garlic, ginger & spices.  
**Please ask order taker for dairy free!**

## NAAN's (Breads)

**PLAIN NAAN** **\$5.50**  
Teardrop shape leavened bread made of refined flour dough, milk, egg white and baked in clay oven.

**GARLIC NAAN** **\$4.00**  
Plain naan coated with finely chopped garlic and baked in clay oven.

**ONION KULCHA** **\$5.50**  
A round bread stuffed with finely chopped onions, spices and baked in clay oven.

**CHEESE NAAN** (Cottage or Mozzarella) **\$5.50**  
A round bread stuffed with grated cottage or mozzarella cheese, spices and baked in clay oven.

**KASHMIRI NAAN** **\$5.50**  
Bread stuffed with cashew nuts and raisins.

**VEGETABLE KULCHA** **\$5.50**  
Bread stuffed with mix vegetable and seasonings.

**CHICKEN NAAN / KEEMA NAAN** **\$5.50**  
Bread stuffed with spiced mince chicken and baked in clay oven.

**PLAIN ROTI** **\$3.50**  
A round bread made of wheat flour dough and baked in clay oven.

**ALOO PARATHA** **\$5.50**  
A bread made of wheat flour, stuffed with spiced mashed potatoes and baked in clay oven.

**LACCHA PARATHA** **\$5.00**  
Flaky bread made of wheat flour, baked in clay oven.

**CHOCOLATE NAAN** **\$5.50**  
Chocolate chips stuffed bread, baked in clay oven.

## Rice Preparations

**PLAIN RICE** **\$4.00**  
Steamed premium basmati rice.

**JEERA RICE** **\$5.00**  
Steamed premium basmati rice tempered with cumin seeds.

**PEAS PULAO** **\$6.00**  
Steamed premium basmati rice tempered with green peas and seasonings.

**VEGETABLE BIRYANI** GF DF **\$18.50**  
Biryani is popular throughout South Asia, parboiled premium basmati rice, assorted vegetables and biryani masala cook together.  
**Please ask order taker for dairy free!**

**CHICKEN BIRYANI** GF DF **\$21.50**  
Clay ovened marinated cubes of chicken, parboiled premium basmati rice and biryani masala cook together.  
**Please ask order taker for dairy free!**

**LAMB/GOAT BIRYANI** GF DF **\$21.50 / \$23.50**  
Dices of young lamb/goat, parboiled premium basmati rice and biryani masala cook together. **Please ask order taker for dairy free!**

## Accompaniments

**PAPAD** (four pic's) GF **\$3.00**  
A thin, crisp, round shaped made from peeled lentils and pulses flour.

**RAITA** GF **\$4.00**  
Plain curd mixed with grated cucumber, onion and roasted cumin powder.

**MINT CHUTNEY** GF **\$4.00**  
King of accompaniment. Mint leaves, yoghurt, mustard, herb and spices blend together.

**TAMARIND CHUTNEY** GF **\$4.00**  
Made of fresh tamarind, gaggery and herbs, sweet and sour in taste.

**MIXED PICKLE** GF **\$4.00**  
Varieties of vegetables and fruits marinated in brine, edible oil along with spices and herbs.

**MANGO CHUTNEY** GF **\$5.00**  
Made from grated mango, sugar and herbs.

**GREEN SALAD** GF **\$8.00**  
Long dices of cucumber, tomatoes, carrots, onions (optional), shredded with lemon and chat masala.

**KACHUMBER** GF **\$4.00**  
Chopped onions, tomatoes, cucumber, coriander mix together and finished with lemon juice and chat masala.