



First Impression

Well loved starters

Vegetable samosa \$ 6.50

Homemade pastry filled with potatoes ,coriander seed, peas and subtly flavoured with spices

Onion Bhaji \$ 6.50

Julian cut of onion dipped in chickpea batter and deep fried

Paneer Aloo Kebab \$ 8.50

Patties made of potatoes, cottage cheese and mild Indian spices

Daal Kai Kebab \$8.50

Chana dal (yellow Lentil) when combined with onions and garlic simply taste delicious. these kebab patties deep fried and serve with Mint chutney

Hara Bhara kabab \$ 12.00

Most popular vegetarian kebab of North India made of spinach, peas, potatoes, cheese and spices

Tandoori Fruit Tikka (Kiwi Or Indian Style) \$ 12.00

Fruits like apple, pineapple, pears marinated in secret recipe and cooked in clay oven. Serve with mint sauce

Bharma Mushroom \$ 14.00

Mushroom marinated in mint, spices, cheese and roasted in tandoor

Veg Pakora \$ 14.00

Assorted Vegetarian Onion, Potato, Cauliflower, Mushroom dipped in chick pea batter and deep fried

Paneer Tikka \$16.00

Cottage cheese, capsicum and onion marinated in spices and roasted in a tandoor

Chicken Tikka \$14.00

Chicken fillet, marinated overnight with yoghurt, spices and roasted in tandoor

Murg Malai Tikka \$14.90

Chicken fillet, marinated overnight in cashew paste, white pepper, cheese, spices and roasted in tandoor

Kandhari Chicken Tikka \$14.90

Kandhari Murg is very popular tikka where chicken is marinated in pomegranate juice and spice and cooked in clay oven

Chicken Lolipop (5Pcs) \$14.90

Chicken nibbles marinated overnight and deep fried served with Sweet Chilli sauce

Chicken 65 \$14.90

Boneless chicken pieces marinated in a special batter and deep fried,

Tandoori Chicken Half \$17.00 Full \$27.00

Whole chicken with bone, marinated in yoghurt, ginger and garlic paste skewered and roasted in tandoor

Kerala fried Chicken Half \$17.00 Full \$ 27.00

Chicken marinated in coriander, ginger, garlic, with south Indian tempering

Chicken Cafreal Half 17.00 Full \$ 27.00

Chicken marinated in coriander, ginger, garlic, and mint, cooked in clay oven

Barra kabab \$17.90

Lamb chops marinated with yoghurt and spice, roasted in tandoor

Seek Kabab \$16.90

Mince Lamb flavoured with spices, skewered and roasted in Tandoor

Ajwaini (Carom Seeds) Fish tikka \$16.90

Fish of the day pieces Marinate with yogurt, carom seeds, ginger, garlic paste, and salt Roasted in tandoor

Curry Patte Kai Prawn \$16.90

Prawns marinated in a bouquet of spices and herbs (Curry leaf) and cooked in clay oven

Vegetarian Platter for 2 , 4, 6, 8, 10 \$21.90, \$42.90, \$64.90, \$85.90, \$105.90

Platter of assorted vegetarian entrees

Mixed Platter for 2 , 4, 6, 8, 10 \$26.90, \$50.90, \$76.90, \$100.90, \$125.90

Platter of assorted Mix , Vegetarian and Non vegetarian entrees

Tandoori Platter for 2 , 4, 6, 8, 10 \$28.90, \$56.90, \$85.90, \$114.90, \$140.90

Platter of assorted Non -Vegetarian tandoori entrees

Seafood Platter for 2 , 4, 6, 8, 10 \$31.90, \$61.90, \$93.90, \$124.90, \$154.90

Platter of assorted Seafood entree





Mains

Korma

Chicken /Lamb/prawn/fish cooked in cashew nuts, gravy and cream

Vindaloo

chicken /lamb/prawn/ fish cooked with spices and brown onion gravy in a hot vindaloo sauce,

Madras

Chicken / lamb /prawn/fish curry, prepared and garnished with coconut gravy, mustard seeds, curry leaves and cream, South Indian Style

Saag

chicken /lamb/prawn harmoniously cooked in fine mild puree of fresh spinach, herbs and spices

Kadhai

Chicken /lamb/prawn cooked with tomatoes, green capsicum, onions and cream

Rara Chicken – 13.90

Chicken cooked with ginger, garlic, fresh coriander, capsicum, onions and spices

Rogan Josh

Lamb cooked with roasted spices, onion and herbs

Chicken Tikka Masala

Boneless chicken cooked with capsicum, onion, tomato, herbs and spices

Achari

Chicken /lamb /prawn/Fish cooked with a secret recipes in pickling style

Lamb Pasanda

Boneless pieces of lamb cooked in almond and yoghurt based curry is quite mild but packed full of flavour

Biryani

Chicken /Lamb/prawn cooked with basmati rice and spices served with raita, mixed pickle and papadom's

Aloo Mattar

Potatoes and peas cooked together in a subtly spiced gravy

Daal Tadka

Yellow lentils cooked with cumin seeds, ginger, garlic, tomatoes and turmeric

Aloo Gobhi

Potatoes and cauliflower florets cooked together and garnished with ginger and fresh coriander

Daal Makhani

Lentils stewed on a slow fire overnight, garnished with ginger and coriander

Khumb Mattar

Potatoes and peas cooked together in subtly spiced gravy

Bombay Aloo

Diced dry potatoes cooked with cumin seeds and spices

Saag Paneer

Our own home-made cottage cheese or mushrooms cooked in fine mild puree of fresh spinach, herbs and spices

Malai Kofta

Mashed potatoes and cottage cheese balls, deep fried and cooked in rich spicy gravy

Paneer Makhani

Our home-made cubes of cottage cheese cooked in creamy tomato flavoured sauce

Shahi Paneer

Our own home-made cottage cheese cooked in vegetable sauce

Veg Biryani

Fresh vegetables cooked with basmati rice and spices served with raita, mixed pickle and papadom's

Please Note- our lunch Mains price as below

Any Veg dish (Excluding paneer)- 10.90

Paneer dish -11.90

Chicken dish – 11.90 (Excluding Rara Chicken)

Lamb dishes – 12.90

Fish/prawn-14.90

All mains served with rice & plain naan or roti

Extra BREADS

Naan	\$3.50	Garlic Naan	\$4.00	Butter Naan	\$4.00
Onion Kulcha	\$4.50	Chicken Naan	\$5.00	Tandoori roti	\$3.50
Paneer Kulcha	\$4.50	Paneer & Garlic Kulcha	\$5.00	Aloo Paratha	\$4.50
Kashmiri Naan	\$4.50	Mint/ Lacha/ Methi Parantha	\$5.00	Keema Naan	\$5.00

Sides

Raita, Pickles, Sweet Mango Chutney, Mint sauce, Tamarind sauce \$3.00

Thank you very much

