

VEG APPETISERS

Samosa (2Pcs) Fried pastry filled with spiced potatoes and peas	\$7.90
Hara Bhara Kebab (4Pcs) Fried patties made with potatoes and seasonal vegetables	\$7.90
Bread Pakora (2Pcs) Bread slices filled with potatoes and paneer, battered and deep fried	\$6.90
Chili Pakora (2Pcs) Potato stuffed green chili battered and deep fried	\$4.90
Vada Pav (1Pc) Potato dumpling served with chutney in a buttered bun	\$4.90
Mixed Pakora Cauliflower, onion, potatoes, spinach fritters	\$5.90
Tandoori Soya Chaap (4Pcs) Soya chaaps marinated with spices and yogurt, cooked in clay oven	\$12.90
Afghani Soya Chaap (4Pcs) Soya chaaps marinated with spices and yogurt, cooked in clay oven and served with creamy sauce	\$12.90
Samosa Chholey (1pc) Samosa served with chickpea curry and onion	\$6.90
Tikki Chholey (2pcs) Deep fried potato patty served with chickpea curry and onion	\$6.90
Pav Bhaji Mashed vegetable curry served with soft bread roll	\$10.90

NON-VEG APPETISERS

Chicken Tikka (4Pcs) GF Boneless chicken pieces marinated with spices and yogurt and cooked in tandoor	\$10.90
Afghani Chicken (4pcs) GF Boneless chicken pieces marinated with spices and served with creamy sauce cooked in tandoor	\$11.90

Tandoori Chicken (Full/Half) GF	\$20.90/\$10.90
Whole chicken marinated with spices and yogurt and	
Amritsari Chicken chaap (4Pcs)	\$12.90
Chicken patties made of chicken mince, onion, garlic and spices served with green chutney	
Chicken Lollipop (4Pcs)	\$12.90
Frenched chicken wings deep-fried and cooked in spices, yogurt based sauce	
Amritsari Macchi (Fish)	\$12.90
Marinated fish fillets battered in chickpea flour and deep-fried	
Chili Garlic Prawns (6Pcs)	\$11.90
Prawns cooked with chili and garlic, spices and sauce	
Lamb Seekh Kebab (4Pcs) GF	\$10.90
Minced lamb mixed with herbs and spices cooked on skewers in tandoor	
Lamb Cutlet (4Pcs) GF	\$19.90
Lamb cutlet marinated with spices and yogurt and cooked in tandoor, served with mint sauce	

CHAAT

Paani Puri (8Pcs)	\$6.90
Crispy puffed dough balls stuffed with potato and chickpeas served with spicy mint water	
Dahi Puri (6Pcs)	\$6.90
Crispy puffed dough balls served with potato onion and topped with yogurt and sauces	
Dahi Vada	\$7.90
Lentil dumpling served with spices, yogurt, tamarind chutney and mint sauce	
Papdi Chaat	\$7.90
Crispy plain flour patties served with potatoes, chickpeas and topped up with yogurt and tangy chutneys	
Samosa Chaat (1Pcs)	\$6.90
Samosa pieces served with spices, yogurt and chutneys	

Aloo tikki Chaat	\$6.90
Crispy deep fried potato patties served with yogurt, tamarind and mint chutney	
Chicken Chaat	\$12.90
Chicken tikka chunks served with spices, yogurt and chutneys	
Moradabaadi Chaat	\$7.90
A special chaat made of yellow lentil served with herbs and sauces	
Chholey Kulche (1Pc)	\$4.90
Chickpeas chaat stuffed in bun	

INDO-CHINESE

Chili Paneer	\$13.90
Cottage cheese pieces stir-fried with onion and capsicum and sauces	
Chili Potato	\$10.90
Potato wedges stir-fried with onion and capsicum and sauces	
Chili Chicken	\$13.90
Chicken pieces stir-fried with onion and capsicum and sauces	
Veg Manchurian (Dry/Gravy)	\$12.90
Mixed Vegetable balls cooked in flavorful sauces, onion and garlic	
Mushroom Manchurian	\$12.90
Marinated mushrooms cooked with flavorful sauces, onion and garlic	
Veg Noodles	\$10.90
Noodles stir-fried with seasonal vegetables and soya sauce	
Schezwan Noodle	\$11.90
Noodles stir-fried with vegetables and schezwan sauce	
Fried Rice	\$7.90
Basmati rice fried along with vegetables with the choice of egg or no egg	
Gobhi Manchurian	\$12.90
Marinated cauliflower pieces cooked with flavorful sauces	

MAINS NON-VEGETARIAN

Butter Chicken (GF) Chicken pieces partly cooked in Tandoor and simmered in tangy and creamy sauce	\$17.90
Kadhai Chicken (GF) Chicken cooked with fresh onion, capsicum, ginger and garlic in onion gravy	\$17.90
Chicken Tikka Masala (GF) Chicken pieces partly cooked in Tandoor and finished with onion, capsicum, onion gravy and a touch of cream	\$17.90
Mango Chicken (GF) Chicken pieces simmered in creamy mango sauce	\$17.90
Lamb Rogan Josh (GF) Lamb cooked in onion tomato based gravy with fresh herbs and tempered with fennel seeds	\$18.90
Beef Vindloo (GF) Beef pieces cooked in spicy and tangy flavored gravy	\$18.90
Korma (Chicken/Lamb/Beef) (GF) Choice of meat cooked in exotic & delicious cashew nut gravy	\$18.90
Madras (Chicken/Lamb/Beef)(GF) Choice of meat cooked with fresh curry leaf and coconut flavored gravy	\$18.90
Saag (Chicken/Lamb/Beef)(GF) Choice of meat cooked with fresh spinach purée	\$18.90
Desi Goat Curry (GF) Goat meat with bone cooked in home-style onion based gravy and spices	\$19.90
Goan Fish Curry A classic fish curry, from Goa, tempered with ani-seeds and cooked with a touch of cream and coconut cream	\$19.90
Malabar Prawn Prawns simmered in onion based gravy with a flavor of curry leaves, coconut, coconut milk and cream	\$20.90

MAINS (VEGETARIAN)

Paneer Butter Masala (GF) Cottage cheese cooked in creamy tomato gravy and spices	\$16.90
Palak Paneer (GF) Cottage cheese pieces cooked with fresh spinach purée	
Kadhai Paneer (GF) Cottage cheese cooked with fresh onion, capsicum, ginger and garlic in onion gravy	\$16.90
Malai Kofta Potato and cheese dumplings cooked in cashew nut and cream based gravy	\$16.90
Palak Kofta Potato and cheese dumplings cooked with fresh spinach purée	\$16.90
Daal Makhni (GF) Black lentils cooked with tomato based gravy, cream and ghee	\$15.90
Daal Tadka (GF) Combination of five lentils slow cooked with onion and tomatoes	\$15.90
Vegetable Korma (GF) Combination of seasonal vegetables cooked in exotic and delicious cashew nut gravy	\$16.90
Mix Veg (GF) Combination of seasonal vegetables tossed with onion based gravy	\$15.90
Aloo Gobhi (GF) Potato and cauliflower pieces tossed with onion based gravy	\$15.90
Bhindi Masala (GF) Okra tossed with fresh onion based gravy	\$16.90

TANDOOR

Plain Naan Indian flat bread cooked in Tandoor	\$3.00
Garlic Naan Indian bread with garlic and coriander cooked in Tandoor	\$3.50
Cheese Naan Indian bread stuffed with tasty cheese	\$4.50

Cheese-Garlic Naan	\$5.00
Indian flat bread stuffed with tasty cheese and topped with garlic cooked in tandoor	
Feta-Spinach Naan	\$5.00
Indian flat bread stuffed with feta cheese and spinach cooked in Tandoor	
6. Laccha Paratha	\$4.50
Multi layered whole meal bread cooked in Tandoor	
7. Tandoori Roti	\$3.00
Indian whole meal flat bread cooked in Tandoor	
8. Kashmiri Naan	\$4.50
Indian flat bread stuffed with coconut, sultana and cashew nut mix cooked in Tandoor	
9. Aloo Paratha	\$4.50
Indian flat bread stuffed with potato mix and cooked in Tandoor	
10. Paneer Kulcha	\$5.00
Flat bread stuffed with paneer mix and cooked in Tandoor	

RICE

Plain Rice	\$3.50
Aromatic long grain basmati rice	
Kashmiri Pulav	\$6.50
Long grain basmati rice flavored with coconut, cashews, sultanas, fennel seeds and a touch of sugar	
Biryani (Chicken/Goat/Lamb/Beef)	\$19.90
Choice of meat slow cooked with rice along with a touch of mint and spices	

SIDES

Papadam (4Pcs)	\$3.00
Raita	\$4.00
Mixed Pickle	\$3.00
Mango Chutney	\$3.00
Kuchumber	\$3.50
Pickled Onion (Sirka Onion)	\$4.50

DRINKS

Sweet Lassi	\$4.00
Mango Lassi	\$4.00
Salty Lassi (Buttermilk)	\$4.00
Saffron Lassi	\$5.00
Soft Drinks	\$2.50
(Coke/Fanta/Sprite)	
Indian Masala Chai	\$3.00
Apple Juice/Orange Juice	\$3.50

DESSERTS

Gulab Jamun (2Pcs)	\$5.00	Pista Kulfi/Mango Kulfi	\$5.00
Gulab Jamun w/Rabri (2Pcs)	\$7.00	Ras Malai (2Pcs)	\$5.00

SOUTH INDIAN (10AM-2PM)

Plain Dosa	\$9.90
Crispy crepe made of fermented rice & lentil batter served with mix veg and lentil soup and coconut chutney	
Masala Dosa	\$11.90
Dosa stuffed with potato mix and served with veg and lentil soup and coconut chutney	
Paneer Dosa	\$12.90
Dosa with paneer stuffing served with veg and lentil soup and coconut chutney	
Mysore Masala Dosa	\$12.90
Dosa stuffed with spicy potatoes served with lentil and veg soup and coconut chutney	
Idli Sambhar (4pcs)	\$9.90
Steamed rice and lentil soft cake served with sambhar	
Vada Sambhar (3Pcs)	\$9.90
Lentil doughnuts served with sambhar	

NORTH SPECIAL (10AM-2PM)

Chholey Bhature	\$10.90
Deep fried bread served with chickpeas curry, onion, pickle and buttermilk	
Chholey Puri	\$10.90
Deep fried whole meal bread (Roti) served with chickpeas curry, onion, pickle and buttermilk	
Bedmi Puri	\$11.90
Deep fried whole meal bread stuffed with lentil and spice mix served with choice of chickpeas curry or potato curry, onion and pickle	

PUNJABI PARATHA AND KULCHA (10AM-2PM)

Paratha

Indian flat bread made of whole meal flour cooked on flat grill (Tawa)

Kulcha

Indian flat bread made of plain flour cooked in tandoor

Aloo Paratha/Kulcha (2Pcs)	\$12.90
Flat bread stuffed with potato mix, served with pickle, yogurt and chai	
Paneer Paratha/Kulcha	\$12.90
Flat bread stuffed with paneer mix, served with pickle, yogurt and chai	
Gobhi Paratha	\$12.90
Flat bread stuffed with cauliflower mix, served with pickle, yogurt and chai	
Onion Kulcha	\$12.90
Flat bread stuffed with onion mix, served with pickle, yogurt and chai	
Pudina Paratha/Kulcha	\$12.90
Flat bread stuffed with mint and onion mix, served with pickle, yogurt and chai	

EVERYDAY MEALS (10AM-2PM)

North Indian Veg Thali	\$16.90
2 North Indian veg curries served with rice, naan/roti, pickle, papadam and dessert	
Non-Veg Thali	\$18.90
2 non-veg curries (except seafood/goat) served with rice, naan/roti, pickle, papadam and dessert	
South Indian Thali	\$16.90
Plain or Masala dosa served with sambhar, vada, idli, chutney	

BANQUET MENU

**3 Course Banquet Min.
4 person @ \$39.90pp**

Entrée

Samosa, Hara Bhara Kebab, Chicken Tikka, Lamb Cutlet

Mains

Choice of any 4 curries (Goat & Seafood Extra \$2pp)

Sides

Papadams, Rice Naan/Garlic Naan, Raita, Mango Chutney

Dessert

Choice of Mango Kulfi or Gulab Jamun

**2 Course Banquet Min.
4 person @ \$33.90**

Entrée

Samosa, Chicken Tikka

Mains

Choice of any 4 curries (Goat & Seafood Extra \$2pp)

Sides

Papadams, Rice, Naan, Raita, Mango Chutney