



CHEF'S SPECIALS

Aubergine and Potato Curry - \$32.9 GF, Vegan, Veg.

Tender diced eggplant and potatoes simmered with roasted spices and coriander in a tomato and onion gravy with rice

Achari (Pickled) \$38.9 GF, Vegan, Veg.

Lamb, Chicken, Prawn, Fish, Squid, Paneer,
Vegetables with rice

Goat Curry \$38.9 GF

Tender Goat morsels with bone, slow cooked, whole roasted spices in onion and tomato base served with rice

Samundri Khazana (Mixed Seafood) \$38.9 GF

Prawn, Fish, Squid, Baby Octopus, Mussels cooked in coconut gravy, served on a bed of rice

Paneer Tikka \$32.9 GF, Veg.

Cottage cheese marinated and cooked in tandoor with capsicum onion

Fish Tikka \$32.9 GF

Tasmanian Pink Ling marinated and cooked in tandoor oven

Mom's Kerala Prawns Fry \$38.9 GF

Tempered in curry leaves and tomatoes, tossed in coconut oil with fennel seeds and spices

Kerala fish curry - \$38.9 GF

Pink Ling fillets prepared in a creamy coconut gravy, with spices, malabar tamarind (kudam puli), tempered mustard seeds and curry leaves with rice

* Food may contain traces of nuts, dairy products and shellfish
Please alert staff of any allergies OR dietary requirements

All Curries are Gluten Free



ENTREES



Housemade Vegetable Samosa \$12.5

Deep fried golden pastry with a spiced filing of mashed potatoes and peas

Onion Bhaji \$12.5 GF

Mildly spiced onion fritters coated in a coriander and chickpea batter

Mixed Pakoda \$12.5 GF

Mildly spiced silverbeet, mashed potato and chickpea patties

Chicken Tikka \$19.9 GF

Chargrilled tender chicken thighs marinated in a mildly spiced yoghurt

Seekh Kebab \$19.9 GF

Tender lamb mince mixed with roasted spices, skewered and chargrilled in the tandoor

Lamb Kebab – Entree (3pc) \$26.9 OR Main (6pc) \$39.9 GF

Lamb chops marinated in roasted spices and chargrilled

Tandoori Prawns– Entree (6pc) \$26.9 OR Main (12pc) \$39.9 GF

Prawns marinated and chargrilled in the tandoor

Assorted Bread Platter \$28.9

Garlic Naan, Cheese Naan, Kheema Naan with raita and mango chutney.



SHARE PLATTERS



Vegetarian platter for two \$29.9

Veg samosas, mixed pakoda and onion bhaji

Mixed Platter for two \$29.9

Seekh kebab, chicken tikka, mixed pakoda and veg samosas

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MAINS



CHOOSE FROM: CHICKEN, BEEF OR LAMB \$29.9
FISH, SQUID OR PRAWNS \$36.9

Saagwalla

An aromatic creamy spinach curry

Do Pyaza

A creamy onion based dish with roasted ground spices

Madras

Creamy curry with toasted coconut, curry leaves and mustard seeds

Masala

A rich tomato and onion based gravy with roasted spices

Korma

A creamy cashew based gravy

Vindaloo

A spicy, tangy Goan curry blended with red chillies and aromatic spices

Pepper Fry

A spicy and rich tomato and onion base with cracked peppercorn

Jalfrezi

An indulgent tomato sweet and sour dish with onion and capsicum

Kadhai

A rich and tangy roasted tomato and onion gravy

Malabari

Seafood simmered with roasted coconut, curry leaves, mustard seeds

Butter Gravy

Seafood simmered in a rich and creamy tomato gravy

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🍴 **MAINS \$30.9** 🍴

Mango Chicken

Chicken thighs simmered with roasted cardomon and creamy mango gravy

Butter Chicken

Chargrilled chicken thighs simmered in a rich and creamy tomato gravy

Chicken Tikka Masala

Chargrilled chicken thighs cooked with capsicum in a tangy tomato and onion gravy

Chicken Balti

Tender chicken in a rich tomato and onion gravy

Lamb Rogan Josh

Tender lamb slow cooked with a variety of roasted whole spices in a tomato and onion based gravy

Lamb Nawabi

Tender lamb combined with a creamy coconut gravy

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VEGETARIAN \$27.9



Saag Aloo

Diced potatoes simmered in an aromatic spinach gravy

Bombay Aloo

Crispy potatoes tossed in roasted spices and coated in a rich onion gravy

Aloo Gobi

Crispy potatoes and cauliflower floretts coated in a mildly spiced tomato and onion gravy

Aloo Mattar

Diced potatoes and green peas simmered in a tomato and onion gravy

Dhingri Mattar

Sliced mushrooms and green peas simmered in a rich tomato and onion gravy

Paneer Makhani

Diced cottage cheese cooked in an indulgent and creamy tomato and butter sauce

Palak Paneer

Cottage cheese simmered in an aromatic spinach gravy

Paneer Tikka Masala

Cottage cheese combined with roasted spices and capsicum in a rich tomato and onion gravy

Malai Kofta (Not Gluten Free)

Dumplings with mashed potatoes, dried fruits and nuts, lightly fried and coated in a coconut gravy

Vegetable Korma

Garden veggies simmered in a creamy cashew gravy

Chole Masala

Chickpeas cooked in a mildly spiced tomato and onion gravy

Dal Makani

Rich black lentils and Kidney beans slow-cooked in a creamy tomato gravy

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BUDGET BANQUET \$42.9 P.P.



MINIMUM OF 2 PEOPLE + MORE

Entree

Choice of either:

Mixed pakodas OR Onion Bhaji

Mains

Choose one main from below, each:

Butter Chicken or Lamb Rogan Josh or Beef Madras or Beef Korma
or Paneer Tikka Masala or Vegetable Korma

Indian Breads

Plain naan or Butter naan

Rice

Plain rice OR saffron rice



MAHARAJA BANQUET \$69.9 P.P.



MINIMUM OF 2 PEOPLE + MORE

Entree

Poppadum's

+

Choice of either: Vegetable Samosa OR Chicken Tikka

Mains

Butter Chicken

+

Lamb Rogan Josh

+

Beef Vindaloo

+

Vegetable Korma

Indian Breads

Plain naan

Rice

Plain rice OR saffron rice



A surcharge may apply for any swapped items.

All Curries are Gluten Free

RICE DISHES

Meat Biryani (Lamb, Chicken or Beef) \$28.9

Tender meat with onion, capsicum, fluffy rice, saffron and whole roasted spices

Vegetarian Biryani \$28.9

Mildly spiced garden veggies with onion, capsicum, fluffy rice, saffron and whole roasted spices

Vegetable Pulao \$23.9

Garden veggies with fluffy rice and a variety of roasted spices

Kashmiri Pulao \$23.9

Fluffy rice tossed with dried fruit, nuts and aromatic spices

Saffron rice or Plain rice \$4

INDIAN BREADS

Plain naan / Butter naan \$5.9

Fluffy bread made in tandoor

Garlic naan \$5.9

Fluffy tandoori bread, lightly coated in garlic

Roti \$5.9

Wholemeal tandoori bread

Cheese naan \$6.9

Fluffy bread, with cheese filling

Cheese and garlic naan \$8.9

Garlic and cheese filling

Peshwari naan \$8.9

Dried fruits and nuts filling

Kheema naan \$8.9

Spiced lamb mince filling

Paneer Kulcha \$8.9

Spiced cottage cheese filling

Poori (2pc) \$11.9

Fried fluffy bread made of wholemeal flour

Bhatura (2pc) \$11.9

Fried fluffy bread made of plain flour

ACCOMPANIMENTS

Poppadums \$4.5

Tomato and onion kuchumber \$4.5

Sweet mango chutney \$4.5

Mixed spicy pickle \$4.5

Mint chutney \$4.5

Cucumber raita \$4.5

Side Platter (any 4 of the above) \$16