



Indian Restaurant

ENTREE

- PAPADAMS (4PCS).....\$2.50**
- VEG SAMOSA \$7.00**
Pyramid shaped puff with potato, pens and spices
- VEGETABLE PAKORA \$7.00**
Combination of vegetables with spices and chickpea flour deep fried
- ONION BHAJJI \$7.00**
Onion rings coated in chickpea batter and fried
- VEG SPRING ROLL..... \$8.00**
A small roll of thin pastry filled with vegetables and deep fried to golden perfection
- ALOO TIKKI (3 PCS) \$7.00**
Deep fried potato cakes stuffed with lettuce and spices
- HARA BHARA KABAB..... \$7.50**
A pieces of Potato, Spinach and Cheese mixed patties, deep fried and serve with mint sauce
- FRENCH FRIES..... \$5.00**
with garlic ailoli
- PEANUT MASALA \$7.50**
Spiced, Crunchy peanuts, mixed with zesty masala
- FISH PAKORA \$16.00**
Fish deep fried in chickpea batter with spice



CHAAT COUNTER

A CHATPATA (TANGY) TREAT STRAIGHT FROM THE STREETS OF INDIA. CHAAT IS BASED ON THE THREE SAUCES. TAMARIND (SWEET), SOUR MINT (SPICY) AND COOL YOGURT.

CHAAT PAPRI \$12.50

Crisp pastry tossed along with chickpeas & potatoes drizzled with sweet yoghurt & various chutneys finished with cumin powder

DAHI BHALAY CHAAT \$10.50

Soft fried balls of lentil batter, dipped in cool and sweet yogurt with tamarind sauce

TIKKI CHAAT \$10.50

2 Homemade savoury cutlets (Tikki) served with chickpeas, chopped onions and tamarind chutneys

SAMOSA CHAAT \$10.50

Samosa crushed ten topped with sauces and spiced with chaat masala and roasted cumin powder



TANDOORI STARTER

SERVED WITH ONION RINGS AND A DIPPING SAUCE

PANEER TIKKA \$16.50

Mildly spiced cubes of cottage cheese skewered with fresh vegetables and cooked on the grill, served with spicy green chilli sauce.

TANDOORI MUSHROOM \$13.50

Marinated mushrooms skewered and cooked in clay oven and served with mint chutney.

CHICKEN TIKKA (4 PCS) \$15.00

Succulent juicy pieces of chicken thigh fillets marinated overnight and cooked in clay oven.

CHICKEN MALAI TIKKA \$16.50

Chicken marinated with cheddar cheese and Tandoori spices and cooked in clay oven

TANDOORI CHICKEN \$13.50

The king of Kebab - Barbequed chicken prepared with yogurt and spices

SEEKH KEBAB (4 PIECES) \$15.50

Lamb mince infused with a special of masala, skewered and cooked in our charcoal tandoor.

BARRA KEBAB \$17.50

Tender lamb chops marinated with yoghurt and spices

TANDOORI PLATTER \$18.50

A luxurious mix of the chef's selection of Non-Veg Kebabs





MAINS

VEGETABLE CURRY..... \$15.50

Mixed vegetables cooked in onion & tomato based gravy

VEG KORMA.....\$15.50

Vegetables cooked in cream & cashew sauce

MUSHROOM JALFREZI.....\$15.50

Mushroom slices cooked with capsicum, onion and tomatoes tempered with cumin seeds

PUMPKIN MASALA..... \$15.50

A semi-dry pumpkin dish with spices and coconut finish

CHICKPEA MASALA..... \$15.50

Chickpeas simmered a rich blend of spices like cumin, garam masala & tumeric along with garlic, ginger, onions, chopped tomatoes & Chillies

JEERA ALOO \$15.50

It's a aloo recipe which is boiled & diced & sauteed in a tempering with the flavors of cumin seeds & cumin powder other spices

ALOO GOBHI \$15.50

Cauliflower and potato cubes tossed with flavoursome cumin seeds and spices.

DAL MAKHANI..... \$15.50

Indian vegetarian dish that contains urad beans, simmered in a smooth sauce with tomatos, onions and mild spices.

DAL TARKA (YELLOW CHANNA LENTILS).... \$15.50

Yellow lentils cooked with onion, tomato, ginger & selected spices garnished with fresh coriander

DAL ISLAMABADI..... \$15.50

Chana Dal cooked with spinach leaves with herbs and spices

MALAI KOFTA \$15.50

Blended cottage cheese, potatoes & nut dumplings in an exquisite gravy topped with cream, finished with fresh coriander & cashew nuts

PANEER MAKHNI \$15.50

Paneer cubes cooked in spicy & rich gravy of pureed tomatoes, cashew nuts, milk, cream & butter

SAAG PANEER \$15.50

Classic indian dish cooked spinach studded with cubes of fried paneer cheese, thickened with cream or coconut milk

KADAI PANEER/PANEER TIKKA MASALA \$15.50

Homemade cottage cheese sauteed with onion, tomato, fresh ginger, coriander & special herbs

ALOO MATAR PANEER \$15.50

Famous north indian curry made with potatoes, peas & paneer in simmered in a flavourful light & tangy tomato gravy



BAINGAN BHARTHA (EGGPLANT DISH)..... \$15.50

Roasted and mashed eggplant cooked with sliced onions, tomatoes, ginger and green peas with a unique blend of authentic Indian spices. Garnished with sliced green chillies.

MAINS NON-VEG

BUTTER CHICKEN\$16.90

The heart and soul of Indian cuisine, tender pieces of chicken marinated overnight, part cooked in clay oven and simmered in a silky tomato sauce and mango puree for mango chicken.

CHICKEN TIKKA MASALA \$16.90

Breast chicken pieces lightly spiced & sauteed with tomato, capsicum & onion finished with fresh coriander

MURG MUMTAZ (MANGO CHICKEN).....\$16.90

This delicacy consists of diverse flavours from the meatiness of the chicken, sweetness of the mango, savouriness of curry powder, creaminess of coconut milk to sourness of vinegar

CHICKEN CURRY..... \$16.90

Chicken stewed in an onion and tomato based sauce and flavoured with variety of spices.

CHICKEN KORMA..... \$16.90

Boneless chicken cooked with spices in an almond sauce and garnished with roasted almonds

CHICKEN MADRAS..... \$16.90

Chicken cooked in a traditional madras curry, flavoured with fresh curry leaves, mustard seeds and coconut.

CHICKEN DILRUBA..... \$16.90

chicken cooked in a light & creamy spinach sauce

CHICKEN SAAG..... \$16.90

Chicken cooked in a light and creamy spinach sauce.

CHICKEN JALFREZI \$16.90

Flavorful curry with tender, juicy chunks of chicken in a spicy tomato sauce studded with stir-fried peppers & onions

KADHAI CHICKEN \$16.90

Chicken cooked in a red tomato based sauce with freshly

CHICKEN VINDALOO SPICY \$16.90

Chicken flavoured in a homemade vindaloo paste with a hint of vinegar.

CHICKEN BLACK PEPPER..... \$16.90

Chicken flavoured in a homemade black pepper powder.



LAMB

LAMB ROGAN JOSH \$16.90

Tender Pieces of lamb cooked in a delicate sauce with yoghurt

CHICKEN CURRY..... \$16.90

Lamb pieces cooked in cashew nut based creamy sauce

SAAG GOSHT \$16.90

Tender lamb in spinach with spices and herbs

LAMB VINDALOO \$16.90

Lamb cooked with potato in a hot sauce with vinegar and spices

BHUNA GOSHT..... \$16.90

Serri dry lamb dish with tomato, capsicum, green chilli and ginger

DAL GOSHT \$16.90

Lamb cooked with lentils and spices

LAMB MASALA \$16.90

Lamb cooked with capsicum, tomato, onion and cooked in spices

LAMB SABJIWALA..... \$16.90

A delicious combination of vegetables and lamb

LAMB NILGIRI KORMA..... \$16.90

Lamb cooked with coriander leave paste, yoghurt and spices

BEEF

BEEF CURRY..... \$16.90

Tender pieces of beef cooked with onion, yoghurt and spices

BEEF VINDALOO SPICY \$16.90

Diced lean beef marinated in hot chilli sauce, cooked with seasonal spices & potatoes.
Garnished with chilli and fresh coriander

BEEF MASALA \$16.90

Beef cooked in chef's special masala sauce with onion, tomato and capsicum

BEEF KASHMIRI \$16.90

Beef cooked in mild cashews and almonds sauce

BEEF MADRAS \$14.90

Diced lean beef with selected spices & coconut in a south indian style. Finished with curry leaves & fresh coriander

BEEF KORMA \$16.90

Authentic beef cooked in creamy cashew nut sauce and topped with nuts

DHANIA BEEF \$16.90

Beef cooked with coriander leaf paste with spices





BEEF DHANSAK\$16.90
A mouth watering combination of beef and chana deal with spices & herbs

SEAFOOD

PRAWNS MALABAR\$18.90
Prawns cooked with capsicum, onion & spicy coconut flavoured sauce

PRAWNS MASALA\$18.90
Prawns cooked in semi dry gravy with capsicum, ginger, onion, tomato & spices

KERALA PRAWN CURRY.....\$18.90
Prawn cooked with coconut in south indian style with spices and herbs, tempered with mustard and curry leaves

PRAWN VINDALOO\$18.90
Prawn marinated in hot chilli sauce, cooked with seasonal spices & potatoes. Garnished with chilli & fresh coriander

FISH CURRY\$18.90
Fish pieces cooked in onion and tomato based sauce with spices and herbs

FISH MALABAR.....\$18.90
Fish cooked in mild aromatic sauce with coconut milk, curry leaves & mustard seeds

FISH VINDLOO\$18.90
Fish marinated in hot chilli sauce, cooked with seasonal spices & potatoes. Garnished with chilli & fresh coriander

BIRYANI

SABZI BIRYANI.....\$15.00
Mix vegetables cooked with special herbs & served with rice

CHICKEN BIRYANI.....\$16.50
Chicken pieces cooked with special herbs and served with rice

LAMB BIRYANI\$16.50
Succulent lamb cooked with special herbs and served with rice.

BEEF BIRYANI\$16.50
Succulent beef cooked with special herbs and served with rice.

RICE

PLAIN RICE\$4.00
Plain boiled basmati rice

KASHMIRI PULAO\$6.50
Rice cooked with fruits and nuts



PEAS PULAO \$ 6.50

Rice cooked with pea and tempered with onion seeds

JEERA RICE \$ 5.00

Basmati rice tossed with cumin seeds

SAFFRON RICE \$ 5.00

Saffron flavoured rice.

COCONUT RICE \$ 6.50

Dish prepared by soaking white rice in coconut milk or cooking it with coconut flakes

BREAD BASKET

PLAIN NAAN \$ 3.00

A leavened plain flour bread of North India.

GARLIC NAAN \$ 4.00

Naan with garlic, butter on top

CHEESE NAAN \$ 5.00

Naan stuffed with cheese

KASHMIRI NAAN \$ 5.50

Naan stuffed with fruits and nuts

KEEMA NAAN \$ 5.50

Naan stuffed with minced meat, potato and spices

ROTI \$ 3.00

Wholemeal bread cooked in the tandoor

MASALA KULCHA \$ 4.50

Naan stuffed with cheese and potato with chef's special masala

BUTTER ROTI \$ 3.50

Roti with butter

GARLIC ROTI \$ 4.00

Roti lavish flavoured with garlic butter

LACHHA PARATHA \$ 5.50

A spiral layered version of roti.

BUTTER NAAN \$ 3.50

Naan with butter

GARLIC & CHEESE NAAN \$ 5.50

Cheese Naan with garlic on top

HERBS & CHEESE NAAN \$ 5.50

Cheese Naan infused with herbs



MASALA KULCHA \$ 5.50
Luxurious mix of mashed potatoes, green chilli & a secret blend of masala spices

NUTELLA NAAN \$ 5.50
Naan stuffed with Nutella

ALOO KULCHA \$ 5.50
Made up of whole wheat fermented indian bread that is stuffed with potatoes

PANEER KULCHA \$ 5.50
Naan stuffed with cottage cheese, herbs & mild spices

ACCOMPANIMENTS

KACHUMBER SALAD \$ 4.00
Chopped tomato, coriander and onion with lemon juice and spices

RAITA (SWEET/SALTY) \$ 4.00
Fresh yoghurt with tomatoes and cucumber

MANGO CHUTNEY \$ 2.00

PAPADAM \$ 2.50

MINT CHUTNEY \$ 1.00

MIXED PICKLES \$ 2.00

ONION SALAD \$ 4.00

GREEN CHILLY \$ 2.00

SWEET ENDINGS

GULAB JAMUN (HOT OR COLD) \$ 5.50
Golden fried milk balls in sugar syrup

PISTA KULFI \$ 5.50
Indian ice- cream with pistachio

MANGO KULFI \$ 5.50
Indian ice cream made with mango pulp

RASMALAI \$ 7.00
Dumpling of cottage cheese dipped in saffron flavoured milk.

GAJRELA (CARROT PUDDING) \$ 7.00
Carrot dessert pudding



DRINKS

COFFEE	\$1.50
CAN OF PEPSI	\$3.00
LEMONADE	\$3.00
PLAIN LASSI / SWEET LASSI / SALT LASSI..	\$4.50
MANGO LASSI	\$3.99
WATER BOTTLE	\$2.50

LUNCH

LUNCH SPECIAL	\$17.90
<small>Curry + Rice +Drink</small>	



Authentic Indian Cuisine

☎ 03 5382 7699

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Opening Hours

Tues - sun: 5pm to 9:30pm
Monday Closed

Lunch

Wed - friday: 11:30am to 2:30am

Fully Licensed