



Onion Bhaji (4)

Crispy onion fritters, fresh herbs mixed with chickpea flour, deep-fried

\$6.00

Vegetable Samosa (2)

A tasty mix of potatoes, peas, cumin seeds, spices and fresh herbs wrapped in home made flaky pastry, deep-fried golden brown.

\$8.00

Fried Chicken (8)

Chicken pieces dipped in a paste of ginger, garlic, flour, deep fried and served with a creamy sauce that will make your mouth water.

\$14.00

Chicken Tikka (5) Spicy

Tender chicken pieces marinated in spices and yoghurt, cooked on a skewer over flaming charcoal in the Tandoor

\$14.00

Chicken Malai Tikka (5)

a grilled chicken dish with cream cheese, ginger, garlic and cardamom

\$14.00

Tandoori Chicken

Half \$15

Full \$20



LUNCH Menu



Butter Chicken

The most popular Indian dish. Cooked in a mild butter sauce with a touch of fenugreek.

\$15.00

Chicken Tikka Masala

Marinated chicken tikka cooked in the tandoor, then prepared in the pan with a selection of spices and cream.

\$15.00

Mango Chicken

Chicken cooked in an aromatic mango sauce, then tempered in cream with herbs and spices.

\$15.00

Lamb Rogan Josh

Lamb cooked with aromatic cinnamon, cardamom, turmeric, coriander and garam masala.

\$16.90

Lamb Korma

Lamb pieces simmered in a creamy sauce with a curry masala and herbs, and spices.

\$16.90

Lamb Vindaloo

Diced lamb chunks cooked with freshly ground spices, vinegar, capsicum and herbs. An all-time favourite hot dish.

\$16.90

Paneer Butter Masala

Homemade cottage cheese cooked in a butter and curry sauce, capsicum, onions and crushed tomatoes with a touch of fenugreek and fresh coriander.

\$15.90

Aloo Gobhi

Potatoes and cauliflower cooked with cumin seeds, turmeric, coriander and spices

\$15.00

Vegetable Jalfreze

Fresh vegetables cooked with vegetable gravy, coconut milk, green capsicum and coriander. To request vegan, please ask the duty manager.

\$15.00

Dal Makhani

Black Lentils with kidney beans, cooked over low heat with cream and special herbs and spices. To request vegan, please ask the duty manager.

\$15.00

Kadai Paneer

Homemade cottage cheese cooked in a vegetable gravy with crushed onions, ginger, garlic and fresh coriander.

\$15.90

Lamb Korma

Lamb pieces simmered in a creamy sauce with a curry masala and herbs, and spices.

\$16.90

BREADS

Plain Naan

\$3.00

Garlic Naan

\$4.50

Tandoori Roti

(Bread made with wholemeal flour)

\$3.00

Cheese Naan

\$4.50

Keema Naan

\$8.00

Cheese & Garlic Naan

\$7.00

COMBO MEALS

(ANY CURRY FROM LUNCH MENU)

Combo Meal served with rice, curry, one plain naan and soft drink.

\$14.00

Combo Meal served with rice, curry, one garlic naan and soft drink.

\$15.00

Combo Meal served with rice, curry, one cheese garlic naan and soft drink.

\$14.00

Combo Meal served with rice, curry, one plain naan and beer.

\$18.00