

STARTERSPRICE

Fried Chicken	\$18
Chicken pieces dipped in a paste of ginger, garlic, flour, deep fried and served with mint chutney.	
Onion Bhaji (6 Pieces)	\$10
Crispy onion fritters made with fresh herbs and chickpea batter, deep fried. Three pieces per portion.	
Vegetable Samosa (2 Pieces)	\$8
A tasty mixture of potatoes, peas, cumin seeds, spices and fresh herbs wrapped in a homemade flaky pastry, deep-fried. Two pieces per portion.	
Chicken Tikka (Spicy)	\$18
Chicken marinated in spices and yoghurt, cooked on a skewer over flaming charcoal in the tandoor. Five pieces per portion.	
Malai Tikka	\$18
a grilled chicken dish with cream cheese, ginger, garlic and cardamom	
Chicken Seekh Kebab	\$18.90
Tender and Juicy Chicken Seekh kabab with a few herbs and spices	
Glafi Seekh Kebab	\$18.90
In this classic Indian dish, spiced ground lamb is threaded onto skewers and grilled until charred and juicy.	
Tandoori Chicken Half – one leg, one breast	\$15
Tender spring chicken marinated in traditional Indian masala with fresh herbs and freshly-ground spices and yoghurt, skewered and cooked in the tandoor.	
Tandoori Chicken Full – two legs, two breasts	\$25
Tender spring chicken marinated in traditional Indian masala with fresh herbs and freshly-ground spices and yoghurt, skewered and cooked in the tandoor.	
Lakhnowi chicken tikka	\$18
This dish is known for its rich and creamy marinade, which results in tender and flavorful chicken pieces.	
Garlic Chicken Tikka	\$18
Lehsuni Chicken Tikka is made with a marinade of garlic, pepper and yoghurt, grilled on a pan. Suitable as a snack, appetizer or part of a main course	
Tangdi Kebaab	\$18
Chicken Hariyali Tangdi Kabab (Chicken Tangri Kabab) are chicken drumsticks that are marinated in a spiced green herb and gram flour (besan) marinade and oven-grilled. A delicious restaurant-style chicken leg kabab recipe	
Lamb Seekh Kebab	\$19
Make melt-in-mouth Lamb Seekh Kebab with this recipe. Serve it as a starter or side dish, this recipe will surely be a hit at your parties. Check it out!	
Fish Tikka (8 Pieces)	\$21
Tandoori fish tikka is a famous non-vegetarian snack and made in Indian style on BBQ or grill. The fish doesn't lose the tender taste from inside yet tastes crispy on the outside	
Tandoori Prawn (8 Pieces)	\$21
King prawns marinated aromatically with fresh herbs, spices and a touch of cream, cooked delicately in the tandoor. Eight pieces per portion.	

Paneer Tikka (8 Pieces)\$18

Pan fry pieces of paneer until golden brown and then bathe them in a rich tomato sauce.

Tandoori Mushroom Galauti\$18

Mushroom Galouti is a delectable Indian dish made from finely minced mushrooms, spices, and herbs, shaped into patties and served with chutney.

Fish Amritsari\$21

Fish fillets marinated overnight in ginger garlic paste, white pepper, dipped in a chickpea flour with herbs and spices, then deep-fried. Five pieces per portion.

Vegetarian Sampler\$23

Includes two paneer, two samosa, two mushroom galauti, two samosa, two onion bhaji

Non Vegetarian Sampler\$30

Includes Two Chicken tikka, two tangdi kebab, Two Lamb Seekh Kebab, two fish tikka

INDO CHINESEPRICE

Honey Chilli Cauliflower	\$18
Marinated cauliflower with mustard and spices deep fried in maple syrup	
Cheese Chilli	\$20
Paneer pieces mixed with egg, cornflour, ginger garlic paste and soy sauce and fried.	
Chilli Chicken	\$21.90
Chicken pieces mixed with egg, cornflour, ginger garlic paste and soy sauce and fried	

Vege Manchurian\$19.90

Vegetable manchurian is one of the popular manchurian recipes from Indo chinese cuisine. Veg manchurian is made by tossing fried mixed veg balls in sweet, sour and hot manchurian sauce

RICE DISHESPRICE

Plain rice	\$5.00
Steamed basmati rice.	
Chicken Biryani	\$22.00
Lamb Biryani	\$23.90
Goat Biryani	\$23.90
Chicken or lamb pieces or goat sautéed in garlic and ginger, then cooked with basmati rice in a vegetable gravy.	
Vegetable Biryani	\$20.00
Basmati rice cooked with fresh seasonal vegetables with vegetable gravy.	
Jeera Rice	\$7.00
Steamed premium basmati rice tempered with cumin seeds.	
Peas Pulao	\$7.00
Basmati Rice with roasted cumin, green peas and spices.	

SALADSPRICE

Greek Salad	\$16.00
Caesar Salad	\$16.50
Pesto Salad	\$16.00
Blue Cheese Salad	\$16.50
Avocado Salad	\$16.00
Garden Fresh Salad	\$7.00

CHICKEN CURRIESPRICE

Chicken Tikka Masala	\$21
Marinated chicken tikka cooked in the tandoor then prepared in the pan with a selection of spices	
Chicken Kadai	\$21.90
Chicken cooked in vegetable gravy with crushed onions, garlic, ginger and cream with fresh coriander.	
Butter Chicken	\$21
The most popular Indian dish, cooked in a mild butter sauce with a touch of fenugreek.	
Mango Chicken	\$21
Chicken cooked in an aromatic mango sauce, then tempered with cream, herbs and spices.	
Chicken Korma	\$21
Small chunks of chicken cooked in the tandoor and simmered in a creamy sauce with herbs and spices	
Chicken Jalfrezee	\$21.90
Diced chicken cooked with capsicum, herbs and spices, coconut milk and tomatoes.	
Chicken Madras	\$21
A dish for those who enjoy a hot curry. Diced chicken cooked in a lamb gravy with onion, herbs and spices, garlic and ginger.	
Chicken Lababdar	\$21.90
Chicken lababdar is made in thick gravy of tomato, cashews and cream	

LAMB CURRIESPRICE

Lamb Rogan Josh	\$22.90
Lamb cooked with aromatic cinnamon, cardamom, turmeric, coriander and garam masala	
Lamb Kadai	\$23
Chunks of lamb cooked in a vegetable gravy with crushed tomatoes, herbs and spices, onions and fresh coriander.	
Lamb Masala	\$22.9
A dry dish. Lamb chunks stir fried with onion, ginger, garlic, herbs and spices, crushed tomatoes, fresh coriander and curry masala	
Lamb Madras	\$22.90
Lamb pieces cooked with herbs and spices, onion, garlic, ginger, and fenugreek tossed in a lamb gravy.	
Lamb Rahra Gosht	\$23
Lamb minced and chunks of lamb slow cooked with yoghurt and traditional Indian warm spices	
Lamb Saag	\$22.90
Tender pieces of lamb cooked in a spinach gravy with fresh tomatoes, herbs and spices, finished with cream.	
Lamb Vindaloo	\$22.90
Diced lamb chunks cooked with freshly ground spices, vinegar, capsicum and herbs. An all-time favourite hot dish.	
Lamb Korma	\$22.90
Lamb pieces simmered in a creamy sauce with a curry masala and herbs and spices	

SEA FOOD DISHESPRICE

Butter Prawns	\$24
Prawns cooked in a mild butter sauce with a touch of fenugreek.	
Prawn Masala	\$24
Prawns cooked in a vegetable gravy with curry masala, capsicum, finished with herbs and spices and a touch of cream.	

Prawn Jalfrezee	\$24.90
Prawns prepared with ginger, garlic, capsicum, coconut milk, tomatoes, fresh chillies and coriander. To request diary free, please ask the duty manager.	
Kadai Prawns	\$24.90
Prawns cooked in vegetable gravy with crushed onions, garlic, ginger and cream with fresh coriander.	
Prawn Saagwala	\$24
Prawns cooked in a spinach gravy with herbs and spices, fresh tomatoes and cream.	
Fish Malabari	\$24.90
Malabar Fish Curry - fantastic Curried Fish! The fish is marinated & lightly fried prior to simmering in a thick coconut milk gravy	
Prawn Moilee	\$24.90
It's a regional curry dish from the southern state of Kerala, and features plump shrimp in a coconut milk-based gravy.	

VEGETARIAN DISHESPRICE

Daal Makhni	\$18
Black lentils and kidney beans cooked over a low heat with special herbs and spices and cream	
Tarka Daal	\$17
Specially prepared lentil tempered with cumin seeds and garlic. Full of flavour and nutrition	
Aloo Gobi	\$17
Potatoes and cauliflower cooked with cumin seeds, turmeric, coriander and spices	
Palak Paneer	\$18
Homemade cottage cheese cooked in a spinach gravy with fresh tomatoes, herbs and spices, then finished with cream.	
Paneer Lababdar	\$18
Paneer Lababdar is an easy-to-prepare, restaurant-style curry of paneer (cottage cheese cubes) in a creamy, mildly tangy and faintly sweet gravy.	
Paneer Butter Masala	\$18
Homemade cottage cheese cooked in a butter and curry sauce, capsicum, onions and crushed tomatoes with a touch of fenugreek and fresh coriander.	
Vegetable Jalfrezee	\$17
Vegetables cooked with herbs and spices, coconut milk and capsicum.	
Mushroom Matar Masala	\$17
Matar mushroom is cooked with peas, mushroom, chilli, onion and garlic	
Kadai Paneer	\$18
Homemade cottage cheese cooked in a vegetable gravy with crushed onions, ginger, garlic and fresh coriander	

RESTAURANT SPECIALPRICE

Kava Chicken	\$23
Fiji style chicken curry with bone	
Kava Lamb	\$24
Fiji style lamb curry with bone	
Goat Curry	\$24
Goat curry home style with bone	

ACCOMPANIMENTSPRICE

Papadom (4 pieces)	\$3.00
Seasoned crispy flatbread made from peeled black gram flour, cooked in the tandoor.	
Raita	\$4.50
Yoghurt mixed with cucumber, tomatoes and onion. This is a great option to cut the heat out of spicier dishes.	
Mint Chutney	\$4.00
A delish dip made from herbs and spices, mint leaves and yoghurt.	
Mixed Pickle	\$4.00
A selection of mixed pickles to complement your meal.	
Tomato Garlic Chutney	\$5.00
The taste is sweet and sour, with a nice chilli kick	
Tamrind Chutney	\$5.00
Made with Tamrind, salt, jaggery & ground spice.	

DESERTSPRICE

Gulab Jamun with ice cream	\$6.00
Trifle	\$8.00
Crepe with Nutella	\$8.50
A think flat pancake typically made from a batter of flour, milk, eggs and butter served with Nutella	
Crepe with Nutella and Walnuts	\$9.00
A think flat pancake typically made from a batter of flour, milk, eggs and butter served with Nutella & Walnut	
Crepe with Lemon Honey	\$8.00
A think flat pancake typically made from a batter of flour, milk, eggs and butter served with lemon & honey	
Crepe with Nutella and Banana	\$9.50
A think flat pancake typically made from a batter of flour, milk, eggs and butter served with Nutella and banana	

BREADS (ALL NAAN COMES WITH BUTTER)PRICE

Plain Naan	\$4.00
Leavened bread made of refined flour and baked in the tandoor	
Garlic Naan	\$5.00
Naan bread coated with fresh crushed garlic.	
Mixed stuffed Kulcha	\$7.00
Flatbread stuffed with crispy onion, coriander and spices.	
Pashawari Naan	\$6.50
Flatbread stuffed with crispy onion, coriander and spices.	
Keema Naan	\$7.00
Flatbread stuffed with lamb mince, herbs and spices, onions, and coriander.	
Tandoori Roti	\$4.00
Bread made with wholemeal flour.	
Aaloo Prantha	\$7.50
Naan stuffed with potatoes, herbs and spices, onions, and coriander.	
Cheese and Garlic naan	\$6.50
Flatbread stuffed with grated mozzarella, crushed garlic and parsley.	
Cheese Naan	\$6.00
Leavened bread stuffed inside with cheese.	
Laccha Parata	\$5.50