

Set Banquets

Set Banquet 1 - \$32.95 per head (only for 2 People)

2 ENTREES (1 Veg, 1 NonVeg)	Veg pakora, Chicken Tikka
3 CURRIES (1 Veg, 2 Non Veg)	Chicken korma, Lamb Rogan Josh & Daal Makhani
BREAD & RICE	Garlic Naan, Steam Rice
ACCOMPANIMENTS	Cucumber Raita
DESSERT	Ice Cream

Set Banquet 2 - \$42.95 per head (3 People or more)

2 ENTREES	Amritsari Fish, Lamb Cutlet
3 CURRIES (1Veg, 2 NonVeg)	Punjabi butter chicken, Prawn Malabar, Matar Paneer
BREAD & RICE	Naan, Garlic Naan, Saffron Rice
ACCOMPANIMENTS	Raita & Garden Salad, mix pickle
DESSERT	Any Dessert

Payment Method: We accept all major Cards & Cash, we don't accept cheque. For AMEX & DINERS there is a surcharge of 3%. We Charge \$8 per bottle corkage on BYO wines only.

Start with

VEGETABLE SAMOSA	9.00
<i>Mix of Spiced Peas and potatoes stuffed in pastry</i>	
LAMB SAMOSA	9.50
<i>Mix of Spiced Peas, potatoes and lamb mince stuffed in pastry</i>	
MIX PAKORA	10.50
<i>Potato, Cauli and Onion pakora</i>	
ONION BHAJI	8.00
<i>Onion rings coated in chickpea batter and golden fried</i>	
TANDOORI MUSHROOM	11.90
<i>Mushrooms marinated in spices and cooked in Tandoor oven</i>	
CHICKEN TIKKA	12.90
<i>Boneless chicken marinated and cooked in smoked Tandoori oven</i>	
SEEKH KEBAB	12.50
<i>Mincemeat mixed with exotic spices cooked in Tandoor</i>	
TANDOORI GARLIC PRAWN	16.50
<i>Prawn cutlets tossed in fresh garlic and mild sauce</i>	
PRAWN PEPPER FRY	16.50
<i>Spencer Gulf prawns marinated in lime pepper & curry leaves</i>	
AMRITSARI FISH	15.00
<i>Spiced marinated fried fish served with mint coriander chutney</i>	
INDII MIX PLATTER (To Share)	24.90
<i>Assorted meat and poultry dishes served on sizzling platter</i>	
BOMBAY LAMB CUTLETS (Entrée 2/Mains 4)	10.90/18.90
<i>Lamb cutlets marinated in Chef's Special Recipe and cooked in Tandoor oven</i>	

Most of our main course dishes are prepared mild, we can make it spicier according to your taste. Advise the waiter of your choice - Mild, Medium, Hot or Extra Hot. Vindaloo dishes are not mild. All curries are Gluten Free except Malai kofta and Palak Kofta. (NF-NUTS FREE, DF-DAIRYFREE, GF- GLUTEN FREE)

Main Course



CHICKEN MAKHANI (Butter Chicken) 19.00

Boneless chicken cooked in Tandoor & cooked in a sauce of fresh tomatoes and spices

PUNJABI BUTTER CHICKEN 19.90

Punjabi style smoked butter chicken (MUST TRY)

CHICKEN MADRAS (DF, NF) 18.50

Boneless chicken pieces cooked with coconut milk

PATIALA CHICKEN (Korma) 19.00

Mughlai cuisine inspired Boneless chicken slowly cooked in a cashew base Korma sauce

CHICKEN VINDALOO (DF, NF) 18.50

Boneless chicken cooked in the famous vindaloo sauce known for its fiery hot flavour

CHICKEN TIKKA MASALA 19.50

Boneless tandoori chicken cooked in a creamy sauce with onions tomato & capsicum

MANGO CHICKEN (NF) 19.00

Chicken curry slow cooked in mango flavored sauce

SAAG CHICKEN (NF) 19.00

Chicken curry cooked with fresh spinach and exotic spices

CHICKEN JALFREZI (DF, NF) 19.00

Popular north Indian style chicken cooked with onion & capsicum



ROGAN JOSH **18.50**

Traditional lamb curry cooked in whole spices & fresh ginger & garlic

KADAI LAMB **18.90**

Boneless pieces of lamb cooked in tomato sauce with capsicum tomatoes and onions

PATIALA LAMB (KORMA) **19.00**

Mughlai cuisine inspired Boneless lamb slowly cooked in a cashew base Korma sauce

ACHARI SAAG LAMB (DF, NF) **18.90**

Lamb curry cooked with fresh spinach and homemade pickle

BHUNA GOSHT **19.00**

Sautéed lamb mince and curry cooked together with fresh herbs and spices

LAMB MUSHROOM (DF, NF) **19.00**

Slow cooked lamb with mushrooms served with basmati rice

GOAT CURRY (NF) **19.90**

Chef's special recipe goat leg pieces on bone



BEEF CURRY (NF) **18.50**

Boneless beef curry cooked in whole spices, ginger & garlic

BEEF MADRAS (DF, NF) **19.00**

Beef cooked in onion-tomato sauce blended with fresh coconut milk

BEEF VINDALOO (DF, NF) **19.00**

Boneless beef cooked in the famous vindaloo sauce known for its fiery hot flavour

BEEF SABZ (NF) **19.90**

Boneless beef curry sautéed with vegetables and exotic spices

BOMBAY BEEF (DF, NF) **19.00**

Beef curry cooked with potatoes in tomato sauce

BEEF-DO-PIAZA (NF) **19.00**

Boneless pieces of beef cooked with onions tomatoes ginger garlic and a blend of spices

BEEF KOLHAPURI (SPICY LOVERS) **19.50**

Succulent pieces of beef cooked in chef's special chilly vinegar sauce



FISH MALABAR (DF, NF) **20.00**

Fish fillet cooked in tomato, coconut sauce with tamarind, curry leaves and mustard seeds

PRAWN MALABAR (DF, NF) **21.90**

Local prawns cooked in tomato & coconut sauce with tamarind, curry leaves and mustard

GOAN PRAWN/FISH CURRY **22.50/20.50**

A tasty treat from the town of Goa in South India

PRAWN DHANSAK **22.50**

Spencer Gulf prawns cooked with lentils, whole spices and fresh coriender

SEAFOOD MIX CURRY **21.50**

Marinara seafood mix cooked in coconut, sesame and tomato gravy

PRAWN VIND ALOO (DF, NF) **22.00**

Local green prawn's meat cooked in hot vindaloo paste with potatoes



DAAL MAKHANI (NF)	15.00
<i>A mix of two lentils slow cooked in a creamy sauce with fresh ginger, garlic & whole spices</i>	
MATAR PANEER	15.50
<i>Homemade cottage cheese & green peas cooked in onion tomato based creamy sauce</i>	
MUTTER MUSHROOM	15.50
<i>Mushrooms and peas cooked in tomato base sauce with whole spices</i>	
NAVRATAN KORMA	15.50
<i>Fresh vegetables gently cooked in mild & creamy sauce</i>	
MIX VEGETABLES	15.00
<i>Variety of fresh vegetables sautéed in fresh herbs and spices</i>	
MALAI KOFTA, (GLUTEN)	15.50
<i>Cottage cheese & potato dumplings stuffed with nuts and slow cooked in a creamy sauce</i>	
PALAK PANEER (NF)	15.50
<i>Fresh spinach cooked with onions, tomatoes, fresh green herbs & cottage cheese</i>	
PALAK KOFTA, (GLUTEN)	16.00
<i>Potato and cottage cheese dumpling in creamy spinach sauce</i>	
MUSHROOM MASALA	15.50
<i>Mushrooms tossed with onion and capsicum and cooked in tomato gravy</i>	



ROTI	3.50
<i>Traditional Indian bread made from whole wheat flour cooked in Tandoor</i>	
TANDOORI GARLIC ROTI	3.90
<i>Whole meal breads cooked with chopped fresh garlic cloves</i>	
PLAIN NAAN	3.50
<i>Indian bread made from white flour cooked in Tandoor</i>	
GARLIC NAAN	4.00
<i>White flour bread glazed with garlic and butter cooked in Tandoor</i>	
BUTTER NAAN	5.00
<i>White flour bread stuffed with butter and cooked in Tandoor</i>	
CHEESE NAAN	5.00
<i>White flour bread stuffed with cheese and cooked in Tandoor</i>	
CHEESE & GARLIC NAAN	5.50
<i>White flour bread stuffed with cheese and cooked in Tandoor</i>	
KASHMIRI NAAN	5.50
<i>White flour bread stuffed with a mix of royal nuts & glazed with butter cooked in Tandoor</i>	
KEEMA NAAN	5.50
<i>White flour bread stuffed with spiced mince & cooked in Tandoor</i>	
MASALA KULCHA	5.50
<i>White flour bread stuffed with spiced potatoes, peas & cottage cheese mix</i>	
MUSHROOM OLIVE CHEESE NAAN	6.00
<i>Mushrooms olive and cheese stuffed naan</i>	

DUM BIRYANI'S & RICE

STEAM RICE 3.00

Aromatic basmati rice

SAFFRON RICE 3.50

Saffron flavored basmati rice

LEMON COCONUT RICE 5.50

Basmati rice with shredded coconut and lemon

KASHMIRI PILAU 6.00

Saffron rice slow cooked with dry fruits and nuts

JEERA RICE 5.50

Basmati rice sautéed with roasted cumin seed

PEAS PILAU 6.00

Basmati rice tossed with sautéed green peas and cumin seeds

VEG BIRYANI 14.50

Delicately spiced rice cooked with seasonal vegetables, cottage cheese and mint

CHICKEN BIRYANI 16.00

Basmati rice cooked with saffron, exotic spices and boneless chicken

LAMB BIRYANI 16.00

Spiced basmati rice slow cooked with lamb

SALADS

GARDEN SALAD 6.50

Fresh garden salad with dressing

KACHUMBER SALAD 5.50

Slightly spiced diced pieces of onion, tomato & cucumber

Accompaniments

CUCUMBER RAITA <i>Yoghurt and Cucumber Dip</i>	3.90
PLAIN YOGHURT	2.00
MINT CHUTNEY <i>Traditional north Indian mint and yoghurt sauce</i>	3.50
TAMARIND CHUTNEY <i>Tamarind sauce slow cooked with spices</i>	3.50
MANGO CHUTNEY <i>Mildly spiced mango dip</i>	3.50
MIXED PICKLES <i>Indian pickles of various fruits and vegetables</i>	3.00
PAPADUMS	2.50

SOMETHING SWEET

GULAB JAMUN	5.50
<i>Fried milk and cinnamon dumplings, soaked in sugar syrup & served warm with ice cream</i>	
CHOCOLATE NAAN	5.00
<i>White flour bread stuffed with chocolate flakes and M&M's</i>	
CHOICE OF ICE CREAMS - CHOCOLATE & VANILA	4.50
<i>With special topping and wafer sticks (2 scoops)</i>	
MANGO KULFI	5.50
<i>Tradition Indian mango flvoured ice cream</i>	
PISTACHIO KULFI	5.50
<i>Traditional Indian ice cream enriched with pistachios</i>	
BANARASI PAAN KULFI	5.50
<i>Sweetened dry rose petals, dry nuts and banarasi betel leaf kulfi</i>	