

Set Banquets

Set Banquet 1 - \$34.95 P/P

2 ENTREES	Onion Ring, charcoal Chicken Tikka
3 CURRIES	Chicken korma, Lamb Mushroom, Tawa vegetables
BREAD & RICE	Garlic Naan, Steam Rice
ACCOMPANIMENTS	Cucumber Raita
DESSERT	Ice Cream

Set Banquet 2 - \$44.95 P/P

2 ENTREES	Amritsari Fish, Lamb Cutlet
3 CURRIES	Punjabi butter chicken, Malabari jhinga Palak Paneer
BREAD & RICE	Mix Breads , Saffron Rice
ACCOMPANIMENTS	Boondi Raita , Aam ki Chutney
DESSERT	choice of desserts

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). We Charge \$12 per bottle corkage on BYO wines only. we charge 50 cents per takeaway container for taking away leftovers.

ENTRÉE

VEGETABLE SAMOSA	9.5
<i>Mix of Spiced Peas and potatoes stuffed in pastry</i>	
LAMB SAMOSA	9.9
<i>Mix of Spiced Peas, potatoes and lamb mince stuffed in pastry</i>	
BHUTTA KEBAB	9.9
<i>Corn, potato and cheese roll with dates and tamarind chutney</i>	
ONION RINGS	9
<i>Onion rings coated in chickpea batter and golden fried</i>	
TANDOORI MUSHROOM	13.9
<i>Charcoal smoked Mushrooms</i>	
PANEER TIRANGA	15.9
<i>Tri color cottage cheese, Vegetables, Mint sauce</i>	
CHARCOAL CHICKEN TIKKA	14.5
<i>Boneless chicken marinated and cooked in smoked Tandoori oven</i>	
NIMBU MIRCH KA MURGH	15
<i>Lemon Pepper spices marinated chicken</i>	
MURGH MALAI TIKKA	15.9
<i>Chicken,cheese,cream,coriander roots and pepper</i>	
SEEKH KEBAB	14.5
<i>Mincemeat mixed with exotic spices cooked in Tandoor</i>	
GARLIC PRAWN	16.9
<i>Prawn cutlets tossed in fresh garlic and mild sauce</i>	
BUTTER SCALLOPS	17
<i>Scallops tossed with garlic, zesty lemon & butter</i>	
PRAWN PEPPER FRY	16.5
<i>Spencer gulf prawns marinated in lime pepper &curry leaves</i>	
TANDOORI SMOKED SALMOON	17.9
<i>Spice marinated Atlantic salmon fillet</i>	

INDII MIX PLATTER (To Share)	24.9
<i>Assorted meat and poultry served on sizzling platter</i>	
TANDOORI VEGETABLES	18.9
<i>Seasonal vegetables ,pineapple and paneer on sizzler</i>	
BOMBAY LAMB CUTLETS (Entrée 2/Mains 4)	\$14.9/\$25.9
<i>Lamb cutlets marinated in Chef's Special Recipe and cooked in Tandoor oven</i>	

From streets of India

GOL GAPPE	8.9
<i>A little tangy minty crispy water balls n spiced potato</i>	
MASALA PURI	9.9
<i>Puffed crisp dough balls filled with Bombay style stuffing and chutneys</i>	
CHOLE SAMOSA	8.9
<i>Crispy samosa topped with chickpeas curry, chutneys and fresh herbs</i>	
AALOO CHAT	9
<i>Dice potatoes, fried noodles, pomegranate</i>	
CHAT PLATTER	21.9
<i>Assorted Delhi style chat platter</i>	

Main Course



CHICKEN MAKHANI (Butter Chicken)	19.9
<i>Tandoor cooked chicken in tomato cashew base butter sauce</i>	
PUNJABI BUTTER CHICKEN	20.5
<i>Punjabi style smoked butter chicken (MUST TRY)</i>	
CHICKEN MADRAS	19.5
<i>Boneless chicken pieces cooked with coconut milk</i>	

PATIALA CHICKEN (Korma) **19.9**

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

CHICKEN VINDALOO **19.5**

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

CHICKEN TIKKA MASALA **19.9**

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

MANGO CHICKEN **19.9**

Chicken curry slow cooked in mango flavored sauce

SAAG CHICKEN **19.9**

Chicken curry cooked with fresh spinach and exotic spices

BALTI CHICKEN **19.9**

Popular north Indian style chicken cooked with onion & capsicum

HYDRABADI DUM KA MURGH **19.9**

South Indian style Slow cooked chicken curry



ROGAN JOSH **19**

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

LAMB MUSHROOM MASALA **19.9**

Boneless lamb cooked in tomato sauce with mushroom, capsicum and onions

CHUTNEY GHOST **19.9**

Succulent lamb tossed in mint mango sauce

PATIALA LAMB KORMA **19.9**

Mughlai cuisine inspired Boneless lamb slow cooked in a cashew

SAAG LAMB **19.5**

Lamb curry cooked with fresh spinach & crushed garlic-ginger

NALLI NIHARI **20.5**

Slow cooked lamb shank in rogan jus

LAAL MAANS (Hot) 20.5

Rajasthan's famous spicy lamb dish cooked in chilly

GOAT CURRY 20.5

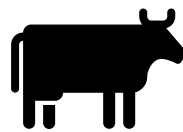
Chefs special recipe goat leg pieces on bone

KADHAI GOAT 20.9

Goat on bone cooked with onion capsicum and chef's special spices

GOAT VINDALOO 20.9

goat cooked in fiery hot homemade vindaloo sauce



BEEF PEPPER FRY 19.9

Boneless beef cooked in fried curry leaves ,crushed pepper

BEEF MADRAS 19.9

Beef cooked in coconut ,curry leaves ,mustard seeds & ginger

BEEF SABZ 20.5

beef curry sautéed with seasonal vegetables

BEEF-DO-PIAZA 19.9

Boneless pieces of beef cooked with onions tomatoes ginger garlic

BEEF VINDALOO 20.5

Beef cooked in the homemade vindaloo sauce, known for its "fiery hot flavor"

BEEF KOLHAPURI (SPICY LOVERS) 19.9

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

ZAAFRANI BEEF 20.9

Beef cooked in pure saffron ,creamy sauce

BOMBAY BEEF ALOO 20.9

Beef curry cooked with potatoes and tossed in roasted cumin seeds



FISH MALABARI	21
<i>Fish fillet cooked in tomato, coconut, tamarind, curry leaves and mustard seeds</i>	
TAWAFRY MACHALI	21.9
<i>Sautéed onion capsicum ,Fried fish in chef's favourite sauce</i>	
GOAN FISH CURRY	21.5
<i>Fish cooked in tomato coconut curry leaves and tamarind sauce</i>	
MALABARI JHINGA	22.9
<i>Local prawns cooked in coconut sauce with tamarind, curry leaves and mustard</i>	
GOAN PRAWN AMBOTIK	23.9
<i>Prawns cooked in chilly and tamarind base coconut gravy</i>	
PRAWN DHANSAK	22.9
<i>Spencer gulf prawns cooked with lentils, whole spices and fresh coriender</i>	
SEAFOOD MIX CURRY	21.9
<i>Marinara seafood mix cooked in coconut, sesame and tomato gravy</i>	
HARIYALI FISH	22.5
<i>Fresh spinach mint marinated charcoal cooked fish</i>	
TULSI JHINGA	24.5
<i>Local basil marinated prawns ,leafy salad and chutney</i>	



DAAL MAKHANI	15.9
<i>Black lentil and red kidney beans slow cooked in a creamy sauce with fresh herbs</i>	
DAAL TADKA	15.5
<i>A mixture of five lentils, tomato, crackled cumin ,chili and asafetida</i>	

KHUMBH AUR MAKKE KI SABZI 16.9

Mushroom and baby corn cooked in spinach gravy

MUTTER MUSHROOM 16.5

Mushrooms and peas cooked in tomato base sauce with whole spices

MUSHROOM JALFRIZE 16.5

Mushrooms tossed with onion and capsicum and cooked in tomato gravy

NAVRATAN KORMA 16.9

Fresh vegetables gently cooked in mild & creamy sauce

GUJARATI TAWA VEGETABLES 16.9

Variety of fresh vegetables sautéed in fresh herbs and spices

PALAK PANEER 16.5

Fresh spinach cooked with onions, tomatoes, fresh green herbs & cottage cheese

KADHAI PANEER 16.9

Homemade cottage cheese tossed in chef's special masala gravy

MALAI KOFTA 16.5

Cottage cheese & potato dumplings stuffed with nuts and slow cooked in a creamy sauce

PANEER KAJU KOFTA 16.9

Potato and cottage cheese dumpling in cashew gravy

BREADS FROM TANDOOR

ROTI 3.5

Traditional Indian bread made from whole wheat flour cooked in Tandoor

TANDOORI GARLIC ROTI 3.9

Whole meal breads cooked with chopped fresh garlic

PLAIN NAAN 3.5

Indian bread made from white flour cooked in Tandoor

GARLIC NAAN 4

White flour bread glazed with garlic and butter cooked in Tandoor

BUTTER NAAN 5

White flour bread stuffed with butter and cooked in Tandoor

CHEESE NAAN	5.5
<i>White flour bread stuffed with cheese and cooked in Tandoor</i>	
CHEESE & GARLIC NAAN	5.9
<i>White flour bread stuffed with cheese and cooked in Tandoor</i>	
KASHMIRI NAAN	5.5
<i>White flour bread stuffed with a mix of royal nuts cooked in Tandoor</i>	
KEEMA NAAN	5.9
<i>White flour bread stuffed with spiced mince & cooked in Tandoor</i>	
MUSHROOM OLIVE CHEESE NAAN	6
<i>Mushrooms olive and cheese stuffed naan</i>	
LAL HARI PYAAZ KE KULCHE	5.9
<i>Spring and Spanish onion bread</i>	
MATAR MUSHROOM NAAN	6
<i>Fine chopped mushroom and green peas stuffed bread</i>	
BREAD BASKET	15.5
<i>Assorted breads and homemade dips</i>	

DUM BIRYANI'S & RICE

STEAM RICE	3.5
<i>Aromatic basmati rice</i>	
SAFFRON RICE	4.5
<i>Pure Saffron flavored basmati rice</i>	
LEMON COCONUT RICE	5.9
<i>Basmati rice with shredded coconut and lemon</i>	
KASHMIRI PILAU	6.5
<i>Saffron rice slow cooked with dry fruits and nuts</i>	
JEERA RICE	5.5
<i>Basmati rice sautéed with roasted cumin seed n cashew</i>	
PEAS PILAU	6

Basmati rice tossed with sautéed green peas and cumin seeds

MASALA RICE 6

Spices, mint and saffron influenced basmati rice

VEG BIRYANI 15

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

CHICKEN BIRYANI 16.9

Basmati rice cooked with saffron, exotic spices and boneless chicken

LAMB BIRYANI 17.9

Spiced basmati rice slow cooked with lamb

KHICHADI 14.9

Indian style 'risotto'... mushroom, lentils, beans and rice

SALADS

GARDEN SALAD 6.50

Fresh garden salad with dressing

KACHUMBER SALAD 5.50

Slightly spiced diced pieces of onion, tomato & cucumber

Accompaniments

CUCUMBER RAITAYoghurt and Cucumber Dip 3.9

BOONDI RAITA.. spiced yoghurt n lentil balls dip 3.9

WHITE DIP..... In house made gherkins and yoghurt dip 3.9

PLAIN YOGHURTtraditional natural yoghurt 2.5

MINT CHUTNEY.....Traditional north Indian mint and yoghurt sauce 3.5

TAMARIND CHUTNEY.....Tamarind sauce slow cooked with spices 3.5

MANGO CHUTNEY.....Mildly spiced mango dip 3.9

MIXED PICKLES.....Indian pickles of various fruits and vegetables 3

PAPADUMS lentil and rice cracker 2.5

KHAKHRA.....spiced wheat flour crispy bread serve with homemade dip **4.9**

SOMETHING SWEET

CHOCOLATE NAAN **5.9**

White flour bread stuffed with chocolate flakes and M&M's

CHOCOMOSA **6.5**

Chocolates filled in homemade pastry

ICE CREAMS - CHOCOLATE OR VANILA **5.5**

With special topping and wafer sticks (2 scoop)

MANGO KULFI (NF) **5.9**

Tradition Indian mango flvoured ice cream

PISTACHIO KULFI **5.9**

Traditional Indian ice cream enriched with pistachios

BANARASI PAAN KULFI **6.9**

Sweetened dry rose petals, dry nuts and banarasi betel leaf kulfi

PINAPPLE COCONUT KULFI (DF,NF,GF) **6.5**

Pineapple, roasted coconut cardamom

GULAB JAMUN **8.9**

Fried milk and cinnamon dumplings serve with ice cream