



Kia Ora • Namaste

If you have any special requirements or food allergies please let us know.

Appetizers

Vegetable Samosa (2 pieces) Flaky pastry filled with mashed potatoes, peas and freshly ground spices.	\$8	Chilli Chicken Chicken cooked with capsicum, onion and green chillies in soy sauce.	\$18
Onion Bhaji's (4 pieces) Onion rings, silver beet, chickpea batter.	\$8	Lamb Seekh Kabab (4 pieces) Minced lamb mixed with mild spices, grilled in the tandoor.	\$15
Vegetable Hara Bhara Kabab (4 pieces) Mashed potato, Mixed Veg.	\$9	Lamb Chops (4 pieces) Lamb chops mixed with mild spices, grilled in the tandoor.	\$24
Vegetable Manchurian Veg Manchurian is a tasty dish of fried veggie balls in a spicy, sweet and tangy sauce.	\$16	Tandoori Prawn (8 pieces) Prawns marinated with herbs, spices, and cooked delicately in the Tandoor.	\$24
Garlic Murgh Tikka (4 pieces) Boneless chicken marinated with yogurt, garlic, herbs & grilled in tandoor.	\$18	Veg Platter(V) Includes two samosa, two Onion Bhaji and two Harabhara kabab.	\$18
Afghani Murgh Whole chicken marinated in Afghani style and cooked in tandoor.	half \$17 full \$29	Mixed Platter Includes two Samosa, two Onion Bhaji, Lamb Seekh Kabab, Garlic Murgh Tikka.	\$28
Paneer Tikka (5 pieces) Paneer, Capsicum and onion marinated with yogurt & spices grilled in tandoor.	\$18	Tandoori Platter (2 pieces each) Garlic Murgh Tikka, Seekh Kebab, Lamb chops and Afghani Murgh.	\$32

Mains

Served with Basmati Rice

Butter Chicken Boneless chicken cooked in tandoor & finished in creamy tomato sauce.	\$23	Madras (Lamb or Chicken) Aromatic special curry from southern India, cooked with curry leaves, coconut cream & grated coconut.	\$25
Mango Chicken Boneless Chicken cooked with refreshing mango flavours spices made.	\$23	Lamb Rogan Josh Pieces boneless lamb dish cooked with crushed spices in a tomato-based gravy.	\$24
Chicken Tikka Masala Boneless chicken roasted in a butter tomato-based sauce.	\$23	Anari Lamb Lamb cooked with pomegranate, spices and garnished with coriander.	\$25
Kadai (Lamb or Chicken) Chicken or Lamb cooked with kadai spices, cooked with sliced green capsicum, onion, tomato & topped with ginger coriander.	\$25	Saag (Lamb or Chicken) Tender pieces of Lamb or Chicken cooked in spinach with creamy touch.	\$25
Chettinad Chicken Black Pepper, Garlic, Ginger & Herb based chicken Curry.	\$25	Vindaloo (Lamb, Chicken or Goat) Speciality from goa choice of meat cooked with special vindaloo paste & special spices.	\$25
Daal gosht (Chicken, Lamb or Goat) Chicken pieces simmered with black lentils, vegetable gravy, herbs, spices and cream.	\$26	Jalfrezi (Lamb or Chicken) Diced Lamb or Chicken cooked with juliennes of capsicum, onions, tomatoes & coriander.	\$25
Korma (Lamb or Chicken) Chicken or Lamb cooked in ground cashew nut and cream based gravy to create rich and nutty flavour.	\$25	Goat Curry Goat pieces, cooked in thin tomato based onion curry.	\$26

Choose your curries in mild, medium, medium hot, hot and EXTRA hot

Goat Masala	\$26	Goan Fish Curry	\$26
Pieces of goat cooked with tomato, onion sauce & enriched with fresh green peppers & aromatic spices.		Almost the staple food of Goa (Southern Coastal India) fish curry made in this style is tangy and spicy.	
Prawn Masala	\$26	Fish Masala	\$26
Prawns cooked in thick and rich gravy with tomato onion sauce.		Fish cooked with fresh herbs, onion and tomato based sauce with a touch of cream.	
Prawn Malabari	\$26	Kerala Fish Curry	\$26
Curry made with freshly ground coconut and blended spices. A specialty of Malabar (Southern India).		Fish fillet cooked in spicy sauce with a touch of roasted fenugreek and curry leaves.	

Vegetarian

Dal Makhani	\$21	Vegetable Korma	\$21
Black lentils and red kidney beans slow cooked overnight with traditional spices and finished with cream and butter.		Vegetables cooked with homemade cheese simmered in a creamy sauce.	
Dal Tadka (V)	\$20	Malai Kofta	\$21
Red, yellow lentils infused with cumin seeds, finished with tomatoes and onion in a bleed of spices.		Grated cottage cheese and potato dumplings stuffed with cashew nuts and raisins, simmered in a creamy sauce.	
Saag Paneer	\$21	Egg Plant	\$23
Mildly spiced homemade cottage cheese cooked curry with spinach and garlic.		Eggplant roasted in Tandoor, then mashed and cooked with garlic, ginger and seasoned with herbs and spices.	
Kadai Paneer	\$22	Okra Masala	\$23
Homemade cottage cheese cooked in a vegetable gravy with crushed onions, ginger, garlic and fresh coriander.		Stir-fried of okra that is mixed with spices then cooked with spice mix such as garam masala, onion.	
Paneer Tikka Masala	\$22	Aloo Gobi	\$21
Paneer pieces roasted in a butter tomato-based sauce garnished with coriander.		Fresh cauliflower and potatoes cooked together with onion and tomatoes in a blend of spices	

Biryani

Veg Biryani	\$20	Chicken or Lamb Biryani	\$24
Basmati rice cooked along with fresh vegetables and herbs.		Chicken or Lamb pieces marinated in yogurt, garlic and ginger then cooked with basmati rice in a vegetable gravy.	

Banquet

Starters: Samosa, Onion Bhaji, Garlic Murgh Tikka & Seekh Kabab. **Mains:** Butter Chicken, Lamb Rogan Josh, Goat Vindaloo, Vegetable Korma served with Plain or Garlic Naan, Rice and **Dessert:** Mango Kulfi. **(\$48 per person Min 2 people).**

For Kids

Kids Combo	\$14	Chicken nuggets with fries	\$8
(Butter chicken or Mango chicken, Butter Naan).			

Naan Bread

Plain Butter Naan	\$3.5
Garlic Naan	\$4
Roti	\$3.5
Cheese Naan	\$6
Keema Naan	\$7
Peshwari Naan	\$7
Cheese & Garlic Naan	\$7.5
Avocado & Cheese Naan	\$7
Chocolate Naan	\$7

Accompaniments

Green Salad	\$10
Onion Salad	\$6
Mango Chutney	\$3
Raita	\$4
Papadum (2 pieces)	\$1
Extra Rice	\$4

Dessert

Mango Kulfi	\$7
Pista Kulfi	\$7
Gulab Jamun with Ice Cream	\$7

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