



Kia Ora • Namaste

Lunch Menu

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

Appetizers

Vegetable Samosa (2 pieces)	\$7	Chilli Chicken	\$17
Flaky pastry filled with mashed potatoes, peas and freshly ground spices.		Chicken cooked with capsicum, onion and green chillies in soy sauce.	
Onion Bhaji's (4 pieces)	\$7	Lamb Seekh Kabab (4 pieces)	\$14
Onion rings, silverbeet, chickpea batter.		Minced lamb mixed with mild spices, grilled in the tandoor.	
Vegetable Hara Bhara Kabab (4 pieces)	\$8	Lamb Chops (4 pieces)	\$23
Mashed potato, Mixed Veg.		Lamb chops mixed with mild spices, grilled in the tandoor.	
Vegetable Manchurian	\$15	Tandoori Prawn (8 pieces)	\$22
Veg Manchurian is a tasty dish of fried veggie balls in a spicy, sweet and tangy sauce.		Prawns marinated with herbs, spices, and cooked delicately in the Tandoor.	
Garlic Murgh Tikka (4 pieces)	\$15	Veg Platter	\$16
Boneless chicken marinated with yogurt, garlic, herbs & grilled in tandoor.		Includes two samosa, two Onion Bhaji and two Harabhara kabab.	
Afghani Murgh	Half \$15 Full \$25	Mixed Platter	\$25
Whole chicken marinated in Afghani style and cooked in tandoor.		Includes two Samosa, two Onion Bhaji, Lamb Seekh Kabab, Garlic Murgh Tikka.	
Paneer Tikka (5 pieces)	\$16	Tandoori Platter (2 pieces each)	\$29
Paneer, Capsicum and onion marinated with yogurt & spices grilled in tandoor.		Garlic Murgh Tikka, Seekh Kebab, Lamb chops and Afghani Murgh.	

Mains

All main curries come with Rice, Plain Butter naan or Roti.

Butter Chicken	\$15	Vindaloo (Lamb or Chicken)	\$15
Boneless chicken cooked in tandoor & finished in creamy tomato sauce.		Speciality from goa choice of meat cooked with special vindaloo paste & special spices.	
Mango Chicken	\$15	Lamb Rogan Josh	\$15
Boneless Chicken cooked with refreshing mango flavours spices made.		Pieces boneless lamb dish cooked with crushed spices in a tomato-based gravy.	
Chicken Tikka Masala	\$15	Goat Curry	\$18
Boneless chicken roasted in a butter tomato based sauce.		Goat pieces, cooked in thin tomato based onion curry.	
Chettinad Chicken	\$18	Prawn Malabari	\$18
Black Pepper, Garlic, Ginger & Herb based chicken Curry.		Curry made with freshly ground coconut and blended spices. A speciality of Malabar (Southern India).	
Jalfrezi (Lamb or Chicken)	\$18	Goan Fish Curry	\$18
Diced Lamb or Chicken cooked with juliennes of capsicum, onions, tomatoes & coriander.		Almost the staple food of Goa (Southern Coastal India) fish curry made in this style is tangy and spicy.	
Korma (Lamb or Chicken)	\$15		
Chicken or Lamb cooked in ground cashew nut and cream based gravy to create rich and nutty flavour.			

Choose your curries in mild, medium, medium hot, hot and EXTRA hot
(V) Vegan option available

Vegetarian

Saag Paneer Mildly spiced homemade cottage cheese cooked curry with spinach and garlic.	\$15	Vegetable Korma Vegetables cooked with homemade cheese simmered in a creamy sauce.	\$15
Dal Tadka (V) Red yellow lentils infused with cumin seeds, finished with tomatoes and onion in a blend of spices.	\$15	Egg Plant (V) Eggplant roasted in Tandoor, then mashed and cooked with garlic, ginger and seasoned with herbs and spices.	\$18
Paneer Tikka Masala Paneer pieces roasted in a butter tomato based sauce garnished with coriander.	\$15	Dal Makhani Black lentils and red kidney beans slow cooked overnight with traditional spices and finished with cream and butter.	\$15

Biryani

Chicken or Lamb Biryani Chicken or Lamb pieces marinated in yogurt, garlic and ginger then cooked with basmati rice in a vegetable gravy.	\$18	Chicken or Lamb Biryani Chicken or Lamb pieces marinated in yogurt, garlic and ginger then cooked with basmati rice in a vegetable gravy.	\$20
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For Kids

Kids Combo (Butter chicken or Mango chicken, Cheese Naan).	\$13	Chicken nuggets with fries	\$8
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Naan Bread

Plain Butter Naan	\$3.5
Garlic Naan	\$4
Roti	\$3.5
Cheese Naan	\$5
Keema Naan	\$5
Peshwari Naan	\$6
Cheese & Garlic Naan	\$6
Avocado & Cheese Naan	\$6
Chocolate Naan	\$6

Accompaniments

Green Salad	\$8
Onion Salad	\$5
Mango Chutney	\$3
Raita	\$4
Papadum(2 pieces)	\$1
Extra Rice	\$4

Dessert

Mango Kulfi	\$6
Pista Kulfi	\$6
Gulab Jamun with Ice Cream	\$6



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Appetizers

Vegetable Samosa (2 pieces)	\$7	Chilli Chicken	\$17
Flaky pastry filled with mashed potatoes, peas and freshly ground spices.		Chicken cooked with capsicum, onion and green chillies in soy sauce.	
Onion Bhaji's (4 pieces)	\$7	Lamb Seekh Kabab (4 pieces)	\$14
Onion rings, silverbeet, chickpea batter.		Minced lamb mixed with mild spices, grilled in the tandoor.	
Vegetable Hara Bhara Kabab (4 pieces)	\$8	Lamb Chops (4 pieces)	\$23
Mashed potato, Mixed Veg.		Lamb chops mixed with mild spices, grilled in the tandoor.	
Vegetable Manchurian	\$15	Tandoori Prawn (8 pieces)	\$22
Veg Manchurian is a tasty dish of fried veggie balls in a spicy, sweet and tangy sauce.		Prawns marinated with herbs, spices, and cooked delicately in the Tandoor.	
Garlic Murgh Tikka (4 pieces)	\$15	Veg Platter	\$16
Boneless chicken marinated with yogurt, garlic, herbs & grilled in tandoor.		Includes two samosa, two Onion Bhaji and two Harabhara kabab.	
Afghani Murgh	Half \$15 Full \$25	Mixed Platter	\$25
Whole chicken marinated in Afghani style and cooked in tandoor.		Includes two Samosa, two Onion Bhaji, Lamb Seekh Kabab, Garlic Murgh Tikka.	
Paneer Tikka (5 pieces)	\$16	Tandoori Platter (2 pieces each)	\$29
Paneer, Capsicum and onion marinated with yogurt & spices grilled in tandoor.		Garlic Murgh Tikka, Seekh Kebab, Lamb chops and Afghani Murgh.	

Mains

Served with Basmati Rice

Butter Chicken	\$20	Madras (Lamb or Chicken)	\$22
Boneless chicken cooked in tandoor & finished in creamy tomato sauce.		Aromatic special curry from southern India, cooked with curry leaves, coconut cream & grated coconut.	
Mango Chicken	\$20	Lamb Rogan Josh	\$22
Boneless Chicken cooked with refreshing mango flavours spices made.		Pieces boneless lamb dish cooked with crushed spices in a tomato-based gravy.	
Chicken Tikka Masala	\$20	Anari Lamb	\$22
Boneless chicken roasted in a butter tomato based sauce.		Lamb cooked with pomegranate, spices and garnished with coriander.	
Kadai (Lamb or Chicken)	\$22	Saag (Lamb or Chicken)	\$22
Chicken or Lamb cooked with kadai spices, cooked with sliced green capsicum, onion, tomato & topped with ginger coriander.		Tender pieces of Lamb or Chicken cooked in spinach with creamy touch.	
Chettinad Chicken	\$22	Vindaloo (Lamb, Chicken or Goat)	\$22
Black Pepper, Garlic, Ginger & Herb based chicken Curry.		Speciality from goa choice of meat cooked with special vindaloo paste & special spices.	
Daal Chicken	\$22	Jalfarezi (Lamb or Chicken)	\$23
Chicken pieces simmered with black lentils, vegetable gravy, herbs, spices and cream.		Diced Lamb or Chicken cooked with juliennes of capsicum, onions, tomatoes & coriander.	
Korma (Lamb or Chicken)	\$22	Goat Curry	\$23
Chicken or Lamb cooked in ground cashew nut and cream based gravy to create rich and nutty flavour.		Goat pieces, cooked in thin tomato based onion curry.	

Goat Masala
 Pieces of goat cooked with tomato, onion sauce & enriched with fresh green peppers & aromatic spices.

Prawn Masala
 Prawns cooked in thick and rich gravy with tomato onion sauce.

Prawn Malabari
 Curry made with freshly ground coconut and blended spices. A specialty of Malabar (Southern India).

\$23

\$23

\$23

Goan Fish Curry \$23
 Almost the staple food of Goa (Southern Coastal India) fish curry made in this style is tangy and spicy.

Fish Masala \$23
 Fish cooked with fresh herbs, onion and tomato based sauce with a touch of cream.

Kerala Fish Curry \$23
 Fish fillet cooked in spicy sauce with a touch of roasted fenugreek and curry leaves.

Vegetarian

Dal Makhani
 Black lentils and red kidney beans slow cooked overnight with traditional spices and finished with cream and butter.

Dal Tadka (V)
 Red yellow lentils infused with cumin seeds, finished with tomatoes and onion in a blend of spices.

Saag Paneer
 Mildly spiced homemade cottage cheese cooked curry with spinach and garlic.

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

Paneer Tikka Masala
 Paneer pieces roasted in a butter tomato based sauce garnished with coriander.

\$18

\$18

\$18

\$18

\$18

Vegetable Korma \$18
 Vegetables cooked with homemade cheese simmered in a creamy sauce.

Malai Kofta \$18
 Grated cottage cheese and potato dumplings stuffed with cashew nuts and raisins, simmered in a creamy sauce.

Egg Plant (V) \$19
 Eggplant roasted in Tandoor, then mashed and cooked with garlic, ginger and seasoned with herbs and spices.

Okra Masala (V) \$19
 Stir-fried of okra that is slit and stuffed with spice mix such as garam masala, onion.

Aloo Gobi (V) \$18
 Fresh cauliflower and potatoes cooked together with onion and tomatoes in a blend of spices.

Veg Biryani
 Basmati rice cooked along with fresh vegetables and herbs.

Biryani

\$18

Chicken or Lamb Biryani \$20
 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. **(\$42 per person Min 2 people).**

For Kids

Kids Combo \$13
 (Butter chicken or Mango chicken, Cheese Naan).

Chicken nuggets with fries \$8

Naan Bread

Plain Butter Naan \$3.5
Garlic Naan \$4
Roti \$3.5
Cheese Naan \$5
Keema Naan \$5
Peshwari Naan \$6
Cheese & Garlic Naan \$6
Avocado & Cheese Naan \$6
Chocolate Naan \$6

Accompaniments

Green Salad \$8
Onion Salad \$5
Mango Chutney \$3
Raita \$4
Papadum(2 pieces) \$1
Extra Rice \$4

Dessert

Mango Kulfi \$6
Pista Kulfi \$6
Gulab Jamun with Ice Cream \$6