

## Starters

<b>Barrah Kebab ( G.F )</b> Spiced yogurt lamb chops grilled to perfection	\$24.00
<b>Onion Bhaji (Vegan+GF)(4pcs)</b> Indian style onion fritters	\$14.90
<b>Home Made Vegetable Samosa (2pcs)</b> peas and potato filled pastry	\$16.00
<b>Vegetables Spring Roll (4pcs)</b> Rolls filled with mixed vegetables	\$14.90
<b>Chicken Tikka (GF)</b> Grilled Boneless Chicken	\$19.90
<b>Tandoori Chicken(GF)</b> Chicken on the bone, spices charred in the tandoor	\$22.00

## Sides

<b>Mixed Pickles</b>	\$3.00
<b>Papadoms (4pcs)</b>	\$5.00
<b>Sweet Mango Chutney</b>	\$3.00
<b>Yoghurt and Cucumber Raita</b>	\$4.00
<b>Tomato, Onion and Cucumber Salad</b>	\$5.00
<b>Hot &amp; Spicy Chutney</b>	\$3.00

## Rice

<b>Basmati Rice</b>	\$4.00
<b>Saffron Rice</b>	\$5.00
<b>Coconut Rice ( Chef Recommended)</b>	\$6.00

## Mains

<b>Butter Chicken ( mild )</b> The pride of our kitchen	\$26.00
<b>Chicken Tikka Masala ( medium )</b> Grilled chicken diced stir fried with tangy tikka sauce	\$26.00
<b>Mango Malai Chicken (mild)</b> In a mild creamy cashew nut sauces & diced mango	\$26.00
<b>Palak Chicken ( medium )</b> Spiced spinach,scented with cinnamon & cumin Curry	\$26.00

## Lamb

<b>Lamb Rogan Josh ( medium )</b> Traditional curry cooked with Kashmiri spices	\$28.00
<b>Lamb Korma ( mild )</b> Creamy onion and cashew sauce scented with rose water	\$28.00
<b>Lamb Sagwala ( medium )</b> spiced spinach, scented with Cinnamon & Cumin curry	\$28.00

## Signature Dish

<b>Lamb Shank ( mild )</b> slow braised shanks of lamb infused with rich Indian spices	\$33.90
<b>Goat Meat Curry ( medium )</b> A Unique preparation of goat meat cooked under pressure finished with coriander	\$33.00
<b>Lamb Biryani ( medium )</b> Traditional curry cooked with Kashmiri spices	\$32.00

## Seafood

<b>Fresh Barramundi Goan ( medium )</b> Chilli, vinegar and tamarind finished with coconut cream	\$32.00
<b>Prawn Malai ( mild )</b> Creamy curry of coconut & cashew sauce	\$30.00
<b>Prawn Masala ( medium )</b> Stir fried onions, capsicum & garam masala	\$30.00

## Beef

<b>Beef Madras (medium)</b> Coconut, tamarind and chili	\$27.00
<b>Beef Vindaloo (hot)</b> A classic preparation of hot and tangy curry sauce	\$27.00
<b>Bombay Beef ( medium )</b> Onion, tomato & gram masala	\$27.00

## Vegetarian & Vegan

<b>Palak Aloo (mild)</b> Spiced spinach, potato & creamy curry	\$25.00
<b>Aloo Matar Tamatar (Vegan medium )</b> Peas, potatoes and tomatoes Cumin curry	\$25.00
<b>Dal Makhani (mild)</b> Black urid lentils with ginger, tomato, cream and butter	\$25.00
<b>Dal Fry (Vegan mild)</b> Red/yellow lentils, cumin, mustard seeds, fresh coriander	\$25.00
<b>Navaratan Korma (mild)</b> Mix vegetable, blended cashews gravy	\$25.00
<b>Malai Kofta (mild) (chef recommended)</b> Homemade cottage cheese dumplings, almonds and raisins.	\$26.00
<b>Paneer Butter Masala (mild)</b> Cooked in butter sauce	\$26.00
<b>Paneer Tikka Masala ( medium ) (chef Recommended)</b> Cooked in tangy tikka sauce	\$26.00
<b>Palak Paneer (mild)</b> Spiced spinach, scented with cinnamon & cumin curry	\$26.00
<b>Bombay Bhaji (Vegan)</b> (mixed vegetables cooked in a bombay masala) vegan	\$25.00
<b>Chana Masala (Vegan)</b> (potatoes and chickpea north indian masala)	\$25.00
<b>Aloo Gobi Matar Masala (Vegan)</b> (Cauliflower, potato, green Peas masala)	\$25.00
<b>Bombay Aloo (Vegan)</b> (potatoes with Bombay spices.	\$25.00

## Tandoori Naan Breads

(Naan Breads contain yeast, eggs and dairy)

<b>Plain Naan</b>	\$5.00
<b>Garlic Naan</b>	\$6.00
<b>Cheese Naan</b>	\$7.00
<b>Roti (Wholemeal Bread)</b>	\$7.00
<b>Cheese &amp; Spinach Naan</b>	\$8.00
<b>Peshwari Naan (Dried Fruit and Nuts)</b>	\$8.00
<b>Cheese and Garlic Naan</b>	\$8.00

## Drinks

<b>Mango Lassi</b>	\$10.00
<b>Coke, Coke Zero, Fanta &amp; Sprite</b>	\$5.00
<b>Bundaberg Lemon Lime Bitters, Ginger Beer</b>	\$6.00
<b>Apple, Orange Juice</b>	\$7.00
<b>Sparkling Mineral Water</b>	\$8.00
<b>Natural Mineral Water</b>	\$5.00

## Desserts

<b>Gulab Jamun (3pcs)</b>	\$10.00
<b>Mango Kulfi</b>	\$10.00

15% Holiday surcharge

All prices & trading times subject to change  
without notice.