

ENTRÉE

Vegetable Pakoras Lightly spiced assorted fresh vegetables dipped in chickpea batter and shallow fried	9
Onion Bhaji Spiced slices of onion dipped in chickpea batter and shallow fried	9
Vegetable Samosa (2 pieces) Homemade pastry pyramids stuffed with lightly spiced peas and potatoes	10
Mushroom Pakora Lightly spiced mushrooms rolled in a chickpea batter and shallow fried	11
Chicken Pakora Tandoori marinated chicken fillets rolled in a light chickpea batter and shallow fried	13
Fish Pakora Mild tandoori marinated fish fillets rolled in a light chickpea batter and shallow fried	15
Prawn Cutlets Marinated tiger prawns rolled in a light chickpea batter and shallow fried	19

MAINS

SEAFOOD

Butter Prawns (mild) Tiger prawns cooked in creamy tomato based sauce	24
Prawn Masala (medium) Tiger prawns tossed with onions, capsicum and masala gravy with a dash of coconut milk	24
Prawn Vindaloo (medium or hot) Tiger prawns cooked in our homemade spicy vinegar based curry	24
Goan Fish Curry Fresh fillets of fish prepared with our own special spices, finished with a dash of coconut milk	24

CHICKEN

Butter Chicken Our famous Butter Chicken contains char grilled boneless chicken with light spices and crushed cashew nuts in a pureed tomato sauce	20
Chicken Korma Boneless chicken cooked with cashew paste and yellow gravy with a dash of light cream	20
Chicken Tikka Masala Marinated chicken fillets, cooked in the tandoori oven, then pan fried with diced onions, green capsicum and a mild red gravy	20
Saag Chicken Tender chicken fillets cooked with Punjabi style spinach, and a hint of fenugreek and coriander	20
Chicken Madras (medium) Famous south Indian dish made with curry leaves, coconut milk and mustard	20

LAMB

Rogan Josh Lamb slow cooked with yoghurt, onion, garlic, ginger and tomato	22
Lamb Korma Succulent lamb cooked with cashew paste and served in a mild yellow gravy, with a dash of light cream	22
Kashmiri Lamb Lamb cooked in a mild creamy sauce with fennel seeds, dried fruits & nuts	22
Saag Gosht Choice lamb pieces cooked with spinach, fenugreek and a hint of coriander	22

TANDOORI ENTRÉES

Seekh Kebab Minced lamb slightly spiced with ginger, garlic, fresh coriander and freshly ground spices skewered and cooked in tandoori oven	12
Tandoori Mushroom Juicy mushrooms marinated in traditional spices and roasted in the tandoor oven	12
Tandoori Chicken Tender chicken marinated with yoghurt, special herbs and light spices, cooked in tandoori oven	15
Chicken Tikka Boneless chicken marinated in yoghurt, special herbs and light spices, cooked in tandoori oven	16
Barra Kebab Lamb marinated with special herbs and authentic Indian spices	18
Rasoi Platter Our popular mouth-watering platter has a selection of tandoori specialities, served on a sizzling hot plate	34

Vindaloo Fish Curry (medium or hot) Fillets of fish cooked in our famous spicy vinegar based curry	24
Chilli Lime Prawns Tiger prawns pan fried with garlic, chilli, lime and the chef’s special spices	24
Seafood Platter Marinated tiger prawns, fish of the day, and various seafood - slow cooked in our tandoor oven and served on a sizzling hot plate	35
Mussels (0.5kg) Mussels cooked with ginger, a hint of garlic, chilli, lemon juice and the chef’s special sauce	30

Chicken Jalfrezi Tender boneless chicken pan-fried with capsicum, tomato and special spices in light sweet and sour gravy	20
Chicken Chickpea Masala Marinated chicken fillets, cooked in the tandoori oven, then pan fried with chickpeas and a traditional masala gravy	20
Chilli Chicken (medium or hot) Chicken fillets pan-fried with onion, capsicum, green chilli and chef’s special spices	20
Punjabi Chicken (medium or hot) Marinated chicken fillets, pan fried with diced green capsicum, onion, and tomatoes with yellow gravy	20

Lamb Do Piazza A dry dish; tender lamb well-seasoned in authentic spices, cooked with onions, tomato, capsicum and coriander	22
Lamb Coconut (medium or hot) Tender lamb cooked in yellow coconut gravy, in true south Indian style	22
Lamb Vindaloo (medium or hot) Tender lamb cooked with homemade vindaloo paste, not for the faint hearted!	22
Chilli Lamb (medium or hot) Tender lamb cooked with onion, capsicum, green chilli and chef’s special spices	22

BEEF

Beef Vindaloo (medium or hot) Choice beef marinated overnight in vindaloo paste and special tangy spices	20	Beef Korma (mild) Beef cooked in mild yellow cashew gravy with a dash of light cream	20
Beef Madras (medium or hot) Tender beef chunks cooked in coconut milk with authentic south Indian spices	20	Beef Saag Wala Choice beef pieces cooked with Punjabi style spinach, fenugreek and coriander	20
Kashmiri Beef Tender beef cooked in a cream based curry with fennel seeds, dried fruit & nuts	20	Chilli Beef (medium or hot) Tender beef cooked with onion, capsicum, green chilli and chef's special spices	20
Bombay Beef Traditional beef curry cooked with potatoes and onions	20		

VEGETARIAN

Dal Makhani (mild) Urad dal (black lentils) cooked in traditional Punjabi spices; just the way grandma used to make it	14	Channa Masala Chickpeas cooked with fresh tomatoes, cumin, and traditional spices	16
Pumpkin Masala Diced pumpkin tempered with onion, fennel seeds, fenugreek and finished with chef's own sauce	16	Saag Paneer Fresh spinach and home-made cottage cheese cooked with traditional Punjabi spices	16
Aloo Muttar Chunks of potato and peas cooked in a mild sauce	16	Mixed Vegetable Curry Fresh seasonal vegetables tossed with garlic, ginger, coriander and light spices	16
Shahi Paneer (mild) Home-made cottage cheese served in delicious tomato based light cream sauce with authentic spices and crushed cashew nuts	16	Aloo Baigan Eggplant and potatoes cooked in light spices	16
Aloo Gobi Cauliflower and potatoes tossed in northern Indian spices, served with spring onions and coriander	16	Vegetable Korma (mild) Fresh seasonal vegetables cooked with mild spices in a cashew sauce and finished with a dash of cream	17
Saag Aloo Fresh spinach and potatoes cooked with traditional northern Indian spices	16	Malai Kofta Dumplings made from cottage cheese, nuts, and minced fresh vegetables, cooked in mild creamy gravy	17
		Chilli Paneer (medium or hot) Home-made cottage cheese cooked with onion, capsicum, green chilli and chef's special spices	17

SET MENU \$50 per head (Minimum order: 2 people)

ENTREES: Vegetable Pakoras, Seekh Kebab and Tandoori Chicken
MAINS: Butter Chicken, Rogan Josh and Dal Makhani
SIDES: Basmati Rice, and your choice of Naan or Roti
DESSERT: Vanilla Ice Cream or Kulfi

TANDOORI BREADS

Roti Organic whole meal flatbread cooked in the tandoor oven	3.5
Garlic Roti Roti finished with garlic	4
Naan Flatbread made with plain flour, cooked in the tandoori oven	3.5
Garlic Naan Naan finished with garlic	4
Aloo Paratha Naan stuffed with spicy potatoes	5
Masala Kulcha Naan stuffed with spiced potatoes and cottage cheese	5
Kashmiri Naan Naan filled with dried fruit and nuts	6
Keema Naan Naan stuffed with lamb and authentic spices	6
Cheese Naan Naan stuffed with cheese	6
Cheese Garlic Naan Naan stuffed with cheese and topped with garlic	6
Spinach Cheese Naan Naan stuffed with cheese, spinach, and fresh coriander	6
Garlic Spinach Cheese Naan Naan stuffed with cheese, spinach, and fresh coriander and topped with garlic	6

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RICE AND BIRYANI

Basmati Rice Small Large	6 8
Vegetable Rice - Basmati rice cooked with fresh vegetables Small Large	9 12
Kashmiri Rice - Basmati rice cooked with dry fruits & nuts Small Large	9 12
Saffron / Coconut Rice Small Large	8 10
Biryani Rice Your choice of Chicken OR Lamb OR Beef cooked in basmati rice	18

SIDE ORDERS

Raita Plain yoghurt mixed with cucumber, carrots and light seasoning	5
Mango Chutney (mild)	5
Mixed Pickle (hot)	5

DESSERTS

Kulfi Very popular homemade Indian style Mango <u>or</u> Pistachio ice cream	10
Gulab Jamun with Vanilla Ice Cream Famous Indian dessert: sweet dumplings in an authentic sauce, served warm	12
Ice Cream Rich Chocolate and/or Vanilla ice cream	9