

Breads

Naan Bread \$5.00

Plain flour bread, Choose from:

Plain
Garlic
Butter
Oregano

Kulcha—Stuffed Naan Bread \$6.00

Stuffed plain flour bread,

Potato
Cottage Cheese
Onions
Cheese
Cheese and Garlic
Kashmiri
Potato and Cheese

Parantha \$5.00

Layered wholemeal bread, Choose from:

Caraway Seed
Mint
Chilli
Butter

Roti \$4.50

Wholemeal bread, Choose from:

Plain (v)
Garlic (v)
Butter

Rice

Cumin Rice \$2.90

Basmati rice cooked with cumin seeds

Biryani

A highly seasoned simmered rice cooked dish served with raita and cooked with:

Chicken \$17.90
Lamb \$17.90
Prawn \$19.90
Vegetable \$16.90

Condiments

Mixed Pickles \$2.90
Raita \$2.90
Mint Yoghurt \$2.90
Mango Chutney \$2.90
Banana & Coconut \$3.90
Cucumber, Onion & Tomatoes \$3.90
Papadums \$3.90
Small Mixed Platter (Raita, Mango Chutney, Pickles) \$5.90
Large Mixed Platter (Raita, Mango Chutney, Banana
Coconut, Cucumber-Onion-Tomato, Mixed Pickles) \$10.90

Please inform your waitstaff of any dietary requirements. Cashews are a very dominant ingredient in most of our cooking.

Please request if you would like your dish to be prepared vegan.

Please note a 12% surcharge applies on Public Holidays

Entrée

Chicken Tikka (4) \$14.90

Morsels of chicken marinated in Greek yoghurt, spices and finished in tandoor oven

Tandoori Chicken (Half Chicken) \$14.90

Half chicken (with bone) marinated with spices and yoghurt, cooked in tandoor oven

Lamb Chops (3) \$14.90

Tasmanian lamb chops marinated in freshly ground spices and yoghurt

Prawn Tikka (6) \$14.90

Tasmanian Prawns marinated in yoghurt, house spices and cooked in tandoor oven

Tandoori Fish Tikka (4) \$14.90

Barramundi marinated in yoghurt, house spices and cooked in tandoor oven

Chef's Special Naan \$10.90

Fluffy Indian bread stuffed with chicken tikka, cheese and garlic

Pickled Tasting Plate \$22.90

Two Chicken Tikka, two Tandoori Fish Tikka, two Potato and Pea Samosa and two Onion Bahji served with dips

Vegetarian Entrée

Onion Bahji (v)(4) \$11.90

Indian flour, houses spices and onion bound together and cooked until crisp served with a tamarind sauce

Aloo Tikki \$11.90

Potato patties mixed with house spices with a cheesy middle—served Punjab street style topped with a fresh onion salad, mint yoghurt and tamarind sauce

Potato and Pea Samosas (4) \$11.90

Triangle flaky pastry stuffed with peas and potato

Cheese Corn Balls (4) \$11.90

Crumbed deep friend corn, potato and bell pepper balls stuffed with cheese and Tabasco sauce

Assorted Naan Platter \$11.90

An assortment of small naan breads – garlic, butter, cheese and Kashmiri served with dips

Main

Tikka Masala

Assorted peppers, tomatoes, cumin seeds and an onion gravy. Cooked with your choice of:

<i>Chicken</i>	<i>\$20.90</i>
<i>Prawns</i>	<i>\$23.90</i>

Madras Curry

A truly southern curry with coconut milk and ground spices. Cooked with your choice of:

<i>Chicken</i>	<i>\$20.90</i>
<i>Lamb</i>	<i>\$22.90</i>
<i>Prawns</i>	<i>\$23.90</i>
<i>Barramundi</i>	<i>\$23.90</i>

Spinach Curry

Creamy spinach flavoured with garlic, onion and tomatoes. Cooked with your choice of:

<i>Chicken</i>	<i>\$20.90</i>
<i>Lamb</i>	<i>\$22.90</i>

Vindaloo (HOT)

A highly seasoned dish of the western coast of India. Flavoured with vinegar, red chillies, garlic and tamarind. Cooked with your choice of:

<i>Chicken</i>	<i>\$20.90</i>
<i>Beef</i>	<i>\$21.90</i>
<i>Lamb</i>	<i>\$22.90</i>
<i>Prawn</i>	<i>\$23.90</i>
<i>Barramundi</i>	<i>\$23.90</i>

Korma (MILD)

Spiced sauce made with yoghurt, cream, onions and nuts. Cooked with your choice of:

<i>Chicken</i>	<i>\$20.90</i>
<i>Beef</i>	<i>\$21.90</i>

Butter Chicken \$20.90

Tandoori chicken, simmered with a smooth tomato gravy flavoured with fenugreek

Mango Chicken \$20.90

Tandoori chicken, simmered with a smooth gravy flavoured with fenugreek and fresh mango

Lamb Rogan Josh \$22.90

Exotic lamb curry in an onion and tomato gravy with spices

Pickled Beef \$21.90

Chef's special beef curry braised in red wine with bell peppers

Lamb Shank \$23.90

Lamb shank marinated in traditional Indian spices and finished in a smooth gravy

Goat Curry \$23.90

Traditionally prepared and served on the bone, with a rich onion gravy

Butter Prawn \$23.90

Prawns simmered with a smooth tomato gravy flavoured with fenugreek

Mixed Seafood \$23.90

Fish, prawns and scallops in a onion and tomato gravy

Vegetarian Main

Pumpkin & Eggplant \$19.90

A combination of pumpkin and eggplant in a creamy gravy

Palak Kofta \$19.90

Spinach and potato balls cooked in a creamy spinach sauce

Malai Kofta \$19.90

Cottage cheese and potato balls cooked in a rich and creamy onion, tomato and cashew gravy

Goan Vegetables \$19.90

Chef's delight with hot chillies and vegetables cooked in a coconut based sauce

Mixed Vegetables (v) \$19.90

Melange of beans, broccoli, baby corn and peas cooked in a spinach sauce

Vegetable Korma \$19.90

Spiced sauce, made with yoghurt, cream and onion gravy

Daal Tadka (Yellow Lentils) (v) \$16.90

Cooked in Northern Punjabi style with an onion gravy

Daal Makhani (Black Lentils) \$16.90

Black lentils and red kidney beans in a rich buttery creamy onion gravy

Palak Paneer (Cottage Cheese and Spinach) \$19.90

Cottage cheese and spinach flavoured with onion, tomatoes and garlic

Kadai Paneer \$19.90

Cottage cheese cooked with capsicum, onion, tomatoes and ground spices

Mushroom & Spinach (v) \$19.90

Mushroom and spinach flavoured with onion, tomatoes and garlic

Banquet \$43pp (min of 4 people)

Starters

Potato & Pea Samosa

Chicken Tikka

Mains

Butter chicken

Lamb Rogan Josh

Beef Vindaloo (hot)

Daal Tadka

Sides—Unlimited Replenishment

Plain Naan

Garlic Naan

Pappadums

Cumin Rice

Desserts —Your choice of:

Gulab Juman

Chocolate Ice-cream