






















Entrees











- 1. Vegetable Samosa (2pcs)**   **\$7.99**
Flaky pastry, filled with potatoes, peas and cumin seed, then fried golden brown.
- 2. Onion Bhaji**    **\$7.99**
Roughly cut onion dipped in mildly spiced chickpea flour and deep-fried.
- 3. Vegetable Pakora (5pcs)**    **\$7.99**
Vegetable pattie battered in mildly spiced chickpea flour and deep-fried.
- 4. Vegetarian Platter** **18.99**
A combination of the above items served with salad.
- 5. Chicken Tikka (5pcs)**  **\$19.99**
Tender dived chicken marinated in spices, skewered and cooked in the tandoor oven.
- 6. Garlic Kebab (5pcs)**  **\$19.99**
Tender pieces of chicken marinated in spices, skewered & cooked in the tandoor oven.
- 7. Kashmiri Kebab (5pcs)**   **\$19.99**
Tender dived chicken marinated in chef's special spices and cooked in the tandoor oven. (Dairy & artificial color free)
- 8. Seekh kebab (5pcs)**  **\$19.99**
Spiced mince of lamb pressed on a skewer and cooked in the tandoor oven.
- 9. Tandoori Lamb Chops (4 pcs)**  **\$25.99**
Succulent lamb cutlets marinated in spices cooked on skewers in the tandoor oven.
- 10. Tandoori Platter**  **\$28.99**
A combination of four of the above scrumptious meat delicacies served as and entrée platter.
- 11. Mixed Platter** **\$28.99**
A combination of two pieces each of vegetable samosa, veg pako-ra, chicken tikka and lamb seekh served with salad.
- 12. Tandoori Mushrooms (8pcs)**  **\$17.99**
Fresh button mushrooms marinated in yoghurt and spices cooked in the tandoor oven.
- 13. Fish Tikka (5pcs)**  **\$23.99**
Fresh fish cubes marinated in mild spices, skewered and cooked in the tandoor oven served with mint chutney.
- 14. Tandoori Prawns**  **\$23.99**
Succulent prawns in their shells marinated in mild spices skewered and cooked in the tandoor oven.

Mains

Chicken curry \$21.99, Lamb & Beef curry \$23.99

- 15. Butter Chicken**  **\$21.99**
The ever popular- tandoori cooked pieces of tender chicken cooked in fragrant spices and a creamy tomato gravy.
- 16. Chicken Tikka Masala**  **\$23.99**
Grilled pieces of chicken cooked in an onion, tomato, and capsicum gravy garnished with coriander.
- 17. Mango Chicken**  **\$23.99**
Tender fresh-diced chicken cooked in a tomato base sauce, mixed with thick mango pulp & garnished with almonds.
- 18. Chicken Mushroom Masala**   **\$23.99**
Boneless diced chicken cooked with fresh button mushrooms & Chef's special spices.
- 19. Korma (Chicken, Lamb or Beef)**  **\$23.99**
Choice of your meat cooked in a delicately spiced creamy gravy of cashew nuts garnished with sliced almonds.
- 20. Saag (Chicken, Lamb or Beef)**   **\$23.99**
Choice of your meat cooked in fresh spinach with spices and garnished with julienne ginger.
- 21. Kadai (Chicken, Lamb or Beef)**   **\$23.99**
Meat cooked with capsicum, onion and tomato base sauce and garnished with coriander and ginger.
- 22. Rogan Josh (Chicken, Lamb or Beef)**   **\$23.99**
Choice of your meat cooked in north Indian style with herbs and spices and garnished with Coriander and ginger.
- 23. Jalfrezie (Chicken, Lamb or Beef)**   **\$23.99**
Choice of your meat cooked with ginger, garlic, tomatoes, onion, green capsicum, tomatoes and coriander.
- 24. Vindaloo (Chicken, Lamb or Beef)**   **\$23.99**
Choice of your meat cooked in spices and vinegar and left to pickle overnight garnished with julienne ginger.
- 25. Bhuna (Chicken, Lamb or Beef)**   **\$23.99**
Choice of your meat cooked in fried onion & tomato gravy served with a hint of caramelised onion garlic.
- 26. Nawabi (Chicken, Lamb or Beef)**   **\$23.99**
Choice of your meat cooked in an onion, tomato and coconut cream gravy garnished with shredded coconut.
- 27. Do Pyaza (Chicken, Lamb or Beef)**   **\$23.99**
Choice of your meat cooked in pickled onion With a hint of cumin served with whole red chillies.
- 28. Boti Masala (Chicken, Lamb or Beef)**   **\$23.99**
Choice of your meat cooked with onion, tomatoes and delicately spiced cashew nut gravy.
- 29. Madras (Chicken, Lamb or Beef)**   **\$23.99**
Choice of your meat cooked in south Indian style curry, prepared with coconut & mustard seeds.

Sea food

- 30. Fish or Prawns Masala**   **\$25.00**
Fresh fillets of fish or Prawns from the bay cooked with onion, tomatoes, Herbs and spices garnished with coriander.
- 31. Fish or Prawns Vindaloo**   **\$25.00**
Fish or Prawns cooked in spices and vinegar and left to pickle overnight garnished with julienne ginger.
- 32. Malai Prawns**   **\$25.00**
Succulent shelled prawns cooked in mildly spiced creamy coconut sauce garnished with shredded coconut.
- 33. Dhingri Prawns**   **\$25.00**
Succulent shelled prawns cooked in rich gravy with mushrooms, tomatoes garnished with coriander.
- 34. Butter Prawns**  **\$25.00**
Prawns cooked in fragrant spices & creamy tomato gravy.
- 35. Madras (Fish or Prawns)**   **\$25.00**
Your choice of Fish or Prawns cooked in south Indian Style curry, prepared with coconut and mustard seeds.
- 36. Fish or Prawns Saag**   **\$25.00**
Ling Fish or Prawns cooked in fresh spinach gravy with fresh spices and herbs garnished with julienne ginger.

A Mini-Banquet For Two or More

\$29.99 per person

Entree: Vegetable pakora & chicken tikka. **Mains:** Choose any curry from mains
Served with rice, naan bread, popadoms, raita and chutneys.

Number of mains depends on number of people banquet is being ordered for.

   
MILD MEDIUM HOT INDIAN HOT

