

























Vegetarian

- 37. Kadhai Paneer**  **\$19**
A north-India delicacy-home-made cottage cheese cooked in a dry gravy of onions, capsicums and tomatoes.
- 38. Palak (Saag) Paneer/Aloo**    **\$19**
Choice of potato or home-made cottage cheese cooked in a fresh spinach gravy garnished with sliced Ginger.
- 39. Mater Paneer / Aloo Mater**    **\$19**
Home-made cottage cheese and minted peas cooked in a tomato and onion gravy garnished with coriander.
- 40. Bhaji Dum Masala**    **\$19**
seasonal mixed vegetables cooked with chef's own special spices garnished with coriander
- 41. Matar Mushroom Masala**    **\$19**
White button mushrooms cooked with peas and Chopped onions in a tomato based gravy garnished with coriander.
- 42. Navratan Korma**    **\$19**
A medley of seasonal vegetables cooked in a delicately spiced creamy gravy of cashew nut garnished with sliced almonds.
- 43. Panner Tikka Masala**  **\$19**
Homemade cottage cheese cooked with creamy tomato, onion, capsicum and spices.
- 44. Aloo Gobi**    **\$19**
Cauliflower florets and potatoes cooked in tomato and onion gravy garnished with coriander and julienne ginger.
- 45. Dal Makhani**    **\$19**
Mixed lentils with mild spices cooked on slow heat till tender and buttered just before serving in a copper bowl.
- 46. Malai Kofta**  **\$19**
Potatoes and homemade cottage cheese mix with herbs and spices simmered with cream and cashew sauce.
- 47. Tarka Daal**    **\$19**
Yellow spit lentils cooked with cumin seeds, ginger, garlic, tomatoes and turmeric and garnished with fresh coriander
- 48. Amritsari Chole**    **\$19**
Chickpeas cooked with ginger, garlic, onion and tomatoes, finished with freshly ground spices and amchur, giving the dish unique north Indian flavours.

All our curries are gluten free.

Breads

- 49. Tandoori Roti** (Whole meal bread)   **\$4.00**
- 50. Naan** (Plain white flour bread) **\$4.00**
- 51. Garlic Naan** (Bread with garlic) **\$4.50**
- 52. Cheese Naan** (Stuffed with cheese) **\$6.00**
- 53. Cheese & Garlic Naan** (Stuffed cheese and garlic) **\$6.50**
- 54. Potato Naan** (Stuffed with spiced potatoes) **\$5.00**
- 55. Onion Kulcha** (Stuffed with spiced onions) **\$5.00**
- 56. Paneer Naan** (Stuffed homemade cottage cheese) **\$5.00**
- 57. Peshwari Naan (Kashmiri)** **\$5.00**
(Dry fruits, cherries and cocout.)
- 58. Keema Naan** (Stuffed lamb mince) **\$6.00**
- 59. Chicken Naan** (Stuffed with Chicken) **\$6.00**
- 60. Lacchha Paratha** (Whole meal flour bread). **\$5.00**
- 61. Gluten Free Naan**    **\$5.00**

Biryani's

- 62. Vegetable Biryani**    **\$22.00**
Basmati rice cooked with fresh Vegetable and Spices.
- 63. Chicken, Lamb or Beef Biryani**   **\$25.00**
Cooked in basmati rice with spices & garnish with nut.
- 64. Prawn Biryani**   **\$26.00**
Prawn cooked in basmati rice with spices & garnish with nut. **(All Biryani's come with raita)**

Side Dishes

- 65. Papadum (4 pieces)**  **\$1.99**
- 66. Raita**  **\$5.00**
- 67. Mint Chutney** **\$4.00**
- 68. Tamarind Chutney** **\$4.00**
- 69. Mango Chutney** **\$4.00**
- 70. Mixed Pickle** **\$4.00**
- 71. Side Dish Platter** (All of the above items) **\$15.99**
- 72. Basmati Rice**    **\$4.00**
- 73. Jeera Pulao**    **\$8.00**
- 74. Peas Pulao**    **\$8.00**
- 75. Green Salad** **\$8.00**

Desserts

- 76. Gulab Jamun** **\$5.00**
- 77. Mango Lassi**  **\$6.00**



INDIAN RESTAURANT TAKEAWAY MENU

Home Delivery Available*

Ph: 03 326 7917

Lunch: 12:pm to 2:00pm

Dinner: 4:30pm to Late

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Lunch Special

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Options for everyone

Refer to these icons which will be shown on the those where dairy free or vegan are an option. Please ensure clearly while ordering food for dairy free or vegan options.

DF

GF

V

B.Y.O*