



TANDOORI MUSHROOM (6pc) gf	\$16.90
<i>Button mushrooms stuffed with spreadable cheese and cooked in Tandoor; served on a sizzler platter with mint chutney</i>	
VEG SAMOSA (2pc)	\$10.90
<i>Parcels of our flaky pastry stuffed with a potato and peas mix; served with tamarind chutney</i>	
PATTI SAMOSA (2pc)	\$12.90
<i>Parcels of our flaky pastry stuffed with lamb mince mix; served with tamarind chutney</i>	
SAMOSA CHAAT	\$15.90
<i>Chopped potato & peas mix parcels of flake pastry (veg samosa), topped with a mix of potatoes, chickpeas & onion - reminiscent of Indian street food; drizzled with tamarind chutney, mint chutney and yoghurt</i>	
PALAK PAPDI CHAAT	\$12.90
<i>A mix of potatoes, chickpeas and spinach fitters - reminiscent of Indian street food; drizzled with tamarind chutney, mint chutney and sweet yoghurt</i>	
PANEER TIKKA GF	\$16.90
<i>Marinated Paneer (cottage cheese) cubes, capsicum and onion grilled in tandoor; served on a sizzler platter with mint chutney</i>	
ALOO TIKKI (4pc)	\$11.90
<i>A veggie delight mix of potatoes, spices and fresh coriander; served with mint chutney</i>	
ONION BHAJI (4pc) gf	\$12.90
<i>Chopped onion dipped in a chickpea batter and crisp fried; served with mint chutney</i>	
AFGHANI SPICED CHICKEN (HALF / FULL) gf	\$16.90 / \$28.90
<i>Tandoori spring chicken on-the-bone marinated with thickened cream cheese, ground cashews, green cardamom and mild spices; served on a sizzler platter with mint chutney</i>	
CHICKEN 65	\$15.90
<i>A popular South-Indian spicy appetizer. Marinated, fried and tossed with spices, curry leaves & lemon</i>	
CHICKEN LOLLIPOP (6pc)	\$14.90
<i>Marinated chicken wings pulled bones, crispy fried served with chilli garlic sauce</i>	





CHICKEN TIKKA (4pc) gf	\$13.90
<i>Tender chicken pieces cooked in a traditional tandoori marinate and pickled spices; served on a sizzler platter with mint chutney</i>	
TANDOORI CHICKEN (HALF / FULL) gf	\$15.90 / \$27.90
<i>Tandoori spring chicken on-the-bone; served with mint chutney</i>	
LAMB CUTLETS (2pc / 4pc) gf	\$15.90 / \$27.90
<i>Mouth-watering cardamom flavoured lamb cutlet; served with mint chutney</i>	
SEEKH KEBAB (4pc / 8pc) gf	\$14.90 / \$27.90
<i>Lamb mince combined with exotic spices and fresh herbs, skewered and cooked in tandoor; served with mint chutney</i>	
AMRITSARI FISH PAKODA gf	\$14.90
<i>Marinated Basa fillets with herbs and spices; ginger and garlic. Lightly golden fried and served with mint chutney</i>	
MIXED ENTRÉE FOR TWO (2)	\$27.90
<i>Chicken Tikka, Seekh Kebab, Onion Bhaji and Aloo Tikki; served with mint chutney</i>	
MIXED ENTRÉE FOR THREE (3)	\$40.90
<i>Chicken Tikka, Seekh Kebab, Onion Bhaji and Aloo Tikki; served with mint chutney</i>	





BUTTER CHICKEN gf	\$23.90
<i>A popular Indian dish which doesn't require description</i>	
MANGO CHICKEN gf	\$23.90
<i>Marinated chicken cooked in flavoursome creamy mango sauce with herbs and spices</i>	
MURG HARA MASALA gf	\$21.90
<i>A flavoursome chicken dish cooked with coriander, mint and fresh spinach</i>	
DUM KA MURG gf	\$21.90
<i>A slow (Dum) cooked chicken dish with cashew, yoghurt and spices</i>	
CHICKEN TIKKA MASALA gf	\$21.90
<i>Chicken tikka cooked in tandoor, tossed with a masala of onion, capsicum and tomato</i>	
KASHMIRI CHICKEN gf	\$21.90
<i>Yoghurt marinated chicken breast cooked in a cashew gravy with Himalayan herbs and spices</i>	
CHICKEN XACUTI gf	\$21.90
<i>A Goan speciality chicken dish cooked with ground poppy, cumin seeds, nutmeg and tamarind extract</i>	
CHICKEN VINDALOO gf	\$21.90
<i>Tender pieces of chicken cooked in a vindaloo curry</i>	
CHICKEN SAAGWALA gf	\$21.90
<i>Garlic flavoured chicken curry cooked with spinach and a hint of fenugreek</i>	
CHICKEN KORMA gf	\$21.90
<i>Tender lean boneless chicken simmered in a mild cashew gravy</i>	
CHICKEN MADRAS gf	\$21.90
<i>Madras (South India) style tender boneless chicken curry with a touch of coconut</i>	
CHICKEN DO PYAZA gf	\$21.90
<i>A scrumptious preparation, loaded with onions & hosts of aromatic spices, mouth-watering spicy goodness</i>	
CHICKEN ROGAN JOSH gf	\$21.90
<i>Tender chicken pieces cooked with freshly grounded mild spices and herbs in a Kashmiri sauce</i>	
TANDOORI SPICED GOSHT gf	\$23.90
<i>Diced chicken marinated overnight in yoghurt with Himalayan herbs & spices. A total delight for all chicken lovers</i>	





(pick the meat of your choice)

CLASSIC RAILWAY CURRY (BEEF / LAMB) gf	\$25.90
<i>Your choice of boneless diced meat cooked with potatoes in a rich aromatic spiced curry; topped with pan-broiled coriander seeds and dry red chillies with a hint of tamarind (Indian railway canteen style)</i>	
VINDALOO gf	\$23.90
<i>Tender pieces of beef/lamb cooked in a vindaloo curry</i>	
SAAGWALA gf	\$23.90
<i>Garlic flavoured beef/lamb curry cooked with spinach and a hint of fenugreek</i>	
KORMA gf	\$23.90
<i>Tender lean boneless beef/lamb simmered in a mild cashew gravy</i>	
MADRAS gf	\$23.90
<i>Madras (South India) style tender boneless beef/lamb curry with a touch of coconut</i>	
DO PYAZA gf	\$23.90
<i>A scrumptious Indian meat preparation, loaded with onions and hosts of aromatic spices, full of mouth-watering spicy goodness. A total delight for all meat lovers</i>	
ROGAN JOSH gf	\$23.90
<i>Tender beef/lamb pieces cooked with freshly grounded mild spices and herbs in a Kashmiri sauce</i>	
TANDOORI SPICED GOSHT gf	\$25.90
<i>Diced lamb/beef marinated overnight in yoghurt with Himalayan herbs & spices</i>	
BOMBAY gf	\$23.90
<i>A house special beef/lamb curry cooked with potatoes, hint of fenugreek leaves and cream</i>	
BHOONA gf	\$23.90
<i>Tender beef/lamb pieces cooked with freshly grounded spices and herbs in a thick chef special sauce</i>	
LEG OF LAMB gf (lamb only)	\$27.90
<i>Mughal style off-the-bone 'melt in the mouth' marinated leg of lamb. This dish is pan-cooked in a thick yoghurt-based sauce with a touch of rum'; finished with special herbs and home ground spices</i>	





GOAT CURRY MASALA gf

\$25.90

Baby goat specially cut lean meat (on-the-bone), cooked Indian home style

GOAT SAAGWALA gf

\$25.90

Garlic flavoured goat curry cooked with spinach and a hint of fenugreek

GOAT VINDALOO gf

\$25.90

Tender pieces of goat cooked in a vindaloo curry



GOAN FISH CURRY gf

\$25.90

Kerala (South India) style - Basa fillet cooked in coconut milk infused with south Indian spices

FISH MASALA CURRY gf

\$25.90

*Basa fish cooked with onion, turmeric powder, cumin seeds, mustard seeds and garlic
A Bengal speciality*

MALABARI JHINGA gf

\$25.90

Australian king prawns cooked in a tomato and onion sauce, enhanced with mustard seeds, curry leaves and coconut milk. A popular dish from the Malabar Coast in South India

SPICY PRAWN CURRY gf

\$25.90

A simple delicious & flavourful dish made of fresh prawns, onion, tomato, herbs and spices





PANEER MAKHANI gf	\$18.90
<i>Fresh cottage cheese cooked in a creamy tomato sauce, ground cashew and home-made spices</i>	
KADAI PANEER gf	\$18.90
<i>Fresh cottage cheese tossed gently in a wok along with onions, capsicums, tomatoes, herbs and spices</i>	
PALAK PANEER gf	\$18.90
<i>An aromatic leafy spinach paste, cooked with cottage cheese, herbs and spices</i>	
PANEER TIKKA MASALA gf	\$18.90
<i>Grilled tandoori paneer cubes, simmered in a tomato based creamy curry with spices</i>	
SHAHI PANEER gf	\$18.90
<i>Fresh cottage cheese cooked in a rich gravy of tomatoes, cream and Indian spices</i>	
ALOO GOBHI gf	\$17.90
<i>Cauliflower and potatoes cooked with garlic, ginger, herbs and spices</i>	
VEGETABLE KORMA gf	\$17.90
<i>Freshly seasonal vegetables cooked in mild spiced and creamy cashew nuts gravy</i>	
MALAI KOFTA	\$18.90
<i>Vegetable fritters made from potatoes and cottage cheese; finished in creamy korma sauce</i>	
PALAK KOFTA	\$18.90
<i>Vegetable fritters made from potatoes and cottage cheese; finished in creamy spinach sauce</i>	
BHAGARE BAINGAN gf	\$18.90
<i>Baby eggplant cooked with peanut and sesame seeds in a coconut-based curry</i>	
EGGPLANT MASALA gf	\$17.90
<i>Fresh eggplant and potatoes cooked with fennel and fenugreek seeds</i>	
MUTTER MUSHROOM gf	\$17.90
<i>Diced button mushrooms and fresh peas cooked in light tomato-based curry with herbs and spices</i>	
PUMPKIN GOATHI gf	\$17.90
<i>Pan sautéed pumpkin with roasted coriander powder, chilli, grated coconut, tamarind and mustard seeds</i>	





NIZAMI KADAI gf	\$17.90
<i>Seasonal vegetables cooked in coconut milk, tempered with curry leaves and mustard seeds</i>	
CHANA MASALA gf	\$17.90
<i>A delicious & flavourful curry made of cooked chickpeas in a spicy onion tomato masala gravy</i>	
DAAL MAKHANI gf	\$18.90
<i>Traditional northern Indian style buttery and creamy dish. Black lentils and red kidney beans simmered on low heat and drizzled with fresh cream</i>	
DAAL TADKA gf	\$17.90
<i>A most popular lentil dish. Cooked masoor daal (red lentils) tempered with cumin, garlic and red chilli</i>	
TADKA DAAL WITH FRESH SPINACH gf	\$17.90
<i>Cooked masoor daal (red lentils) tempered with mustard seeds and fresh spinach</i>	



PLAIN RICE (Basmati)	\$4.00
COCONUT RICE (Basmati tossed with desiccated coconut)	\$5.00
VEGETABLE BIRYANI gf	\$20.90
<i>A treat for vegetarians. Basmati rice cooked with fresh vegetables and herbs; served with Raita</i>	
CHICKEN BIRYANI gf	\$23.90
<i>Basmati rice layered with seasoned chicken served with Raita</i>	
LAMB / BEEF BIRYANI gf	\$23.90
<i>Basmati rice layered with seasoned lamb/beef and aromatic spices; served with raita</i>	
GOAT BIRYANI gf	\$25.90
<i>Basmati rice layered with seasoned baby goat specially cut lean meat (on-the-bone) and aromatic spices; served with raita</i>	
FISH / PRAWN BIRYANI gf	\$26.90
<i>Basmati rice layered with seasoned Basa Fillet / King Prawns and aromatic spices; served with mango chutney</i>	





Indo-Chinese cuisine is a distinct culinary style which combines aspects of both Indian and Chinese food and flavours. A popular North Indian street food

VEGETABLE NOODLE

\$15.90

Vegetable Hakka noodles stir fried and tossed with carrot, capsicum, onion, and soy, tomato and chilli sauces

CHICKEN NOODLE

\$18.90

Hakka noodles stir fried and tossed with chicken, carrot, capsicum, onion, and soy, tomato and chilli sauces

CHICKEN FRIED RICE gf

\$18.90

Pan fried chicken tossed with basmati rice, diced carrot, capsicum, onion, and soy, tomato and chilli sauces

VEGETABLE FRIED RICE gf

\$15.90

Pan fried vegetables (carrot, capsicum, spring onion, green beans) tossed with basmati rice and soy, tomato & chilli sauces

GOBHI MANCHURIAN (DRY / GRAVY)

\$17.90

North Indian style Chinese street food. Marinated cauliflower fritters cooked and tossed with spring onion, capsicum, soy sauce, green chillies, herbs and spices

VEGETABLE MANCHURIAN (DRY / GRAVY)

\$17.90

Mix vegetable fritters mixed in lightly sweet, hot and sour thick sauce

CHILLI CHICKEN (DRY / GRAVY)

\$20.90

Marinated crispy chicken pieces tossed with spring onion, capsicum, and soy, tomato and chilli sauces

CHILLI PANEER (DRY / GRAVY)

\$18.90

Marinated crispy fresh cottage cheese tossed with spring onion, capsicum, and soy, tomato and chilli sauces





All breads baked fresh-to-order in our clay oven tandoor

TANDOORI ROTI	\$4.00
PLAIN NAAN	\$4.00
GARLIC NAAN	\$4.90
CHEESE NAAN	\$5.90
KASHMIRI NAAN	\$5.90
<i>Fluffy leavened bread stuffed with creamy shredded coconut, sultanas and cardamom powder</i>	
ALOO NAAN	\$5.90
<i>Fluffy leavened bread stuffed with potato and onions</i>	
LACHHA PARANTHA	\$5.90
<i>Popular variant of paratha from north Indian cuisine which has various visible flaky and crispy layers that are soft and tender</i>	
PUDINA (MINT) PARANTHA	\$5.90
<i>Fluffy leavened bread stuffed with pudina (mint)</i>	
KEEMA NAAN	\$6.90
<i>Fluffy leavened bread stuffed with keema (lamb mince)</i>	
BUTTER NAAN	\$6.50
CHEESE & GARLIC NAAN	\$6.50
CHEESE & SPINACH NAAN	\$6.90





PLAIN CREAMY YOGHURT	\$4.90
RAITA	\$5.90
<i>Homemade natural yoghurt accompaniment mixed with grated cucumber and roasted cumin</i>	
KUCHUMBER SALAD	\$5.90
<i>Cucumber, tomatoes and onions dressed in lemon juice and tossed with mild spices and herbs</i>	
MIX SALAD (Indian Style)	\$7.90
<i>Sliced onion, cucumber, tomato and carrot, sprinkled with chaat masala and drizzled with fresh lemon juice</i>	
ONION SALAD (Indian Style)	\$5.90
<i>Sliced onion and chillies, sprinkled with chaat masala and drizzled with fresh lemon juice</i>	
BANANA COCONUT	\$6.50
<i>Freshly sliced banana coated with shredded coconut, drizzled with lemon juice and rose syrup</i>	
PAPPADAMS	\$3.50
MANGO CHUTNEY	\$3.90
MANGO PICKLE	\$3.90
CHILLI PICKLE	\$3.90
LIME PICKLE	\$3.90





GULAB JAMUN (2PCS) \$6.90

Deep – fried dumplings / donuts made with dried milk are dipped in cardamom flavoured sugar syrup

GULAB JAMUN with VANILLA ICE - CREAM \$9.90

KULFI (PISTACHIO / MANGO) gf \$9.90

Solid and dense frozen Indian ice-cream, made with evaporated milk and sugar

BANANA BAILEYS \$9.90

Fresh Banana accompanied with chocolate ice-cream and drizzled with Baileys Irish cream

VANILLA OR CHOCOLATE ICE-CREAM

1 Scoop \$4.90

2 Scoops \$7.90

3 Scoops \$9.90



CHAI (Indian Masala Tea) \$4.50

Northern-Indian style loose tea leaves boiled in pot with cardamom, cloves, fennel, sugar and milk

MANGO LASSI \$6.90

ROSE LASSI \$6.90

SWEET LASSI \$5.90

SALTED LASSI \$5.90



MOCKTAILS - \$9.90

SPICED ORANGE

Lemon, Orange sparkling, tonic poured over ice and garnished with cinnamon

APPLE STAR

Apple Juice, Mint, Ginger beer and Raw honey shaken and stirred garnished with star anise

CRANBERRY COOLER

Lime and cranberry juice shaken over ice charged with soda water

VIRGIN MOJITO

Mojito with lots of love but without Bacardi

SOFT DRINKS

San Pellegrino (500ml / 750ml)	\$5.90 / \$7.90
Can of Soft Drink - 375ml	\$4.50
Soda Water / Tonic Water / Ginger Ale	\$4.90
Lemon Lime Bitters	\$5.50
Bundaberg Ginger Beer/Passionfruit Sparkling	\$5.90
Mango / Rose / Sweet / Salted Lassi	\$6.90
Apple / Orange Juice	\$4.90
Indian Masala Chai	\$4.90

Corkage - \$ 3.90 per person

