

To start and share together.

Rich tomato soup 8.9

Lightly spiced and garnished with croutons.
Served with a garlic naan.

Mulligatawny soup 7.9

Indian style lentil and chicken soup garnished with rice.

Trio of dips 15.9

Beetroot dip, hummus and raita served with butter naan

Salads

Desi salad 8

Finely sliced onion, cucumber, tomato, carrot and lettuce with an Indian style dressing.

Artichoke and murch 12.9

Chicken tikka pieces tossed with seasonal greens artichoke hearts and fresh coriander with the chef's special sweet chilli dressing.

Vegetarian Entrees.

Vegetable Samosas (2 piece) 8.9

Indian pastries with a lightly spiced vegetable filling (2 per serve)
Served with sweet tamarind sauce and mint sauce

Onion Bhaji Chaat 8.9

Tasty shredded onion in a chickpea flour batter

Pakooras (3 per serve) 8.9

Mixed vegetable fritters in a delicious chickpea flour batter.

Masala Papadums (4 piece) 4

Crispy fried papadums topped with chaat salsa.

Non - Vegetarian Entrees.

Tandoori Chicken Half 11.9

Marinated in tandoori spices and grilled to perfection.

Belair Murch Tikka (4 piece) 12.9

Succulent kebabs of marinated, boneless chicken, prepared in the Tandoor.

Seekh Nawabi (4 piece) 10.9

Spicy minced lamb and chicken mince pressed onto skewers and cooked in our charcoal tandoor

Tikka Fish (4 piece)

16.9

Barramundie fish fillets soaked in smoky chargrilled peppers
lemon and secret marinade.

Naan breads

Plain Naan	Indian bread cooked in our charcoal tandoori	3.5
Garlic Naan	naan with garlic	3.9
Tasty Cheese Naan	naan stuffed with tasty cheese	3.9
Cheese and Chilli Naan	naan stuffed with tasty cheese and chilli	4
Onion Naan	naan stuffed with onion	3.9
Paneer Naan	naan stuffed with Indian cottage cheese	3.9
kulcha Naan	naan stuffed with potato & coriander	3.9
peshwari	naan stuffed with dry fruit and nuts.	4.5
Olive Naan	naan stuffed with olives	4
Kheema Naan	naan stuffed with minced lamb & coriander	4.5
Plain Roti	A wholemeal tandoori bread	3.5
Naan Basket	one piece of Plain, Garlic and Cheese naan	9.9

Bhavans Specialty.

Jhinga Tandoori (8 pieces)	21
King prawns marinated in tandoori spices and roasted in the Tandoor	
Butter Chicken	18
Tender boneless chicken in a mild creamy tomato and onion Curry.	
Chicken Tikka Masala	18
Boneless chicken cooked with onion, capsicum and herbs in a curry sauce.	
Korma made with lamb or chicken.	18
Tender pieces of chicken or lamb cooked in a mild rich and Creamy sauce of cashews, ginger and coriander.	
Madras can be lamb or chicken	18
Tender pieces of lamb or chicken cooked in a south Indian style coconut based curry with mustard seeds, chilli and curry leaves.	
Saagwala beef lamb or chicken	18
Cubes of beef, lamb or chicken simmered in saag (spinach Puree) finished with ginger tomato and fresh coriander.	
Vindaloo beef or chicken	18.9
Cooked in a spicy vindaloo paste made of fresh chilli, ground spice and Vinegar.	

Roganjosh lamb or beef	18
Rich dish from north India with yoghurt and fresh herbs.	
Achari beef, lamb or chicken	18.9
Marinated then slow cooked in pickled spices, tempered with whole spice.	
King Prawn Goan (7 prawns)	21.9
Goanese specialty of seafood gravy with coconut, mustard seeds and curry leaves.	
Goan Fish curry	19.9
Fillets of fish cooked in Goan spices and herbs. Usually eaten with rice	
<u>Chef's recommendations.</u>	
Chicken kadhai	18.9
Boneless pieces of chicken with aromatic Chef's special sauce with onion, tomato, ginger and spices.	
Narial murgh	18.9
Boneless chicken simmered in a coconut based gravy. Cooked in a south Indian style.	
Prawn malbari	21.9
A mild dish with onion a touch of ginger and garlic cooked in a coconut sauce, mildly spiced.	
Kashmiri elaichi lamb	18.9
Cooked with an aromatic flavor of cardamom with yogurt. A rich dish from the kitchens of Mogul.	
Fish Kadhai	19.9
Pieces of fish fillets cooked with whole ground spices, onion and capsicum in a tomato based gravy.	
Hyderabadi kheema mutter	17
Marinated lamb minced, and green peas cooked with fresh ground spices, onion, tomato chilli and whipped yogurt.	
Kadu Beef	18
Mild beef curry with chunks of pumpkin, fresh herbs and cooked in a flavored broth.	
Goat Masala	19.9
Slow cooked goat leg pieces with bone in a green spice paste and aromatic herbs.	
Aloo Channa Masala	15.9
Chickpea and potato slow cooked with tomato, garlic and ginger spiced and finished with fresh coriander and lemon.	
Belair Murgh Tikka (6 piece)	18.9
Succulent kebabs of marinated, boneless chicken, prepared in the Tandoor.	

Vegetarian.

Daal Maharani	13.9
Superb creamy brown lentil dish, fit for a princess	
Tadka Daal	13.9
A traditional tempered daal with garlic, chilli, onion, tomato and fresh coriander.	
Aloo Gobhi Mutter	14.9
A favorite combination of potato, cauliflower and peas with tomato, ginger and spices.	
Vegetable Rogan Josh	14.9
Fresh vegetable cooked with fried onion and tomato lightly spiced	
Bangen Pahari	15.9
Aromatic dish of eggplant and sweet peppers prepared with peas and potato –medium.	
Palak Paneer	16.9
Indian cottage cheese cooked in creamy aromatic spinach with a special blend of spices.	
Paneer Tikka Masala	16.9
Delicious cubes of paneer cooked in a creamy tomato, ginger and almond sauce with capsicum, onion and fresh coriander.	
Shabnam subzi	14.9
Chef's mushroom, pea and bean dish. Gently cooked in a mildly spiced creamy sauce.	
Malai Kofta	14.9
A rich cashew sauce dish with cottage cheese dumplings. Moghuls favorite recipe.	
Subzi Kadhai	14.9
Vegetables cooked in a kadhai (wok) with ginger, garlic, onion, tomato, aromatic spices and fresh coriander.	
Mix Vegetable Korma	14.9
Fresh garden vegetables cooked in a traditional korma sauce.	

Hyderabadi Biryani

Assorted cuts used for preparation. Slow dum cooked. Specialty of Mughal days.

Vegetable.	16.9
Fresh vegetables spiced with yoghurt, mint and traditional Indian spice with basmati rice covered with onion, coriander and tomato.	
Lamb	16.9
Tender leg lamb spiced with yoghurt, mint and traditional Indian spice with basmati rice covered with onion, coriander and tomato.	
Chicken	16.9

Chicken pieces spiced with yoghurt, mint and traditional Indian spice with basmati rice covered with onion, coriander and tomato.

Prawn **20.9**

King prawns spiced with yoghurt, mint and traditional Indian spice with basmati rice covered with onion, coriander and tomato.

Accompaniments.

Steamed Jeera Rice **4.5**

Fragrant long-grained basmati rice

Kashmiri Pulao **5.5**

Saffron colored basmati rice with peas and cashews.

Chutney & Pickles **(each) 2.5**

Sweet mango, sweet brinjal (eggplant) and mint chutneys.

Hot lime, hot mango chilli and mixed pickles.

Raita **5**

Cucumber and yoghurt slightly spiced with pepper

Coriander and roasted cumin powder.

Papadums **3**

Lentil wafers, fried in hot oil and drained to be as crunchy as possible.

South Indian Meals.

Dosai is a southern Indian Specialty. A savory, paper thin rice and lentil flour crepe. All our dosais are served with a samba (lentil based broth) and southern Indian coconut chutney.

Masala Dosai **16.9**

Filled with a spicy potato and mustard seed filling.

Kheema Dosai **17.9**

Filled with spiced lamb and chicken mince with green peas

Desserts.

Gulab Jamun **8**

Indian milk based sponge balls, deep fried then soaked in cardamom rose syrup

Rasmalai **8**

Soft spongy balls of cottage cheese soaked in chilled sugar syrup, it deliciously melts in your mouth

Pistachio or Mango Kulfi **8**

Homemade Indian ice cream.

Kids love

Butter Chicken with rice and naan. Serves with a juice.

9.9