

Soups

- 1. Sweet Corn Soup** (GF, LF, NF) **7.0**
Traditional Indian soup prepared from home-made chicken stock, lightly spiced and enriched with sweet corn, spring onion and coriander
- 2. Daal Soup** (GF, LF, NF) **7.0**
Hearty soup prepared from yellow lentils and spinach enriched with the flavours of cumin seeds, garlic, coriander and bay leaves

Entrées

(All entrées are served with mint and tamarind chutney)

- 3. Vegetable Samosa** (2 pieces) (LF, NF) **8.5**
Home-made pastry triangles stuffed with lightly spiced potatoes and green peas
- 4. Vegetable Pakora** (4 pieces) (GF, LF, NF) **8.5**
Traditional crispy patties prepared with seasonal vegetables coated in organic chickpea batter, blended with ground spices and delicately fried
- 5. Onion Bhaji** (GF, LF, NF) **8.5**
Sliced onions marinated in a spiced chickpea batter and fried until golden brown
- 6. Aloo Tikki** (4 pieces) (GF, LF, NF) **8.5**
Potato patties flavoured with traditional Indian spices
- 7. Chicken Tikka** (4 pieces) (GF, NF) **11.5**
Tender pieces of chicken fillet lightly marinated in spiced yoghurt and cooked in the tandoor
- 8. Seekh Kebab** (4 pieces) (GF, NF) **11.5**
Lamb and chicken mince flavoured with traditional herbs and spices, rolled on a skewer and cooked in the tandoor
- 9. Prawn Pakora** (4 pieces) (LF, NF) **12.5**
Lightly spiced king prawns, marinated in our chef's special batter and deep fried
(Gluten free option available)
- 10. Fish Pakora** (4 pieces) (LF, NF) **12.5**
Succulent pieces of barramundi fillet lightly marinated in traditional herbs and spices, and delicately fried (Gluten free option available)
- 11. Mixed Entrée** **14.5**
One piece each of Vegetable Samosa, Vegetable Pakora, Chicken Tikka, Fish Pakora and Seekh Kebab

Tandoori Specialities

- 12. Chicken Tikka** (7 pieces) *(GF, NF)* **21.5**
Tender pieces of chicken fillet lightly marinated in spiced yoghurt and served with a side of daal
- 13. Malai Tikka** (7 pieces) *(GF)* **22.0**
Boneless pieces of chicken fillet lightly marinated in a creamy yoghurt sauce and served with a side of daal
- 14. Seekh Kebab** (7 pieces) *(GF, NF)* **21.5**
Lamb and chicken mince flavoured with traditional herbs and spices, rolled on a skewer and cooked in the tandoor, served with a side of daal
- 15. Garlic Prawn Tandoori** (8 pieces) *(GF, NF)* **22.5**
Juicy prawns marinated in a special lemon and garlic base, served with mint and yoghurt sauce
- 16. Tandoori Fish** *(GF, NF)* **22.5**
Tender pieces of barramundi fillet lightly marinated in yoghurt, ginger, garlic, enriched with lemon juice and traditional herbs
- 17. Mixed Tandoori Platter** **27.5**
A mixed platter of Chicken Tikka, Seekh Kebab, Malai Tikka, Garlic Prawns and Tandoori Fish, served with tamarind and mint sauce

Mains

- 18. Butter Chicken** *(GF)* **19.5**
Succulent pieces of tandoori chicken in a creamy gravy of tomatoes and delicate spices, enriched with ground nuts and butter
- 19. Chicken Korma** *(GF)* **19.5**
Boneless pieces of chicken fillet in a light and fragrant gravy, enriched with a creamy cashew base
- 20. Chicken Tikka Masala** *(GF, NF)* **19.5**
Tender pieces of chicken tikka prepared in a tomato and onion gravy with capsicum and a dash of cream
- 21. Chilli Chicken** *(LF, NF)* **19.5**
A spicy stir fry with marinated chicken cubes flavoured with chilli, vinegar and soy sauce tossed with fresh onion and capsicum in a thick dry sauce *(Gluten free option available)*

- 22. Mango Chicken (GF, NF)** **20.0**
Boneless pieces of chicken fillet simmered in a fine and tangy mango gravy, enriched with cream
- 23. Saag Chicken (GF, NF)** **20.0**
Traditional chicken curry enriched with our special spinach gravy
- 24. Chicken Vindaloo (GF, LF, NF)** **19.5**
Traditional chicken curry in a fiery gravy of ginger, garlic and chilli for all the spice lovers
- 25. Lamb Korma (GF)** **19.5**
Tender lamb cubes cooked in a light and creamy cashew based sauce flavoured with cardamom, ginger and fennel
- 26. Lamb Rogan Josh (GF, LF, NF)** **20.0**
Boneless lamb curry cooked in a rich and intense tomato base enriched with dried kashmiri chilli and cumin
- 27. Lamb Madras (GF, LF, NF)** **19.5**
Tender lamb pieces cooked in rich coconut cream, enriched with mustard seeds, curry leaves and tamarind
- 28. Saag Lamb (GF, NF)** **20.0**
Traditional lamb curry enriched with our special spinach gravy
- 29. Bhoona Gosht (GF, LF, NF)** **20.0**
Dry roasted marinated lamb, flavoured with black pepper, fenugreek, dried chilli, capsicum, spring onion, fresh coriander and garam masala
- 30. Lamb Vindaloo (GF, LF, NF)** **19.5**
Fiery hot curry of boneless pieces of lamb cooked in ginger, garlic, garam masala and ground chilli, for all the spice lovers
- 31. Royal Goat Curry (GF, LF, NF)** **20.5**
Tender pieces of goat cooked in a lightly spiced gravy enriched with flavours of fenugreek, cinnamon, cardamom, coriander and bay leaves

Seafood

- 32. Goan Fish Curry (GF, LF, NF)** **21.5**
Aromatic barramundi curry flavoured with onion, tomatoes and coconut milk
- 33. Prawn Malabari Curry (GF, LF, NF)** **22.5**
Rich prawn curry cooked with onion and tomatoes infused with the flavours of green chilli, ginger, garlic, capsicum, garam masala and coconut milk.
- 34. Prawn Masala (GF, LF, NF)** **22.5**
Rich prawn curry cooked in a spiced tomato and onion gravy with capsicums

GF= Gluten Free, LF = Lactose Free, NF = Nut Free

Vegetarian

- 35. Mixed Vegetable Curry (GF, LF, NF)** **16.5**
Mixed vegetable curry with cauliflower, potatoes, green beans, flavoured with cumin seeds and fresh coriander
- 36. Daal Makhani (GF, NF)** **16.5**
Black lentils and kidney beans flavoured with cumin and garlic, slowly cooked overnight on a slow fired tandoor into a thick rich consistency
- 37. Daal Tarka (GF, LF, NF)** **15.5**
White and yellow lentils spiced with turmeric, cumin and coriander cooked in a rich gravy
- 38. Aloo Channa Masala (GF, LF, NF)** **15.5**
Chickpeas and potatoes in a black cardamom and ginger spice infusion, finished in a tomato based masala sauce
- 39. Navrattan Korma (GF)** **16.5**
Seasonal vegetables tossed in a spiced butter and finished in a creamy cashew nut based mild sauce
- 40. Saag Paneer (GF, NF)** **16.5**
Cubes of home-made cottage cheese in our special spinach and onion gravy with whole spices
- 41. Kadai Paneer (GF, NF)** **16.5**
Cubes of cottage cheese tossed with onions, capsicum and tomatoes in a tangy masala gravy
- 42. Paneer Butter Masala (GF, NF)** **16.5**
Cubes of cottage cheese in a rich tomato base flavoured with subtle spices, cream and yoghurt
- 43. Mushroom Mattar (GF, NF)** **16.5**
Mushrooms and fresh peas cooked in a tomato based sauce with a dash of cream
- 44. Aloo Baingan Masala (GF, LF, NF)** **15.5**
A unique blend of eggplant and potatoes in a tomato based sauce with ground spices

Biryani

(Nut free option available)

- 45. Chicken/Lamb Biryani (GF, LF) 16.5**
Your choice of meat spiced with mint and cumin, slowly cooked with basmati rice enriched with saffron, onion, coriander and tomatoes, served with a side of cucumber raita
- 46. Prawn Biryani (GF, LF) 19.5**
Prawns cooked in our chef special recipe with basmati rice enriched with saffron, onion, coriander and ground spices, served with a side of cucumber raita
- 47. Vegetarian Biryani (GF, LF) 15.5**
Mixed vegetables cooked with basmati rice enriched with saffron, onion, coriander and ground spices, served with a side of cucumber raita

Accompaniments

- 48. Steamed Rice (GF, LF, NF) 3.0**
Plain steamed basmati rice
- 49. Saffron Rice (GF, LF, NF) 3.5**
Basmati rice cooked with aromatic spices and saffron
- 50. Kashmiri Pulao (GF) 5.5**
Basmati rice cooked with aromatic spices, cashew nuts, sultanas and almonds, garnished with peas, coriander and fried onion
- 51. Fresh Garden Salad (GF, LF, NF) 8.5**
Fresh tomatoes, cucumber, capsicum, onion and lettuce tossed in a special vinaigrette
- 52. Cucumber Raita (GF, NF) 4.0**
Grated cucumber mixed in yoghurt, roasted cumin and cracked pepper
- 53. Chutney (each) 2.5**
Sweet Mango | Tamarind | Mint | Sweet Chilli
- 54. Pickle (each) 2.5**
Lime | Mango | Mixed
- 55. Pappadams (4 pieces) (GF) 3.0**
Crispy lentil wafers, served with mint and yoghurt sauce

GF= Gluten Free, LF = Lactose Free, NF = Nut Free

Breads

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| 56. Plain Naan (NF) | 3.0 |
| Leavened bread baked in the tandoor | |
| 57. Garlic Naan (NF) | 3.5 |
| Leavened garlic bread baked in the tandoor | |
| 58. Tandoori Roti (NF) | 3.5 |
| Whole-wheat bread baked in the tandoor | |
| 59. Cheese Naan (NF) | 4.0 |
| Leavened bread stuffed with premium cheese and baked in the tandoor | |
| 60. Chilli Cheese Naan (NF) | 4.5 |
| Leavened bread stuffed with cheese and fresh chilli, baked in the tandoor and topped with chilli flakes | |
| 61. Kulcha Naan (NF) | 4.5 |
| Leavened bread stuffed with lightly spiced potato mix and baked in the tandoor | |
| 62. Kashmiri Naan | 5.0 |
| Leavened bread baked in the tandoor, stuffed with dried fruits and nuts | |
| 63. Keema Naan (NF) | 5.0 |
| Leavened bread stuffed with lean lamb mince and baked in the tandoor | |
| 64. Mixed Naan Basket (NF) | 9.0 |
| One serve of each of plain, garlic and cheese naan bread | |

Desserts

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| 65. Gulab Jamun (2 pieces) (NF) | 7.0 |
| Traditional dumplings prepared from milk powder and flavoured with cardamom and rose water syrup | |
| 66. Ras Malai (2 pieces) | 7.0 |
| Dumplings made from cottage cheese soaked in sweetened, thickened milk and delicately flavoured with cardamom | |
| 67. Mango Kulfi (GF) | 8.5 |
| Home made mango ice cream blended with full cream milk and flavoured with cardamom and pistachio nuts | |
| 68. Ice Cream | 8.0 |
| Vanilla Bean Strawberry Butterscotch | |

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Royal Banquet \$45pp

Minimum 4 people

Entrées

Vegetable Samosa – Home-made pastry triangle stuffed with lightly spiced potatoes and green peas

Vegetable Pakora – Traditional crispy patty prepared with seasonal vegetables coated in organic chickpea batter, blended with ground spices and deep fried

Chicken Tikka - Boneless piece of chicken fillet lightly marinated in spiced yoghurt and cooked in the tandoor

Prawn Pakora - King Prawn lightly spiced, marinated in a chef's special batter and deep fried

Mains

Malai Tikka/Seekh Kebab – Boneless pieces of chicken fillet lightly marinated in a creamy yoghurt sauce and cooked in the tandoor **or** Lamb and chicken mince flavoured with traditional spices and cooked in the tandoor

Prawn Malabari Curry - Rich prawn curry cooked with onion and tomatoes infused with the flavours of green chilli, ginger, garlic, capsicum, garam masala and coconut milk

Royal Goat Curry/Lamb Rogan Josh - Tender pieces of goat cooked in a lightly spiced gravy enriched with flavours of fenugreek, cinnamon, cardamom, coriander and bay leaves **or** Boneless lamb curry cooked in a rich and intense tomato base enriched with dried kashmiri chilli and cumin

Chicken Tikka Masala - Boneless pieces of chicken fillet prepared in a tomato and onion gravy with capsicums and a dash of cream

Navrattan Korma - Seasonal vegetables tossed in a spiced butter and finished in a creamy cashew nut based mild sauce

Daal Makhani - Black lentils and kidney beans flavoured with cumin and garlic, slowly cooked overnight on a slow fired tandoor into a thick rich consistency

Accompaniments

Saffron Rice - Basmati rice cooked with aromatic spices and saffron

Cucumber Raita - Grated cucumber mixed in yoghurt, roasted cumin and cracked pepper

Pappadams – Crispy lentil wafers

Naan Bread – Plain | Cheese

Dessert

Gulab Jamun w Ice Cream – A warm traditional honey ball with a scoop of vanilla bean ice cream

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Haandi Banquet \$37.5pp

Minimum 4 people

Entrées

Vegetable Samosa – Home-made pastry triangle stuffed with lightly spiced potatoes and green peas

Vegetable Pakora – Traditional crispy patty prepared with seasonal vegetables coated in organic chickpea batter, blended with ground spices and deep fried

Chicken Tikka - Boneless piece of chicken fillet lightly marinated in spiced yoghurt and cooked in the tandoor

Fish Pakora - Succulent pieces of barramundi fillet lightly marinated in traditional herbs and spices, and delicately fried

Mains

Goan Fish Curry - Aromatic barramundi curry flavoured with onion, tomatoes and coconut milk

Royal Goat Curry/Lamb Rogan Josh - Tender pieces of goat cooked in a lightly spiced gravy enriched with flavours of fenugreek, cinnamon, cardamom, coriander and bay leaves **or** Boneless lamb curry cooked in a rich and intense tomato base enriched with dried kashmiri chilli and cumin

Butter Chicken - Succulent pieces of tandoori chicken in a creamy gravy of tomatoes and delicate spices, enriched with ground nuts and butter

Mixed Vegetable Curry - Mixed vegetable curry with cauliflower, potatoes, green beans, flavoured with cumin seeds and fresh coriander

Daal Tarka - White and yellow lentils spiced with turmeric, cumin and coriander cooked in a rich gravy

Accompaniments

Steamed Rice – Plain steamed basmati rice

Cucumber Raita - Grated cucumber mixed in yoghurt, roasted cumin and cracked pepper

Pappadams – Crispy lentil wafers

Naan Bread – Plain | Garlic

Dessert

Gulab Jamun w Ice Cream – A warm traditional honey ball with a scoop of vanilla bean ice cream

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Vegetarian Banquet

\$34.5pp

Minimum 4 people

Entrées

Vegetable Samosa – Home-made pastry triangle stuffed with lightly spiced potatoes and green peas

Vegetable Pakora – Traditional crispy patty prepared with seasonal vegetables coated in organic chickpea batter, blended with ground spices and deep fried

Aloo Tikki - Potato patties flavoured with traditional Indian spices

Mains

Navrattan Korma - Seasonal vegetables tossed in a spiced butter and finished in a creamy cashew nut based mild sauce

Daal Makhani - Black lentils and kidney beans flavoured with cumin and garlic, slowly cooked overnight on a slow fired tandoor into a thick rich consistency

Kadai Paneer – Cubes of cottage cheese tossed with onions, capsicum and tomatoes in a tangy masala gravy

Mushroom Matar – Mushrooms and fresh peas cooked in a tomato based sauce with a dash of cream

Aloo Channa Masala – Chickpeas and potatoes in a black cardamom and ginger spice infusion, finished in a tomato based masala sauce

Accompaniments

Steamed Rice – Plain steamed basmati rice

Cucumber Raita - Grated cucumber mixed in yoghurt, roasted cumin and cracked pepper

Pappadams – Crispy lentil wafers

Naan Bread – Plain

Dessert

Gulab Jamun w Ice Cream – A warm traditional honey ball with a scoop of vanilla bean ice cream

GF= Gluten Free, LF = Lactose Free, NF = Nut Free