



Menu

Entrée

Vegetable Samosa (2 pieces) \$9.00

Fried triangular pastry case filled with spiced potatoes & peas

Khumb Delight \$12.00

Mushrooms stuffed with homemade cottage cheese & fresh coriander, then fried in a chickpea flour batter

Vegetable Cutlet \$10.00

Mixed seasonal garden vegetable patties, shallow fried in vegetable oil

Surjit's Special Onion Bhajia \$10.00

Onion & mixed spices immersed in a spicy chickpea flour batter, then fried until gold brown

Dum Aloo \$13.00

Specially carved spud stuffed with homemade cottage cheese, then roasted in the tandoor

Tandoori Paneer \$14.00

Marinated homemade cottage cheese in exotic yoghurt & spices, with a touch of chickpea flour, then roasted in the tandoor

Tandoori Phool \$12.00

Marinated cauliflower in exotic yoghurt, then roasted in the tandoor

Fish Amritsari (4 pieces) \$14.00

Farmed fresh water fish in an exotic batter of green spices & home ground herbs

Machli Tikka \$15.00

Skewered marinated pieces of boneless Ling fillets in mixed spices

Tandoori Jhinga \$16.00

Marinated King prawns in exotic yoghurt & aromatic spices, then roasted in the tandoor

Surjit's Masterpiece Black pepper Chicken \$13.00

Marinated chicken fillet pieces in exotic yoghurt, ginger, garlic & black pepper

Chooza Tikka \$14.00

Marinated chicken fillet pieces in mixed spices

Tandoori Chicken \$11.00 (half) or \$21.00 (full)

Marinated chicken in exotic yoghurt & aromatic spices, then roasted in the tandoor

Barrah Kabab (4 pieces) \$24.00

Marinated lamb cutlets in mixed spices & aromatics, then roasted in the tandoor

Seekh Rampuri \$13.00

Smokey roasted lamb mince kebab with onions & green spices

Side Dishes \$3.00 each

Mango chutney, Mixed pickles, Lime pickles, Raita, Kachumber, Papadums

Mixed side dish platter \$12.00

Main selection from the Curry Kitchen

Madras Gosht Curry \$16.00

Medium to hot style curry cooked with aromatic coconut milk (with your choice of beef, lamb or chicken)

Korma "Zaffar Shahi" \$16.00

Highly flavoured creamy textured curry (with your choice of beef, lamb or chicken)

Vindaloo Curry \$16.00

Hot Goanese style curry cooked in mixed spices & vinegar (with your choice of beef, lamb or chicken)

Gosht Sagwala \$16.00

Curry of fresh English spinach & mixed spices (with your choice of beef, lamb or chicken)

Murg Mumtaz Begum (Butter Chicken) \$18.00

Traditional style boneless chicken curry cooked in exotic yogurt, masala, ginger, garlic, fresh lime, pepper, coriander, chili & mixed spices

Kadhai Chicken \$16.00

Specialty aromatic curry from North India & now Pakistan

Murg Jalfrezi \$17.00

Boneless Chicken style curry cooked with capsicum, tomatoes, brown onions & mixed spices

Chicken Tikka Masala \$17.00

Boneless chicken curry cooked with tomatoes, coconut milk & aromatic spices

Methi Malai Chicken \$18.00

Chicken cooked with fenugreek with a hint of cream & mixed spices

Adraki Batair \$20.00

Roasted Quails (two), then cooked with ginger & mixed spices (highly recommended dish)

Lamb Rogan Josh \$16.00

Hot style curry of braised boneless lamb pieces cooked with exotic yogurt, brown onions, garlic, ginger & aromatic spices

Bakra Punjabi Masala \$18.00

Traditional Punjabi style goat on the bone cooked with tomatoes, brown onions & whole spices

Jhinga Malabari \$20.00

King prawns (shelled) cooked in coconut milk with finely sliced capsicum, seeded mustard & aromatic herbs

Surjit's Special Chilli Prawns \$20.00

King prawns cooked with spicy capsicum & brown onions (medium to hot)

Machi Rasa Meen \$19.00

Fillets of fresh Ling fish cooked in coconut milk with a hint of tamarind

Vegetarian Main selections

Aloo Matar Tamatar \$14.00

Silky smooth curry with potato, peas, tomato & brown onions

Aloo Ghobi \$14.00

Potato & cauliflower dry style bhaji

Aloo Jeera \$14.00

Potatoes tempered with cumin seeds cooked in tomato & various aromatic spices

Palak Paneer \$16.00

Homemade cottage cheese cooked in a puree of fresh leafy English spinach, tomato & various aromatic spices

Shahi Paneer \$17.00

Homemade cottage cheese slowly cooked in a mild tomato & cream sauce, tempered with homemade spices

Baingan Aloo \$15.00

Eggplant & potato in a puree of tomato, fresh coriander, herbs & light spices, slowly cooked over fire

Bhindi Masala \$16.00

Pending on season availability

Mixed Vegetables \$15.00

Wide variety of seasonal vegetables cooked in a traditional North Indian curry

Mushroom Mutter \$14.00

Mushrooms & peas cooked with fragrant spices & a hint of fresh cream

Malai Kofta \$16.00

Homemade cottage cheese & potato dumplings cooked in a rich cashew nut sauce

Masoor Dhal \$12.00

Red lentils tempered with fresh ginger, garlic, green chilli & tomato, slowly cooked over fire, finished with fresh coriander

Dhal Makhani \$13.00

Black lentils tempered with fresh ginger, garlic, green chilli & tomato, slowly cooked over fire, finished with fresh coriander

Rice and Biryani

Kashmiri Pulao \$5.00 per person

Saffron rice mixed with an array of exotic dry fruits & nuts

Hyberabadi Biryani \$19.00

With your choice of beef, lamb, chicken or vegetarian (served with raita & papadums)

Basmati Rice \$3.00 per person

Traditional Indian bread selection

Tandoori Roti \$3.00

Tandoori plain Naan \$3.00

Naan Makhani \$4.00

Naan with fresh garlic \$4.00

Cheese Naan \$4.00

Keema Naan \$4.00

Kashmiri Naan \$4.00

Vegetarian Paratha \$4.00

Lacha Paratha \$4.00

Onion Kulcha \$4.00

Banquets (minimum of 4 people)

Rasan's Banquet \$30.00 per person

(please speak to your waiter about menu details)

Surjit's Banquet \$39.00 per person

(please speak to your waiter about menu details)

Dessert

Mango Kulfi \$8.00

Fresh handmade Mango Indian ice cream, served with mango coulis & fresh blueberries

Pistachio Kulfi \$8.00

Fresh handmade Pistachio Indian ice cream, served with pomegranate

Khoya Kulfi \$8.00

Fresh handmade aromatic spiced milk Indian ice cream, served with fresh raspberries

Roohafza Kulfi \$8.00

Fresh handmade rose flavoured Indian ice cream, served with fresh strawberries

No splitting of bills please. BYO wine only. Corkage of \$2.50 per person. No take away for banquets.