

NF: NUT FREE GF: GLUTEN FREE DF: DAIRY FREE

ENTREES

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| 1. Vegetable Samosa: NF DF
(2 pieces) triangular pastries filled with spiced potatoes & peas, subtly flavoured with spices | \$7.00 |
| 2. Potato Rolls: NF DF GF
(4 pieces) mashed potatoes mildly spiced dipped in batter and deep fried | \$7.00 |
| 3. Paneer Pakora: NF GF
(4 pieces) chunky pieces of cottage cheese seasoned, dipped in batter and deep fried | \$8.50 |
| 4. Mix Pakora: NF DF GF
(4 pieces) chopped vegetables mildly spiced, dipped in batter & deep fried | \$7.00 |
| 5. Onion Bhaj: NF DF GF
spring onions mildly spiced, mixed with chik peas, flour & deep fried | \$8.50 |
| 6. Tandoori Chicken: NF GF
(half chicken) tender chicken marinated in traditional spices, yoghurt & roasted in the Tandoor | \$9.90 |
| 7. Chicken Tikka: NF GF
(4 pieces) tender morsels of boneless chicken marinated overnight & roasted in the Tandoor | \$9.90 |
| 8. French Lamb Cutlet: NF GF
(2 pieces) tender rack of baby lamb marinated in spices, aromatics, skewered & cooked in the Tandoor | \$9.90 |
| 9. Seekh Kebab: NF GF DF
(4 pieces) chicken and lamb mince flavoured with exotic spices, pressed on a skewer & finished in the Tandoor | \$9.50 |
| 10. Fish Pakora: NF GF
(4 pieces) boneless pieces of fish marinated & deep fried | \$9.90 |
| 11. Tandoori Prawns: NF GF
(4 pieces) prawns marinated in spices and cooked in the Tandoor | \$10.90 |
| 13. Bollywood Mix Platter for 2: NF
2 pieces each of samosas, paneer pakora, chicken tikka and seekh kebab | \$18.00 |
| 14. Bollywood Tandoori Platter for 2: NF GF
2 pieces each of chicken tikka, seekh kebab, Fish Pakora and Tandoori prawns | \$22.50 |
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TANDOORI MAIN COURSES

15. Chicken Tikka: NF GF \$19.00
8 pieces) Boneless pieces of chicken (let marinated overnight & roasted in the Tandoor
16. Tandoori Chicken: NF GF \$19.00
Full chicken) tender chicken marinated in traditional spices, yogurt & roasted in the Tandoor
17. French Lamb Cutlets: NF GF \$19.00
3 pieces) tender rack of baby lamb marinated in spices, breaded & cooked in the Tandoor
18. Tandoori Prawns: NF GF \$19.90
8 pieces) prawns marinated in spices & cooked in the Tandoor

BOLLYWOOD CURRY POTS (MAINS) - BEEF

19. Beef Madras: NF GF \$14.50
delicious beef curry garnished & prepared in coconut, South Indian style
20. Beef vindaloo: NF GF DF \$14.50
spicy beef curry straight from the exotic beaches of Goa
21. Beef Bhuna Masala: NF GF DF \$14.50
poised beef cooked with onion, tomato, capsicum, ginger and green chilies
22. Beef Korma: GF \$14.50
beef cooked in mild Korma creamy nut base sauce

BOLLYWOOD CURRY POTS (MAINS) - LAMB

23. Dal Ghost: NF GF \$15.50
tender lamb cooked with lentils, herbs and spices
24. Gaag Ghost: NF GF \$15.50
a perfect harmony of sprout curries & Punjabi lamb curry
25. Rogan Josh: NF GF DF \$15.50
pieces of lamb cooked traditionally North Indian style in a thick onion gravy
26. Lamb Kashmiri: GF \$15.50
North Indian style lamb curry topped with peas and red potatoes

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BOLLYWOOD CURRY POTS (MAINS) - CHICKEN

27. Butter Chicken: GF \$15.50
tender pieces of boneless chicken, cooked in a creamy tomato flavoured sauce, a perfect harmony to soothe your palate
28. Chicken Tikka Masala: GF \$15.50
tender pieces of boneless chicken, half cooked in the tandoor & finished in a frying pan with onions, tomatoes & cashew
29. Saag Chicken: NF GF \$15.50
a perfect harmony of spinach puree & chicken
30. Kada Chicken: GF DF \$15.50
boneless chicken, cooked with fresh vegetables, ginger, green chilies and simmered in kadai sauce

BOLLYWOOD CURRY POTS (MAINS) - SEAFOOD

31. Kerala Fish Curry: GF \$17.50
fish fillets sautéed with ginger, garlic, simmered in masala sauce with a touch of vinegar
32. Goan Fish Curry: GF \$17.50
fish fillets cooked in coconut milk, flavoured with mustard seeds and curry leaves
33. Prawns Malabar: GF \$20.50
prawns cooked with sautéed onions, cashew, tomatoes & fresh coconut milk garnished with cream
34. Prawn Basil Curry: GF \$20.50
prawns cooked in green masala, with hot spices & coconut green along with basil leaves
35. Hot Malayalee Prawns: GF \$20.50
prawns simmered with curry leaves, black pepper, chilies, ginger and tamarind sauce
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BOLLYWOOD CHEFS SPECIAL

- 36 Lamb Shank: NF GF DF \$20.50
Tender Lamb shanks cooked slowly with bone full of flavour. A thick delicious masala blend of freshly ground spices, tomatoes, ginger, garlic, chili, cardamom and onions.
- 89 Goat Masala: NF GF DF \$20.50
Tender pieces of baby goat, cooked with onion, tomato, ginger and garlic in Chef's master gravy sauce.

MAINS FROM THE VEGETABLE GARDEN ENTREE/ MAIN

- 37/38 Mix Vegetable Curry: GF \$9.50/\$12.50
fresh mixed vegetables cooked with a blend of herbs and spices
- 39/40 Aloo Gobi: GF \$9.50/\$12.50
cauliflower & potatoes mildly spiced & cooked dry with ginger & tomatoes
- 41/42 Saag Paneer: NF GF \$9.50/\$12.50
cottage cheese cooked in a fine mild puree of spinach & lightly spiced
- 43/44 Malai Kofta: GF \$9.50/\$12.50
mashed potatoes & cottage cheese balls, deep fried & cooked in rich spicy gravy
- 45/46 Mattar Paneer: GF \$9.50/\$12.50
cottage cheese & green peas cooked together in a subtly spiced gravy
- 47/48 Channa Masala: GF DF \$9.50/\$12.50
chick peas stewed in spicy water overnight & cooked on slow fire in a special chik pea masala
- 49/50 Dal Makhani: NF GF \$9.50/\$12.50
lentils stewed on a slow fire overnight, garnished with ginger & coriander
- 51/52 Paneer Tikka Masala: GF \$9.50/\$12.50
cottage cheese cooked with onions, ginger, tomatoes and masala sauce
- 53/54 Aloo Chingri Mattar: GF \$9.50/\$12.50
mushrooms, peas and potatoes cooked with a blend of herbs and spices
- 55/56 Aloo Eggplant: GF \$9.50/\$12.50
a perfect combination of potatoes and eggplant
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BREADS FROM THE TANDOOR

60 Plain Naan: plain flour bread garnished with butter	\$2.50
61. Garlic Naan: buttered naan roasted with garlic	\$3.00
62. Bhatura: plain flour bread deep fried	\$3.50
63. Keema Naan: naan stuffed with spiced mince meat	\$4.50
64. Peshawar Naan: naan stuffed with fruit and nuts	\$4.50
65. Cheese Naan: naan filled with cheese (Austrian cheddar cheese)	\$4.50
66. Spiced Naan: naan filled with spiced onion & carrot	\$4.50
67. Rot: wholemeal bread buttered & roasted in the Tandoor	\$3.00
68. Veg Paratha: wholemeal bread stuffed with spiced potatoes & peas	\$4.50

SIDE DISHES

69. Sweet Mango Chutney	\$2.90
70. Mint Chutney	\$2.90
71. Pappadams (4 piece)	\$2.90
72. Pickles	\$2.90
73/74. Cucumber & Yogurt Raita: small/ large	\$2.90/\$3.90
75/76. Tomato & Onion Kachumber: small/ large	\$2.90/\$3.90
77. Side Dish Platter: a mixture of all the above side dishes	\$8.50

ACCOMPANIMENTS

78. Basmat Rice	\$3.50
79. Jeera Basmat Rice	\$4.00
80. Vegetable Biryani: rice cooked with fresh vegetable, dry fruit (sultana) & nuts (sliced almonds)	\$9.50
81. Chicken/Lamb Biryani: served with raita and pappadams	\$15.50
82. Peas Pilau: rice sautéed with green peas, cumin and onions	\$8.50

DESSERTS

83. Gulab Jamun: cottage cheese dumplings in a sweet syrup, served either cold or hot	\$5.00
84. Mango Kulf	\$5.00
85. Pistachio Icecream	\$6.50
86. Plain Lassi Drink	\$3.00
87. Mango Lassi Drink	\$4.00
88. Masala Tea, Coffee, Green Tea	\$4.00

BOLLYWOOD BANQUET

57. BANQUET 1 (Minimum 2 people) \$35 per person

Samosa

Chicken Tikka

Seekh Kebab: served with mint chutney

Butter Chicken

Lamb Roganjosh

Mixed Vegetable Curry

Naan and Garlic Naan

Basmati Rice

Raita/Pappadams

Coffee or Tea

58. BANQUET 2 (Minimum 2 people) \$40 per person

Onion Bhaj

Chicken Tikka

Tandoori King Prawn: served with mint chutney

Goan Fish Curry

Butter Chicken

Matter Paneer

Basmati Rice

Naan and Garlic Naan

Raita/Pappadams

Coffee or Tea

59. BOLLYWOOD VEGETARIAN BANQUET (Minimum 2 person) \$28 per/person

Samosa

Mix Pakora: served with mint chutney

Mixed Vegetable Curry

Dal, Matter Paneer

Basmati Rice and Naan Bread

Raita/Pappadams

