CHEESE & GARLIC NAAN Naan stuffed with homemade cheese and garlic	\$5.50
ALOO KULCHA Naan stuffed with spiced potatoes	\$5.00
CHEESE NAAN A delicious Naan stuffed with cheese	\$5.00
ROTI Bread made with wholemeal flour	\$3.00
PARATHA Layered wholemeal bread brushed with clarified butter	\$4.00
KASHMIRI NAAN	\$5.00



	7-1-1
MANGO CHUTNEY	\$3.00
GREEN SALAD	\$5.00
ONION TOMATO CUCUMBER	\$4.00
CUCUMBER RAITA	\$4.00
PAPAD	\$3.00
SIDE DISH PLATER (EAT IN)	\$10.00
CUCUMBER SALAD	\$4.50

DRINKS



	The second secon
SOFT DRINKS	\$3.00
JUICES	\$3.00
MINERAL WATER	\$3.00
LASSI (SWEET/SALT)	\$4.00
TEA	\$3.00
MASALA TEA	\$4.00

DELIVERY SPECIAL DEAL \$50.00

2 Curries + 2 Naan + 2 Basmati Rice Butter Chicken / Chicken Chettinadu Beef Vindaloo / Lamb Rogan Josh Veg Korma / Dhal

O PICK UP DEAL \$40.00

2 Curries + 2 Naan + Basmati Rice Butter Chicken / Chicken Chettinadu Beef Vindaloo / Lamb Rogan Josh Veg Korma / Dhal

WE CATER FOR BIRTHDAY PARTIES & ALL OTHER OCCATIONS

CORKAGE PER HEAD \$2.50
MINIMUM COVER CHARGE PER HEAD \$10.00

(If you have any special request please ask us....)

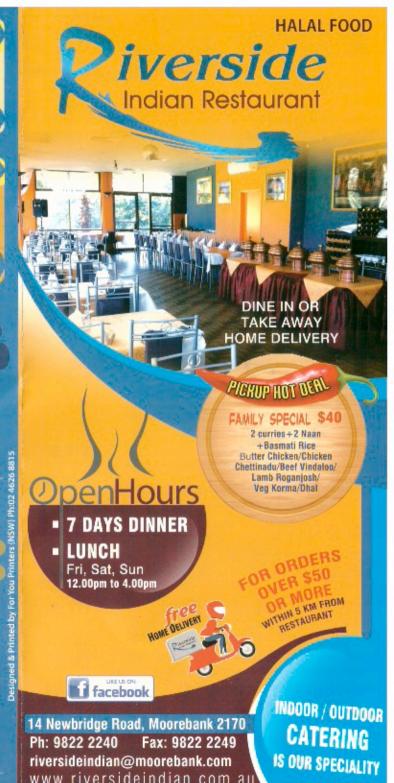
LAST SATURDAY OF EVERY MONTH BELLY DANCE AND BOLLYWOOD DJ

Varieties of Indian Sweets on Bulk Orders

Monday and weekdays lunch available only for group booking



Management would like to thank you for your nations



Ear Cannial request let up know

ENTREES	
DADADI CHAAT	 00.00

PAPADI CHAAT A sweet combination of mashed potatoes, onion, tomato,	\$8.90
ALOO TIKKI CHAAT Lightly spiced potato patties shallow fried topped with green pea masala, sweet and sour tamarind sauce	\$8.90
PANEER PAKORA Homemade, fresh Indian cheese, deep fried with spices	\$8.90
DAHI POORI Small ouris filled with spiced potatoes, chickpeas and carnished with coriander	\$8.90

CHICKEN MALAI KEBAB	\$14.90
SEEKH KEBAB Minced lamb with a blend of mace, cardamom, fresh coriander, herbs, skewered and cooked gently.	\$12.90
CLEAN ALDAD	649.00
Small puris tilled with spiced potatoes, chickpeas and garnished with cona	nder

CHI	CKEN	MALA	KERAR		
Tender	richicken	pieces ma	rinated in yoghur	t with pounded spices,	
rnaste	d cumin :	and ober or	illad on ekaware		

LAMB (CHILLI CUTLET	\$22.90

Lamb cutlet marinated in yoghurt and spices and cooked in the tandoor

AMRITSARI FISH	\$15.90
Fish marinated in a spicy paste made of ginger, green chillies	

and coriander then fried in traditional fashion.

TANDOORI CHICKEN	\$15.90
Tender chicken marinated with berhs and cooked in tandoor oven	

MIXED PLATER (Minimum order for 2 people) \$28.00

Samosa, Paneer pakora, Seekh kebab, chicken malai kebab



BUTTER CHICKEN (Mild/Medium) Tender pieces of chicken, roasted in the tandoor, then finished in the pan with a subtly flavoured blend of tomato and cream.	\$17.90
ANDRA CHICKEN KORMA (Mild/Medium) Chicken cooked in a blend of herbs and spices cooked Andhra style	\$17.90
KADAI CHICKEN (Medium/Hot) Chicken cooked in a traditional wok with onion cooked ginger, capsicum and kadai masala	\$17.90
CHICKEN TIKKA MASALA Marinated chicken fillets, half cooked in tandoor then prepared in chefs	\$17.90

enocial cauca, enione & tannad with anion, cancicum and coriandar.

CHICKEN CHETTINAD (Medium/Hot)

and dry red chillies. A popular dish in the southern state of Tamil Nadu

\$17.90 Boneless pieces of chicken simmered in black pepper sauce, coconut, tomatoes

CHICKEN VINDALOO (Hot)

\$17.90

\$18.90

\$17.90

Chicken cooked in spicy vindaloo sauce and garnished with fresh coriander and ginger





LAMB ROGAN JOSH (Medium/Hot) Lamb dish cooked with tomatoes, onion and coriander	\$17.90
LAMB KORMA (Mild/Medium) Lamb cooked in a blend of yoghurt nuts and spices	\$17.90
LAMB SAAG (Mild/Medium)	\$17.90

Tender pieces of lamb cooked with spinach and aromatic spices

LAMB PEPPER MASALA (Medium/Hot) Lamb cooked with curry leaves, pepper - South Indian style



BEEF MADRAS (Medium/Hot)	\$17.90
Beef cooked in a combination of spices, coconut and curry leaves	

BEEF KORMA (Mild/Medium)

Tender beef pieces cooked in onion gravy, tomato sauce, cashew nut sauce, finished with cream

BEEF VINDALOO (Hot)

\$17.90 A Goan special, for the lovers of hot spicy food. A delicious

SEAFOOD

combination and been in a tangy sauce



RIVERSIDE FISH CURRY (Medium/Hot) Chefs special-cooked with exotic Indian spices and herbs	\$18.90
PRAWN MASALA (Medium/Hot)	\$19.90





\$14.50
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\$14.50
\$15.90
sicums
\$12.50
\$12.50



Basmati rice with buttered green peas	
ZEERA RICE Basmati rice cooked with currin seeds to perfection	\$4.50
SAFFRON RICE Basmati rice with saffron, buts and coconut	\$5.00

\$11.90 VEGETABLE BIRIYANI Rice slowly cooked with fresh vegetables, green peas and onions

HYDERABADI CHICKEN BIRIYANI

Chicken pieces cooked with fried onion, saffron rice,

cashew nuts & almonds



BASMATI RICE



\$3.50

\$15.90

PLAIN NAAN Naan made from plain flour	\$3.00
GARLIC NAAN	\$3.50