

STARTERS

All starters served with mint chutney

Tandoori Prawn <i>Prawns infused with Indian spices and grilled to perfection in the tandoor.</i>	\$24
Chicken Tikka <i>Boneless chicken pieces infused with a selection of spices and yoghurt, grilled in the tandoor for a smokey flavour.</i>	\$21
Malai Kebab <i>A creamy kebab made with pieces of boneless chicken breast, marinated in a juicy mixture of cream, cashew nuts and spices, grilled in the tandoor.</i>	\$21
Paneer Tikka  <i>Homemade cottage cheese skewered with a trio of onions, tomatoes and bell peppers.</i>	\$19
Chilli Paneer  <i>Shallow fried cottage cheese cooked with capsicum, onion, garlic & a tangy chilli sauce.</i>	\$19
Vegetable Samosa (4ps)  <i>Indian style deep fried pyramids filled with spicy potato, peas and dried fruits.</i>	\$12
Vegetable Pakora  <i>Crispy fried assorted vegetable dumplings.</i>	\$12

NON-VEG MAINS

Goan Fish Curry <i>Fish cubes cooked in a rich coconut gravy.</i>	\$24
Prawn Masala <i>Prawns prepared in a spicy masala gravy with a delightful blend of herbs & spices.</i>	\$24
Mutton Rogan Josh <i>Lamb cubes cooked with tomatoes, grounded Kashmiri chillies, and aromatic spices.</i>	\$26
Butter Chicken <i>A crowd-pleaser. Tandoor roasted chicken simmered with butter, tomatoes & cream, with a fenugreek finish.</i>	\$21
Chicken Masala <i>Strips of tandoor roasted chicken cooked in a feisty tomato-based curry.</i>	\$21

VEG MAINS

Palak Paneer <i>Indian cottage cheese cubes prepared in a blend of spinach puree and tomatoes, flavoured with aromatic ground spices.</i>	\$22
Aloo Gobi <i>Combination of potato cubes, cauliflower, cooked with tomatoes and onions.</i>	\$17
Dal Makhani <i>Black lentils cooked overnight and finished with cream & butter, and selected ground spices</i>	\$17
Dal Tadka <i>Yellow lentils tempered with cumin seeds.</i>	\$16



NORTH INDIAN MENU

AVAILABLE DAILY FROM 11:00 AM TO 8:45 (LAST ORDER)




NAAN

Plain Naan <i>Traditional soft and fluffy Indian bread baked in the Tandoor</i>	\$6
Garlic Naan <i>Classic naan topped with garlic & fresh coriander</i>	\$7
Butter Naan <i>Classic naan baked in the tandoor and generously glazed with butter.</i>	\$7
Cheese Naan <i>Classic naan with a cheese stuffing.</i>	\$8
Keema Kulcha <i>Indian bread stuffed with minced lamb.</i>	\$15
Kashmiri Kulcha <i>Indian bread stuffed with ground nuts and cooked to perfection in the tandoor.</i>	\$8
Tandoori Roti <i>Unleavened wholemeal bread baked in the tandoor, a Punjabi favourite.</i>	\$6

BIRYANI & RICE

Lamb Biryani <i>Lamb cubes flavoured with ground spices, cooked with long grain rice & fresh herbs.</i>	\$28
Chicken Biryani <i>Aromatic & flavourful chicken pieces cooked with long grain rice and spices, 'Dum Style'. (Chicken and rice slow-cooked together)</i>	\$24
Vegetable Biryani  <i>A mix of carrots, french beans and cauliflower, cooked with long grain rice and aromatic spices.</i>	\$21
Saffron Rice  <i>Fluffy saffron basmati rice slow cooked in a style called "Dum Pukht". Whole spices are added to enhance the flavour. A traditional technique associated with North Indian dishes.</i>	\$14
Plain Basmati Rice <i>Steamed long-grain rice.</i>	\$8
Raita  <i>A homemade creamy yoghurt condiment infused with roasted cumin and mint.</i>	\$7

DESSERT

Ras Malai  <i>A delicious traditional Indian dessert made with cottage cheese, milk and sugar. Garnished with pistachios and saffron.</i>	\$10
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 **VEGETARIAN**

Approximate waiting time 20 minutes.
Please approach our staff for any specific dietary request.
We will try to accommodate where possible.
Our food is prepared in an environment that potentially has traces of nuts and wheat flour.