

STARTERS & ENTREES

VEGETABLE SAMOSA (2 pieces)

Mashed potatoes, green peas and spices filled into pyramid shaped dough, crisp fried. **\$9.00**
Served with tamarind chutney

ONION BHAJEES (6 pieces) **\$9.00**

Finely sliced onion in chickpea flour batter and deep fried, served with tamarind chutney

MIX PAKORA (6 pieces) **\$9.00**

Thinly sliced fresh seasonal vegetables spiced in chickpea flour batter and deep fried, served with tamarind sauce

TANDOORI MUSHROOM (6-8 pieces) **\$13.00**

Mushrooms, capsicum and onion marinated in tandoori special masala and cooked in tandoor, served with mint sauce

VEG SPRING ROLLS (6-8 pieces) **\$11.00**

Stuffed with a lot of vegetables along with rice vermicelli, garlic shrimp, as well as sweet and tangy vinaigrette

GOBI MANCHURIAN **\$13.50**

(Gobi) Cauliflower fried and cooked in indo Chinese style flavoured sauce with a perfect blend of spices

SEEK KEBAB **\$13.50**

Lamb mince marinated over night in special Tandoori spices and roasted to perfection

CHICKEN TIKKA **\$13.50**

Boneless pieces of chicken marinated in Tandoori special Masala and cooked in tandoor, served with mint sauce

CHICKEN LOLLI POP **\$13.50**

Chicken lolly pops are made by frenching the chicken wings contains egg, corn flour, garlic, ginger paste and deep-fry.

TANDOORI CHICKEN

Chicken marinated in Tandoori special Masala and cooked in tandoor, served with mint sauce.

Half serve **\$14.00**

Full serve **\$26.00**

CHILLI GARLIC PRAWNS **\$22.00**

Prawns cooked with butter, garlic and chillies

TANDOORI PRAWNS **\$22.00**

Prawns marinated in Tandoori masala and cooked in tandoori oven.
Served with salad and mint sauce.

PLATTERS

PRIYA PLATTER (min 2 persons) **\$23.00**

2 Samosa, 2 Onion Bhajees, 2 Mixed Pakora, 2 Haryali chicken and 2 Seek kebabs

NON-VEG PLATTER (for 2 persons) **\$23.00**

2 chicken Tikka, 2 Tandoori chicken, 2 seek kebab, 2 Haryali Chicken.

VEG PLATTER (min 2 persons) **\$21.00**

2 Samosa, 2 onion Bhajees, 2 mix pakora & 4 Veg Spring Rolls.

MAINS Chicken \$24.00 Lamb / Beef \$26.00

BUTTER CHICKEN

Boneless chicken cooked with cashew paste, cream and tomato sauce, butter & spices.

MANGO CHICKEN

Chicken cooked in cashew, mango sauce and Indian spices.

CHICKEN TIKKA MAASALA

Chicken prepared in tandoor oven and finished with special cashew and tomato sauce

BEEF/LAMB ROGAN JOSH

Spiced lamb/beef curry prepared with onion and tomatoes & spices

MADRAS (CHICKEN/LAMB/BEEF)

Cooked with coconut cream, south Indian Masala.

KADAI CHICKEN

Chicken cooked with crushed tomatoes, capsicum and onion with thick onion gravy.

VINDALOO (CHICKEN/LAMB/BEEF)

Cooked with onion, capsicum and spices.

KORMA (CHICKEN/LAMB/BEEF)

Cooked in a creamy sauce made from almond and nut gravy.

SAAG (CHICKEN/LAMB/BEEF)

Cooked in spinach with spices

JALAFREZI (CHICKEN/LAMB/BEEF)

A style of curry made with onion, tomato and capsicum, sweet & sour curry.

BHUNA (CHICKEN / LAMB/ BEEF)

Boneless meat cooked with ginger, Garlic, fresh Coriander, onion and spices

HOME-MADE CHICKEN CURRY

Indian subcontinent consists of chicken stewed in an onion and tomato based sauce, flavoured with ginger, garlic, tomato puree, chilli peppers and a variety of spices, including turmeric, cumin, coriander, cinnamon, cardamom.

LEMON HONEY CHICKEN CURRY

Delicious Indian chicken recipe using lemon, yoghurt, honey and spices.

LAMB HANDI

Lamb Handi is a traditional Asian dish with a spicy flavour.

Lamb cooked with chilli flakes, garlic, tomato puree and Graham Masala

KIDS MENU

COMBO 1 - CURRY + NAAN + ICE CREAM

\$17.00

(Choose From Butter Chicken or Chicken Korma or Chicken Tikka Masala)

COMBO 2 - CHICKEN NUGGETS + CHIPS + DRINK + ICE CREAM

\$17.00

SEAFOOD CURRIES

FISH CURRY **\$25.00**

Fish prepared with ginger, garlic, onion, tomatoes and Indian spices

MALABAR FISH **\$25.00**

Indian dish consists of sardines semi-stewed aromatic and spicy fish curry, which is a perfect melange of fish cooked to perfection in coconut base gravy and southern spices.

FISH MASALA **\$25.00**

Fish cooked with Ocoriander powder, curry leaves, fenugreek powder, gram Masala, Ginger & Garlic paste, red chilli powder, tomato, turmeric powder.

PRAWN MASALA **\$26.00**

Prawns cooked with onion, tomatoes and Indian spices with thick onion gravy

BUTTER PRAWN **\$26.00**

Prawns cooked in a butter cashew cream and tomato sauce.

MALABAR PRAWN **\$26.00**

Consists of prawns semi-stewed aromatic and cooked to perfection in a coconut base gravy and southern spices

VEGETARIAN

DAL TARKA **\$22.00**

Split lentils cooked with cumin seed, ginger, garlic, tomatoes and turmeric. Best enjoyed with tandoori roti

DAL MAKHNI **\$22.00**

Whole black lentils and red kidney beans cooked on slow fire with fenugreek.

MALAI KOFTHA **\$22.00**

Delicate clusters of lightly fried home cottage cheese, potatoes, nuts and spices mixed together.

SHAHI PANEER **\$23.00**

Homemade cottage cheese cooked in creamy sauce with cashew and nut gravy

PALAK PANEER **\$23.00**

Homemade cottage cheese cooked with spinach and cream & Indian spices.

KADAI PANEER **\$23.00**

Homemade cottage cheese cooked with tomatoes, capsicum and onion with thick Masala gravy

PANEER BUTTER MASALA **\$22.00**

Homemade cottage cheese cooked with

MIX VEG CURRY **\$22.00**

Mixed vegetables cooked in our special with spices

ALOO GOBI **\$22.00**

Potatoes and cauliflower tossed with cumin and tomatoes.

VEG JALFREZI **\$22.00**

A style of curry made with onion, tomato and capsicum, sweet & sour.

MUSHROOM MASALA **\$22.00**

Mushroom Masala is a classic Indian dish that is warming, comforting and flavourful, Mushrooms cooked with gram Masala, ginger, cloves, chilli powder, garlic, tomatoes, Capsicum

VEG KORMA **\$22.00**

Mixed vegetables cooked in a thick creamy sauce made from cashew and nut gravy.

RICE

BIRYANI (CHICKEN/LAMB/BEEF) served with Raita	\$23.00
VEG BIRYANI served with raita	\$21.00
FRIED RICE – CHICKEN	\$22.00
FRIED RICE - VEG	\$20.00
JEERA RICE	\$ 7.00
PEA PULAV	\$ 8.00
PLAIN RICE <i>Single portion</i>	\$ 4.00

TANDOORI BREADS

PLAIN NAAN	\$4.50
Traditional Indian leavened bread made of refined flour baked in the tandoor	
BUTTER NAAN	\$4.50
GARLIC NAAN	\$6.00
Leavened bread with stuffing of crushed garlic and butter.	
CHICKEN NAAN	\$6.50
Leavened bread with stuffing of mildly spiced chicken	
KEEMA NAAN	\$6.50
Leavened bread with stuffing of spicy minced lamb	
KASHMIRI NAAN	\$6.50
Leavened bread stuffed with nuts and sultanas, coconut powder, almond spice.	
ALOO KULCHA	\$6.50
Soft leavened breads stuffed with a spiced potato filling	
PANEER KULCHA	\$6.50
Soft leavened breads stuffed with a spiced cottage cheese.	
CHEESE NAAN	\$7.00
Soft leavened breads stuffed with a spiced cheese.	
CHEESE GARLIC NAAN	\$7.50
Soft leavened breads stuffed with garlic and spiced cheese.	
PLAIN TANDOORI ROTI	\$4.00
Unleavened wholemeal bread baked in tandoor oven.	
BUTTER TANDOORI ROTI	\$4.50

ON THE SIDE

POPADOM	
Wafer thin crisp bread - best enjoyed with mango chutney, raita or mint chutney	
RAITA	\$4.50
Classic Indian side dish, consisting of yoghurt, cucumber and carrot. Raita helps takeaway the heat from dishes	
MINT CHUTNEY	\$4.00
Yoghurt mixed with mint and spices	
GARDEN SALAD	\$8.00
MANGO CHUTNEY <i>(Sweet)</i>	\$4.00
HOME MADE PICKLE <i>(Spicy)</i>	\$4.00

Desserts

GULAB JAMUN	\$8.00
Milk Dumpling served Sugar Syrup	
CARROT HALWA	\$8.00
Carrot pudding, scented with cardamom and garnished with dry fruits	
CHOCOLATE ICE CREAM	\$6.00
VANILLA ICE CREAM	\$6.00
MANGO KULFI	\$7.00

BANQUETS minimum 2 persons (**\$85.00 for 2**)

VEGETARIAN BANQUET

\$ 37.50 per Person

Vegetarian platter
2 of any vegetarian curries
Pappadom
Basmati rice
Plain naan bread (Can be upgraded to any Bread by paying difference)
Vanilla ice cream or Gulab Jamun

NON-VEGETARIAN BANQUET (\$85.00 for 2)

\$42.50 per Person

Non vegetarian platter
2 of any Chicken, Lamb or Beef curries
Pappadom
Basmati Rice
Plain naan bread (Can be upgraded to any Bread by paying difference)
Vanilla ice cream or Gulab Jamun