



\$30 per person (includes BYO)

starters (choice of 2 per person)

vegetable samosa : delicious triangular pastry filled with spiced potatoes & peas
onion bhaji : crispy patties of sliced onions battered in garam flour

mains (ANY 3)

vegetarian

mixed veggies: fresh garden veggies cooked in spices
vege jalfrezi: veges cooked in tomato onion and jalfrezi sauce
veg korma: mixed vegetable cooked in spicy & creamy sauce
lentils of the day: selected lentils cooked in onion, tomatoes and spices
aloo matar: potatoes and peas prepared in tadka sauce
saag aloo: potatoes cooked in spinach, blended with spices
mushroom matar: mushrooms & peas cooked in spicy sauce
bombay potato: potatoes cooked on slow heat in blended spices & onions
butter potato: potatoes cooked in creamy mild sauce
aloo baingan : diced eggplant & potato cooked with tomato, onions & spices
matar paneer : peas and paneer cooked over slow heat
palak paneer : indian cheese cubes in spinach sauce
shahi paneer: paneer in creamy mild sauce
chilli paneer: indian cottage cheese cooked in tangy sauce with capsicum & spanish onion
malai kofta : kofta's made with cheese and mashed veggies and simmered in a rich curry sauce
kadahi paneer : indian cheese cubes + creamy sauce + capsicum, onions & spices

bread: plain/garlic naan

basmati rice: steamed basmati rice boiled with cardamom, cloves & cumin

side dishes: papadums/ mint yoghurt/ tomato & onion salad/ mixed pickles/ mango chutney