



VEGETARIAN \$30 | HEAD (INCLUDES BYO WINE)

STARTERS

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

MAINS (3 CHOICES)

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
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
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

BREADS: plain/garlic naan

RICE: steamed basmati rice

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



NON-VEG \$40 | HEAD (INCLUDES BYO WINE)

STARTERS (CHOOSE ANY 2)

vegetable samosa : delicious triangular pastry filled with spiced potatoes & peas

onion bhaji : crispy patties of sliced onions battered in garam flour

chicken tikka: thigh fillets marinated & roasted in tandoor

seekh kebab: skewered marinated lamb mince roasted in tandoor

MAINS (CHOOSE ANY 3)

CHICKEN

butter marinated chicken roasted in tandoor & served in a mild creamy tomato sauce

korma mild combination of cashews & spices served in creamy sauce

tikka masala marinated chicken roasted in tandoor & cooked with fresh capsicum/tomato/onion

saag cooked in spinach, blended with fresh onions, tomatoes, cumin seeds & spices

madras South Indian Style curry cooked using dry coconut

vindaloo hot curry cooked with mustard seeds, red chillies, hot spices from Goa

mango chicken boneless chicken cooked in rich mango sauce

kadahi cooked with chopped onion, tomatoes, coriander seeds and finished off with ginger and garlic

LAMB

saag cooked in spinach, blended with fresh onions, tomatoes, cumin seeds & spices

korma mild combination of cashews & spices served in creamy sauce

roganjosh classic Kashmiri dish cooked with a rich gravy of tomatoes & Kashmiri spices

madras South Indian Style curry cooked using dry coconut

vindaloo hot curry cooked with mustard seeds, red chillies, hot spices from Goa

kadahi tender meat tossed with capsicum, onions & spices

VEGERATIAN

mixed veggies: fresh garden veggies cooked in spices

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

aloo baingan : diced eggplant & potato cooked with tomato, onions & spices

palak paneer : indian cheese cubes in spinach sauce

malai kofta : kofta's made with cheese and mashed veggies and simmered in a rich curry sauce

BREADS: plain/garlic naan

RICE: steamed basmati rice with flavors of cardamom, cloves & cumin

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



SEAFOOD \$50 | HEAD (INCLUDES BYO WINE)

STARTERS (ANY 2)

vegetable samosa : delicious triangular pastry filled with spiced potatoes & peas
onion bhaji : crispy patties of sliced onions battered in garam flour
chicken tikka: thigh fillets marinated & roasted in tandoor
seekh kebab: skewered marinated lamb mince roasted in tandoor
prawn punjabi: prawns in chick pea flour batter & fried
prawn sizzler: prawns in tangy chilli sauce
chilli fish: ling fillets marinated in chick pea flour batter & fried in tangy sauce

MAINS (CHOOSE ANY 3)

SEAFOOD

prawn malabar: our special coconut sauce
Prawn masala: rich tomato onion based gravy
saag prawns: our special spinach sauce
prawn vindaloo: vinegar based vindaloo sauce
fish masala: fish fillets cooked in spices and tadka (spiced up onion & tomato)
fish malabar: cooked with coconut, cream sauce, dry nuts & indian herbs

CHICKEN

butter marinated chicken roasted in tandoor & served in a mild creamy tomato sauce
korma mild combination of cashews & spices served in creamy sauce
tikka masala marinated chicken roasted in tandoor & cooked with fresh capsicum/tomato/onion
saag cooked in spinach, blended with fresh onions, tomatoes, cumin seeds & spices
vindaloo hot curry cooked with mustard seeds, red chillies, hot spices from Goa

LAMB

saag cooked in spinach, blended with fresh onions, tomatoes, cumin seeds & spices
korma mild combination of cashews & spices served in creamy sauce
roganjosh classic Kashmiri dish cooked with a rich gravy of tomatoes & Kashmiri spices
madras South Indian Style curry cooked using dry coconut
vindaloo hot curry cooked with mustard seeds, red chillies, hot spices from Goa

VEGETARIAN

mixed veggies: fresh garden veggies cooked in spices
veg korma: mixed vegetable cooked in spicy & creamy sauce
lentils of the day: selected lentils cooked in onion, tomatoes and spices
palak paneer : indian cheese cubes in spinach sauce

BREADS: plain/garlic naan

RICE: steamed basmati rice with flavors of cardamom, cloves & cumin

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