



# Start & Share

- Shorba** -Lightly spiced lentil & vegetable soup GF|DF 10.90
- Vegetable Samosa** 2pcs- Spiced potatoes and peas wrapped in a pastry shell. 11.90
- Onion Bhajee** 6pcs- Finally Chopped onions infused in a spiced chickpea batter. 11.90
- Mixed Veg Pakoras** 6pcs - Combination of fresh veg fried in a light spiced chickpea batter. GF|DF 11.90
- Mushroom Channa Puri** - Spicy Mushroom, chickpea & onion masala on a mini fried naan bread. (4pcs) 14.90
- Fish Amritsari** 4pcs- Lemon & chilli marinated Barramundi fried in a chickpea batter. GF|DF 15.90
- Fish Tikka** 4pcs GF|DF Marinated with lemon & chilli and then BBQ'd in tandoor. 17.90
- Prawn Puri** -King prawns sauteed with ginger, garlic, curry leaves & a hint chilli with chickpeas and onion on a flakey battered style naan bread. GF 17.90
- Chicken Tikka** 6pcs-Boneless chicken tikka marinated then barbequed in tandoor.GF 15.90
- Seekh Kabab** 4pcs-Spiced lamb mince barbequed in the tandoor on skewers. 15.90
- Lamb Hydrabadi cutlets** 2 or 4pcs Succulent marinated lamb cutlets barbequed in Tandoor.GF|DF 14.90 25.90
- Chicken sixty five** -Chicken marinated and sautéed with onion, chili and garlic. GF|DF 16.90
- Chef's platter for 2** 35.90  
Combination of vegetarian and non-vegetarian entrees served with mint & tamarind chutneys.

# Main Dishes

- All available for dine-in only except Tandoori Chicken which is available also for Take-Away
- Tandoori Chicken** 4 or 6pcs 17.50 | 25.50  
Chicken tandoori glazed with yougurt, ginger, cardamom, green chili, & garlic. Served with spiced veg pakore, salan gravy & chickpea salad. GF
  - Eye Fillet a la Indian** GF 31.00  
-Tandoori glazed eye fillet with yoghurt, ginger, garlic, topped with a Medium masala curry or Mild butter sauce served with spinach, potato, cottage cheese koftas and tandoori prawn.
  - Bugs Goorur-e Dariya** GF 38.00  
-Moreton Bay bugs infused with tomatoes, onion, ginger, mustard seeds, curry leaves topped with grated coconut, served with vegetable pilau rice.
  - Thalee** Served with Onion Bhajee, Daal, Raita, salad, rice & roti or naan bread. Ask staff for todays selection.
  - Non-Veg** Chicken or lamb & vege curry \$27.50
  - Vege** Two vegetarian curries \$27.50

## Rice (Basmati Rice)

	For 1 Sml	1-2 Reg	2-4 Lrg
<b>Plain Rice</b>	2.50	4.00	7.50
<b>Saffron Rice</b> - Saffron flavored rice	3.00	5.00	9.00
<b>Jeera Rice</b> -Roasted cumin	5.90	9.50	
<b>Coconut Rice</b> -Coconut flavored rice	5.90	9.50	
<b>Biryani Rice</b> -Fried Spiced rice	5.90	9.50	
<b>Veg Biryani</b> Lrg	16.50		
Seasonal vegetables cooked with spiced basmati rice, combined with garam masala and saffron, served with salan gravy & raita.			
<b>Lamb or Chicken Biryani</b> Lrg	18.90		
Fried spiced basmati rice with meat & veg served with salan gravy and raita.			
<b>Fusion Biryani</b> Lrg	19.90		
combination meat with shrimp & seasonal vegetables. Served with salan gravy & raita on side.			

## Breads

- Naan** -Leavened bread. 4.50
- Garlic naan** 5.50
- Cheese naan** 6.50
- Chilli, olive n onion naan** 7.50
- Kheema Naan** -Stuffed with spicy lamb mince. 7.50
- Healthy Wealthy naan** Spinach, cheese & chili naan. 7.50
- Aloo onion paratha** -Stuffed with spicy potato & onion. 7.50
- Kashmiri naan** -Stuffed with dry fruit and nuts. 7.50
- Roti** - DF Wholemeal. 4.50
- Roomali roti** -Paper thin soft bread prepared on a special concave wok. 5.50
- Lacha paratha** -Flakey wholemeal bread 6.50
- Bread "n" Basket** 18.50  
Assorted naan breads (3)

# Curries

## Vegetable Curries

- Paneer Makhn masala** GF 16.90  
Cottage cheese simmered in an onion tomato and masala with ginger, chilli and coriander.
- Mushroom Matter Masala** GF|DF 16.90  
Mushroom & peas pan fried in a spicy thick onion masala.
- Daal Tarka** GF|DF Side 10.50 reg 15.50  
Yellow daal cooked in an onion, tomato, garlic & ginger gravy.
- Daal Makhani** GF Side 10.50 reg 15.50  
Black lentils, slow cooked with aromatic butter, cream and garlic.
- Alu Gobi Baingan** GF|DF 15.50  
Stir-fried cauliflower, potatoes and eggplant in an onion masala, with ginger, green chilli and cumin seeds.
- Alu Matter** Side 10.50 reg 15.50  
or **Alu Channa** GF Potatoes slow cooked with peas or chickpeas in a spicy onion, garlic & ginger gravy.
- Saagwala** GF Channa | Alu | Paneer 15.50  
Choice of chickpea or potato or paneer in a spinach sauce, heightened with ginger, green chili, fenugreek and cumin.
- Balti Sabz Punjranga** GF Side 10.50 reg 15.50  
Seasonal vegetables & paneer cooked in tomato, onion sauce, infused with cardamom and mace.
- Khazana-e-lazzat** 16.90  
Creamy kofta of potatoes, spinach cottage cheese, sultanas, toasted nuts, green chili and ginger simmered in a flavoursome and full-bodied khorma sauce.
- Navratan Khorma** GF Side 10.50 reg 15.50  
Seasonal vegetables with cardamom & sultanas, infused in almond sauce.

## Accompaniment GF

- Delhi Salad** -Fresh garden with chickpeas infused with lemon-tamarind dressing. 6.90
- Kachumber Salad** -Finely diced tomato, cucumber & onion tossed with chat masala. GF|DF 5.90
- Banana Coconut Salad** DF 6.90
- Mint or Tamarind Sauce** 2.50
- Poppadoms** (4 pieces) DF 4.50
- Raita** -Yoghurt with cucumber. 4.90
- Mango chutney** DF 2.50
- Mixed pickle** DF 2.50
- Accompaniments** -Raita, pickle and mango chutney. 7.90

## Non-Veg Curries GF

- Mango Chicken** mango and coconut cream mildly spiced curry 21.90
- Chicken Makhani** 21.90  
All time favourite **butter chicken**. Tender chicken pieces simmered in bay leaf flavored tomato sauce with cream, cardamom and sundried fenugreek leaves.
- Lamb Shank** 24.90  
3 hour slow cooked leg of lamb in a rum infused frontier gravy.
- Shahi Duck** 24.90  
Slow cooked duck in chef's special santra (orange) spiced gravy.
- Chicken Tikka Masala** 21.90  
Chicken Tikka cooked on a griddle with onion, capsicum, tomato infused with garam masala.
- Khorma** Finished in cardamom and sultanas, infused almond sauce.  
-Goat | Lamb | Beef | Chicken 21.90  
-Barramundi | Prawn | mixed Seafood 24.90
- Saagwala** Ginger & garlic infused with spicy spinach garlic gravy.  
-Goat | Lamb | Beef | Chicken 21.90  
-Prawn 24.90
- Balti Jhal Frezie** Dry tomato & onion, mixed seasonal vegetable stirfry.  
-Chicken 21.90  
-Prawn 24.90
- Rogan Josh.** Cooked with onion, ginger, red chilli an yoghurt infused with green chili and black cardamom.  
-Goat | Lamb | Beef | Chicken 21.90  
-Barramundi | Prawn 24.90
- Vindaloo Goanese** Cooked in onion sauce with red chilli, rice vinegar, coriander, pepper & cinnamon. For the fiery palate.  
-Goat | Lamb | Beef | Chicken 21.90  
-Barramundi | Prawn 24.90
- Chettinad** Spicy coconut and turmeric broth with lemon, ginger and green chili, tempered with mustard seeds and curry leaves.  
-Goat | Lamb | Beef | Chicken 21.90  
-Barramundi | Prawn | mixed Seafood 24.90
- Daal Tarka** Infused with yellow lentils in a onion, garlic gravy.  
-Goat | Lamb | Beef | Chicken 21.90

# Banquets

## Menu 1 Minimum of two persons

- Vegetarian Delight** \$30.00 Per Person  
Papadam & side accompaniments
- Entrée** Samosa & onion bhajji
- Mains** Palak Paneer, Alu Gobhi, Dal tarka, kachumber salad, Basmati rice, Naan or Roti.

## Menu 2 Minimum of two persons

- Royal feast** \$40.00 Per Person  
Papadam & side accompaniments
- Entrée** Chicken sixty five & samosa
- Main** Lamb Rogan Josh & Chicken Makhani, Alu Gobi Baingan, kachumba salad, Basmati rice, Naan or Roti.  
\*Addition of Prawn curry \$6.00pp

## Menu 3 Minimum of two persons

- Seafood Khazanna** \$50.00 Per Person  
Papadam & side accompaniments
- Entrée** Grilled bugs, tandoori prawns, calamari pakora, fish tikka.
- Main** Mixed Seafood Chettinad with Alu Gobi Baingan, Kachumber salad, Basmati rice, Naan or Roti.
- Dessert available for all banquets at \$5 extra**  
Included Dessert is any of our home-made Koulfi ice-cream

## Children's Menu

- Chicken nuggets & chips** 11.50
- Fish & chips** 11.50
- Tandoori Chicken & chips** 11.50
- Butter chicken & rice** 11.50
- Fries** 5.00
- Ice Cream Sundae** 5.50

