



## Start & Share

- Shorba** -Lightly spiced lentil & vegetable soup served with garlic naan. 11.50
- Vegetable Samosa** 2pcs- Spiced potatoes and peas wrapped in a battered pastry shell. 10.50
- Onion Bhajee** 6pcs- Finally Chopped onions infused in a spiced chickpea batter. 10.50
- Mixed Veg Pakoras** 6pcs - Combination of fresh veg fried in a light spiced chickpea batter. 10.50
- Fish Amritsari** 4pcs- Lemon & chilli marinated Barramundi fried in a chickpea batter. 15.90
- Salmon Tikka** 4pcs Marinated with lemon & chilli and then BBQ'd in tandoor. 19.90
- Prawn Puri** -King prawns sauteed with ginger, garlic, curry leaves & a hint chilli and seasonal veg on a a flakey battered style naan bread. 16.90
- Chicken Tikka** 6pcs-Boneless chicken tikka marinated then barbequed in tandoor. 15.90
- Seekh Kabab** 4pcs-Spiced lamb mince barbequed in the tandoor on skewers. 14.90
- Lamb Hydrabadi cutlets** 4pcs-Succulent marinated lamb cutlets barbequed in Tandoor. 21.50
- Chicken sixty five** -Chicken marinated and sautéed with onion, chili and garlic. 16.50
- Chef's platter for 2** 29.00  
Combination of vegetarian and non-vegetarian entrees served with mint & tamarind chutneys.

## Breads

- Naan** -Leavened bread. 4.50
- Garlic naan** 5.50
- Cheese naan** 6.50
- Chilli, olive n onion naan** 6.90
- Kheema Naan** -Stuffed with spicy lamb mince. 6.90
- Healthy Wealthy naan** Spinach, cheese & chili naan. 6.90
- Aloo onion paratha** -Stuffed with spicy potato & onion. 6.90
- Kashmiri naan** -Stuffed with dry fruit and nuts. 6.90
- Roti** - DF Wholemeal. 4.50
- Roomali roti** -Paper thin soft bread prepared on a special concave wok. 4.50
- Lacha paratha** -Flakey wholemeal bread 5.50
- Bread "n" Basket** - Assorted naan breads (3) Served with side accompaniments. 15.50

## Mains

All available for dine-in only except Tandoori Chicken which is available also for Take-Away

- Seafood Khazanna** Feast for 2 -Chefs infusion; bugs, prawns, fish pikore, calamari pikore, fish tikka & Fusion Seafood Chettinad Curry. Served with Salad, safron rice & your choice of bread. 75.00
- Tandoori Chicken** 25.50  
Chicken tandoori glazed with yougurt, ginger, cardamom, green chili, & garlic. Served with spiced veg pakore, salan gravy & chickpea salad.
- Eye Fillet a la Indian** 29.00  
-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 & chickpea battered onion rings.
- Salmon Jaal ki Rani** GF 29.00  
-Oven baked Tasmanian salmon marinated with coriander, lime, garlic, green chili, star anis & tamarind served with a shrimp vegetable pilau rice and calimari pakora.
- Bugs Goorur-e Dariya** GF 36.00  
-Moreton Bay bugs infused with tomatoes, onion, ginger, mustard seeds, curry leaves topped with grated coconut, served with vegetable pilau rice.
- Lamb Shank** 29.00  
-leg of lamb marinated in rum topped with frontier gravy, served with vegetable biryani rice & a side of garlic naan.

## Accompaniment

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

## Vegetable Dishes

- Paneer Makhan masala** 16.90  
Cottage cheese simmered in an onion tomato and masala with ginger, chilli and coriander.
- Mushroom Matter Masala** 16.90  
Mushroom & peas pan fried in a spicy thick onion masala.
- Daal Tarka** GF | DF 15.50  
Yellow daal cooked in an onion, tomato, garlic & ginger gravy.
- Daal Makhani** GF 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 or Alu Channa** GF 15.50  
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 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 15.90  
Seasonal vegetables with cardamom & sultanas, infused in almond sauce.

## Rice

- |   | For 1 | 1-2  |
|---|-------|------|
|   | Sml   | Reg  |
| <b>Plain Rice</b> -Basmati Rice   | 2.50  | 4.00 |
| <b>Saffron Rice</b> -Saffron flavored rice  | 3.00  | 5.00 |
| <b>Jeera Rice</b> -Roasted cumin  | 5.90  |      |
| <b>Coconut Rice</b> -Coconut flavored rice  | 5.90  |      |
| <b>Biryani Rice</b> -Fried Spiced rice  | 5.90  |      |
| <b>Vegetable Pilau Rice</b>   | 7.90  |      |
| <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.                                  |       |      |

## Main Dishes

- Mango Chicken** mango and coconut cream mildly spiced curry 19.90
- Chicken Makhani** 19.90  
All time favourite butter chicken. Tender chicken pieces simmered in bay leaf flavored tomato sauce with cream, cardamom and sundried fenugreek leaves.
- Chicken Daal Tarka** 19.90  
Infused with yellow lentils in a onion, garlic gravy.
- Goat Patiala** 20.90  
Goat sautéed with onion, ginger and garlic in Punjabi masala.
- Shahi Duck** 23.90  
Slow cooked duck in chef's special santra (orange) spiced gravy.
- Chicken Tikka Masala** 19.90  
Chicken Tikka cooked on a griddle with onion, capsicum, tomato infused with garam masala.
- Mixed Seafood Chettinad** 23.90  
Fusion of barramundi, calimari & prawns cooked in a coconut, tamarind & pepper sauce.

### Below dishes available with:

- Lamb | Chicken | Beef | Goat 19.90  
Barramundi 20.90  
Prawn | Salmon 23.90

### Khorma

finished in cardamom and sultanas, infused almond sauce.

### Saagwala

Ginger & garlic infused with spicy spinach garlic gravy.

### Balti Jhal Frezie

Dry tomato & onion, mixed seasonal vegetable stirfry.

### Elachi

Rogan Josh. Cooked with onion, ginger, red chilli an yoghurt infused with green chili and black cardamom.

### Vindaloo Goanese

Cooked in onion sauce with red chilli, rice vinegar, coriander, pepper & cinnamon. For the fiery palate.

### Chettinad (Madras)

Spicy coconut and turmeric broth with lemon, ginger and green chili, tempered with mustard seeds and curry leaves.

## Banquets

### Menu 1 Minimum of two persons

#### Vegetarian Delight \$35.00 Per Person

- Papadum & side accompaniments
- Entrée** Samosa & onion bhajji
- Mains** Palak Paneer, Alu Gobhi, Dal tarka, kachumber salad, Pilau rice, Naan of choice.
- Dessert** Koulfi

### Menu 2 Minimum of two persons

#### Royal feast \$45.00 Per Person

- Papadum & side accompaniments
- Entrée** Chicken sixty five & samosa
- Main** Lamb Rogan Josh & Chicken Makhani, Alu Gobi Bangain, salad, saffron rice, chilli olive onion Naan of choice  
\*Addition of Prawn curry \$6.00pp
- Dessert** Koulfi

### Menu 3 Grand feast for one

#### Thalee

- Non-Veg** Chicken or lamb & vege curry, daal, raita, salad, rice, roti or naan \$25.00
- Dessert** Gulab Jamun
- Vege** Two vegetarian curries with daal, raita, salad, rice, roti or naan \$25.00
- Dessert** Gulab Jamun

## 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

GF=Gluten free  
DF= Dairy free option available



Reservations:  
☎ 56 793 820

