

Menu

Featured

Butter Chicken

Barbecued boneless chicken pieces cooked in a tomato and butter gravy. Comes with plain rice.

\$ 21.00

Chicken Tikka Masala

Boneless pieces of barbecued chicken marinated in spices and yoghurt and cooked in a tomato and onion sauce. Comes with plain rice.

\$ 21.00

Chicken Wellington

Chicken pieces covered in a curry of cashew nuts, onions, tomatoes, and herbs. Comes with plain rice.

\$ 22.00



Beef Madras

A South Indian style beef curry prepared with grated coconut and cream. Comes with plain rice.

\$ 23.00



Lamb Korma

Tender lamb cooked in a yoghurt and cashew gravy. Comes with plain rice.

\$ 23.00



Prawn Masala

Prawns cooked with onion and tomato sauce with spices. Comes with plain rice.

\$ 22.00



Garlic Naan

Bread stuffed with crushed garlic and baked in the tandoori oven. Roti made of wholemeal flour and naan made of...

\$ 5.00



Butter Naan

Baked in the tandoori oven and spread with butter. Roti made of wholemeal flour and naan made of regular flour.

\$ 5.50

Non Vegetarian Entrees

Tandoori Chicken

Tender whole chicken marinated overnight and cooked in the tandoor with herbs and spices.

\$ 14.00

Lamb Sheekh Kebab

Lamb mince rolls flavoured with spices, cooked in the tandoori oven.

\$ 13.00

Lamb Tandoori

Lamb pieces marinated overnight with fresh yoghurt, spices, and mustard oil.

\$ 13.00

Black Pepper Chicken

Chicken marinated with crushed black pepper and yoghurt with a dash of nutmeg.

\$ 12.00

Tandoori Prawns

Prawns marinated overnight and cooked in the tandoori oven with herbs.

\$ 13.00



Fish Tikka

Fish Fillets marinated in herbs and spices.

\$ 11.50

Chicken Mint Tikka

Boneless chicken marinated with spinach and mint and cooked in tandoori oven.

\$ 12.00

Achari Chicken Tikka

Boneless chicken marinated in yoghurt and a pickle spices and cooked in the tandoori oven.

\$ 11.50

Mixed Platter

Serves two. Combination of two pieces of samosa, aloo cheese tikki, seekh kebab, and achari tikka.

\$ 24.00

Tandoori Drumsticks

Chicken marinated in yoghurt with indian spices and cooked in tandoor.

\$ 18.00

Masala Special Sizzler

Boneless chicken marinated with chefs special species cooked in tandoor.

\$ 24.00

Vegetarian Entrees

Aloo Cheese Tikki

Mashed Potato and Green peas mixed with cheese deep fried to perfection.

\$ 7.50

Vegetable Samosa

Deep fried triangular pastries filled with spicy potatoes and green peas, and fried till golden brown.

\$ 8.00



Pepper Potato

Potato wedges tossed in black pepper sauce, and bell peppers.

\$ 7.50



Vegetarian Platter

Serves two. Combination of two pieces of samosa, aloo cheese tikki, tandoori gobi, and paneer tikka.

\$ 18.00



Tandoori Gobi

Cauliflower or broccoli dipped in a yoghurt marinated and cooked in tandoori oven.

\$ 8.00



Tandoori Mushrooms

Lightly spiced mushrooms cooked in the tandoori oven.

\$ 11.00

Onion Bhaji

Deep fried onion rings in a spiced chickpea butter.

\$ 8.00



Paneer Pakoda

Cottage cheese marinated with indian spices, chickpea batter and deep fried.

\$ 10.00

Chicken Curries w/ Free Garlic Naan

Chicken Adraki

Boneless chicken pieces cooked with onions, spices, and ginger paste. Comes with plain rice.

\$ 22.00

Butter Chicken

Barbecued boneless chicken pieces cooked in a tomato and butter gravy. Comes with plain rice.

\$ 21.00

Chicken Tikka Masala

Boneless pieces of barbecued chicken marinated in spices and yoghurt and cooked in a tomato and onion sauce. Comes with plain rice.

\$ 21.00

Chicken Korma

Boneless chicken cooked in a yoghurt and cashew nut gravy. Comes with plain rice.

\$ 22.00

Chicken Madras

A South Indian style chicken curry prepared with grated coconut cream. Comes with plain rice.

\$ 22.00

Spinach Chicken

Boneless chicken cooked in a spiced spinach sauce. Comes with plain rice.

\$ 22.00

Chicken Wellington

Chicken pieces covered in a curry of cashew nuts, onions, tomatoes, and herbs. Comes with plain rice.

\$ 22.00



Chicken jalfrezi

Boneless chicken cooked in curry with capsicum onion gravy and tomato ketchup.

\$ 21.00

Chicken Rara

Mutton kheema and chicken cooked with our onion tomato gravy

\$ 22.00

Punjabi Chicken Curry

Fresh cooked boneless chicken in onion and tomato gravy with our chef special home-made gravy.

\$ 21.00

Killer Chicken

Stir fried chicken and vegetables along with Indian masala served with rice and curry sauce onto.

\$ 23.00

Kadai Chicken

Boneless chicken pieces served with thick gravy along with big chunky pieces of onion and capsicum

\$ 22.00

Murgh Makhni Palak

Boneless chicken cooked with fresh spinach rich tomato gravy and cashew nut onion sauce

\$ 22.00

Chicken Patel Patiyala

Boneless chicken cooked with masala gravy served with egg omelet

\$ 24.00

Chicken Chick Pea Spinach

Boneless chicken cooked with chickpea spinach sauce

\$ 23.00

Chicken Red Curry

Cooked boneless chicken with assorted mixed vegetables in red curry sauce

\$ 22.00

Beef Curries w/ Free Garlic Naan

Beef Madras

A South Indian style beef curry prepared with grated coconut and cream. Comes with plain rice.

\$ 23.00



Beef Vindaloo

Beef cooked in a hot ground vindaloo paste. Comes with plain rice.

\$ 23.00

Peshwari Beef

Tender beef pieces cooked with ground almond paste in a smooth gravy, boasting subtle cherry undertones. Comes with plain rice.

\$ 23.00

Beef Curry Special

Boneless beef cooked with onion tomato ketchup and fresh onion capsicum and red chilli sauce

\$ 23.00

Lamb Curries w/ Free Garlic Naan

Neelgari Korma

Tender diced lamb pieces cooked in a creamy spinach and mint gravy, topped off with coriander. Comes with plain rice.

\$ 23.00



Lamb Wellington

Lamb pieces cooked in a curry of cashew nuts, onions, tomatoes, and herbs. Comes with plain rice.

\$ 23.00

Lamb Masala

Boneless lamb pieces cooked with onion and tomato sauce with spices. Comes with plain rice.

\$ 22.00

Lamb Korma

Tender lamb cooked in a yoghurt and cashew gravy. Comes with plain rice.

\$ 23.00



Lamb Rogan Josh

Boneless lamb pieces cooked in a Kashmiri style curry. Comes with plain rice.

\$ 22.00

Lamb Sag

Lamb pieces cooked with spinach sauce and spices. Comes with plain rice.

\$ 23.00

Lamb Rara

Mutton kheema and boneless lam cooked together in a special masals gravy

\$ 24.00

Lamb Jalfrezi

Boneless lamb cooked with onion tomato ketchup and fresh onion capsicum

\$ 23.00

Lamb Pudim Hara

Boneless lamb cooked with onion gravy, cashew nut, mint sauce

\$ 23.00

Seafood Curries w/ Free Garlic Naan

Killer Prawn – Chefs Special

Stir fried prawns, vegetables mixed together, served with a curry sauce on top of rice

\$ 25.00

Fish Wellington

Fish cooked in a curry of cashew nuts, onions, tomatoes, and herbs. Comes with plain rice.

\$ 22.00

Prawn Masala

Prawns cooked with onion and tomato sauce with spices. Comes with plain rice.

\$ 22.00



Fish Madras

South Indian style fish curry, cooked with coconut cream. Comes with plain rice.

\$ 22.00

Spinach Fish

Boneless fish cooked with spinach sauce and spices. Comes with plain rice.

\$ 22.00

Fish tomato

Boneless fish cooked in tomato and onion sauce

\$ 22.00

Spinach Prawns

Prawn cooked in special spinach sauce

\$ 22.00

Prawn Jalfrezi

Prawns cooked with onion sauce, tomato ketchup and fresh onion, capsicum

\$ 23.00

Prawn Red Curry

Cooked prawn with assorted mixed vegetable in red curry sauce

\$ 22.00

Vegetarian Curries w/ Free Garlic Naan

Paneer Wellington

Cottage cheese coated in a curry of onions, tomatoes, capsicum, cashew nuts, and herbs. Comes with plain rice.

\$ 18.00

Bhindi Masala

Okra cut into pieces and cooked in tomato and onion gravy with spices. Comes with plain rice.

\$ 19.00

Khumb Mattar

Mushroom and green peas cooked with onion, tomato, spices, and coriander. Comes with plain rice.

\$ 18.00

Palak Paneer

Cottage cheese spiced with spinach gravy. Comes with plain rice.

\$ 18.00

Tadka Dal

Red and yellow lentils cooked together with spices in a pan with cumin seeds and flavoured with curry leaves. Comes with plain rice.

\$ 16.00

Dal Makhani

Lentils and red kidney beans cooked with garlic, tomato, and an onion sauce. Comes with plain rice.

\$ 17.00

Aloo Gobi

Potatoes cooked with cauliflower in a tomato, onion, and ginger sauce. Comes with plain rice.

\$ 17.00

Vegetable Korma

Assorted vegetables and dried fruits cooked in a creamy gravy. Comes with plain rice.

\$ 17.50

Paneer Tikka Masala

Cubes of cottage cheese, marinated in spice and herbs cooked with garlic, tomato, and onion sauce. Comes with plain rice.

\$ 18.00

Malai Cheese Kofta

Homemade paneer, nuts, potatoes, mild cheese and spices mixed, deep fried and served in a creamy gravy

\$ 18.00

Paneer Green Curry

Cottage cheese cooked with green curry paste onion sauce garlic, ginger, capsicum and ground spices, finished with coconut milk

\$ 18.00

Aloo Baingan Masala

A hearty vegetarian indian dish made up of spiced potatoes and eggplant, its delicious too

\$ 18.00

Aloo Chana Masala

A vegetarian indian dish made from potato and chickpea. Its a flavourful meal infused with warm aromatic indian spices.

\$ 18.00

Matar Methi Malai

Fresh green peas cooked with fenugreek onion, cashew nut and creamy gravy

\$ 18.00

Vegetable Masala

Fresh assorted veg with cottage cheese tomato and rich onion gravy

\$ 18.00

Palak Chana

Fresh spinach cooked with cottage cheese, chickpea with onion spinach sauce

\$ 18.00

Biryani

Chicken Biryani

Boneless pieces marinated and cooked with rice and little gravy. Served with raita.

\$ 20.00

Lamb Biryani

Boneless pieces marinated and cooked with rice and little gravy. Served with raita.

\$ 20.00

Vegetable Biryani

Mix vegetables cooked with rice and little gravy. Served with raita.

\$ 17.50

Tandoor Breads

Paratha

Flaky wholemeal buttery bread.

\$ 5.20

Garlic Naan

Bread stuffed with crushed garlic and baked in the tandoori oven. Roti made of wholemeal flour and naan made of..

\$ 5.00



Plain Naan

Bread baked in the tandoori oven. Roti made of wholemeal flour and naan made of regular flour.

\$ 5.50

Butter Naan

Baked in the tandoori oven and spread with butter. Roti made of wholemeal flour and naan made of regular flour.

\$ 5.50

Flaky Paratha

Flaky wholemeal bread finished with butter. Roti made of wholemeal flour and naan made of regular flour.

\$ 5.50



Kheema Naan

Naan stuffed with lamb mince. Roti made of wholemeal flour and naan made of regular flour.

\$ 6.00

Paneer and Cheese Kulcha

Naan stuffed with cheese and cottage cheese. Roti made of wholemeal flour and naan made of regular flour.

\$ 6.00



Garlic and Cheese Naan

Naan stuffed with crushed garlic and cheese. Roti made of wholemeal flour and naan made of regular flour.

\$ 6.00

Tandoori Roti

Unleavened wholemeal flour, baked in the tandoori oven. Roti made of wholemeal flour and naan made of regular..

\$ 5.00



Peshwari Naan

Naan stuffed with chopped dried fruits and nuts. Roti made of wholemeal flour and naan made of regular flour.

\$ 6.00

Bread Basket

Paneer and cheese kulcha, roti canai, Peshwari naan and garlic naan. Roti made of wholemeal flour and naan made of regular flour.

\$ 18.50

Methi palak

Flaky wholemeal bread

\$ 6.00

Aloo Paratha

Bread stuffed with potato and indian spices

\$ 5.50

Side Dishes

Green Salad

Fresh seasonal vegetables

\$ 5.50

Onion Salad

Six Pieces

\$ 3.50

Papadom



\$ 1.50

Coconut Rice

\$ 5.00

Plain Rice

\$ 3.50

Korean Rice

\$ 5.00

Cucumber Raita

Yogurt mixed with cucumber, carrot and mild spice

\$ 4.00

Pineapple Raita

Yogurt mixed with pineapple, carrot and mild spice

\$ 4.00

Boiled vegetables

Fresh seasonal vegetables

\$ 7.00

Drinks

Soft Drinks

Coke, Coke Zero, Sprite

\$ 3.50



Bundaberg Ginger Beer

375ml bottle

\$ 4.50

Lemon Lime Bitter

330 ml

\$ 4.50

Mango Lassi

360 ml

\$ 5.00