

Dine In



Please inform our staff about your food allergies, or special food requests (if any)

☰ Soups

Cream Of Tomato \$10.00
Made of farm fresh tomato & rich cream

Hot N Sour \$10.00
Hot & tongy soup with soya, chillies & veggles

Lemon Coriander \$10.00
Fresh squeezed lime & coriander with herbs & spices

Veg. Clear \$10.00
A thick clear soup with broth of assorted vegetables

Veg. Manchow \$10.00
Famous Indo-chinese soup with soya, chilli, veggles & noodles

☰ Starter (Veg)

Achhari Paneer Tikka \$15.00
Indian cottage cheese marinated in indian style pickle and spices and roasted in a oven

Chhole Bhature \$11.99
Bhature cooked in deep fry & chhole cooked in thick curry

Lehsooni Paneer Tikka \$15.00
Indian cottage cheese marinated in indian spices & garlic and roasted in a tandoor oven

Masala Papad \$10.00
Onion, tomato, cucumber mix in spicy

Mix Platter For Two \$20.00
Mixed combination of samosa, onion bhaji, potato wedges, spring roll & cottage cheese

Onion Bhaji \$6.00
Onion dipped in spicy chickpea flour battered and deep fried

Paneer Tikka \$13.00
Indian cottage cheese marinated in indian spices and roasted in a tandoor oven

Potato Wedges \$6.99
Potato wedges marinated in indian style spices, flour and deep fried

Samosa \$6.00
Flaky pastry, filled with the mixture of potatoes, peas and spices

Samosa Chat \$10.00
Flaky pastry, filled with the mixture of potatoes, peas, spices & served with chef special chutneys

Spring Roll \$6.99
Flaky pastry stuffed with vegetables, Spices

Tandoori Mushroom \$10.00
Mushroom marinated in yoghurt & spices and roasted in a tandoor oven

Starter (Non Veg)

Chicken Tikka \$12.00
Boneless cubes of chicken marinated in yoghurt and freshly ground spices finished in a clay oven

Gilafi Lamb Seekh Kebab \$13.99
Minced lean lamb marinated overnight in a secret marinade and cooked in a tandoor

Reshmi Chicken Tikka \$12.00
Chicken pieces marinated in yoghurt and spices and roasted in a tandoor oven

Tandoori Chicken - Full \$22.00
Chicken marinated in yoghurt and freshly ground spices, skewered and char grilled to order

Tandoori Prawns Tikka \$13.99
Prawn pieces marinated in yoghurt and spices & roasted in a tandoor oven

Fish Fry \$13.99
Fish pieces marinated in indian spices and dipped in chickpea flour and deep fry

Mixed Platter For Two \$24.00
Mixed combination of samosa, chicken tikka, onion bhaji, seekh kebab & salads

Reshmi Prawns Tikka \$13.99
Prawns pieces marinated in homemade spices, yoghurt and mustard oil & roasted in an oven

Tandoori Chicken - Half \$13.00
Chicken marinated in yoghurt and freshly ground spices, skewered and char grilled to order

Indo-Chinese (Veg)

Chilli Paneer \$16.99
Battered indian cottage cheese fried and cooked in capsicum, onion & spicy sauce

Veg. Manchurian \$17.99
Battered mix vegetable manchurian deep in fry and mix in spicy sauce and cooked in capsicum, onion & chop mix vegetables

Honey Cauliflower \$17.99
Cauliflower pieces mixed in buttered and deep fry and cooked in capsicum, onion & honey

Indo-Chinese (Non Veg)

Chilli Chicken \$17.99
Battered fresh chicken pieces fried and cooked in, capsicum, onion & spicy sauce

Non-Veg Manchurian \$18.50
Battered chicken pieces deep in fry and mix in spicy, sauce and cooked in chopped onion, capsicum & chicken

Chilli Prawns \$18.50
King prawns cooked in capsicum, onion & spicy sauce

☰ Main (Veg)

Cashew Cheese Masala \$20.00
Cashewnuts & cheese cooked in silky & spicy tomato gravy

Cheese Butter Masala \$20.00
Cheese cubes cooked in rich creamy gravy.

Mix Veg.Korma \$15.00
Mix vegetables cooked with creamy gravy of cashew and coconut

Mutter Mushroom Curry \$16.00
Mushroom cooked in thick curry with peas, spices,turmeric and freshly herbs

☰ Main (Seafood)

Butter Prawn \$17.99
King prawn cooked with tomatoes, crushed cashews,creams & spices

Butter Shrimp \$17.99
Shrimp cooked with tomatoes, crushed cashews,creams & spices

Fish Masala \$17.99
Fresh fish cooked in Indian style curry, spices & herbs

Malabari (Prawns) \$17.99
Prawns cooked in curry with the traditional touch of mustard seed and curry leaves & ground coconut

Prawn Masala \$17.99
King prawn cooked in Indian style curry, spices & herbs

☰ Main (Chicken)

Dhansaak (Chicken) \$17.99
Diced meat cooked in a medley of lentils & dhansaak masala

Jalfrezi (Chicken) \$18.99
Diced meat cooked in thick curry, combination of fresh minced herbs,spices,onion, garlic,tomatoes & ginger

Korma (Chicken) \$18.99
A mild dish cooked in creamy sauce with ground almond, coconut & sultanas

Malabari (Chicken) \$17.99
Chicken cooked in curry with the traditional touch of mustard seed and curry leaves & ground coconut

Saagwala (Chicken) \$17.99
Diced meat cooked in spices, spinach, onion, garlic & ginger gravy

Tikka Masala (Chicken) \$18.99
Diced meat cooked in spices,minced herbs, garlic,ginger & onions

Vindaloo (Chicken) \$17.99
Diced meat cooked with fiery red hot curry sauce

☰ Main (Lamb)

Dhansaak (Lamb) \$17.99

Diced meat cooked in a medley of lentils & dhansaak masala

Jalfrezi (Lamb) \$18.99

Diced meat cooked in thick curry, combination of fresh minced herbs,spices,onion, garlic,tomatoes & ginger

Korma (Lamb) \$18.99

A mild dish cooked in creamy sauce with ground almond, coconut & sultanas

Malabari (Lamb) \$17.99

Lamb cooked in curry with the traditional touch of mustard seed and curry leaves & ground coconut

Saagwala (Lamb) \$17.99

Diced meat cooked in spices, spinach, onion, garlic & ginger gravy

Tikka Masala (Lamb) \$18.99

Diced meat cooked in spices,minced herbs, garlic,ginger & onions

Vindaloo (Lamb) \$17.99

Diced meat cooked with fiery red hot curry sauce

☰ Main (Beef)

Dhansaak (Beef) \$17.99

Diced meat cooked in a medley of lentils & dhansaak masala

Jalfrezi (Beef) \$18.99

Diced meat cooked in thick curry, combination of fresh minced herbs,spices,onion, garlic,tomatoes & ginger

Korma (Beef) \$18.99

A mild dish cooked in creamy sauce with ground almond, coconut & sultanas

Malabari (Beef) \$17.99

Beef cooked in curry with the traditional touch of mustard seed and curry leaves & ground coconut

Saagwala (Beef) \$17.99

Diced meat cooked in spices, spinach, onion, garlic & ginger gravy

Tikka Masala (Beef) \$18.99

Diced meat cooked in spices,minced herbs, garlic,ginger & onions

Vindaloo (Beef) \$17.99

Diced meat cooked with fiery red hot curry sauce

Indian Breads

Cheese And Garlic Naan

Naan filled with cheese and topped with garlic

\$5.50

Cheese Chilli Naan

Naan filled with cheese and topped with chilly crushed

\$5.50

Cheese Naan

Naan stuffed with cheese }

\$5.00

Chicken Naan

Lightly spiced and stuffed with chopped chicken and herbs

\$5.50

Chilli Naan

Freshly baked white bread topped with green chilli crushed

\$5.00

Garlic Naan

Freshly baked white bread topped with garlic and fresh butter

\$3.99

Keema Naan

Lightly spiced and stuffed with minced keema lamb and herbs

\$5.50

Laccha Roti

Traditional layers bread garnished with butter }

\$3.99

Paneer Kulcha

Kulcha stuffed with Indian cottage cheese and onion and spices

\$5.00

Peshwari Naan

Stuffed with minced dry fruits, coconut and nuts

\$5.00

Plain Naan

Leavened white flour bread baked in clay oven

\$3.50

Tandoori Roti

Traditional plain unleavened bread

\$3.50

Paranthas

Aloo Parantha

Stuffed with Potatoes mashed & herbs

\$6.00

Amritsari Parantha

Stuffed with onion,potato,cottage cheese & herbs

\$7.50

Gobi Parantha

Stuffed with Cauliflower and onion

\$6.99

Paneer Parantha

Stuffed with Cottage cheese & herbs

\$6.99

Rice

Biryani (Beef)

Plain rice cooked with touch base of vegetables, spices, herbs and chosen meat

\$15.99

Biryani (Chicken)

Plain rice cooked with touch base of vegetables, spices, herband chosen meat

\$15.99

Biryani (Lamb)

Plain rice cooked with touch base of vegetables, spices, herbs and chosen meat

\$15.99

Coconut Rice

Rice cooked with shredded coconut & cream

\$9.50

Fried Rice

Indian style fried rice cooked with herbs and spices vegetables / meat

\$17.99

Jeera Rice

Rice cooked with cumin seed

\$7.99

PeaRice

Rice cooked with green pea)

\$7.99

Plain Rice

Plain rice steamed in the pot

\$6.99

☰ Sides

Laccha Onion Salads

\$5.00

Mix Vegetable Salad

\$7.00

Pappadum & Dips

\$10.00

Raita

\$5.00

Seasonal Veg(Dry)

\$16.99

☰ Desserts

3 In 1 Ice Cream

\$13.50

Chocolate Ice Cream

\$5.00

Gulab Jamun

\$5.00

Mango Lassi

\$6.50

Salted Lassi

\$5.00

Strawberry Ice Cream

\$5.00