

## *Entrée*

<b>Pappadum's with Assorted Dips (for two)</b>	<b>\$9.90</b>
<b>Garlic Naan with Assorted Dips (for two) (G)</b>	<b>\$13.90</b>
<b>Vegetable Samosas (2 pcs) (G)</b>	<b>\$11.90</b>
Savoury pastry triangles filled with spicy potatoes and green peas	
<b>Cauliflower 65 (G)</b>	<b>\$12.90</b>
Deep-fried cauliflower florets in a spicy yoghurt and fresh curry leaf marinade.	
<b>Onion Bhaji (4 pcs)</b>	<b>\$12.90</b>
Spicy onion fritters served with mint chutney and tamarind chutney.	
<b>Palak Papdi Chaat (D)</b>	<b>\$12.90</b>
Crispy spinach fritters on a tangy potato salad, topped with sweetened yoghurt and tamarind sauce.	
<b>Tali Macchi</b>	<b>\$19.90</b>
Fried Perch fillets flavoured with carom seeds and black pepper.	
<b>Tali Jhinga</b>	<b>\$22.90</b>
Mildly spiced battered fried prawns.	
<b>Seekh Kebab (4 pcs) (D)</b>	<b>\$13.90</b>
Lean lamb mince skewers, cooked in tandoor oven	
<b>Chicken Tikka (4 pcs) (D)</b>	<b>\$13.90</b>
Boneless tandoori chicken	
<b>Tandoori Chicken (D)</b>	<b>\$14.90</b>
Half spring chicken cooked in tandoor	
<b>Tandoori Lamb Cutlets 4 pcs/2 pcs (D)</b>	<b>\$23.90 / \$12.90</b>

### **Entree Platter (for two)** **\$31.90**

An assortment of onion bhaji, cauliflower 65, lamb cutlets, chicken tikka, tali macchi & pappadams .

*\* Vegetarians can be catered for – please check with your waiter!*

*D - Dairy; G - Gluten*

## *Main Course*

### *Seafood*

*\$23.90*

#### **Tawa Prawns / Fish**

Wok fried prawns / fish with diced peppers and onions

#### **Prawn Curry Goanese**

Prawns cooked in a spiced coconut curry sauce

#### **Prawn Vindaloo**

A very hot prawn curry with potato

#### **Prawn Methi Masala**

Prawns mildly spiced in tomato, onion and fenugreek sauce

#### **Fish Kolhapuri**

A Very Hot Delicacy from Mumbai.

#### **Fish Methi Masala**

Fish mildly spiced in tomato, onion and fenugreek sauce

#### **Goan Fish Curry**

Fish cooked in spiced coconut curry sauce

### *Chicken*

*\$20.90*

#### **Butter Chicken**

Boneless tandoori chicken cooked in a tomato & butter sauce

#### **Chicken Tikka Masala**

Shredded chicken tikka masala

#### **Chicken Chettinad**

A speciality from Southern India, pepper spiced curry

#### **Chicken Korma**

Boneless chicken pieces in a curry sauce mildly flavoured with cardamom

#### **Chicken Vindaloo**

Ever popular with Australians - very hot!

#### **Dum ka Murgh**

Succulent pieces of chicken napped with herbs and spices and simmered in a smooth gravy on a slow fire

#### **Murgh Methi Masala**

Chicken mildly spiced in tomato, onion and fenugreek sauce

**Beef / Lamb**

**\$20.90 / \$21.90**

**Lamb Roganjosh**

A delicacy from Northern India

**Zaffrani Lamb Korma**

Lamb cooked in a rich cashew gravy flavoured with saffron

**Saag**

Your choice of meat with spinach gravy

**Vindaloo**

**Tawa Gosht**

Spiced meat tossed with capsicum, onion & spices

**Dum ka Gosht**

Diced meat napped with herbs and spices and simmered in a smooth gravy on a slow fire

**Madras**

Meat cooked with roasted coconut gravy

**Dalcha**

Meat cooked with vegetables in yellow lentils

**Goat**

**\$21.00**

**Goat Dalcha**

Goat cooked with vegetables in yellow lentils

**Goat Kolhapuri**

A very hot delicacy from Maharashtra

**Tawa Goat**

Diced goat pieces tossed with capsicum, onions and spices.

## *Vegetarian*

**\$19.00**

### **Malai Kofta Kashmiri**

Cottage cheese dumplings in a cashew nut gravy

### **Palak Paneer**

Home made cottage cheese curried with spinach & spices

### **Kadhai Paneer**

Wok fried cottage cheese with onions and capsicum - served sizzling

### **Nizami Handi**

A mélange of vegetables cooked in a cashew & tomato gravy, strongly flavoured with carom seeds

### **Baingan Masala**

Eggplant and potatoes cooked in onion-tomato gravy, flavoured with fresh herbs

### **Bhindi Aloo**

Stir fry okra with potatoes

### **Dal Makhni (Black Lentils)**

A signature dish served from the inception of the house – whole black lentils cooked to perfection with tomatoes, garlic, butter and cream

### **Dal Masala (Yellow Lentils)**

Yellow lentils tempered with cumin and garlic

## *Speciality of the House*

### **Jewel Feast (for two only) \***

**\$72.00**

An assortment of cauliflower 65, vegetable samosas, chicken tikka, lamb cutlets, and tali jhinga with your choice of any two curries, raita, naan, rice and pappadams

*\*Vegetarians and seafood curries can be catered for – please check with your waiter!*

### *Rice Dishes*

**Lamb / Chicken / Goat Biryani** **\$21.90**  
Oven cooked rice with spiced lamb, chicken or goat

**Vegetable Biryani** **\$20.00**  
Mix vegetables cooked with spices & basmati rice in a low temperature oven

**Basmati Pulao** **\$4.00**

**Steamed Rice** **\$4.00**

### *Tandoori Breads, baked to order*

**Naan / Garlic Naan** **\$4.00 / \$4.50**  
Leavened plain flour bread, served smeared with butter

**Kulcha** **\$5.00**  
Stuffed bread with your choice of filling - onion / potato / cheese / masala

**Tandoori Roti** **\$4.00**  
Unleavened, round, whole wheat flour bread

**Tandoori Parantha** **\$5.00**  
Whole wheat flour bread with flaky layers, served buttered

**Aloo Parantha** **\$5.00**  
Whole meal bread stuffed with spicy potatoes

**Peshawari Naan** **\$5.00**  
Naan stuffed with dry fruits & coconut

### *Side Dishes*

**Raita** **\$4.90**  
Seasoned yoghurt with cucumber

**Banana & Coconut** **\$4.90**  
with a dash of lime juice & flakes of almonds

**Fresh Garden Salad** **\$6.90**

**Kachumber** **\$4.90**  
Tossed salad Indian style

<b>Pappadams</b>	<b>\$3.00</b>
<b>Lime Pickle</b>	<b>\$3.00</b>
<b>Mango Chutney</b>	<b>\$3.00</b>
<b>Tamarind Chutney</b>	<b>\$3.00</b>
<b>Mint Chutney</b>	<b>\$3.00</b>

### **Desserts**

<b>Gulab Jamun</b>	<b>\$7.00</b>
<b>Gulab Jamun with ice cream</b>	<b>\$10.00</b>
Reduced milk dumplings soaked in cardamom flavoured sugar syrup	
<b>Kulfi - Mango / Pista ( Pistachio)</b>	<b>\$8.00</b>
Indian ice cream topped with rose syrup	
<b>Vanilla Ice Cream</b>	<b>\$5.00</b>
Served plain or with your choice of topping	

## **Banquets**

***For the Lunch and Dinner Banquet options, please check with your wait staff.***