



# MENU

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# ENTREE

<b>Veg Samosa (1 pc)</b> Crispy pastry filled with spiced potatoes and peas	<b>\$5</b>
<b>Onion Bhaji (6 pcs)</b> Onion cooked in gram batter with Indian spices & deep fried	<b>\$13</b>
<b>Hara Bhara Kebab (4 pcs)</b> Mint, cheese and spinach	<b>\$15</b>
<b>Paneer Shashlik (4 pcs)</b> Soft, juicy chunks of marinated cottage cheese cooked in tandoor	<b>\$15</b>
<b>Gobi 65 (6 pcs)</b> Fresh vegetables marinated in chickpea batter and deep fried	<b>\$15</b>
<b>Malai Soya Chaap (6 pcs)</b> Creamy malai-marinated soya chaap, rich and flavorful.	<b>\$15</b>
<b>Meat Samosa (1 pc)</b> Lamb marinated overnight with yogurt & spices	<b>\$5</b>
<b>Lamb Seekh Kebab (6 pcs)</b> Lamb mince with Indian spices cooked in tandoor	<b>\$16</b>
<b>Chicken Tikka (6 pcs)</b> Boneless chicken marinated with yogurt & spices cooked in tandoor	<b>\$15</b>
<b>Chicken Malai Tikka (6 pcs)</b> Creamy, tender chicken with mild spices.	<b>\$15</b>
<b>Fish Tikka (6 pcs)</b> Fish marinated with yogurt & spices cooked in tandoor	<b>\$15</b>
<b>Fish Pakora (6 pcs)</b> Fish marinated in chickpea batter and fried	<b>\$15</b>
<b>Lahori Fish (6 pcs)</b> Dry chilli and fried crispy	<b>\$15</b>
<b>Garlic Prawn (6 pcs)</b> Juicy prawns tossed in rich garlic butter, bursting with bold flavor.	<b>\$19</b>
<b>Prawn Pakora (6 pcs)</b> Prawns marinated in chickpea batter and fried	<b>\$19</b>

# MAIN COURSE

## VEG

<b>Dal Makhani</b> Whole black lentils cooked in tomato gravy with creamy butter	\$20
<b>Dal Pachranga</b> Mixed five lentils cooked with rich spices.	\$20
<b>Bhindi Do Pyaza</b> Stir fried okra with onion and spices	\$20
<b>Aloo Gobi</b> Potato and cauliflower cooked with spices	\$20
<b>Aloo Baingan</b> Potato and eggplant cooked with spices	\$20
<b>Kadai Paneer</b> Cottage cheese cooked with capsicum, onion & spices	\$22
<b>Paneer Butter Masala</b> Paneer cooked in rich tomato butter gravy	\$22
<b>Paneer Makhani</b> Creamy tomato-based paneer curry	\$22
<b>Palak Paneer</b> Cottage cheese cooked in spinach gravy	\$22
<b>Jeera Aloo</b> Potatoes tossed with cumin	\$19
<b>Malai Kofta</b> Paneer dumplings in creamy gravy	\$22
<b>Mutter Methi Malai</b> Peas cooked with fenugreek & cream	\$22
<b>Paneer Methi Malai</b> Creamy paneer with methi.	\$22
<b>Paneer Bhurji</b> Spiced scrambled paneer.	\$23
<b>Channa Masala</b> Chickpeas cooked with spices	\$19
<b>Paneer Madras</b> Spicy South Indian paneer curry.	\$22
<b>Aloo Madras</b> Potato cooked in coconut-based spicy gravy	\$20
<b>Mix Veg</b> Seasonal vegetables cooked in thick gravy	\$20
<b>Navratan Korma</b> Mixed vegetables in creamy mild gravy	\$20

## CHICKEN

<b>Butter Chicken</b> Boneless chicken cooked in rich butter tomato gravy	\$23.99
<b>Butter Chicken (Traditional)</b> Boneless chicken cooked in butter sauce	\$23.99
<b>Mango Chicken</b> Chicken in a sweet and tangy mango gravy.	\$23.99
<b>Chicken Korma</b> Creamy cashew-based mild curry	\$23.99
<b>Chicken Tikka Masala</b> Tandoor chicken cooked in onion tomato gravy	\$23.99
<b>Chicken Jalfrezi</b> Chicken with capsicum & spices	\$23.99
<b>Chicken Saag</b> Chicken cooked with spinach	\$23.99
<b>Chicken Dhansak</b> Chicken cooked with lentils	\$23.99
<b>Chicken Vindaloo</b> Spicy tangy curry	\$23.99
<b>Chicken Methi Malai</b> Creamy chicken with methi flavor.	\$23.99
<b>Chicken Madras</b> Coconut-based spicy curry	\$23.99
<b>Chicken Curry</b> Traditional Indian chicken curry	\$23.99

## LAMB

<b>Lamb Rogan Josh</b> Lamb cooked in rich spiced gravy	\$24.99
<b>Lamb Masala</b> Spiced lamb in rich gravy.	\$24.99
<b>Lamb Jalfrezi</b> Lamb cooked with capsicum & spices	\$24.99
<b>Lamb Saag</b> Lamb cooked with spinach	\$24.99
<b>Lamb Vindaloo</b> Spicy lamb curry	\$24.99
<b>Lamb Madras</b> Coconut-based lamb curry	\$24.99
<b>Lamb Korma</b> Mild creamy lamb curry	\$24.99
<b>Lamb Dhansak</b> Lamb cooked with lentils	\$24.99

# MAIN COURSE

## GOAT

<b>Goat Curry (med/hot)</b> Baby goat on bone with traditional spices & gravy	<b>\$25.99</b>
<b>Goat Madras (med)</b> Goat in coconut cream with South Indian spices	<b>\$25.99</b>
<b>Goat Vindaloo (hot)</b> Goat cooked with hot Indian spices	<b>\$25.99</b>
<b>Goat Korma</b> Tender goat in a rich, creamy gravy.	<b>\$25.99</b>

## SEAFOOD

**Fish - \$23.99      Prawn - \$25.99**

**Fish / Prawn Curry**  
Fish cooked in onion tomato gravy

**Fish / Prawn Jalfrezi**  
Fish cooked with capsicum & spices

**Fish / Prawn Mango**  
Creamy mango-based curry

**Fish / Prawn Madras**  
Coconut-based curry

**Fish / Prawn Vindaloo**  
Spicy curry

**Fish / Prawn Korma**  
Mild creamy curry

## INDO-CHINESE

**Paneer Chilli Milli**      **\$21**  
Paneer tossed in spicy  
Indo-Chinese sauce

**Chicken Chilli**      **\$21**  
Chicken cooked in spicy chilli sauce

**Honey Cauliflower**      **\$21**  
Crispy cauliflower in sweet  
& spicy sauce

**Veg Manchurian**      **\$21**  
Vegetable dumplings in tangy sauce

**Hakka Noodles**      **\$17**  
Stir-fried noodles with vegetables

**Fried Rice**      **\$14**  
Rice stir-fried with vegetables



# RICE, BIRYANI & BREADS

## RICE

<b>Plain Rice</b> Steamed basmati rice	\$6
<b>Saffron Rice</b> Aromatic rice infused with saffron	\$7
<b>Coconut Rice</b> Rice cooked with coconut	\$8
<b>Jeera Rice</b> Rice tempered with cumin	\$7
<b>Peas Rice</b> Rice cooked with green peas	\$8
<b>Kashmiri Pulao</b> Rice with dry fruits	\$10
<b>Mushroom &amp; Onion Rice</b> Rice cooked with mushroom	\$10

## SIDES

<b>Mint Sauce</b> Fresh mint dip	\$3
<b>Tamarind Sauce</b> Sweet & tangy sauce	\$3
<b>Raita</b> Yogurt with vegetables	\$7
<b>Papad (4 pcs)</b> Crispy lentil wafers	\$7
<b>Mango Chutney</b> Sweet mango condiment	\$4
<b>Mixed Pickles</b> Spicy Indian pickles	\$4

## BIRYANI

<b>Veg Biryani</b> Aromatic rice with vegetables & spices	\$20
<b>Chicken Biryani</b> Fragrant rice with chicken	\$22
<b>Lamb Biryani</b> Spiced rice with lamb	\$23
<b>Goat Biryani</b> Traditional goat biryani	\$23
<b>Prawn Biryani</b> Rice cooked with prawns	\$25

## NAAN & BREADS

<b>Plain Naan</b> Classic tandoor baked leavened bread	\$6
<b>Butter Naan</b> Naan glazed with butter	\$7
<b>Garlic Naan</b> Naan topped with fine chopped garlic	\$7
<b>Aloo Masala Naan</b> Naan stuffed with spiced potatoes	\$8
<b>Cheese Naan</b> Naan stuffed with cottage cheese & spices	\$8
<b>Cheese &amp; Garlic Naan</b> Naan with garlic, cottage cheese & spices	\$9
<b>Kashmiri Naan</b> Naan stuffed with coconut & dry fruits	\$9
<b>Keema Naan</b> Naan stuffed with spiced lamb mince	\$9
<b>Methi Naan</b> Naan infused with fresh fenugreek leaves	\$7
<b>Chilli Garlic Naan</b> Naan with chilli & garlic topping	\$8
<b>Onion Kulcha</b> Leavened bread stuffed with spiced onion filling	\$8
<b>Paratha</b> Flaky wholemeal bread	\$5
<b>Roti (Wholemeal)</b> Traditional wholemeal flatbread	\$6
<b>Butter Roti</b> Soft roti brushed with butter.	\$6
<b>Chilli Naan</b> Naan topped with spicy chillies.	\$6

# STREET, KIDS, DESSERTS & DRINKS

## DESSERTS

<b>Gulab Jamun</b> Soft milk dumplings served warm	\$8
<b>Rasmalai</b> Soft cottage cheese dumplings in sweet milk	\$8
<b>Gajar Halwa</b> Carrot-based Indian dessert	\$8
<b>Mango Kulfi</b> Mango-flavoured Indian ice cream	\$7
<b>Pista Kulfi</b> Pistachio-flavoured kulfi	\$7
<b>Kaju Kishmish</b> Cashew & raisin dessert	\$7
<b>Khoya Kulfi</b> Traditional creamy kulfi	\$7

## STREET FOOD

<b>Dahi Puri</b> Crispy puris filled with yogurt & chutneys	\$13
<b>Pani Puri</b> Tangy spicy water-filled puris	\$13
<b>Aloo Tikki Chaat</b> Potato patties with chutneys & yogurt	\$13

## PLATTERS

<b>Veg Platter</b> Samosa, Hara Bhara Kebab, Onion Bhaji, Paneer Tikka	\$22
<b>Non Veg Platter</b> 2 Meat Samosa, 2 Seek Kebab, 2 Chicken Tikka, 2 Fish Lahori	\$24

## KIDS MENU

<b>Fries</b> Crispy golden potato fries	\$8
<b>Chicken Nuggets &amp; Fries</b> Crunchy chicken nuggets served with fries	\$14
<b>Butter Chicken Rice</b> Mild butter chicken served with rice	\$16
<b>Paneer Makhani Rice</b> Creamy paneer curry served with rice	\$14
<b>Orange Juice</b> Fresh and refreshing juice	\$6
<b>Apple Juice</b> Sweet and refreshing juice	\$6

## DRINKS

<b>Mango Lassi</b> Traditional yogurt-based mango drink	\$8
<b>Sweet Lassi</b> Sweetened yogurt drink	\$8
<b>Salty Lassi</b> Savory yogurt drink	\$8
<b>Jaljeera</b> Spiced cumin drink	\$8
<b>Lemon Soda</b> Fresh lemon soda	\$8
<b>Lemon Lime</b> Citrus soda drink	\$8
<b>Ginger Beer</b> Ginger flavoured beverage	\$8
<b>Soft Drinks</b> Coke, Fanta, Sprite, Coke No Sugar	\$7
<b>Mango Shake</b> Thick mango milkshake	\$10
<b>Vanilla Shake</b> Classic vanilla milkshake	\$10
<b>Strawberry Shake</b> Strawberry milkshake	\$10
<b>Chocolate Oreo Shake</b> Chocolate shake with Oreo	\$10