



Take Away MENU

HALAL
CERTIFIED

OPENING HOURS

SUN - THURS	4:30 PM TO 9:30 PM
TUESDAY	CLOSED
FRI - SAT	4:30 PM TO 10:00 PM

BUFFET: AVAILABLE ON WEEKENDS

Delivery: Available within 10 km
Delivery Charge: \$20

FULLY LICENSED (BYO: WINE ONLY)



ENTREE

Veg Samosa (1 pc) Crispy pastry filled with spiced potatoes and peas	\$4
Onion Bhaji (6 pcs) Onion cooked in gram batter with Indian spices & deep fried	\$12
Hara Bhara Kebab (4 pcs) Mint, cheese and spinach	\$13
Paneer Shashlik (4 pcs) Soft, juicy chunks of marinated cottage cheese cooked in tandoor	\$13
Gobi 65 (6 pcs) Fresh vegetables marinated in chickpea batter and deep fried	\$13
Malai Soya Chaap (6 pcs) Creamy malai-marinated soya chaap, rich and flavorful.	\$13
Meat Samosa (1 pc) Lamb marinated overnight with yogurt & spices	\$4
Lamb Seekh Kebab (6 pcs) Lamb mince with Indian spices cooked in tandoor	\$14
Chicken Tikka (6 pcs) Boneless chicken marinated with yogurt & spices cooked in tandoor	\$13
Chicken Malai Tikka (6 pcs) Creamy, tender chicken with mild spices.	\$13
Fish Tikka (6 pcs) Fish marinated with yogurt & spices cooked in tandoor	\$13
Fish Pakora (6 pcs) Fish marinated in chickpea batter and fried	\$13
Lahori Fish (6 pcs) Dry chilli and fried crispy	\$13
Prawn Pakora (6 pcs) Prawns marinated in chickpea batter and fried	\$17

MAIN COURSE

VEG

Dal Makhani Whole black lentils cooked in tomato gravy with creamy butter	\$19
Dal Pachranga Mixed five lentils cooked with rich spices.	\$19
Bhindi Do Pyaza Stir fried okra with onion and spices	\$19
Aloo Gobi Potato and cauliflower cooked with spices	\$19
Aloo Baingan Potato and eggplant cooked with spices	\$19
Kadai Paneer Cottage cheese cooked with capsicum, onion & spices	\$20
Paneer Butter Masala Paneer cooked in rich tomato butter gravy	\$20
Paneer Makhani Creamy tomato-based paneer curry	\$20
Palak Paneer Cottage cheese cooked in spinach gravy	\$20
Jeera Aloo Potatoes tossed with cumin	\$17
Malai Kofta Paneer dumplings in creamy gravy	\$20
Mutter Methi Malai Peas cooked with fenugreek & cream	\$20
Paneer Methi Malai Creamy paneer with methi.	\$20
Paneer Bhurji Spiced scrambled paneer.	\$22
Channa Masala Chickpeas cooked with spices	\$17
Paneer Madras Spicy South Indian paneer curry.	\$20
Aloo Madras Potato cooked in coconut-based spicy gravy	\$19
Mix Veg Seasonal vegetables cooked in thick gravy	\$19
Navratan Korma Mixed vegetables in creamy mild gravy	\$19

CHICKEN

Butter Chicken Boneless chicken cooked in rich butter tomato gravy	\$21.99
Butter Chicken (Trad) Boneless chicken cooked in butter sauce	\$21.99
Mango Chicken Chicken in a sweet and tangy mango gravy.	\$21.99
Chicken Korma Creamy cashew-based mild curry	\$21.99
Chicken Tikka Masala Tandoor chicken cooked in onion tomato gravy	\$21.99
Chicken Jalfrezi Chicken with capsicum & spices	\$21.99
Chicken Saag Chicken cooked with spinach	\$21.99
Chicken Dhansak Chicken cooked with lentils	\$21.99
Chicken Vindaloo Spicy tangy curry	\$21.99
Chicken Methi Malai Creamy chicken with methi flavor.	\$21.99
Chicken Madras Coconut-based spicy curry	\$21.99
Chicken Curry Traditional Indian chicken curry	\$21.99

LAMB

Lamb Rogan Josh Lamb cooked in rich spiced gravy	\$22.99
Lamb Masala Spiced lamb in rich gravy.	\$22.99
Lamb Jalfrezi Lamb cooked with capsicum & spices	\$22.99
Lamb Saag Lamb cooked with spinach	\$22.99
Lamb Vindaloo Spicy lamb curry	\$22.99
Lamb Madras Coconut-based lamb curry	\$22.99
Lamb Korma Mild creamy lamb curry	\$22.99
Lamb Dhansak Lamb cooked with lentils	\$22.99

MAIN COURSE

GOAT

Goat Curry (med/hot) Baby goat on bone with traditional spices & gravy	\$23.99
Goat Madras (med) Goat in coconut cream with South Indian spices	\$23.99
Goat Vindaloo (hot) Goat cooked with hot Indian spices	\$23.99
Goat Korma Tender goat in a rich, creamy gravy.	\$23.99

INDO-CHINESE

Paneer Chilli Milli Paneer tossed in spicy Indo-Chinese sauce	\$19
Chicken Chilli Chicken cooked in spicy chilli sauce	\$19
Honey Cauliflower Crispy cauliflower in sweet & spicy sauce	\$19
Veg Manchurian Vegetable dumplings in tangy sauce	\$19
Hakka Noodles Stir-fried noodles with vegetables	\$15
Fried Rice Rice stir-fried with vegetables	\$12

SEAFOOD

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 - \$21.99
Fish / Prawn Madras Coconut-based curry	Prawn - \$23.99
Fish / Prawn Vindaloo Spicy curry	
Fish / Prawn Korma Mild creamy curry	

RICE, BIRYANI & BREADS

RICE

Plain Rice Steamed basmati rice	\$5
Saffron Rice Aromatic rice infused with saffron	\$6
Coconut Rice Rice cooked with coconut	\$6
Jeera Rice Rice tempered with cumin	\$6
Peas Rice Rice cooked with green peas	\$6
Kashmiri Pulao Rice with dry fruits	\$7
Mushroom & Onion Rice Rice cooked with mushroom	\$7

SIDES

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

BIRYANI

Veg Biryani Aromatic rice with vegetables & spices	\$18
Chicken Biryani Fragrant rice with chicken	\$20
Lamb Biryani Spiced rice with lamb	\$21
Goat Biryani Traditional goat biryani	\$21
Prawn Biryani Rice cooked with prawns	\$23

NAAN & BREADS

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

STREET, KIDS, DESSERTS & DRINKS

DESSERTS

Gulab Jamun Soft milk dumplings served warm	\$6
Rasmalai Soft cottage cheese dumplings in sweet milk	\$6
Mango Kulfi Mango-flavoured Indian ice cream	\$5
Pista Kulfi Pistachio-flavoured kulfi	\$5
Kaju Kishmish Cashew & raisin dessert	\$5
Khoya Kulfi Traditional creamy kulfi	\$5

DRINKS

Mango Lassi Traditional yogurt-based mango drink	\$6
Sweet Lassi Sweetened yogurt drink	\$6
Salty Lassi Savory yogurt drink	\$6
Lemon Lime Citrus soda drink	\$6
Ginger Beer Ginger flavoured beverage	\$6
Soft Drinks Coke, Fanta, Sprite, Coke No Sugar	\$7

PLATTERS

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



Attention: Food may contain traces of nuts, dairy, and gluten.
Please inform staff of any allergies before placing your order.

*Prices, offers, and timings are subject to change without notice.