

Please ask staff for vegan and gluten free options

## STARTERS

### Vegetarian

<b>Chickpea Fritters (4)</b>	11.90
Chickpea mash and ground spiced fritters served with mint sauce	
<b>Potato and Peas Samosa (4)</b>	10.90
Triangle flaky pastry stuffed with peas and potatoes	
<b>Cheese Corn Balls (4)</b>	11.90
Crumbed and deep fried corn, potato and bell pepper balls stuffed with cheese	
<b>Assorted Naan Bread Platter (4)</b>	11.90
Assortment of tiny naan breads including garlic, butter, kashmiri & cheese served with dips	
<b>Spinach and Cheese Naan</b>	10.90
Fluffy Indian breads stuffed with a mixture of spinach, cheese and spices	

### Non Vegetarian

<b>Chicken Tikka (4)</b>	14.90
Morsels of chicken marinated in Greek yogurt, tandoori spices and finished in tandoor	
<b>Tandoori Chicken (1/2 chicken)</b>	14.90
Half chicken (with bone) marinated in spiced ginger, garlic yoghurt and cooked in tandoor	
<b>Lamb Chops (3)</b>	14.90
Tasmanian lamb chops marinated with freshly ground spices and yoghurt	
<b>Tandoori Fish Tikka (4)</b>	14.90
Barramundi fish marinated in yoghurt, house spices and cooked to perfection in clay oven	

Please inform staff of any allergies or intolerance before ordering

## MAIN DISH

### Tikka Massala

Assorted peppers, tomato, cumin seeds and onion gravy cooked with

Chicken	20.90
Prawn	23.90
Cottage Cheese (Kadai Paneer) (Veg)	19.90

### Madras Curry

A truly Malabar curry in coconut milk and ground spices cooked with

Chicken	20.90
Lamb	22.90
Prawn	23.90
Fish (Barramundi)	23.90
Goan Veg (HOT)	19.90

### Spinach Curry

Creamy Spinach flavoured with garlic, onions and tomatoes cooked with

Chicken	20.90
Lamb	22.90
Cottage Cheese & Spinach (Palak Paneer)	19.90
Chickpea & Spinach (Veg)	19.90

### Vindaloo (HOT)

A highly seasoned dish of western coast of India. The sauce is flavoured with vinegar, red chillies, garlic, tamarind and cooked with

Chicken	20.90
Beef	21.90
Prawn	23.90
Fish	23.90

### Korma (Mild)

Spiced sauce made with yogurt, cream, onions & nuts, cooked with

Chicken	20.90
Beef	21.90
Vegetables	19.90

### Butter Chicken

Tandoori grilled chunks of chicken simmered with smooth tomato gravy, flavoured with fenugreek

### Lamb Rogan Josh

Exotic lamb curry in true Kashmiri style

### Pickled Beef

Chef's special beef curry braised in red wine with bell peppers

## MAIN DISH

### Lamb Shank

Lamb shank marinated with traditional India spices, braised with rum, finished in smooth gravy

23.90

### Butter Prawn

Prawns simmered with smooth tomato gravy, flavoured with fenugreek

23.90

## VEGETARIAN MAINS

### Pumpkin & Eggplant

Beautiful combination of pumpkin & eggplant in creamy gravy

19.90

### Palak Kofta

Spinach and potato balls cooked in a creamy spinach sauce

19.90

### Goan Vegetables

Chefs delight with hot chillies & vegetables in coconut base

19.90

### Mixed Vegetables

Chef's special melange of beans, broccoli, baby corn and peas cooked with spinach

19.90

### Vegetable Korma

Spiced sauce made with yogurt, cream, onions & nuts

19.90

### Daal Tadka (Yellow Lentils)

16.90

### Cottage Cheese & Spinach

Cottage cheese and spinach flavoured with onion, tomatoes, garlic & garnished with cream

19.90

### Kadai Paneer

Cottage cheese cooked with capsicum, onion, tomato and home ground spices

19.90

### Chickpea & Spinach

19.90

## BREADS

### Parantha

Layered wholemeal bread  
Choose From:  
Caraway Seeds/Mint/Chilli/  
Butter

5

### Naan

Plain flour bread  
Choose From:  
Plain/Garlic/Butter/  
Oregano

5

### Kulcha

Stuffed plain flour bread  
Choose From:  
Potato/Cottage Cheese/Onions/  
Cheese/Cheese & garlic/kashmiri/  
cheese & potato

5

### Roti

Wholemeal bread  
Choose From:  
Plain/Garlic/Butter

4.50

## BANQUET \$43 pp

Minimum of 4  
(Free top up of Naan Bread & Rice)

### STARTERS

Potato & Pea Samosa  
Chicken Tikka

### MAINS

Butter Chicken  
Lamb Rogan Josh  
Beef Vindaloo (Hot)  
Daal Tadka

### SIDES

Papadums, Cumin Rice,  
Plain & Garlic Naan Bread

### DESSERTS

Gulab Jamun

## RICE

### Cumin Rice

Basmati rice cooked with cumin seeds

2.90

### Biryani

A highly seasoned simmered rice cooked with

Chicken	17.90
Lamb	17.90
Prawn	19.90
Vegetarian	16.90

## CONDIMENTS

Mix Pickles	2.90
Raita	2.90
Mango Chutney	2.90
Papadums	3.90
Mixed Platter (Raita, Mango Chutney, Pickles)	5.90

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## Butter Chicken

## Lam

Lam  
brais

---

## Butt

Prav  
fenu

---

## Pum

Beau

---

## Palak

Spina

---

## Goan

Chefs

---

## Mixe

Chef  
peas

---

## Vege

Spice

---

## Daal

## Cotta

Cotta  
garlic

---

## Kada

Cotta  
home

---

## Chick

## Para

Layer

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## Butt

Prav  
fenu

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## Pum

Beau

---

## Palak

Spina

---

## Goan

Chefs

---

## Mixe

Chef  
peas

---

## Vege

Spice

---

## Daal

---

## Cotta

Cotta  
garlic

---

## Kada

Cotta  
home

---

## Chick

---

## Para

Layer

Pickled Evenings

