

tandoori bread

PLAIN NAAN 3.00

Punjabi Leavened bread.

GARLIC NAAN 4.00

Punjabi Leavened bread with garlic.

BUTTER NAAN 5.00

Punjabi Leavened bread with butter.

KEEMA NAAN 5.00

Punjabi Leavened bread stuffed with spicy lamb mince.

PESHWARI NAAN. 6.00

Naan stuffed with with dried fruits.

ALOO KULCHA 6.00

Naan stuffed with with spiced potatoes.

PANEER KULCHA 6.00

Naan stuffed with with spiced cheese.

ROTI 4.00

Unleavened wholemeal bread.

PARATHA 5.00

Flaky wholemeal bread. condiments

RAITA 4.00

Grated cucumber, pineapple & spices in natural yoghurt.

TOMATO & ONION SALAD 4.00

Diced tomatoes, onions, capsicum & cucumber.

MINT CHUTNEY OR SWEET MANGO CHUTNEY 4.00

MIXED PICKLE OR LIME PICKLE 4.00

PAPPADAMS PER BAG 3.00

desserts

GULAB JAMUNS (4 PCS) 6.00

Sweet dumplings made from flour, milk and soaked in rose syrup.

KULFI 7.00

Indian ice-cream with almonds and pistachio nuts with saffron flavour.

MANGO KULFI 7.00

Indian ice-cream with mango flavour.

entree

TANDOORI CHICKEN (2 PCS) 10.50

Skewered chicken marinated in yoghurt and spices, and cooked in tandoori oven.

CHICKEN TIKKA MUGLAI (6 PCS) 10.50

Boneless chicken pieces marinated in mild spiced yoghurt and cooked in tandoori oven.

SEEKH KEBAB (6 PCS) 10.50

Spicy minced lamb skewered and grilled in tandoori oven.

FISH PAKORAS (6 PCS) (VO) 11.50

Boneless fish pieces marinated in spices, coated in batter and deep fried.

PRAWN PAKORAS (6 PCS) (VO) 13.50

Tiger prawns marinated in spices and deep fried.

MEAT OR VEGETABLE SAMOSAS (4 PCS) 8.50

Traditional crispy pastry filled with lamb mince or vegetables.

VEGETABLE PAKORAS (8 PCS) 9.00

Fresh vegetables marinated in spicy gram flour batter & deep fried.

PANEER PAKORAS (8 PCS) 11.00

Ricotta cheese pieces marinated in spicy batter & deep fried.

ONION BHAZI (6 PCS) 10.50

Onion pieces marinated in traditional spicy batter & deep fried.

HARRA KEBAB (6 PCS) 10.50

Patties of potato, spinach, cheese & spices.

CHICKEN PAKORAS (6 PCS) 11.00

Boneless chicken marinated in spicy batter & deep fried.

chicken

CHICKEN KORMA MILD (GF) 23.50

Boneless chicken cooked in thick creamy sauce with ground cashew nuts, coconut and mild spices.

MANGO CHICKEN MILD (GF) 23.50

Boneless chicken cooked in thick creamy sauce with ground cashew nuts, mild spices and mango.

BUTTER CHICKEN MILD (GF) 23.50

Boneless chicken cooked in thick tomato sauce with butter and cream.

CHICKEN TIKKA MASALA MEDIUM (GF) (VO) 23.50

Boneless spicy chicken cooked in medium hot thick sauce, with tomatoes and onions.

SAAG CHICKEN MEDIUM (GF) (VO) 23.50

Boneless chicken cooked with chopped spinach and spices in thick sauce.

CHICKEN JHAL FRAZI MEDIUM (GF) (VO) 23.50

Boneless chicken cooked with sliced capsicum, onions and tomatoes, in medium hot sauce.

CHICKEN MADRAS MEDIUM - HOT (GF) (VO) 23.50

Boneless chicken in medium hot and sour sauce, with curry leaves and mustard seeds.

CHICKEN KARAHI MEDIUM - HOT (GF) (VO) 23.50

Boneless chicken cooked in hot sauce with crushed spices, and green capsicum in thick sauce.

CHICKEN VINDALOO HOT (GF) (VO) 23.50

Boneless chicken cooked in hot sauce with a hint of vinegar.

beef

BEEF KORMA MILD (GF) 23.50

Beef cooked in thick creamy sauce, with ground cashew nuts, coconut and mild spices.

BEEF MASALA MEDIUM (GF) (VO) 23.50

Spicy beef cooked in medium hot thick sauce, with tomatoes and onions.

BEEF DO-PIAZA MEDIUM (GF) (VO) 23.50

Beef cooked with whole spices, onion and tomatoes in thick sauce.

BEEF DHANSACK MEDIUM (GF) (VO) 23.50

Beef cooked with lentils and mustard seeds in thick sauce.

BEEF MADRAS MEDIUM - HOT (GF) (VO) 23.50

Beef in medium hot and sour sauce with curry leaves and mustard seeds.

BEEF KARAH MEDIUM - HOT (GF) (VO) 23.50

Beef cooked in hot sauce with crushed spices, and green capsicum in thick sauce.

BEEF VINDALOO HOT (GF) (VO) 23.50

Beef cooked in hot sauce with a hint of vinegar.

lamb and goat

LAMB KORMA MILD (GF) 23.50

Boneless lamb cooked in thick creamy sauce, with ground cashew nuts, coconut and mild spices.

LAMB ROGAN JOSH MEDIUM (GF) (VO) 23.50

Boneless lamb cooked in traditional medium hot sauce.

SAAG MEAT MEDIUM (GF) (VO) 23.50

Boneless lamb cooked with chopped spinach in traditional medium sauce.

LAMB DHANSAK MEDIUM (GF) (VO) 23.50

Boneless lamb cooked with lentils & mustard seeds in thick sauce.

LAMB MADRAS MEDIUM - HOT (GF) (VO) 23.50

Boneless lamb in medium hot and sour sauce, with curry leaves & mustard seeds.

LAMB KARAH MEDIUM - HOT (GF) (VO) 23.50

Boneless lamb cooked in hot sauce with crushed spices, and green capsicum in thick sauce.

LAMB VINDALOO HOT (GF) (VO) 23.50

Boneless lamb cooked in hot sauce with a hint of vinegar.

GOAT CURRY MEDIUM (GF) 25.50

Cooked on the bone with tomato, cloves, cardamon pods and fennel.

seafood

FISH MALABARI MEDIUM 22.00

Fish pieces cooked in coconut milk, mustard, coriander seeds, in medium sauce.

FISH MASALA MEDIUM - HOT (VO) 22.00

Fish pieces cooked in traditional thick medium-hot sauce.

PRAWN KORMA MILD (GF) 24.50

Tiger prawns cooked in thick mild sauce with ground cashew nuts and coconut.

PRAWN MALABARI MEDIUM 24.50

Prawns cooked with coconut milk, mustard and coriander seeds, in medium sauce.

PRAWN MASALA MEDIUM - HOT (GF) (VO) 24.50

Tiger prawns cooked in traditional thick medium hot sauce.

PRAWN VINDALOO HOT (GF) (VO) 24.50

Tiger prawns cooked in hot sauce with a hint of vinegar.

vegetarian

MALAI KOFTA MILD 20.00

Potato dumplings cooked in chef's special sauce.

NAVRATAN KORMA MILD 20.00

Seasonal vegetables cooked in thick creamy sauce with coconut.

DHALL PUNJABI MILD-MEDIUM (GF) (VO) 20.00

Lentils cooked with tomatoes and spices.

LAK PANEER MEDIUM 22.00

Spinach cooked with cottage cheese and spices.

PALAK ALOO MEDIUM (GF) (VO) 20.00

Spinach cooked with potatoes and spices.

ALOO BHAZI MEDIUM (GF) (VO) 20.00

Bombay style potato curry.

MIXED VEGETABLE CURRY MEDIUM (GF) (VO) 20.00

Combination of seasonal vegetables cooked in thick sauce.

PANEER JHAL FRAZI MEDIUM (GF) 22.00

Cottage cheese with capsicum, onions & tomatoes, in medium-hot sauce.

SUKHI BHINDI (OKRA) MEDIUM - HOT (GF) (VO) 22.00

Sliced okra sauteed with diced onions, tomatoes and spices.

CHOLA MASALA MEDIUM - HOT (GF) (VO) 20.00

Chick peas cooked with tomatoes, onion and spices.

rice and biryani

PLAIN STEAMED RICE 3.00 4.00

BIRYANI RICE 4.50 6.00

Saffron basmati rice.

MATTAR PULAO 5.50 8.00

Basmati rice cooked with green peas and spices.

CHICKEN OR LAMB BIRYANI 22.00

Cooked with basmati rice & spices. Served with Raita.

PRAWN BIRYANI 24.00

Tiger prawns cooked with basmati rice & spices. Served with Raita.

Prices are correct at time of printing but are subject to change without notice. All prices include GST. (VO) Vegan on request. (GF) Gluten Free menu items are created with produce containing no Gluten, however some trace amounts may be present.

EXPERIENCE OUR FAMOUS BUFFET!

Buffet Dinner 7 Days from 5pm

Start with our soup of the day, then choose from a range of delicious salads, 8 entrees, 8 main courses, 6 vegetarian dishes plus all the accompaniments. Finish with a selection of tasty desserts plus tea and coffee.

MONDAY-THURSDAY \$35.50 FRIDAY-SUNDAY \$39.50*

* Includes Public Holidays & Special Days

Sunday Lunch Noon - 2.30pm

Enjoy a sumptuous buffet consisting of a selection of salads, 4 entrees, 5 main courses, 4 vegetarian dishes plus all the accompaniments. Finish with a selection of tasty desserts plus tea and coffee.

SUNDAY ONLY \$29.50

Buffet Prices not valid with any other promotional offer or discount. Dine in only.