

Entrees

Hyderabadi Salmon (Baked)

Salmon with yoghurt, coriander, mint and sour cream raita.

\$12.00

Samosa (Deep Fried)

Savoury vegetable or meat (beef mince) curry puff. Served with tamarind chutney.

\$ 7.50

Barra Kebab (Grilled)

Lamb chops marinated in tandoori masala. Served with yoghurt & chutney.

\$10.00

Coconut Prawns (Deep Fried)

Marinated fresh prawns coated in a coconut batter. Served with tamarind mayonnaise.

\$10.00

Vegetarian Kebab Platter (Grilled)

Seasonal vegetables and chunks of homemade cottage cheese in a yoghurt and chickpea marinade. Served with yoghurt & mint chutney.

\$ 8.50

Calamari Fritters (Deep Fried)

Calamari seasoned with pepper, ginger and lemon juice and coated in rice flour batter.

Served with tamarind mayonnaise.

\$ 9.00

Tandoori Chicken (Grilled)

Chicken marinated in yoghurt and tandoori masala. Served with yoghurt & mint chutney.

\$10.00

Bhonda (Deep Fried)

Croquets of savoury mash in a chickpea batter. Served with tamarind chutney.

\$ 7.00

Chicken Tikka (Grilled)

Strips of chicken in yoghurt, coriander and mild spices. Served with yoghurt & mint chutney.

\$ 9.00

**NOTE: Almonds and cashew nuts are used extensively in Indian cooking
and traces may be found in all dishes on our menu.**

Indian Breads

Naan (Plain or Garlic)	\$ 3.50
A soft bread made of plain flour, cooked in the Tandoor clay oven.	
Cheese & Spinach Naan	\$ 3.50
Tandoori naan stuffed with cottage cheese and spinach.	
Chicken Naan	\$ 3.50
Naan stuffed with chicken tikka.	
Spicy Naan	\$ 3.50
Tandoori naan topped with garlic, chilli and the Chef's special blend of herbs & spices.	
Kheema Naan	\$ 3.50
Tandoori naan stuffed with mildly spiced beef mince.	
Cheese Naan	\$ 3.50
Tandoori naan stuffed with cheddar cheese.	
Peshwari Naan	\$ 3.50
Tandoori naan stuffed with dried fruit.	
Roti	\$ 3.50
A traditional bread made of wholemeal flour.	
Coconut Roti	\$ 3.50
A flat bread made with wheat flour and coconut.	
Paratha	\$ 3.50
A layered flakey wholemeal bread.	
Aloo Paratha	\$ 3.50
Paratha with a mildly spiced potato filling.	
Kheema Paratha	\$ 3.50
Paratha with a filling of mildly spiced beef mince.	
Chappati	\$ 3.50
Traditional thin flat bread.	

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Side Dishes

Pappadums	\$ 2.50
Chutney	\$ 2.50
Pickle	\$ 2.50
Yoghurt & Cucumber Raita	\$ 2.50
Indian Salad (Tomato, onion & cucumber)	\$ 2.50
Spiced Onion Salad (red onion)	\$ 2.50

Mains

(Note: All Mains available Mild, Medium or Hot, unless otherwise specified)

Ceylon Curry

Aromatic curry flavoured with curry leaves and roasted spices.

- Beef, Lamb or Chicken **\$17.00**

Chetty Nadu

A popular South Indian curry with roasted spices, coconut and coriander leaves.

- Chicken **\$17.00**

Butter Chicken

Chicken marinated in Tandoori spices, grilled and simmered in a creamy tomato and almond sauce.

- Chicken **\$17.00**

Khorma

A traditional creamy sauce with ground cashew nuts.

- Beef, Lamb or Chicken **\$17.00**
- Goat **\$17.50**

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Mains

continued

Jal Frezi

Pan fried tomatoes, cumin seeds and capsicum, combined with onion masala to make a tangy gravy.

- Beef, Lamb or Chicken **\$17.00**
- Goat **\$17.50**

Madras

An aromatic South Indian curry flavoured with curry leaves and coconut cream.

- Beef, Lamb or Chicken **\$17.00**
- Goat **\$17.50**

Vindaloo (Available **HOT Only!)**

A traditional hot and spicy, tangy curry from Goa.

- Beef, Lamb or Chicken **\$17.00**
- Goat **\$17.50**

Masala

A herb infused, creamy curry with morsels of potato and onion masala.

- Beef, Lamb or Chicken **\$17.00**
- Goat **\$17.50**

Rogan Josh

An aromatic curry with fried onions, cashew nuts and green coriander.

- Lamb **\$17.00**
- Goat **\$17.50**

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Seafood Curries

Ceylon Fish Curry

Barramundi cooked in an aromatic curry flavoured with curry leaves and roasted spices. **\$20.50**

Butter Prawns

Prawns cooked with ground almonds, garlic and spinach, in creamy tomato almond sauce. **\$20.50**

Seafood Curry

A South Indian prawn, fish, calamari and mussels curry, flavoured with curry leaves and coconut in a yellow curry. **\$20.50**

Prawn Madras

Prawns simmered in an aromatic South Indian curry flavoured with curry leaves and coconut cream. **\$20.50**

Prawn Saag

Prawns cooked in a South Indian coconut and spinach curry. **\$20.50**

Prawn Masala

Prawns pan fried with tomatoes, capsicum and onion masala and simmered in a creamy almond sauce. **\$20.50**

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Vegetable Curries

Jal Frezi

Pan fried vegetables with cumin seeds, onions, tomatoes, capsicum and fresh coriander. **\$12.50**

Saagwala

A combination of seasonal vegetables in a spinach curry. **\$12.50**

Navratan Khorma

Seasonal vegetables in a creamy sauce with ground cashew nuts and dried fruit. **\$12.50**

Palak Paneer

Cottage cheese and spinach cooked in a tomato and almond sauce. **\$12.50**

Dhal Tadka

Lentils sautéed with cumin seeds, onions, tomatoes, ginger and garlic and simmered in a light broth. **\$12.50**

Pumpkin & Eggplant Curry

Pumpkin cooked with eggplant, coriander and a dash of cream. **\$12.50**

Paneer Mater Masala

Homemade cottage cheese, tomatoes, onion, capsicums and peas in a creamy almond sauce. **\$12.50**

Vegetable Kofta

Croquets of potato and cottage cheese, cooked in a creamy tomato and almond sauce with dried fruit. **\$12.50**

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Rice Dishes

Basmati	\$ 3.00
Biriyani	
Savoury basmati rice mixed with aromatic herbs & spices.	
◦ Vegetarian	\$12.50
◦ Beef, Lamb, Chicken	\$17.00
◦ Goat	\$17.50
◦ Prawn	\$20.50

Desserts

Mango Kulfi	\$7.50
Mango flavoured Indian ice-cream.	
Gulab Jamun	\$7.50
Milk dumplings in a cardamom and rose flavoured syrup. Served with vanilla ice-cream.	
Wattalappam	\$7.50
Sticky Palm Sugar Custard.	
Ice Cream	\$ 5.00
Vanilla, Strawberry or Chocolate.	

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