

Ph: (07) 4771 3144



DINE-IN MENU

ENTREE

Onion Bhaji (4 in a serve)

Sliced onion coated in spicy chickpea flour batter and fried gently

\$6.00

Vegetarian Samosa (2 in a serve)

Homemade pastry filled with potatoes and peas

\$6.00

Keema Samosa (2 in a serve)

Spiced Deep fried pasties of Lamb mince

\$6.50

Paneer Pakora (4 in a serve)

Homemade cheese coated with chickpeas, herbs & batter

\$6.00

Mixed Platter

Onion Bhaji, Samosa, Chicken drumstick & Sheek Kebabs

\$10.50

Tandoori Chicken

Skewered chicken marinated in traditional yoghurt and spices

Half \$10.50 - Full \$18.00

Chicken Tikka (4 in a serve)

Chicken marinated with spices, yoghurt and roasted in tandoor

\$10.00

Malai Chicken Tikka (4 in a serve)

Boneless Chicken pieces marinated in spiced yoghurt and cooked in tandoor

\$10.50

Tandoori Drum sticks (2 in a serve)

Chicken drumsticks marinated with yoghurt, fresh herbs & spices and roasted in tandoor

\$6.50

Chicken Hariyali Kebab (4 in a serve)

Tandoori dish with spinach, ginger and garlic marination

\$10.50

Sheek Kebab (4 in a serve)

Minced lamb blended in herbs & spices, skewered and grilled in tandoor

\$10.00

Fish Amritsari (4 in a serve)

Boneless fish coated with chickpeas, fresh herbs & spices and gently fried

\$14.00

Garlic Prawn (6 in a serve)

Prawn cooked with garlic seasoned with fresh ground spiced

\$14.00

Seafood Platter (for 2 person)

Fish Amritsari, Prawn and Squid rings

\$16.00

Tandoori Prawn (6 in a serve)

Prawns mildly spiced and roasted in Tandoor

\$14.00

Paneer Tikka

Paneer with marinated Onion, Capcicum, Tomato Roarted in tandoor

\$10.95

Rashimi Kabab

Chicken marinated with yogurt with cream and cooked in tandoor

\$10.95



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MAIN COURSE

Butter Chicken

Chicken cooked in tomato, cream and spices in thick butter gravy

\$18.90

Chicken Tikka Masala

Chicken tikka blended with diced capsicum, onion and cooked in onion tomato gravy

\$18.90

Karahi Chicken

Tender chicken roasted with fresh herbs special spices and cooked in kadhai

\$18.90

Mint and Coriander Chicken/Lamb/Beef

Meat of your choice marinated in mint & coriander and cooked in onion tomato gravy

\$18.90

Chicken (Murg) do Pyaza

Chicken do Pyaza has dominance of onions. It gives very specific sweet and spicy taste

\$18.90

Malai Methi Chicken

Mixture of cream with cashew paste and herbs, served with fenugreek leaves (methi)

\$18.90

Delight Chicken/Lamb/Beef

Meat of your choice cooked in North Indian spices with cream and dry

\$18.90

SAAG Chicken/Lamb/Beef

Pan fried spinach with fresh herbs & spices with the meat of your choice

\$18.90

Madras Chicken/Lamb/Beef

A traditional South Indian dish prepared with a combination of ginger, garlic, onions, tomatoes and coconut with fresh herbs & spices

\$18.90

Vindaloo Chicken/Lamb/Beef

A traditional dish from the State of Goa with a slight tangy taste (spicy)

\$18.90

Rogan Josh Chicken/Lamb/Beef

Meat of your choice cooked with basic herbs & spices and flavoured with fresh coriander

\$18.90

Korma Chicken/Lamb/Beef

Meat of your choice cooked with crushed nuts and cream

\$18.90

Chicken Lababdar

Chicken pieces with creamy mixture of ginger, garlic, tomatoes, herbs and capsicum

\$18.90

VEGETABLE DISHES

Veg Korma

Vegetables cooked with crushed nuts and cream

\$17.90

Mixed Vegetables

Seasonal vegetables with onions, capsicum, tomatoes garnished with fresh ginger and coriander

\$17.90

Potatoes & Peas Curry

Potatoes and Peas slow cooked in a savoury sauce of tomatoes, onion and herbs tempered with roasted cumin and fenugreek

\$17.90

Cottage Cheese & Peas Curry

Cottage Cheese and Peas slow cooked in a savoury sauce of tomatoes, onion and herbs tempered with roasted cumin and fenugreek

\$17.90



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Cottage Cheese & Spinach Curry

Pan fried spinach with fresh herbs & spices with the pieces of paneer

\$17.90

Butter Paneer

Paneer and Peas simmered in creamy tomato based sauce

\$17.90

Kadhai Paneer

Stir fried cottage cheese with tomatoes, coriander, ginger and capsicum

\$17.90

Cottage Cheese s Salan

Strips of paneer (cottage cheese) sauteed with capsicum, onions, spices and finished with fresh tomatoes and coriander

\$17.90

Daal Tadka

Lentil curry in variety of spices and simmered over slow fire

\$17.90

Daal Spinach

Pan fried spinach with fresh herbs & spices with lentils

\$17.90

Daal Makhani

Black lentils slow cooked with aromatics, butter cream and ginger

\$17.90

Chana Masala

A classic vegetarian Indian recipe featuring chickpeas, tomatoes and spices

\$17.90

CHEF SPECIAL

Goat curry

Goat meat cooked with special indian spices& herbs

\$19.90

Chilly chicken

Chicken pieces cooked in onion, capsicum, garlic, herbs and fresh chilli

\$19.50

Chilly paneer

Cottage cheese pieces cooked in onion, capsicum, garlic, herbs and fresh chilli

\$19.90

Veg Manchurian

Dumplings of diced mix vegetables mixed with spices and corn flour, mixed with garlic, ginger, onion capsicum topped with coriander

\$18.50

Chicken Manchurian

Dumplings of chicken mixed with spices and corn flour, mixed with garlic, ginger, onion capsicum topped with coriander

\$20.50

Chilli Mushroom

Mushroom pieces cooked in onion, capcicum, garlic, herbs & fresh chilli

\$19.90

Methi Malai Matter

Mixure of cream with cashew paste & herbs, served with fenugreek leaves (methi)

\$19.90

Malai Kofta

Dumpling made with cottage cheese, dry fruits & cooked in craemy sauce

\$19.90

Paneer Tikka Masala

Marinated cootage cheese cooked in Tandoor, finished with capcicum, onion & creamy sauce

\$19.90

Palak Kofta

Dumpling made with spinach, cottage cheese, dry fruits, cooked with spinach & spices

\$19.90



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Saag

Fresh spinach cooked with spices

\$19.90

Banquet (minimum 2 people)

Samosa, onion bhaji, chicken tikka, butter chicken, lamb rogan josh, mixed veg korma, 1 rice, 1 naan, pappadum, raita, pickel, mango chutney, dessert (mango kulfi or gulab jamun)

\$29.95 per person

Lunch Special Pack

Any half curry & half rice with 1 naan (butter chicken, lamb rogan josh, bef vindaloo, daal tadka or veg korma) **\$15.00**

KIDS MENU

Fish finger with chips

\$9.95

Chicken nuggets and chips

\$9.95

Squid and chips

\$9.95

Sweet mango chicken with rice

\$9.95

Sweet butter chicken with rice

\$9.95

SEA FOOD

Malabar Fish

Fragrant curry with traditional flavours of Malabar in India, server in a coconut based sauce **\$19.95**

Malabar Prawns

Fragrant curry with traditional flavours of Malabar in India, server in a coconut based sauce **\$21.90**

Korma Prawns

Meat of your choice cooked with crushed nuts and cream

\$21.90

Vindaloo Fish

A traditional dish from Goa with slight tangy taste (spicy)

\$19.95

Vindaloo Prawns

A traditional dish from Goa with slight tangy taste (spicy)

\$21.90

Masala Fish

Meat of your choice cooked with basic herbs & spices and flavoured with fresh coriander

\$19.95

Masala Prawns

Meat of your choice cooked with basic herbs & spices and flavoured with fresh coriander

\$21.90

Goan Curry Fish

Fresh fish cubes in coconut milk cooked in south indian style

\$19.95

Goan Curry Prawns

Fresh fish cubes in coconut milk cooked in south indian style

\$21.90



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BREADS FROM TANDOOR

Naan

a traditional indin bread made with plain flour

\$2.50

Garlic Naan

a touch of garlic is added to flavour this bread

\$3.50

Peshwari Naan

a sweet naan bread stufffed with nuts and dry fruit

\$4.00

Spinich and cheese naan

grined baby spinich and cheese & light herbs

\$4.50

Cheese Naan

stuffed with cheese and coriander

\$4.00

Cheese & Garlic Naan

stuffed with cheese and garlic

\$4.50

Keema Naan

naan bread stuffed with lightly spiced lamb mince

\$4.50

Roti (100% wholemeal flour)

Strips of paneer (cottage cheese) sauteed with capsicum, onions, spices and finished with fresh tomatoes and coriander

\$2.50

Lachha Paratha

This style of paratha turns out crispy and with several layers

\$4.00

Vegetables Paratha

bread stuffed with mildly spiced potatoes, onions & peas

\$4.50

Mint Paratha

light touch of fresh mint on the bread

\$4.50

Masala Kulcha

naan bread filled with lightly spiced potatoes

\$4.50

Onion Kulcha

naan breads stuffed with chopped onions

\$4.50

Butter Naan

Triangle shape bread made with plain flour cooked in tandoor oven

\$3.50

Onion Cheese Naan

Stuffed with onion and cheese and added with fresh herbs

\$4.00

Chilli Cheese Naan

Stuffed with capcicum and cheese and added with fresh herbs

\$4.50

RICE

Plain Rice

Basmati Rice

\$2.00

Coconut Basmati Rice

Rice fried with desiccated coconut & herbs



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\$3.00

Vegetable Biryani

Rice pullao cooked with mixed veg and aromatic herbs & spices

\$14.90

Chicken Biryani

Rice pullao cooked with chicken and aromatic herbs & spices

\$16.90

Chicken tikka biryani

Rice pullao cooked with chicken and aromatic herbs & spices

\$17.90

Lamb biryani

Rice pullao cooked with Lamb and aromatic herbs & spices

\$17.90

Pilau Rice

Basmati rice sauteed with onion, ginger, garlic and spices

\$2.50

DESSERTS

Mango kulfi

HOMEMADE MANGO ICE-CREAM

\$4.90

Pista kulfi

HOME MADE ICE CREAM WITH NUTS

\$4.90

Gulabi Jamun

REDUCE MILK DUMPLING IN LIGHT SUGAR SYRUP

\$4.90

Vanilla Ice Cream

CHOCOLATE OR STRAWBERRY TOPPING(Caramal, Choclate, Strawberry)

\$4.90

SIDES / CONDIMENTS

Raita

Indian style churned yoghurt with spices

\$3.00

Green salad

Dices of cucumber, onion, tomatoes

\$3.00

Pickles

Chilli/Mango/Mix

\$3.00

Sweet Mango Chutney

Chutney

\$3.00

Pappadums (4 serve)

\$2.00

Mint Sauce

Mint Sauce

\$3.00

Tamarind Chutney

Chutney

\$3.00



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SOFT DRINKS

Coke, Coke Zero, Diet Coke Lift, Sprite & Fanta

\$3.00

Ginger Beer

Ginger Beer

\$3.00

Mineral Water

\$3.00

Orange Juice

\$3.50 **Apple Juice**

\$3.50

Lassi

Blend of yogurt, water, spices in plain flavour

\$3.50

Lassi

Mango, Rose or Salty flavour

\$4.00