



<b>Seafood</b>	<b>Price (AUD)</b>
<b>Prawn Galmo(mild-med)</b> .....	19.50
Black tiger prawns sauteed with butter, black peppercorn, green chillies, mustard seeds, and diced eggplant in a tomato base.	
<b>Prawn Chorchori(mild)</b> .....	19.50
Black tiger prawns sauteed with fresh leaf spinach, fennel, coconut and onion seeds	
<b>Goan Fish Curry(med.hot)</b> .....	19.50
A famous Goan speciality. Basa filled pieces simmered in a tangy curry sauce of coconut, red chillies, shallots and curry leaves.	
<b>Fish Cafreal(mild)</b> .....	19.90
From the African territories to Goa, this dish consists of Basa fillets cooked with garlic, ginger, snow peas, garam masala, Worcestershire sauce and white wine.	
<b>Chicken</b>	
<b>Murg Kashmiri Kofta (Mild)</b> .....	18.50
Minced chicken dumplings marinated in fresh & ground spices & finished in chef's home-style sauce	
<b>Butter Chicken(mild)</b> .....	18.50
Boneless chicken pieces simmered in a makhani sauce.	
<b>Chicken Xacuti(med.hot)</b> .....	18.50
A Goan speciality consisting of ground poppy and cumin seeds, nutmeg, chillies and tamarind extract.	
<b>Ginger Lemon chicken(med.hot)</b> .....	18.50
Herb marinated chicken breast pieces, smoke roasted in the tandoor, pan cooked in creamy yogurt and red peppers.	
<b>Chicken BairamKhan(Hot)</b> .....	18.50
Boneless Chicken pieces cooked with onion, tomato, fresh chillies and herbs in chef's special masala sauce	
<b>Mango Chicken(mild)</b> .....	18.50
Boneless tender pieces of chicken prepared in very mild mango gravy	
<b>Chilli Chicken(Med-Hot)</b> .....	18.50
Boneless chicken cooked with capsicum, shallow onions, soy sauce and spices.	
<b>Chicken Tikka Masala(Mild-Med)</b> .....	18.50
Boneless chicken cubes from tandoor cooked with capsicum in a tomato based gravy.	