



ENTRÉE

BBQ MUSHROOM (6pc) GF

\$15.90

Button mushrooms stuffed with spreadable cheese and cooked in Tandoor; served on a sizzler platter with mint chutney

VEG SAMOSA (2pc)

\$10.90

Parcels of our flaky pastry stuffed with a potato and peas mix; served with tamarind chutney

PATTI SAMOSA (2pc)

\$12.90

Lamb mince mix stuffed flaky pastry; served with tamarind chutney

PALAK PAPDI CHAAT

\$12.90

A mix of potatoes, chickpeas and spinach fitters - reminiscent of Indian street food; drizzled with tamarind chutney, mint chutney and sweet yoghurt

PANEER TIKKA

\$15.90

Marinated Paneer (cottage cheese) cubes, capsicum and onion grilled in tandoor; served on a sizzler platter with mint chutney

ZUCCHINI PAKODA (4pc) GF

\$12.90

Spiced and grated zucchini dipped in a chickpea batter and crisp fried; served with mint chutney

ALOO TIKKI (4pc)

\$11.90

A veggie delight mix of potatoes, spices and fresh coriander; served with mint chutney

ONION BHAJI (4pc) GF

\$12.90

Chopped onion dipped in a chickpea batter and crisp fried; served with mint chutney

AFGHANI CHICKEN (HALF / FULL) GF

\$15.90 / \$27.90

Tandoori spring chicken on-the-bone marinated with thickened cream cheese, ground cashews, green cardamom and mild spices; served on a sizzler platter with mint chutney

CHICKEN 65

\$15.90

A popular South-Indian spicy appetizer. Marinated, fried and tossed with spices, curry leaves and lemon; served with mint chutney

CHICKEN LOLLIPOP (6pc)

\$14.90

Marinated chicken wings pulled bones, crispy fried served with hot-chilli sauce

TANDOORI CHICKEN (HALF / FULL) GF

\$14.90 / \$25.90

Tandoori spring chicken on-the-bone; served on a sizzler platter with mint chutney

CHICKEN TIKKA (4pc) GF

\$13.90

Tender chicken pieces cooked in a traditional tandoori marinate and pickled spices; served on a sizzler platter with mint chutney

LAMB CUTLETS (2pc / 4pc) GF

\$15.90 / \$28.90

Mouth-watering cardamom flavoured lamb cutlet; served on a sizzler platter with mint chutney

SEEKH KEBAB (4pc) GF

\$13.90

Lamb mince combined with exotic spices and fresh herbs, skewered and cooked in tandoor; served on a sizzler platter with mint chutney

AMRITSARI FISH PAKODA (4pc) GF

\$14.90

Marinated Basa fillets with herbs and spices; ginger and garlic. Lightly golden fried and served with mint chutney

MIXED ENTRÉE FOR TWO

\$27.90

Chicken Tikka, Seekh Kebab, Onion Bhaji and Aloo Tikki; served on a sizzler platter with mint chutney



A Popular South-Indian thin pancake or crepe made from a fermented rice & lentil batter; served with Sambar (lentil and vegetable stew) and Coconut chutney (contain nuts)

PLAIN DOSA

\$10.90

MASALA DOSA

\$13.90

Spiced seasoned potato stuffing

CHICKEN / LAMB DOSA

\$15.90

Spiced chicken or lamb mince stuffing



MAINS

MURG HARA MASALA GF	\$22.90
<i>A flavoursome chicken dish cooked with coriander, mint and fresh spinach</i>	
DUM KA MURG GF	\$22.90
<i>A slow (Dum) cooked chicken dish with cashew, yoghurt and spices</i>	
BUTTER CHICKEN GF	\$23.90
<i>A popular Indian dish which doesn't require description (Awarded as best butter chicken in ACT)</i>	
MANGO CHICKEN GF	\$23.90
<i>Marinated chicken cooked in flavoursome creamy mango sauce with herbs and spices</i>	
CHICKEN TIKKA MASALA GF	\$22.90
<i>Chicken tikka cooked in tandoor, tossed with a masala of onion, capsicum and tomato</i>	
KASHMIRI CHICKEN GF	\$22.90
<i>Yoghurt marinated chicken breast cooked in a cashew gravy with Himalayan herbs and spices</i>	
CHICKEN XACUTI GF	\$22.90
<i>A Goan speciality chicken dish cooked with ground poppy, cumin seeds, nutmeg and tamarind extract</i>	
CHICKEN / BEEF / LAMB KORMA GF	\$23.90
<i>Tender lean boneless chicken/beef/lamb simmered in a mild cashew gravy</i>	
CHICKEN / BEEF / LAMB ROGAN JOSH GF	\$23.90
<i>Tender chicken/beef/lamb pieces cooked with freshly grounded mild spices and herbs in a Kashmiri sauce</i>	
CHICKEN / BEEF / LAMB VINDALOO GF	\$23.90
<i>Tender pieces of chicken/beef/lamb cooked in a vindaloo curry</i>	
CHICKEN / BEEF / LAMB MADRAS GF	\$23.90
<i>Madras (South India) style tender boneless beef curry with a touch of coconut</i>	
CHICKEN / BEEF / LAMB SAAGWALA GF	\$23.90
<i>Garlic flavoured chicken/beef/lamb curry cooked with spinach and a hint of fenugreek</i>	
CLASSIC RAILWAY LAMB CURRY GF	\$25.90
<i>Boneless diced lamb cooked with potatoes in a rich aromatic spiced curry; topped with pan-broiled coriander seeds and dry red chillies with a hint of tamarind (Indian railway canteen style)</i>	



MAINS

LEG OF LAMB GF	\$27.90
<i>Mughal style off-the-bone 'melt in the mouth' marinated leg of lamb. This dish is pan-cooked in a thick yoghurt-based sauce with a touch of rum'; finished with special herbs and home ground spices</i>	
BBQ SPICE GOSHT GF	\$24.90
<i>Diced lamb marinated overnight in yoghurt with Himalayan herbs & spices</i>	
LAMB / BEEF DO PYAZA GF	\$24.90
<i>A scrumptious Indian meat preparation, loaded with onions and hosts of aromatic spices; full of mouth-watering spicy goodness. A total delight for all meat lovers</i>	
BHOONA LAMB / BEEF GF	\$24.90
<i>Tender beef pieces cooked with freshly grounded spices and herbs in a thick chef special sauce</i>	
BOMBAY BEEF GF	\$23.90
<i>A house special beef curry cooked with potatoes, hint of fenugreek leaves and cream</i>	
GOAT CURRY MASALA GF	\$25.90
<i>Baby goat specially cut lean meat (on-the-bone), cooked Indian home style</i>	
GOAN FISH CURRY GF	\$25.90
<i>Kerala (South India) style - Ling fillets cooked in coconut milk infused with south Indian spices</i>	
FISH MASALA CURRY GF	\$25.90
<i>Ling fish cooked with onion, turmeric powder, cumin seeds, mustard seeds and garlic. A Bengal speciality</i>	
MALABARI JHINGA	\$26.90
<i>Australian king prawns cooked in a tomato and onion sauce, enhanced with mustard seeds, curry leaves and coconut milk. A popular dish from the Malabar Coast in South India</i>	
SPICY PRAWN CURRY GF	\$26.90
<i>A simple delicious & flavourful dish made of fresh prawns, onion, tomato, herbs and spices</i>	



VEGETARIAN

PANEER MAKHANI GF	\$18.90
<i>Fresh cottage cheese cooked in a creamy tomato sauce, ground cashew and home-made spices</i>	
KADAI PANEER GF	\$18.90
<i>Fresh cottage cheese tossed gently in a wok along with onions, capsicums, tomatoes, herbs and spices</i>	
PALAK PANEER GF	\$18.90
<i>An aromatic leafy spinach paste, cooked with cottage cheese, herbs and spices</i>	
PANEER TIKKA MASALA GF	\$18.90
<i>Grilled tandoori paneer cubes, simmered in a tomato based creamy curry with spices</i>	
SHAHI PANEER GF	\$18.90
<i>Fresh cottage cheese cooked in a rich gravy of tomatoes, cream and Indian spices</i>	
MALAI KOFTA	\$18.90
<i>Vegetable fritters made from potatoes and cottage cheese; finished in creamy korma sauce</i>	
VEGETABLE KORMA GF	\$17.90
<i>Freshly seasonal vegetables cooked in mild spiced and creamy cashew nuts gravy</i>	
NIZAMI KADAI GF	\$17.90
<i>Seasonal vegetables cooked in coconut milk, tempered with curry leaves and mustard seeds</i>	
ALOO GOBHI GF	\$17.90
<i>Cauliflower and potatoes cooked with garlic, ginger, herbs and spices</i>	
CHANA MASALA GF	\$17.90
<i>A delicious & flavourful curry made of cooked chickpeas in a spicy onion tomato masala gravy</i>	
EGGPLANT MASALA GF	\$17.90
<i>Fresh eggplant and potatoes cooked with fennel and fenugreek seeds</i>	
BHAGARE BAINGAN GF	\$17.90
<i>Baby eggplant cooked with peanut and sesame seeds in a coconut-based curry</i>	
PUMPKIN GOATHI GF	\$17.90
<i>Pan sautéed pumpkin with roasted coriander powder, chilli, grated coconut, tamarind and mustard seeds</i>	

VEGETARIAN

BBQ NATION DAAL GF

\$18.90

Traditional northern Indian style buttery and creamy dish. Black lentils and red kidney beans simmered on low heat and drizzled with fresh cream

DAAL TADKA GF

\$17.90

A most popular lentil dish. Cooked masoor daal (red lentils) tempered with cumin, garlic and red chilli

TADKA DAAL WITH FRESH SPINACH GF

\$17.90

Cooked masoor daal (red lentils) tempered with mustard seeds and fresh spinach

GOBHI MANCHURIAN

\$17.90

North Indian style Chinese street food. Marinated cauliflower fritters cooked and tossed with spring onion, capsicum, soy sauce, green chillies, herbs and spices

RICE & BIRYANI

PLAIN RICE (Basmati)

\$4.00

COCONUT RICE (Basmati tossed with desiccated coconut)

\$5.00

VEGETABLE BIRYANI

\$20.90

A treat for vegetarians. Basmati rice cooked with fresh vegetables and herbs; served with Raita

CHICKEN / LAMB / BEEF BIRYANI

\$24.90

Basmati rice cooked with your choice of lamb/beef/chicken served with Raita

INDO - CHINESE

Indo-Chinese cuisine is a distinct culinary style which combines aspects of both Indian and Chinese food and flavours. A popular North Indian street food

VEGETABLE NOODLE

\$14.90

Vegetable Hakka noodles stir fried and tossed with carrot, capsicum, onion, and soy, tomato and chilli sauces

CHICKEN NOODLE

\$17.90

Hakka noodles stir fried and tossed with chicken, carrot, capsicum, onion, and soy, tomato and chilli sauces

CHICKEN FRIED RICE GF

\$16.90

Pan fried chicken tossed with basmati rice, diced carrot, capsicum, onion, and soy, tomato and chilli sauces

VEGETABLE FRIED RICE GF

\$13.90

Pan fried vegetables (carrot, capsicum, spring onion, green beans) tossed with basmati rice and soy, tomato & chilli sauces

VEGETABLE MANCHURIAN

\$17.90

Mix vegetable fritters mixed in lightly sweet, hot and sour thick sauce

CHILLI CHICKEN

\$20.90

Marinated crispy chicken pieces tossed with spring onion, capsicum, and soy, tomato and chilli sauces

CHILLI PANEER

\$17.90

Marinated crispy fresh cottage cheese tossed with spring onion, capsicum, and soy, tomato and chilli sauces

TANDOORI BREADS

All breads baked fresh-to-order in our clay oven tandoor

TANDOORI ROTI	\$4.00
PLAIN NAAN	\$4.00
GARLIC NAAN	\$4.90
CHEESE NAAN	\$5.90
KASHMIRI NAAN	\$5.90
ALOO NAAN	\$5.90
KEEMA NAAN	\$6.90
BUTTER NAAN	\$6.50
LACHHA PARANTHA	\$5.90
PUDINA (MINT) PARANTHA	\$5.90
CHEESE & GARLIC NAAN	\$6.50

SIDES

RAITA	\$5.90
<i>Homemade natural yoghurt accompaniment mixed with grated cucumber and roasted cumin</i>	
KUCHUMBER SALAD	\$5.90
<i>Cucumber, tomatoes and onions dressed in lemon juice and tossed with mild spices and herbs</i>	
MIX SALAD (Indian Style)	\$7.90
<i>Sliced onion, cucumber, tomato and carrot, sprinkled with chaat masala and drizzled with fresh lemon juice</i>	
BANANA COCONUT	\$6.50
<i>Freshly sliced banana coated with shredded coconut, drizzled with lemon juice and rose syrup</i>	
PAPPADAMS (3pc)	\$2.50
MANGO CHUTNEY	\$3.90
INDIAN PICKLE	\$3.90
<i>(Mango / Lime / Chilli)</i>	

DESSERTS

GULAB JAMUN with VANILLA ICE - CREAM **\$9.90**

KULFI (PISTACHIO / MANGO / PAAN) **\$9.90**

Solid and dense frozen Indian ice-cream, made with evaporated milk and sugar

BANANA BAILEYS **\$9.90**

Fresh Banana accompanied with chocolate ice-cream and drizzled with Baileys Irish cream

VANILLA OR CHOCOLATE ICE-CREAM

1 Scoop **\$4.90**

2 Scoops **\$7.90**

3 Scoops **\$9.90**

HOT & COLD BEVERAGES (INDIAN)

CHAI (*Indian Masala Tea*) **\$4.50**

Northern-Indian style loose tea leaves boiled in pot with cardamom, cloves, fennel, sugar and milk

MANGO LASSI **\$6.90**

STRAWBERRY LASSI **\$6.90**

ROSE LASSI **\$6.90**

SWEET LASSI **\$5.90**

SALTED LASSI **\$5.90**