

## APPETISER & ENTRÉE

- SAMOSA** 🍷 🍌 🍌 \$7  
Savoury Pastry jacket filled with spiced potato, cashew nuts and green peas with yoghurt-mint chutney
- MIXED VEGETABLE PAKORA** 🌱 \$7  
Spinach, potato, onions, cauliflower, blended with chickpea flour and ground whole spices, and deep fried
- CHEESE ALOO KEBAB** 🍌 🍌 \$7  
Potato & Cottage cheese croquettes with roast capsicum, walnut and pomegranate dip
- MUSHROOM KURKURI** 🍷 🍌 \$8  
Mushroom stuffed with cheddar cheese, diced capsicum fried till golden with date-tamarind & mint chutney
- CRISPY BAINGAN** 🍷 🍌 🍌 \$8  
Crispy Eggplant topped with peanut, date, tamarind and coconut sauce
- IPA BATTERED & SPICED CALAMARI PAKORA** 🍷 \$9  
Crispy ipa battered calamari with burnt garlic chilli chutney
- AMRITSARI FISH** \$9  
Chickpea flour battered barramundi fish marinated in Kashmiri chili and garlic

## CHARCOAL GRILL

- TANDOORI MALAI BROCCOLI** 🍌 🍌 \$9 (Entrée) \$16 (Main)  
Fresh grilled broccoli marinated in yogurt, cream cheese, malt vinegar & green chillies
- BARRAH KEBAB** 🍌 \$10.9 (Entrée) \$18.9 (Main)  
Lamb Chops marinated with nutmeg, chopped ginger, raw papaya grilled over charcoal in Tandoor served on a bed of masala potato mash
- TANDOORI GARLIC PRAWNS** 🍌 \$14.9 (Entrée) \$28.9 (Main)  
South Australian prawns marinated in masala of ginger, garlic, white pepper
- CHICKEN MALAI TIKKA** 🍌 🍌 \$9 (Entrée) \$16 (Main)  
Juicy chunks of boneless chicken marinated in cream cheese, yoghurt, malt vinegar, green chili and whole coriander
- CHICKEN TIKKA** 🍌 \$9 (Entrée) \$16 (Main)  
Chicken thigh fillets marinated overnight in tandoori masala of fresh ginger & garlic, home made garam masala served with mint chutney
- TANDOORI CHICKEN** 🍌 \$12.5 (Half) \$22.5 (Full)  
Half/Whole chicken marinated in yoghurt, vinegar, ginger, garlic, lemon juice, red & yellow chillies, turmeric powder and garam masala
- FISH RANGOLI** 🍌 \$18.9  
Fish cubes marinated with tandoori spices and lemon juice, grilled, served over salad and topped with mango curry sauce
- KESARI CHICKEN** 🍌 🍌 \$17.9  
Mildly marinated chicken breast cubes roasted in the tandoor oven, served with salad and delicious mango curry sauce (mild)

## CURRIES

- BUTTER CHICKEN** 🍌 🍌 \$14.9  
Boneless tandoori chicken leg cubes cooked with homemade tomato puree, fenugreek herbs, spices and finished with cream
- CHICKEN MADRAS** 🍌 🍌 \$14.9  
Your choice of chicken cooked in south Indian style curry with ground cashews nuts, coconut milk and chili
- ROGAN JOSH** 🍌 🍌 \$14.9  
Braised lamb Curry of yogurt, garlic, ginger and aromatic spices and cashew-nuts (cloves, bay leaves, cardamom and cinnamon)
- GOSHT PALAK** 🍌 🍌 \$14.9  
Fresh ground spinach and curried lamb pieces cooked with fresh ginger, garlic & onions finished with tomato & cream
- BEEF VINDALOO** 🍌 \$14.9  
A hot sweet & sour goan curry with fresh tomato puree, hot chili and malt vinegar
- BEEF MALABAR** \$14.9  
Tropical coastal curry of diced beef sautéed with onion tomato and coconut milk
- LAMB KORMA** 🍌 🍌 \$14.9  
Your choice of Meat cooked with cardamom, turmeric, coriander, yoghurt, ground cashews and coconut milk
- FISH CURRY** \$18.9  
Seasonal fish pieces marinated in spices and finished in gravy of coconut milk, tomatoes, green chili, fresh coriander leaves and homemade garam masala
- PRAWN DAKSHEN** \$19.9  
Tiger prawns sautéed in fresh onion, tomatoes, coriander and finished with coconut cream
- VEGETARIAN CURRIES**
- DAAL CHARCOAL** 🍌 \$12.9  
Black Gram lentils slow cooked over charcoal for 24 hours, finished with fenugreek, butter, cream and tomato
- ALOO GOBHI** 🍌 🌱 \$12.9  
A Punjabi favourite of cauliflower and potatoes cooked in the wok with fresh herbs & spices
- VEGETABLE JALFREZI** 🍌 🌱 \$12.9  
Fresh beans, carrots, cauliflower wok sautéed with chickpeas, green peas, sultanas and tempered with cumin, spices & herbs

- SAAG PANEER** 🍌 \$12.9  
Fresh ground spinach and cottage cheese cubes cooked with fenugreek, fennel, fresh ginger, garlic and onion garnished with tomato and coriander
- MALAI KOFTA** 🍌 🍌 \$12.9  
Homemade cottage cheese and potato balls, fried and cooked in almond base curry, served with sultanas, ginger, green chili and coriander
- PANEER TIKKA MASALA** 🍌 🍌 \$12.9  
Cottage-cheese cubes cooked with homemade tomato puree, fenugreek herbs, spices and finished with cream
- GARLIC CHILI PANEER** 🍌 \$12.9  
Stir fried cottage-cheese with garlic, capsicum, chili and spring onion
- BAINGAN BHARTHA** 🍌 🌱 \$12.9  
Charcoal roasted & mashed eggplant sautéed with fresh tomato onion and herbs

## SIDES

- PULAO RICE** \$3  
Aromatic long grain aged basmati for a year infused with cinnamon, cloves and bay leaf and cardamom
- NAAN** 🍷 \$3  
Tandoori baked soft bread with butter
- GARLIC NAAN** 🍷 \$3.5  
Tandoori baked soft bread with onion seeds and fresh garlic butter
- CHEESE NAAN** 🍷 🍌 \$4.5  
Naan stuffed with shredded cheese
- ROTI** 🍷 🌱 \$3  
Wholemeal unleavened bread baked in tandoor with butter/without butter
- RAITA** 🍌 \$4.5  
Yoghurt, grated cucumber and roast cumin and black salt
- EGGPLANT RAITA** 🍌 \$5  
Chopped smoked roasted eggplant, red capsicum, red onion, yoghurt and mustard seeds
- MANGO CHUTNEY** 🌱 \$3  
Sweet and sour chutney made of raw mangoes
- SPICY LIME PICKLE** 🌱 \$3  
Garlic Pickle 🌱 \$3  
Chilli Pickle 🌱 \$3