

entrée

Onion Bhajia (3 pcs) *GF	7.50
Chopped onion dipped in a chickpea batter and crisp fried served with mint sauce	
Vegetable Samosa (2 pcs)	8.90
Mashed potatoes, peas and spices filled in a pyramid pastry and crisp fried served with mint sauce	
Palak Patha Chaat *GF	11.50
Batter fried spinach combined with chickpeas, potatoes and topped with Yogurt tamarind sauce	
Aloo Spinach Tikki (4 pcs) *GF	11.90
Mashed potatoes stuffed with lightly spiced cheese and fresh spinach and crisp fried served with sweet chilly sauce	
Vegetable Platter (for 2)	17.90
Platter of crisp fried onion bajjia, Aloo spinach tikki, palak patha chat.	
Chilly Chicken	13.90
Pan Asian fusion! Morsels of deep fried chicken tossed in house special chilly sauce, spring onion and assorted peppers.	
Chicken Tikka (3 pcs) *GF	12.90
Tender chicken fillet marinated in yoghurt, tandoori spices and cooked in the tandoor	
Sheek Kebab (3 pcs) *GF	12.50
Charcoal Minced chicken, flavored with assorted peppers and garam masala, cooked in tandoori clay oven	
Barrah Kebab (3 pcs) *GF	16.50
Succulent baby lamb cutlets marinated in yoghurt, ginger and garlic with selected spices and broiled in tandoor	
Amritsari Fish *GF	16.90
A spice batter fried fish, originated from the streets of Amritsar served with mint and coriander chutney.	
Fish Banana Leaf (3pcs) *GF	16.90
An authentic Parsi delicacy, ling fish fillet marinated in green mint paste and steamed in banana leaves.	
Tandoori Prawns (3 pcs) *GF	16.90
Shelled tiger prawns marinated in tandoori sauce and grilled in a clay oven served with mint sauce	
Chefs Tandoori Platter (for 2) *GF	25.90
selected pieces of chicken tikka, seekh kebab and lamb cutlets served with mint sauce	
Blu Ginger Platter (for 2) *GF	28.90
Selected pieces of chicken tikka, tandoori prawns and fish banana leaf served with a mint sauce	
Tandoori Chicken *GF	Entree 13.90 Main 23.90
Chicken marinated in traditional yoghurt and spices and broiled in tandoor	

seafood

21.90

Mangalorean Fish (med) *GF

Ling fillet infused with ground cumin, caraway, ginger, garlic and fenugreek leaves and pan finished in rich gravy of brown onion, tomato

Goanese Fish Curry (mild-med) *GF

Fresh ling fillet cooked in a sauce of coriander, cumin, turmeric powder, ground coconut and kokum.... a specialty of north west India

Kholapuri Prawn/Fish (med-hot) *GF

Maharastrian special. Your choice of prawn or fish cooked in chefs special kholapuri masala.

Angare Prawn/Fish (med) *GF

Your choice of prawn or fish tossed with onion, tomatoes and fennel seeds and assorted peppers finished in brown onion sauce

Prawn Malabar (mild - med) *GF

Delicious succulent shelled prawns, simmered in coconut milk and delicate spices

Fish curry leaf masala (hot) *GF

Ling fish fillets simmered in chefs special south Indian curry leaf masala

Seafood Moily (med) *GF

A Kerala favourite of prawns, scallops and fish with ground coconut, onions, tomato, fresh curry leaves and mustard seeds

Chicken

\$18.90

Banjara Murgh (med) GF

Popular among tribal region of India. Thigh fillet cooked in special gravy of poppy seeds, maze, nutmeg and roasted coconut. Pan finished for perfection

Multani Chicken (med) *GF

Chicken fillets infused with ground spices, fresh herbs, cashews and yoghurt. Chef's another signature dish.

Murgh Kashmiri Kofta (med)

Chicken minced kofta marinated in fresh and ground spices and finished in chefs special brown onion sauce. A famous recipe from the north of India.

Butter Chicken (mild) *GF

Boneless chicken pieces cooked in tandoor then finished in rich creamy tomato based sauce

Chicken Tikka Masala (mild - med) *GF

Tandoori chicken fillets cooked with sliced tomatoes, capsicum, onion, fresh coriander and masala sauce

Pistachio Chicken (med) *GF

Boneless tender pieces of chicken prepared in very mild creamy gravy with ground pistachio.

Desi Chicken (med - hot)

Home style chicken curry with chef's own recipe with touch of fenugreek leaves, garam masala and fresh coriander

Kholapuri Lamb/Beef/Chicken/goat (med-hot) *GF

Your choice of meat cooked in rich ,spicy Maharastrian kholapuri masala

Almond Pumpkin Lamb (mild - med) *GF

Tender lamb cooked in pumpkin and almond base gravy

Jahingiri Lamb/Beef/Chicken (med) *GF

Another chefs special meat simmered in coconut milk, fresh and ground masala and finished in rich gravy of brown onion and fresh spinach

Chettinad Lamb/Beef/Chicken (hot) *GF

Famous dish from the business community of Chennai, meat with cooked In hot, pungent and fresh ground masala.

Shahi Gosht (mild) *GF

Fresh lamb cooked overnight in roasted cashews, green chillies, fresh herbs and ground spices, finished in chef's special shahi korma sauce.

Vindaloo Lamb/Beef/Chicken (hot) *GF

A specialty dish from Goa, boneless meat matured in red wine and finished in a very hot sauce

Lamb Rogan Josh (mild – med) *GF

A popular preparation of lamb curry from North India with rich gravy, fresh tomatoes and finished with coriander

Korma Lamb/Beef/Chicken (mild) *GF

A mild preparation of ground roasted cashew nut, hint of spices and fresh cream

Madras Lamb/Beef/Chicken (med-hot) *GF

Special dish from Madras cooked with roasted mustard seeds, coconut milk and fresh coriander

Sagwala Lamb/Beef/Chicken (mild - med) *GF

Punjabi's favourite dish made with puree of spinach, spices and garam masala

Bombay Beef (mild - med) *GF

A house special mild beef curry cooked with potatoes and a hint of fenugreek leaves and coconut cream

Goat Curry (med) *GF

Tender goat on the bone cooked with North Indian recipe

Kids Meal

All kids meal served with salad ,cheese naan and mango lassi/orange or apple juice

2pcs Chicken tikka	13.50
2pcs of battered fish fillets	13.50
3 pcs of Vegetable spring rolls	12.50

Vegetarian

\$17.90

Vegetable Corn Rampuri (med) *GF

Fresh vegetables, corn , cottage cheese simmered in fresh rampuri masala

Baigan Patiala (med) *GF

Potatoes and eggplant, perfect combination cooked with selected herbs and spices in onion sauce

Vegetable Kholapuri (med-hot) *GF

Maharastrian special! Fresh vegetables, cooked in special hot and spicy kholapuri masala .

Bhindi Do Pyaza (med) *GF

north Indian delight. Okra tossed with pickled onion and tomato and garam masala

Aloo Gobi (med) *GF

Fresh cauliflower florets and potatoes tempered with onion, cumin, tomato, green chili, peas and spices

Paneer Butter Masala (mild)

North Indian delight cooked in rich flavor's of cream, yogurt ,ground cashews and hint of spices.

Kadai paneer (med) *GF

North Indian delight cooked in rich flavors of roasted capsicum, tomatoes and onion In a semi dry masala sauce

Vegetable Korma (mild) *GF

Fresh seasonal vegetables cooked in gravy of cashew nuts and creamy mild sauces

Palak Paneer (mild - med) *GF

A puree of fresh leafy spinach cooked with cottage cheese and finished with spices

Malai Kofta (mild) *GF

Vegetable dumplings made from potatoes and cottage cheese finished in rich korma sauce

Vegetable Kootu (med) *GF

Fresh vegetables **cooked** in lentils and coconut, a delicacy of Tamilnadu

Dal Makhni (mild)*GF

\$15.50

Black lentils, rajma cooked overnight with fresh tomatoes and dry fenugreek leaves.

Dahl Tadka (mild - med) *GF

\$15.50

The North Indians delight – lentils simmered in a slow fire overnight and tempered with onion, ginger, garlic and tomatoes

Yellow Dhal and Spinach *GF

\$15.50

Most popular of all lentil dishes, slow cooked with onion, ginger, garlic and fresh English spinach and tomatoes.

Bombay Potatoes (med)*GF

\$15.50

Potatoes tempered with cumin, mustard seeds, garlic, onions, Bombay masala and coriander

Side dishes *GF

3.00 each or 3 for 8.00

Pappadums , Banana coconut , Cucumber yogurt , Lime pickle
Sweet mango chutney ,Tomato, onion, cucumber and coriander salsa
Mint sauce

Lacha Pyaz (Spiced Masala Onions) \$5.90

4 pcs papadums served with assorted dips and mint sauce \$8.00

Garden salad \$9.90

Fresh lettuce, tomato, cucumber, onion, olives and lettuce

rice

Basmati Saffron Rice (per person) 3.00

Vegetable biryani *GF 15.90

Rice cooked with fresh vegetables in a variety of aromatic spices

Biryani chicken or lamb *GF 18.90

Basmati rice sealed with your choice of meat in a variety of aromatic spices

Biryani Prawn *GF 21.90

King prawn tossed in special biryani masala and sealed with aromatic basmati rice

tandoori breads

Roti 3.30

Flattened bread made with whole meal flour

Naan 3.30

Fluffy Plain flour bread baked in tandoor

Butter Naan 4.50

Special flaky and layered plain flour bread

Garlic Naan 3.90

Plain flour bread with touch of garlic and freshly chopped coriander

Aloo Paratha 4.90

Bread stuffed with potato and spices

Onion Panner Kulcha 5.00

Bread stuffed with spiced onion and cottage cheese

Cheese Naan 4.90

Naan stuffed with tasty cheese

Pishawari Naan 4.90

Naan stuffed with dry fruits and nuts

Keema Naan 4.90

Bread stuffed with grilled minced lamb

Cheese & Spinach Naan 5.50

Naan stuffed with tasty cheese and fresh spinach

banquets

2 course meal - 35.00pp *GF

(Min 4 persons eat in only)

Entrée

Chicken Tikka, Barrah Kebab and Seekh Kebab

Main course

Choice of 4 mains per table

(Butter Chicken, Desi Chicken ,Lamb korma, Lamb Rogan Josh, Goat Curry, Beef Vindaloo, Bombay Beef, Dahl, alu Matar Paneer, Vegetable Korma, dhal makhini, veg kholapuri)

Saffron Basmati Rice, Naan & Garlic Naan

Side Dish

Pappadums

Regular tea or coffee (flat white, long black, espresso)

3 course meal - 40.00pp

(Min 4 persons eat in only)

Entrée

Chicken Tikka, Tandoori Prawns and Fish Banana leaf

Main course

Choice of 4 mains per table

(Butter Chicken, Desi Chicken ,Lamb korma, Lamb Rogan Josh, Goat Curry, Beef Vindaloo, Bombay Beef, Dahl, alu Matar Paneer, dhal makhini, veg kholapuri, Vegetable Korma, Prawn Malabar, Panjim Fish, seafood Moily)

Saffron Basmati Rice, Naan & Garlic Naan

Side dish

Pappadams and side dish platter for the table

Dessert

Mango Kulfi, Pistachio Kulfi, Gulab Jamun,

OR **Regular tea or coffee** (flat white, long black, espresso)

Create your own - 49.00pp (Min 4 persons eat in only)

Entrée - Any 3 choices

Mains - Any 4 mains

Side dish platter of your choice

All mains served with rice, naan and garlic bread

Dessert- one choice- gulab Jamun, Rasmali,, pista kulfi ,mango kulfi

Tea and coffee

Corkage \$3.00 per person. No split bills. All prices include GST.10% surcharge on public holidays .No added MSG, All meals cooked in 100% vegetable oil, Halal .All meals are cooked to order. Please let your host know if you have any special dietary requirements. We cater for all occasion