



Start & Share

- Shorba** -Lightly spiced lentil & vegetable soup GF|DF 14.90
- Vegetable Samosa** 2pcs- Spiced potatoes and peas wrapped in a pastry shell. 11.90
- Onion Bhajee** 6pcs- Finally Chopped onions infused in a spiced chickpea batter. 11.90
- Mixed Veg Pakoras** 6pcs- Combination of fresh veg fried in a light spiced chickpea batter. GF|DF 11.90
- Paneer Puri** -DF Paneer suted with chickpeas and onions on petit flakey battered bread. 15.90
- Fish Amritsari** 4pcs- Lemon & chilli marinated Barramundi fried in a chickpea batter. GF|DF 15.90
- Prawn Puri** -King prawns sauteed with chickpeas & onion on petit flakey battered bread.. GF 17.90
- Chicken Tikka** 6pcs-Boneless chicken tikka marinated then barbequed in tandoor.GF 15.90
- Seekh Kabab** 4pcs-Spiced lamb mince barbequed in the tandoor on skewers. 15.90
- Lamb Hydrabadi cutlets** 2 or 4pcs Succulent marinated lamb cutlets barbequed in Tandoor.GF|DF 17.90
- Chicken sixty five** -Chicken marinated and sautéed with onion, chili and garlic. GF|DF 16.90
- Chef's platter for 2** 35.90
Combination of Lamb Cutlets, Chicken Tikka, Veg Somosas & Onion Bhajee. Served with mint & tamarind chutneys.

Main Dishes

- All available for dine-in only except Tandoori Chicken & Thalee which is available also for Take-Away
- Tandoori Chicken** 4 or 6pcs 17.50 | 25.50
Chicken tandoori glazed with yougurt, ginger, cardamom, green chili, & garlic. Served with salan gravy & chickpea salad. GF
 - Eye Fillet a la Indian** GF 34.50
-Tandoori glazed eye fillet with yoghurt, ginger, garlic, topped with a Medium masala curry or Mild butter sauce served with spinach, potato, cottage cheese koftas.
 - Bugs Goorur-e Dariya** GF 42.00
-Moreton Bay bugs infused with tomatoes, onion, ginger, mustard seeds, curry leaves topped with grated coconut, served with Veg Byriani rice.
 - Thalee** Served with Onion Bhajee, Daal, Raita, salad, rice & roti or naan bread. Ask staff for todays selection.
 - Non-Veg** Chicken or lamb & vege curry 29.50
 - Vege** Two vegetarian curries 29.50

Vegetable Curries

- Paneer Makhan masala** GF 17.90
Cottage cheese simmered in an onion tomato and masala with ginger, chilli and coriander.
- Daal Tarka** GF|DF Side 11.50 reg 16.50
Yellow daal cooked in an onion, tomato, garlic & ginger gravy.
- Daal Makhani** GF Side 11.50 reg 16.50
Black lentils, slow cooked with aromatic butter, cream and garlic.
- Alu Gobi Baingan** GF|DF 16.50
Stir-fried cauliflower, potatoes and eggplant in an onion masala, with ginger, green chilli and cumin seeds.
- Alu Matter** Side 11.50 reg 16.50
or **Alu Channa** GF Potatoes slow cooked with peas or chickpeas in a spicy onion, garlic & ginger gravy.
- Saagwala** GF Channa | Alu | Paneer 17.50
Choice of chickpea or potato or paneer in a spinach sauce, heightened with ginger, green chili, fenugreek and cumin.
- Khazana-e-lazzat** 17.90
Creamy kofta of potatoes, spinach cottage cheese, sultanas, toasted nuts, green chili and ginger simmered in a flavoursome and full-bodied khorma sauce.
- Navratan Khorma** GF Side 11.50 reg 16.50
Seasonal vegetables with cardamom & sultanas, infused in almond sauce.

Curries

Non-Veg Curries GF

- Mango Chicken** mango and coconut cream mildly spiced curry 23.90
- Chicken Makhani** 22.90
All time favourite butter chicken. Tender chicken pieces simmered in bay leaf flavored tomato sauce with cream, cardamom and sundried fenugreek leaves.
- Lamb Shank** 26.90
3 hour slow cooked leg of lamb in a rum infused frontier gravy.
- Shahi Duck** 26.90
Slow cooked duck in chef's special santra (orange) spiced gravy.
- Chicken Tikka Masala** 23.90
Chicken Tikka cooked on a griddle with onion, capsicum, tomato infused with garam masala.
- Khorma**
Finished in cardamom and sultanas, infused almond sauce.
-Goat | Lamb | Beef | Chicken 23.90
-Barramundi | Prawn 26.90
- Saagwala**
Ginger & garlic infused with spicy spinach garlic gravy.
-Goat | Lamb | Beef | Chicken 23.90
-Prawn 26.90
- Balti Jhal Frezie**
Dry tomato & onion, mixed seasonal vegetable stirfry.
-Chicken 23.90
-Prawn 26.90
- Rogan Josh.** Cooked with onion, ginger, red chilli an yoghurt infused with green chili and black cardamom.
-Goat | Lamb | Beef | Chicken 23.90
-Barramundi | Prawn 26.90
- Vindaloo Goanese**
Cooked in onion sauce with red chilli, rice vinegar, coriander, pepper & cinnamon. For the fiery palate.
-Goat | Lamb | Beef | Chicken 23.90
-Barramundi | Prawn 26.90
- Chettinad**
Spicy coconut and turmeric broth with lemon, ginger and green chili, tempered with mustard seeds and curry leaves.
-Goat | Lamb | Beef | Chicken 23.90
-Barramundi | Prawn 26.90
- Daal Tarka**
Infused with yellow lentils in a onion, garlic gravy.
-Goat | Lamb | Beef | Chicken 23.90

Banquets

Menu 1 Minimum of two persons
Vegetarian Delight \$35.00 Per Person

- Entrée Papadam & side accompaniments
- Samosa & onion bhajji
- Mains Palak Paneer, Alu Gobhi, Dal tarka, kachumber salad, Basmati rice, Naan or Roti.

Menu 2 Minimum of two persons
Royal feast \$45.00 Per Person

- Entrée Papadam & side accompaniments
- Chicken sixty five & samosa
- Main Lamb Rogan Josh & Chicken Makhani, Alu Gobi Baingan, kachumba salad, Basmati rice, Naan or Roti.
*Addition of Prawn curry \$6.00

Dessert available for all banquets at \$5 extra
Included Dessert is any of our home-made Koufisi ice-cream

Children's Menu

- Chicken nuggets & chips 11.50
- Fish & chips 11.50
- Tandoori Chicken & chips 11.50
- Butter chicken & rice 11.50
- Fries 5.00
- Ice Cream Sundae 5.50

Breads

- Naan -Leavened bread. 4.50
- Garlic naan 5.50
- Cheese naan 6.50
- Chilli, olive n onion naan 7.50
- Kheema Naan -Stuffed with spicy lamb mince. 7.50
- Healthy Wealthy naan Spinach, cheese & chili naan. 7.50
- Aloo onion paratha -Stuffed with spicy potato & onion. 7.50
- Chicken Tikka Onion naan 7.50
- Kashmiri naan -Stuffed with dry fruit and nuts. 7.50
- Roti - DF Wholemeal. 4.50
- Roomali roti -Paper thin soft bread prepared on a special concave wok. 5.50
- Lacha paratha -Flakey wholemeal bread 6.50

Rice (Basmati Rice)

- | | For 1 | 1-2 | 2-4 |
|--------------------------------------|-------|------|-------|
| | Sml | Reg | Lrg |
| Plain Rice | 2.50 | 4.00 | 7.50 |
| Saffron Rice - Saffron flavored rice | 3.00 | 5.00 | 9.00 |
| Jeera Rice -Roasted cumin | 5.90 | 9.50 | |
| Coconut Rice -Coconut flavored rice | 5.90 | 9.50 | |
| Biryani Rice -Fried Spiced rice | 5.90 | 9.50 | |
| Veg Biryani Lrg | | | 16.50 |
| Lamb or Chicken Biryani Lrg | | | 18.90 |
- Fried spiced basmati rice with meat & veg served with salan gravy and raita.

Accompaniment GF

- Delhi Salad** -Fresh garden salad with chickpeas infused with lemon-tamarind dressing. 6.90
- Kachumber Salad** -Finely diced tomato, cucumber & onion tossed with chat masala. GF|DF 5.90
- Banana Coconut Salad** DF 6.90
- Mint or Tamarind Sauce** 2.50
- Poppadoms** (4 pieces) DF 4.50
- Raita** -Yoghurt with cucumber. 4.90
- Mango chutney** DF 2.50
- Mixed pickle** DF 2.50
- Accompaniments** -Raita, pickle and mango chutney. 7.90

