

# STARTERS

mint sauce, and Raita.

• Vegetable Samosa	6.99	• Chicken 65	16.99
• Chicken Samosa	8.99	Marinated chicken cubed	
Housemade pastry filled		cooked with curry leaves,	
potatoes & peas mixed with		spices and hint of Soy sauce.	
blend of Indian Spices.		• Chilly Chicken	16.99
• Onion Bhaji	8.99	Tender Chicken cubes cooked	
Deep-fried sliced onions		with Onion, capsicum, green	
stirred in chickpea flour batter		chilli and hint of Chili sauce	
served with Mint Sauce		finished with spring onion	
• Tandoori Chicken (Half)	14.50	• Paneer Tikka	15.50
Tender chicken marinated with		Freshly Marinated Paneer	
blend of Indian spices and		Cubes cooked in Tandoori Oven	
Yogurt cooked in Tandoori			
Oven		<ul> <li>Veg Manchurian</li> </ul>	13.99
• Lamb Seekh Kabab	15.99	Freshly made fried Vegetable	
Overnight marinated Lamb	20.77	balls cooked with Onion,	
mince with blend of spices		capsicum gravy.	
cooked in Tandoori Oven		<ul> <li>Chicken Lollipop</li> </ul>	12.99
Chicken Malai Tikka	15.50	Specially cut Deep fried	
Chicken breast cubes		Chicken drumsticks coated	
marinated in mild spices with		with housemade batter and	
cheese and mixed nuts cooked		served with Mint Sauce	
in Tandoori Oven		<ul> <li>Mixed Platter Veg</li> </ul>	22.99
Honey Chilli Twist	12.99	Honey Chilli Potato, Samosa,	
Pototo Fries tossed with spicy	12.77	Onion Bhajji & Pakora	
special honey chilli sauce			
finished with sesame seeds		<ul> <li>Mixed Platter Non Veg</li> </ul>	24.99
	0.00	Chicken Malai Tikka, Tandoori	
• Dips Platter	9.99	Chicken & Lamb Seekh Kabab	
Poppadoms, Mango Chutney,			



# VEGETARIN MAINS ALL CURRIES SERVED WITH RICE

• Paneer Makhani	\$16.99		
Cubes of Cottage chesse cooked in tomato and butter gravy			
• Palak Panner	\$16.99		
Cubes of Cottage chesse cooked with spinach gravy and	Ψ10.77		
blend of housemade spices			
	¢45.00		
Malai Kofta  Doon fining Manhad Batatana and anthony about hellowaked.	\$15.99		
Deep fried Mashed Potatoes and cottage cheese ballscooked with spices and cashew gravy			
WILH SPICES AND CASHEW GLAVY			
• Navratan Korma	\$15.99		
Mixed Vegetables cooked in creamy sauce garnished			
with cashews, coconuts and dry fruits			
• Dal Makhani	\$15.99		
Slowly cooked lentils with onion, tomato & garlic gravy			
with blend of Indian spices			
• Mutter Paneer	\$15.99		
Cubes of cottage cheese and peas cooked with chef style gravy			
• Kadahi Paneer	\$16.99		
Cottage cheese cubes cooked with spice blend gravy			
of onion & capsicum gravy			
- Mash: Massay Mala:	¢1 = 0.0		
Methi Mattar Malai  Peac & Cottage chasse socked in cream and cashow nut	\$15.99		
Peas & Cottage cheese cooked in cream and cashew nut gravy and spices			
gravy and spices			
• Paneer Bhurji	\$16.99		
Soft Mashed Cottage chesse cooked in onion			
tomato gravy with blend of spices			
• Vegetable Jalfarezi	\$15.99		
Vegetables cooked in sweet chili sauce, capsicum, onion and spice:	5		
- Panear Tikka Masala	¢16.00		
Paneer Tikka Masala  Cottage Cheese cubes cooked onion tomato, cansicum in snick gra	\$16.99		
Cottage Cheese cubes cooked onion, tomato, capsicum in spicy gravy			



## MAINS

#### ALL CURRIES SERVED WITH RICE

 Murg Musallam \$17.99 Chicken pieces cooked in curry sauce with tomato, onion & Capcisum • Butter Chicken \$17.99 Overnight Marinated Tandoori chicken roasted cooked in mild creamy tomato sauce and Indian herbs • Chicken Tikka Masala \$17.99 Overnight Marinated chicken roasted cooked with onion, tomato, capsicum and blend of spices • Chicken Korma \$17.99 Boneless Chicken cubes cooked in blend spices with creamy cashew nut gravy. • Chicken Saag Wala \$17.99 Chicken cooked in spinach gravy with blend of herbs & indian spices Chicken Vindaloo \$17.99 Boneless chicken cooked in hot sauce, garnished with sesame seeds • Madras Chicken \$17.99 Boneless Chicken cubes cooked in coconut creams with mild herbs and spices • Chicken Rogan Josh \$17.99 Chicken cubes cooked in curry sauce with cinnamon, Herbs and Blend of house spice • Kali Mirch Chicken \$17.99 Boneless Chicken cubes cooked in cashew nut gravy and cream with Black pepper and herbs. Kadahi Chicken \$17.99 Chicken cooked in onion, tomato, garlic & capsicum gravy. • Chicken Do Pyaza Marinated chicken with spices cooked with diced onion, cream & spices Chicken Jalfarezi \$17.99 Boneless Chicken pieces cooked in sweet chilli sauce with capsicum, onion & garlic.



### MAINS

#### ALL CURRIES SERVED WITH RICE

• Butter Prawns \$21.50

Prawns cooked in mild creamy tomato sauce and Indian herbs.

• Fish Tikka Masala \$20.99

Marinated fish Cubes cooked with onion, tomato, capsicum and blend of spices

• Fish Vindaloo \$20.99

Fish cooked in hot sauce, garnished with sesame seeds

• Prawns Malabari \$21.50

Prawns cooked with onions, tomato and coconut creams garnished with crushed coconut

• Prawn Tikka Masala \$21.50

Marinated fish Cubes cooked with onion, tomato, capsicum and blend of spices

Malabari Fish
 \$20.99

Fish cooked with onions, tomato and coconut creams garnished with crushed coconut

Chill Out Fish Masala
 \$20.99

Chef's special fish masala cooked with perfect blend of house made spices

• Prawn Jalfarezi \$21.50

Prawns cooked with capsicum, onion and spices

Chill Out Prawn Masala
 \$21.50

Chef's special prawns cooked with perfect blend of house made spices

• Chill Out Goat Curry \$21.50

Chef's special recipe goat with bone cooked in gravy, spices and Herbs



# BREADS & RICE

\$3.99
\$4.99
\$5.99
\$4.99
\$7.99
\$6.99
\$6.50
\$6.99
\$5.99
\$6.99
\$4.50
\$9.99
\$15.99
\$14.99
\$16.99
\$17.99

Please let our friendly staff know about any
Dietary Requirements