

Chill out

INDIAN RESTAURANT & BAR

STARTERS

• 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.			
• Onion Bhaji	8.99	• Chilly Chicken	16.99
Deep-fried sliced onions		Tender Chicken cubes cooked	
stirred in chickpea flour batter		with Onion, capsicum, green	
served with Mint Sauce		chilli and hint of Chili 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		• Veg Manchurian	13.99
• Lamb Seekh Kabab	15.50	Freshly made fried Vegetable	
Overnight marinated Lamb		balls cooked with Onion,	
mince with blend of spices		capsicum gravy.	
cooked in Tandoori Oven		• Chicken Lollipop	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		• Mixed Platter Veg	22.99
• Honey Chilli Twist	12.99	Honey Chilli Potato, Samosa,	
Potato Fries tossed with spicy		Onion Bhajji & Pakora	
special honey chilli sauce			
finished with sesame seeds		• Mixed Platter Non Veg	24.99
• Dips Platter	9.99	Chicken Malai Tikka, Tandoori	
Poppadoms, Mango Chutney,		Chicken & Lamb Seekh Kabab	
mint sauce, and Raita.			



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 blend of housemade spices
- **Malai Kofta** **\$16.99**
Deep fried Mashed Potatoes and cottage cheese ballscooked with spices and cashew gravy
- **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
- **Methi Mattar Malai** **\$16.99**
Peas & Cottage cheese cooked in cream and cashew nut 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 spices
- **Paneer Tikka Masala** **\$16.99**
Cottage Cheese cubes cooked onion, tomato, capsicum in spicy gravy
- **Dal Tadka** **\$15.99**
Slowly cooked lentils cooked with onion and chef special gravy.
- **Channa Masala** **\$15.99**
Chickpea cooked in tomato and Onion gravy with indian Herbs and spices



MAINS

ALL CURRIES SERVED WITH RICE

- Murg Musallam \$17.99

Chicken pieces cooked in curry sauce with tomato, onion & Capsicum

- 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

- Mango Chicken \$17.99

Chicken cubes cooked in mango cream and lightly spiced sauce to
get nice blend sweet & spices served with garnishing of coconut

- Kali Mirch Chicken \$18.99

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 \$17.99

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.

- Chicken Bhuna \$17.99

Boneless Chicken pieces cooked with chopped onion, garlic, ginger and
housemade spices.



MAINS

ALL CURRIES SERVED WITH RICE

- **Makhani Lamb** **\$19.99**
Lamb pieces cooked in mild creamy tomato sauce and Indian herbs.
- **Lamb Tikka Masala** **\$19.99**
Overnight Marinated Lamb roasted cooked with onion, tomato, capsicum and blend of spices
- **Lamb Saag Wala** **\$19.99**
Diced Boneless Lamb cooked in spinach gravy with blend of herbs & indian spices
- **Lamb Korma** **\$19.99**
Boneless Lamb cubes cooked in blend spices with creamy cashew nut gravy.
- **Lamb Vindaloo** **\$19.99**
Boneless Lamb cooked in hot sauce, garnished with sesame seeds
- **Lamb Rogan Josh** **\$19.99**
Lamb cubes cooked in curry sauce with cinnamon, Herbs and Blend of house spices
- **Nawabi Lamb** **\$19.99**
Marinated Lamb cooked in cashew nut gravy with blend of Indian spices
- **Lababdar Lamb** **\$19.99**
Lamb pieces cooked in rich tomato & Onion based gravy with authentic spices
- **Rara Ghosht** **\$19.99**
Marinated Lamb minced & Diced Lamb cooked with tomato, onion & Capsicum gravy.
- **Madrasi Lamb** **\$19.99**
Authentic South Indian dish Lamb cubes cooked in coconut creams with mild herbs and spices
- **Chill Out Goat Curry** **\$20.99**
Chef's special recipe goat with bone cooked in gravy, spices and Herbs



MAINS

ALL CURRIES SERVED WITH RICE

- Butter Prawns \$20.99

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 \$20.99

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

- Prawn Tikka Masala \$20.99

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 \$20.99

Prawns cooked with capsicum, onion and spices

- Chill Out Prawn Masala \$20.99

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

DINNER FOR TWO

- Vegetrain Dinner \$46.99

Entrée- 2xSamosa & Pakora

Mains- Any Two Veggie Curry of Your Choice Served with Rice & 2 Butter Naans & Papadoms.

- Non-Vegetrain Dinner \$54.99

Entrée- 2xChicken Samosa & Lamb Seekh Kabab

Mains- 1 Chicken & 1 lamb Curry of Your Choice Served with Rice & 2 Butter Naans & Papadoms.



BREADS & RICE

Butter Naan	\$3.99
Garlic Naan	\$4.99
Cheese Naan	\$5.99
Lacha Parantha	\$4.99
Tandoori Roti	\$3.99
Lamb Keema Naan	\$7.99
Chicken Naan	\$6.99
Onion Kulcha	\$6.50
Cheese & Garlic Naan	\$6.99
Kashmiri Naan	\$5.99
Aloo Parantha	\$6.99
Cumin Rice	\$4.50
Kashmiri Pulao	\$9.99
Chicken Fried Rice	\$15.99
Vegetable Fried Rice	\$14.99
Vegetable Biriyani	\$15.99
Chicken Biriyani	\$16.99
Lamb Biriyani	\$18.99
Goat Biriyani	\$19.99
Prawn Biriyani	\$19.99

Please let our friendly staff know about any
Dietary Requirements