

ENTREE

MIXED VEGETABLE BHAJJI

Eggplant, potato, broccoli & onion sliced, mixed with herbs, chick-pea flour, mild spices, served with date & tamarind chutney 9.90

BROCCOLI & ZUCCHINI PAKORA

Broccoli & Zucchini coated in pakora batter, along with mild herbs served with mint tamarind sauce 9.90

ALU TIKKI 'WITH CHICKPEAS & TAMARIND'

Grated potato patties with spices, pan grilled, topped with yogurt and tamarind chickpeas 11.90

PAPDI CHAAT

Savouries, potatoes, chickpea, tomato, onion & mango powder mixed with green chutney, yoghurt, mint & date-tamarind sauces..... 12.90

SHAMMI KEBAB ROLLS

Shredded spiced lamb with potato & pepper, coated with egg & breadcrumbs, shallow fried served with tamarind chutney 11.90

CHICKEN TIKKA 'TANDOORI'

Chicken fillets marinated with cardamom, mace, pepper, garlic, black salt and char-grilled in tandoor 12.90

'MYSORE' LAMB CHOPS

Lamb cutlets marinated overnight with yogurt, spices, ginger, mustard oil, tandoor grilled 15.90

GRILLED TIGER PRAWNS

Pan grilled, with a touch of prawn masala, curry leaves & cashews, crunchy, juicy and pungent, full of flavour 14.90

TANDOORI SAMPLER

Spiced lamb cutlet, chicken tikka and seekh kebab grilled in the tandoor served with mint chutney 14.90

ROASTED SEEKH KEBAB

Ground lamb mixed with coriander, green chilli, onions, pepper skewered and roasted in the tandoor..... 11.90

CRAB & PRAWN CROQUETTES

Shelled crab & prawn meat crushed & sautéed with mustard seeds, shallots, coriander, cracked pepper & crumb fried 12.90

UTHAPPAM with Tomato & Onion

Rice & lentil pancake, topped with onion, coriander, tomatoes, green chillies, and served with coconut chutney 14.90

SIDE DISHES

Pappadums	2.90
Yoghurt Raita	2.90
Tomato, Onion & Cucumber	2.90
Lime Pickle	2.90
Sweet Mango Chutney	2.90
Side Dish Plate with Pappadums	7.90

CHICKEN

BUTTER CHICKEN

Char grilled chicken tikkas, simmered in crushed tomatoes, cashew nut cream sauce and finished with roasted fenugreek leaves 17.90

CHICKEN ZAGUTI

Hot & spicy Goan chicken prepared with roasted & ground aromatic masalas, finished with fresh herbs & vinegar 17.90

CHICKEN 'SINDHI' KORMA

Sindhi style korma, with garlic, green chillies, pistachios, scorched & crushed almonds, bay leaves, cardamom and cream 17.90

CHICKEN TIKKA MASALA

Grilled chicken tikka chucked with capsicum, onion & shallots, sautéed with crushed tomatoes, fenugreek and pepper 17.90

CHICKEN NILIGIRI

Flavoured with mint, coriander, green chillies and ginger, with potatoes, crushed spices; from the hilly regions of South India 17.90

VEGETABLES

DAL MASALA

Red & Yellow lentils simmered in turmeric, seasoned with onion, mustard seeds, curry leaves and lemon juice..... 14.90

DAL MAKHNI

Creamy curry of whole mung & kidney beans, simmered overnight on slow fire, finished with butter, ginger & cream 14.90

EGGPLANT BAGARA

Eggplant and potatoes, with fennel & tamarind, tempered with curry leaves & mustard seeds, finished with coconut 15.90

VEGETABLE KORMA

Mixed vegetables, simmered in almond, cashew and cream sauce, along with cubes of browned paneer 15.90

KADAI PANEER

Cottage cheese stir fried with chunky capsicum, onion, peas and seasoned with cracked pepper, ginger & chilli flakes 15.90

PALAK PANEER

Spinach puree seasoned with butter & garlic; then sautéed with cubes of Indian cottage cheese, roasted fenugreek leaves & cumin 15.90

MALAI KOFTA

Croquettes of cottage cheese, potato, cashew nuts & spinach, simmered in a sauce of crushed tomato, almonds & cream sauce 15.90

If you would like to have any dish that is not on this Menu, Please tell our wait staff and our Chefs will make it for you.

FISH & PRAWNS

MADRAS FISH CURRY

Dory fillets sautéed with fenugreek seeds, onion, green chilli, tamarind, ginger, curry leaves & lime juice 17.90

GOAN FISH CURRY

Dory fillets in lemon, flavoured with ground coconut, ginger & tamarind, from the tropical west coast 17.90

PRAWN MASALA

Sautéed capsicum, tomato and shallots, with fresh lemon, coriander and garam masalas in onion sauce 18.90

PRAWN KORMA

South style curry with whole spices, sliced onion, tomato, mustard seeds and simmered in fresh coconut milk 18.90

LAMB

BOMBAY LAMB CURRY

Diced shoulder lamb sautéed with onion potatoes, peas, curry leaves, and finished with crushed pepper and garam masala 18.90

LAMB KORMA

Succulent lamb & potatoes cooked in roasted cashews fresh cream, almond meal, finished with ground green cardamom 18.90

LAMB SAAG

Lamb with freshly ground English spinach, sautéed in butter, ginger & garlic, and finished with cream 18.90

LAMB ROGANJOSH

Tender lamb simmered in red Kashmiri spices & finished with coriander and tomatoes 18.90

BEEF

COCHIN BEEF CURRY

Succulent beef with potatoes, peas, smoked coconut, tempered with milled fennel & mint, finished with touch of coconut milk 17.90

BEEF KORMA

A mild creamy beef curry blended with fennel & apricot sauce, topped with shredded apricots & straw potatoes 17.90

BEEF JALFREZI

Diced beef tossed with red & green capsicum, onion, tomato, pepper sauce, finished with roasted & crushed cumin & pepper 17.90

BEEF VINDALOO

Beef cooked in a medium hot tangy vindaloo sauce, Goan style, with vinegar, red chillies and garam masalas 17.90

BEEF PASANDA

Braised beef, sliced and sautéed with celery, onion, shallots, mushroom & finished with cream sauce 17.90

TANDOORI BREADS

Plain Naan	3.00
Garlic Naan	3.50
Keema Naan	3.90
Cheese Naan	4.50
Roti (whole meal)	3.00
Onion Kulcha (onion, chilli, pepper & herbs)	4.50
Peshawari (almonds, cashew, pistachio, honey)	4.50

BASMATI RICE

White Basmati Rice	3.00
Pilau Rice	3.50
Kashmiri Pilau with pistachio, cashew, almond, sultana	4.50

DESSERTS

Pistachio Kulfi.....	6.50
Gulab Jamun served cold or warm	6.50
Gulab Jamun + Ice Cream	7.90
Jamaican Ball Gelato	6.50
Ice Creams Strawberry, Vanilla & Chocolate	6.50
San Marino Tiramisu	7.50

BANQUET MENUS (Min 3 Persons)

Please use these banquet menus for groups.
Everyone at the table must order the same set menu, Main course, rice, breads replenished if required. All mains dishes can be swapped

REGULAR 29.90 per person

*Sides, chicken tikka, shammi kebab; butter chicken, cochin beef, dal masala, rice & naans
(with Pistachio Kulfi, Gulab Jamun or Ice cream \$34.00)*

ALL INDIA 33.90 per person

*Sides, Papdi chaat, chicken tikka, crab croquettes, shammi kebab; butter chicken, beef korma, fish curry, rice and naans
(with Pistachio Kulfi, Gulab Jamun or Ice cream \$36.00)*

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