



Dinner Menu

Tuesday to Sunday
5.00pm to 9.30pm

Booking online or by
phoning (03) 9568 1486

Entrée		
Vegetable Samosa	Deep fried pastry stuffed with lightly spiced potatoes and green peas	\$8.00
Onion Bhaji	Coriander flavoured onion fritters	\$8.00
Hara Bhara Kebab	Shallow fried vegetable and spinach patties	\$12.00
Chicken Tikka	Boneless marinated chicken grilled in tandoor	\$12.00
Seekh Kebab	Spiced and skewered lamb mince cooked in tandoor	\$12.00
Chicken		
Chicken Tikka Masala (medium)	Unique combination of spices cooked with onion, capsicum and tomato	\$20.00
Chicken Balti (medium)	Boneless chicken cooked in medium spiced sauce with onion, capsicum and tomato	\$20.00
Chicken Korma (mild)	Chicken cooked in creamy cashew nut gravy	\$20.00
Kadai Chicken (medium)	Chicken cooked in kadai gravy	\$20.00
Chicken Vindaloo (HOT)	Spicy curry prepared in goan style	\$20.00
Mysore Chicken (HOT)	Chicken cooked with fresh chillies in coconut creamy sauce	\$20.00

Lamb		
Lamb Rogan Josh (medium)	Lamb cooked in traditional north Indian style	\$20.00
Lamb Korma (mild)	Blend of creamy cashew nut gravy cooked with lamb	\$20.00
Lamb Madras (medium)	Creamy coconut based delicacy cooked to perfection	\$20.00
Saag Lamb (mild to medium)	Diced lamb cooked with spinach sauce	\$20.00
Lamb Masala (medium)	Lamb cooked in onion, tomato masala gravy	\$20.00
Lamb Vindaloo (HOT)	Spicy lamb curry prepared in Goan style	\$20.00
Beef		
Beef Rogan Josh (medium)	Diced beef cooked in north Indian style	\$20.00
Beef Masala (medium)	Meat cooked with onion, tomato, capsicum in masala gravy	\$20.00
Beef Korma (mild)	Diced beef cooked in creamy cashew nut gravy	\$20.00
Beef Madras (mild to medium)	Combination of creamy coconut sauce cooked to perfection	\$20.00
Beef Vindaloo (HOT)	Spicy Goan style curry cooked to perfection	\$20.00
Beef Pepper Fry (HOT)	Spicy beef curry cooked with black pepper	\$20.00

Seafood		
Prawn Malabari (mild)	Prawn cooked with onion, capsicum in coconut gravy	\$22.00
Prawn / Fish Masala (medium)	Combination of spices cooked with onion, tomato and capsicum	\$22.00
Prawn Vindaloo (HOT)	Spicy curry cooked in Goan style	\$22.00
Butter Prawn (mild)	Blend of creamy tomato gravy with prawn	\$22.00
Goan Fish Curry (mild)	Fish cooked with creamy coconut gravy	\$22.00
Vegetarian		
Butter Paneer (mild)	Indian cottage cheese cooked in creamy tomato gravy	\$17.00
Paneer Tikka Masala (medium)	Cottage cheese with onion, tomato, capsicum and spiced gravy	\$17.00
Kadai Paneer (medium)	Cottage cheese cooked in kadai Gravy	\$17.00
Paneer Bhurji (medium)	Gratted Cottage cheese cooked with onion, capsicum in tomato sauce	\$17.00
Palak Paneer (mild to medium)	Cottage cheese cooked in mild spiced spinach sauce	\$17.00
Achari Paneer (medium)	Cottage cheese cooked in pickle sauce	\$17.00

Vegetable Korma (mild)	Mix vegetable cooked in creamy cashew nut gravy	\$17.00
Mix vegetable (medium)	Fresh vegetable cooked in medium spiced gravy	\$17.00
Vegetable Madras (mild to medium)	Creamy coconut based delicacy cooked to perfection	\$17.00
Vegetable Jalfrezi (medium)	Fresh vegetable cooked in tomato gravy	\$17.00
Chole Masala/Chole Palak (medium)	Chickpeas cooked in onion tomato gravy or spinach sauce	\$17.00
Malai Kofta (mild)	Mashed potato, dry fruit and cottage cheese dumpling cooked in rich cashew nut gravy	\$17.00
Aloo Gobi / Aloo Mutter (medium)	Potatoes cooked with cauliflower or green peas in spiced sauce	\$17.00
Saag Aloo (mild)	Potatoes cooked in mild spiced spinach sauce	\$17.00
Bombay Potatoes dry (mild)	Potatoes tempered with cumin seed, curry leaves and coriander	\$17.00
Dal Tadka (mild to medium)	Yellow split lentil tempered with garlic, tomato and onion	\$17.00
Dal Makhani (medium)	Black lentil & kidney beans cooked with tomato, cream and butter	\$17.00

Tandoori Bread		
Plain Naan	Leavened refined flour bread	\$3.00
Garlic Naan	Garlic flavoured Naan	\$4.00
Cheese Naan	Naan stuffed with cheese	\$5.00
Cheese & Garlic Naan	Naan stuffed with cheese and smeared with garlic	\$6.00
Peshawari Naan	Naan stuffed with Nuts and Dry fruits	\$5.00
Aloo Naan	Naan stuffed with spiced mashed potatoes	\$5.00
Kheema Naan / Paneer Naan	Naan stuffed with spiced lamb mince or spiced cottage cheese	\$5.00
Chilli Naan		\$4.00
Spinach Naan		\$4.00
Cheese & Chilli Naan		\$5.00
Cheese & Spinach Naan		\$5.00
Roti	Wholemeal bread	\$3.00
Paratha	Flaky wholemeal bread	\$3.00
Rice		
Steamed Rice		\$3.00
Saffron Rice		\$6.00
Coconut Rice		\$6.00
Jeera Peas Rice		\$6.00
Biryani Rice		\$6.00
Sides		
Papadams		\$3.00
Cucumber Raita		\$3.00
Sweet Mango Chutney		\$3.00
Mint Sauce		\$3.00
Pickles		\$3.00