ENTRÉE (VEG)

Palak Patta Chaat — $19.90
Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind and chilli & mint sauce

Aloo Tikki — $18.90
Crispy spiced potato patties with chickpeas mint, date & besan vermicelli

Khasta Kachori (6 Pcs) — $17.90
Crisp go-pappa shell filled with white pea mash, tamarind, sweet yogurt and mint sauce

Pattiwala Samosa — $15.90
Crispy turnover deliciously filled with mildly spiced potatoes and green peas

Tandoori Paneer Tikka — $18.90
Marinated skewers of cubed cottage cheese, grilled in a super hot clay tandoor oven

Spicy Chilli Paneer — $21.90
Crispy chilli paneer made by tossing fried paneer in sweet, sour and spicy chilli sauce

Pani Puri (10pcs) — $18.90
Crispy fried balls of plain flour filled with a mixture of mashed potatoes, black chickpeas and served with tangy water

Veg Platter for 2 — $39.90
Tandoori Paneer Tikka, Samosa, Aloo Tikki, Khasta Kachori

ENTRÉE (NON-VEG)

Roasted Tandoori Chicken — $14.90 (half) | $24.90 (full)
Tandoor chicken marinated with garam masala , ginger, garlic, yogurt with fresh lemon

Grilled Tandoori Chicken Tikka — $20.90
Chicken thigh fillets marinated with yoghurt, lime pickle, ginger and fresh lime smoked in a tandoori oven

Prawn Kaliwada — $23.90
Tender prawns marinated in a zesty batter, deep-fried to a golden crisp, capturing the vibrant essence of Mumbai coastal cuisine

Spicy Chilli Chicken — $21.90
Crispy chicken tossed in a spicy chilli sauce

Lemon Garlic Lamb Chops — (2pcs) $19.90 | (4pcs) $38.90
Lamb cutlets marinated with spice, ginger and garlic, and cooked to perfection in the tandoor

Crab Pittu — $22.90
Crab meat mixed with rice flour, coconut, and South Indian spices

Spicy Chilli Prawns, Scallops & Calamari — $23.90
Prawn, scalloops & calamari cooked in chilli sauce

Famous Gilafi Seekh Kebab — $21.90
Skewered lamb mince, glazed with coriander, mint, green chilli, then cooked in the tandoor and served with mint chutney

Punjabi Fish Fry — $20.90
Fish marinated in medium-spicy batter, then fried till crispy - a famous dish from the streets of Amritsar

Platters for 2 — $45.90
Grilled Tandoori Chicken Tikka, Gilafi Seekh Kebab, Punjabi Fish Fry, Prawn Kaliwada

DOSA

Plain Dosa — $20.90
Light & crisp rice flour pancake served with sambhar

Masala Dosa — $22.90
Light and crisp rice flour pancake served with sambar and onion chutney with a filling of spiced potato & onion

Keema Dosa — $24.90
Light and crisp rice flour pancakes served with sambar and onion chutney with a filling of pounded lamb and cheese

Paneer Dosa — $23.90
Light and crisp rice flour pancakes served with sambar and onion chutney with a filling of paneer

Rawa Dosa — $28.90
Light & crisp semolina pancake served with sambhar & with a filling of spicy potato & onions

Chicken & Cheese Dosa — $25.90
Light & crisp rice flour pancake served with sambhar & with a filling of chicken and cheese

CHOWMEIN

Noodles with mixed vegetables and special homemade sauce

Vegetables $22.90 | Chicken and Egg $25.90 | Lamb $25.90 | Mixed (Veg, Chicken and Egg) $25.90

MOMO

(Nepalese Dumpling) 10PCS

Steam Momo (Veg or Chicken) — $22.90

Spicy Momo (Steamed) (Veg or Chicken) — $23.90

Fried Momo (Deep fried) (Veg or Chicken) — $22.90

Kothey Momo (Slightly Pan fried) (Chicken or Veg) — $22.90

Sandheko Momo — $23.90
Marination of diced onion, tomato & herbs – Chicken or Veg

Jhol (Soup) Momo — $23.90
Momo in fresh tomato soup - Chicken or Veg

Momo Platter: — $65.90
ombinations of 30 pcs Momos - Steamed, fried and Kothey - Chicken or Veg

VEG MAINS

Paneer Lababdar — $23.90
Our signature dish - cubes of cottage cheese cooked in the Chef's special velvety smooth gravy - a must try!

Palak Paneer — $23.90
Freshly blended spinach & paneer slowly cooked in aromatic spices

Paneer Butter Masala — $23.90
Cottage cheese cooked in herbs & spices with creamy tomato gravy

Paneer Tikka Masala — $23.90
Paneer simmered in chop masala, capsicum, spices & tomato gravy

Veg Korma — $22.90
Seasonal fresh vegetables cooked in cashew nut sauce with a touch of fresh cream

Mix Veg Curry — $22.90
Seasonal fresh vegetables cooked in tomato and onion sauce

Malai Kofta — $23.90
Mashed potatoes and cottage cheese dumplings, deep fried cooked in an cashew
and tomato sauce with a touch of fresh cream

Bhindi Do Pyaza — $22.90
Made by frying okra, garam masala, ginger, turmeric, green chilli & lots of caramelized onions

Bagara Aloo Baingan — $22.90
Made with tender young eggplants, coconut, sesame seeds, peanuts, tamarind & spices cooked hyderabadi style

Punjabi Baingan Ka Bharta — $22.90
Roasted eggplant mashed & cooked with sautted onions, garlic ginger & tomatoes along with spices

Malai Khumbh Matar — $22.90
Butter Mushroom & green peas cooked in a creamy sauce

Channa Masala — $21.90
Chickpeas cooked with traditional herbs & spices

Daal Makhani — $21.90
Black lentils cooked over a slow fire, with spices, ginger and garlic

Daal Tadka — $21.90
A mix of yellow lentils cooked with cumin seeds, ginger and garlic, and fresh tomato sauce

NON VEG MAINS

CHICKEN

Chicken Lababdar — $28.90
Our signature dish - chicken tikka cooked in the Chef's special velvety smooth gravy - a must try!

Butter Chicken — $28.90
Chicken tikka cooked in rich creamy and red tomato sauce

Chicken Tikka Masala — $28.90
Chicken tikka cooked with capsicum and diced onions in a chop masala gravy

Chicken Chettinad — $28.90
South Indian style cooked with coconut cream & spicy sauce (Hot)

Chicken Korma — $28.90
Boneless diced chicken with almond & cashew paste, with a touch of fresh cream

Chicken Saag — $28.90
Chicken thigh fillets cooked in fresh garden spincah & herbs

Chicken Kali Mirch (Black Pepper) — $28.90
Chicken cooked with white sauce & black pepper

Mango Chicken — $28.90
Chicken Cooked with mango pulp & coconut cream

Hyderabadi Bagara Chicken — $28.90
A rich mildly spiced curry with roasted sesame, coconut, & peanuts, offering a nutty & aromatic flavour

LAMB

Kali Mirch Gosht Ka Salan (Lamb) — $29.90
A spicy & tasty black pepper curry with succulent lamb pieces

Punjabi Style Lamb Saag — $29.90
Boneless lamb cooked in fresh garden spinach & herbs

Lamb Korma — $29.90
Boneless diced lamb with almond & cashew paste, with a touch of fresh cream

South Indian Style Lamb — $29.90
A traditional South Indian dish with coconut and fresh tamarind, mustard and dry red chilli

Hyderabadi Bagara Lamb — $29.90
A rich mildly spiced curry with roasted sesame, coconut, & peanuts, offering a nutty & aromatic flavour with tender pieces of lamb

BEEF

Goanese Beef Vindaloo — $28.90
A spicy, tangy, & flavourful beef curry originating from Goa

Beef Ka Salan — $28.90
A rich mildly spiced curry with roasted sesame, coconut, & peanuts, offering a nutty & aromatic flavour with tender pieces of beef

Spicy Beef Nariyal — $28.90
A traditional South Indian dish with coconut and fresh tamarind, mustard and dry red chilli

GOAT

North Indian Goat Curry — $29.90
Baby diced goat on the bone, cooked North Indian style

Tawa Goat Masala — $29.90
Baby diced goat on the bone, roasted with onions, tomato, capsicum, chilli masala prepared on traditional tawa

Goat Saag Wala — $29.90
Baby diced goat on the bone, cooked in a sauce made with fresh spincah, onions & spices

Goat Bagara Ka Salan — $29.90
A rich mildly spiced curry with roasted sesame, coconut, & peanuts, offering a nutty & aromatic flavour with tender pieces of goat

SEAFOOD

Grilled Tandoori Salmon — $40.90
Salmon fillet grilled in the tandoor, served with chips and garlic naan

Fish Malabari — $32.90
Fish fillet cooked with rich coconut gravy flavoured with a special blend of spices

Spicy Shrimp Vinadloo — $34.90
A spicy dish from the exotic beaches of Goa made using a unique blend of hot, aromatic spices & vinegar to give it a flavour

Prawn Madras — $34.90
A traditional South Indian dish with coconut and fresh tamarind, mustard and dry red chilli

Malabari Mix Seafood Curry — $44.90
Fish fillet, prawns, scallops, calamari cooked with rich coconut gravy flavoured with a special blend of spices

Khekda (Crab) Curry — $35.90
Crab meat cooked in a Maharashtrian style curry with coconut cream & a blend of spices

BIRYANI

Saffron rice flavoured with aromatic biryani spice.
medium hot, served with raita

Veg	$25.90
Paneer	$26.90
Chicken	$27.90
Lamb	$28.90
Goat	$28.90
Prawn	$35.90

SIDES

Green Salad	$10.90
Kuchumber Salad of chopped onion, cucumber & tomato.	$6.90
Cucumber Raita Yogurt with grated cucumber & roasted ground cumin.	$7.90
Pickle	$4.90
Pappadam	$4.90
Onion Laccha	$7.90

BREAD

Plain Naan	$5.00
Butter Naan	$5.90
Garlic Naan	$6.50
Cheese Naan	$8.90
Cheese & Garlic Naan	$9.90
Aloo Paratha	$7.90
Roti	$5
Butter Roti	$5.90
Keema Naan	$9.90
Lachha Paratha	$7.90
Peshawari Naan	$10.90

BASMATI RICE

(Per Person)

Plain Rice	$4.90
Jeera (Cumin) Rice	$5.90
Saffron Rice	$6.90
Peas Pilau (green peas)	$9.9 0
Kashmiri Pilau (dried fruit & nuts)	$9.90
Veg Pilau (mix vegetables)	$10.90

KIDS MENU

(10 and under)

Fish & Chips	$10
Nuggets & Chips	$10
Hot Chips	$7

DESSERTS

Rasmalai	$12.90
Gulab Jamun with Ice cream	$12.90
Gulab Jamun only	$10.90
Chocolate Brownie	$12.90
Mango Kulfi	$10.90
Pista Kulfi	$10.90

THALIS

No Sharing and served till 3.00pm Only

Veg Thali — $27.90
Paneer Lababdar, Mix Veg curry, Dal Tadka, Rice, Roti, Pickle, Pappadam, Sweet

Non Veg — $30.90
Butter Chicken, Lamb Curry, Daal Makhani, Rice, Roti, Pickle, Pappadam, Sweet

Seafood — $35.90
Prawn Curry, Fish Cury, Daal Makhani, Rice, Roti, Pickle, Pappadam, Sweet

BANQUETS

(Min 4 persons)

Veg Banquet — $50.90pp

Entrée:
- Palak Patta Chaat
- Samosa
- Onion Bhaji
- Aloo Tikki

Mains:
- Paneer Lababdar
- Aloo Gobi
- Veg Korma
- Daal Makhani

Rice/Naan
Sides dishes

Non Veg — $60.90pp

Entrée:
- Palak Patta Chaat
- Chicken Tikka
- Seekh Kebab
- Aloo Tikki

Mains:
- Butter Chicken
- Lamb Rogan Josh
- Paneer Lababdar
- Daal Makhani

Rice/Naan
Side dishes

Dessert: (Extra $3.50 Per Person) Select any one
Gulab Jamun / Rasmalai / Kulfi (Mango / Pista)