

ENTRÉES

1. PAKORA

\$6.95

Try our tasty golden sliced potatoes, mildly

(potatoes)

spiced, dipped in gram flour batter and fried.

\$7.95

Served with mint chutney and cucumber raita.

(vegetable)

2. SAMOSA (three in a serve)

\$5.95

Traditional crispy pastry filled with potatoes,

(vegetable)

peas & vegetables, or meat. Accompanied with mint

\$7.95

chutney & raita

(meat)

3. ONION BHAJI (three in a serve)

\$7.95

Fresh sliced onion and potato seasoned with spices,

dipped in batter and fried until Golden Brown, served

with mint chutney & cucumber raita

4. CHICKEN TIKKA (served with fresh salad)

\$11.95

Tender boneless chicken marinated in yoghurt, spices

and lemon juice, kept overnight & cooked in Tandoor oven,

served on the side with fresh salad and cucumber raita.

5. TANDOORI CHICKEN (half)

\$11.95

Two full legs of chicken on the bone marinated in yoghurt,

(half-two
full legs)

spices, lemon juice, kept overnight and cooked in tandoori oven,

\$18.95

served with fresh salad.

(whole-four
full legs)

6. TANDOORI PRAWNS

\$14.95

Juicy Tiger Prawns marinated in herbs, spices and yoghurt,

baked in the tandoor oven. Served

with fresh garden salad and cucumber raita

7. SEEKH KEBAB

\$8.95

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Minced lamb marinated skewered & cooked in tandoor oven. Served with mint chutney & cucumber raita

CHICKEN DISHES**1. BUTTER CHICKEN****\$16.95**

Tender pieces of boneless chicken Tikka baked in tandoor, then cooked with tomatoes, herbs, butter and cream.

2. CHICKEN VINDALOO**\$16.95**

Tender pieces of boneless chicken marinated in spices and cooked with our mouth-watering traditional spices, vinegar and finished with crispy fried onions and tomato.

3. CHICKEN MADRAS**\$16.95**

Boneless chicken pieces cooked with mustard seeds, fried coconut, Indian spices and flavoured with lemon juice and finished with fried onions and tomato.

4. CHICKEN KORMA**\$16.95**

A creamy aromatic dish. Boneless chicken cooked with mild Indian spices, cream and finished off with almond flakes. Another everyone's favourite.

5. CHICKEN JHALRAZI**\$16.95**

Spicy tender pieces of boneless chicken cooked with mustard seeds, chillies and our own Indian spices and finished with sliced capsicum and onion.

6. SAG CHICKEN**\$16.95**

Another favourite dish. Boneless pieces of chicken marinated in spices, cooked with spinach and fresh Indian herbs and spices.

7. CHICKEN TIKKA MASALA**\$16.95**

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\$16.95

A mouth-watering traditional dish of marinated boneless chicken Tikka pieces cooked in tandoor, mixed with fresh Indian spices and finished with capsicum and onions.

BEEF DISHES

1. BEEF VINDALOO

\$16.95

Spice up your evening with our mouth-watering beef curry cooked with traditional Indian spices and a touche of vinegar.

2. BEEF PATIYA

\$16.95

A sweet and spicy beef curry, with a touch of vinegar finished off with fresh tomato and fried onion.

3. BEEF MADRAS

\$16.95

Another favourite South Indian beef curry cooked with fried coconut and Indian spices flavoured with fresh lemon and fried onion.

4. BEEF KORMA

\$16.95

Tender boneless beef cooked with mild aromatic spices, topped with cream and cashew paste.

5. BEEF MASALA

\$16.95

Tender beef cooked with traditional spices and finished with fresh tomato, capsicum and onion.

6. SAG BEEF

\$16.95

Tender boneless beef pieces cooked with spinach, fresh Indian herbs and spices and finished with tomato and fried onions.

LAMB DISHES

1. LAMB MASALA

\$16.95

We cook this mouth-watering lamb dish in a traditional spicy sauce to your liking of mild, medium or hot, and finished with sliced

1. LAMB MASALA **\$16.95**

capsicum, tomato and onion.

2. LAMB VINDALOO **\$16.95**

Spicy boneless lamb cooked with our mouth-watering special
Indian spices and vinegar.

3. LAMB SHAHI KORMA **\$16.95**

A creamy aromatic dish. Boneless lamb cooked with mild
Indian spices, cashew nut paste, cream and finished with
almond flakes and our golden fried onions.

Another everyone's favourite.

4. HYDRABADI GHOST **\$16.95**

Hydrabadi style lamb curry cooked with mild spices coconut and
cashew nut paste and finished off with cream and almond flakes.

5. SAG MEAT **\$16.95**

A delicious boneless lamb dish cooked with spinach, Indian spices,
ginger and garlic. A favourite dish in North India.

6. ROGAN JOSH **\$16.95**

Traditional lamb curry cooked with yoghurt, Indian herbs and
tomato in a delicious mild or spicy sauce and finished with fried onions.

7. LAMB MADRAS **\$16.95**

Boneless lamb curry cooked with fried coconut and Indian spices,
flavoured with lemon juice and fried onion.

8. LAMB KEEMA **\$16.95**

Minced lamb cooked with potatoes, green peas and chopped tomato
in a traditional Indian spices.

9. AGNI GOAT CURRY **\$18.95**

Marinated fresh goat meat cooked in a delicious chef's special

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recipe. Finished with a tuch of cream.

SEAFOOD DISHES

1. ZHINGA LASHUNI (Garlic Prawns) **\$18.95**

Indulge yourself with this in-house favourite dish. Tiger prawns cooked with garlic, butter and mild Indian spices.

2. PRAWN KORMA **\$18.95**

Tiger prawns cooked with mild Indian spices, cream, butter and finished off with cashew nut paste and fried onions.

3. PRAWN MASALA **\$18.95**

Prawns cooked in our traditional Indian spices and cream and finished with capsicum, onion and fresh tomatoes.

4. PRAWN JHALFRAZI **\$18.95**

Tiger prawns cooked with sweet and spicy jhalfrazi sauce and finished with fresh capsicum, tomato and onions.

5. FISH MASALA **\$17.95**

Cubed fish fillet cooked with sautéed capsicum, onion and tomatoes in authentic Indian spices.

6. GOAN FISH CURRY **\$17.95**

Another in-house favourite. Cubed fish fillet cooked with fresh coconut milk in goan style mild spices and finished with crispy fried onions, tomato and spring onions.

VEGETABLE DISHES

1. VEGETABLE JHALFRAZI **\$12.95**

Selection of fresh garden vegetables sautéed and cooked in a delicious jhalfrazi sauce.

2. ZEERA ALOO (Bombay Potato) **\$12.95**

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Potatoes marinated in Indian herbs and spices, pan fried and finished with fresh tomato, spring onions and crispy fried onions.

3. POTATOES & CHICK PEA CURRY \$12.95

Potatoes and chick peas cooked in a thick and creamy sauce. Another everyone's favourite.

4. DHAL BASANTI \$12.95

Red lentil curry cooked with mild Indian herbs and spices.

5. ALOO PALAK \$12.95

Potatoes and spinach cooked with authentic Indian spices.

6. MOCK MEAT MASALA \$15.95

Mouth watering soy meat cooked in our traditional masala mix & touch of cream, finished with capsicum tomato & onion

7. VEGETABLE KORMA \$12.95

Mixed chopped garden vegetables cooked in a thick and creamy sauce and finished with our crispy fried onion.

8. PALAK PANEER \$14.95

Delicious home made cottage cheese and spinach cooked with authentic Indian spices.

9. PANEER MASALA \$14.95

Delicious home made cottage cheese cooked in our traditional Indian masala sauce and finished with a touch of cream and topped with capsicum, onion and fresh tomato.

10. PANEER JHALFRAZI \$14.95

Home made cottage cheese cooked with mustard seeds, chillies and our delicious jhalfrazi sauce and finished with tomato, capsicum and onion.

11. POTATO MASALA **\$12.95**

Potatoes cooked with onion, capsicum and tomatoes,
in a traditional masala sauce.

12. EGGPLANT MAHARAJA **\$15.95**

Cooked in a traditional mixture of spices & finished with
capsicum onion and tomato

13. MUSHROOM MASALA **\$14.95**

Mouth watering traditional dish of mushroom cooked in our masala
mix, finished with capsicum tomato & onion

14. MALAI KOFTA **\$14.95**

Homemade cottage cheese & potato dumpling
cooked in our delicious special sauce

15. DAHL MAKHANI **\$12.95**

Black lentil and kidney bean cooked on slow fire and
mixed with famous Agni Makhani recipe

TANDOORI BREADS

Punjabi leavened bread baked in our tandoor while you wait

Buttered Naan **\$3.50**

Garlic Naan **\$4.50**

Cheese Naan **\$5.00**

Aloo Kulcha **\$5.00**

Peshwari Naan **\$5.00**

Kheema Naan **\$5.00**

Chillie Naan **\$5.00**

Paratha (Flaky Flat Bread) **\$3.50**

RICE

PLAIN RICE (Basmati rice flavoured with cumin seeds)

Small (250ml container)	\$2.50
Large (500ml container)	\$3.50
PULAU RICE (Indian style rice with herbs & spices)	
Small (250ml container)	3.50
Large (500ml container)	\$4.50
BIRYANI RICE (Lightly spiced traditional Indian Rice)	
VEGETABLE BIRIYANI	\$12.95
CHICKEN BIRIYANI	\$15.95
LAMB BIRIYANI	\$15.95
PRAWN BIRIYANI	\$17.95
GOAT BIRIYANI	\$17.95
CONDIMENTS	
Mango Chutney	\$2.50
Mint Chutney	\$2.50
Cucumber Raita (small)	\$4.00
Cucumber Raita (large)	\$7.50
Mixed Pickle	\$2.50
In-house Salad	\$5.00
Papadums (2 per serve)	\$1.00
DESSERTS	
1. GULAB JAMUN	\$4.95
Deep fried milk dumplings with sugar syrup.	
2. KULFI (mango or pistachio)	\$4.95
Delicious home made Indian ice cream.	
3. KHEER	\$4.95
Creamy rice pudding.	
4. CARROT HALWA	\$4.95
A blend of sweet carrot in cream and traditional flavours.	

5. WATALAPPAN	\$4.95
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Sri Lankan style caramel pudding made with eggs and palm sugar.

6. CREME CARAMEL	\$4.95
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7. MANGO MOUSSE	\$4.95
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8. LASSI (traditional indian yoghurt drink)	\$4.95
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Mango, sweet or salted