

Complimentary small saffron rice with every meat and seafood dish!

All prices include GST and is subject to change.

### ENTRÉES

**1. PAKORA** **\$6.95**

Try our tasty golden sliced potatoes, mildy **(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 **\$6.95**

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

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with fresh garden salad and 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**

A mouth-watering traditional dish of marinated boneless chicken

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**\$16.95**

Tikka pieces cooked in tandoor, mixed with fresh Indian spices and finished with capsicum and onions.

### **BEEF DISHES**

Complimentary small saffron rice with every meat dish.

#### **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

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to your liking of mild, medium or hot, and finished with sliced 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

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in a traditional Indian spices.

**9. AGNI GOAT CURRY** **18.95**

Marinated fresh goat meat cooked in a delicious chef's special recipe. Finished with a touch of cream.

**SEAFOOD DISHES**

Complimentary small saffron rice with every seafood dish

**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**

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**

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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

**TANDOORI BREADS**

Punjabi leavened bread baked in our tandoor while you wait

**Buttered Naan** **\$3.50**

**Garlic Naan** **\$4.50**

**Sweet Naan** **\$4.50**

**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**

**BRIYANI RICE** (Lightly spiced traditional Indian Rice)

**VEGETABLE BIRIYANI** **\$12.95**

**CHICKEN BIRIYANI** **\$15.95**

**LAMB BIRIYANI** **\$15.95**

**PRAWN BIRIYANI** **\$17.95**

**VEGETABLE BIRIYANI** **\$12.95**

**CHICKEN BIRIYANI** **\$15.95**

**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**

Sri Lankan style caramel pudding made with eggs and palm sugar.

**6. CREME CARAMEL** **\$4.95**

**7. MANGO MOUSSE** **\$4.95**

**6. LASSI (traditional indian yoghurt drink)** **\$4.95**

Mango, sweet or salted