

FRIED ENTREES

Pappadam (4 pieces) - \$2.00

Pakora (4 pieces) - \$5.00

Sliced onion and potato, dipped in chickpea batter with mild spices and fried golden brown, served with chutney.

Vegetable Samosa (4 pieces) - \$5.00

Homemade pastry filled with flavoured potato, green herbs and peas. Served Mint Sauce.

Keema Samosa (2 pieces) - \$5.00

Homemade pastry filled with flavoured lamb mince, green herbs and peas. Served Mint Sauce.

Fish Amritsari (4 pieces) - \$7.00

North Indian delicacy of fried fish coated in a chickpea batter, lightly spiced and flavoured with mint and lemon. The flavour of the real Punjabi style.

Tandoori Drumsticks (2 pieces) - \$5.00

Chicken drumstick marinated in yoghurt, fresh herbs and spices and grilled in the clay Tandoori oven.

Mix 'n' Match (1 piece each) - \$13.00

Assorted combination of Tandoori and fried entrees that include, Samosa, Pakora, Chicken Tikka and Tandoori Drumstick.

MAIN TANDOORI DISHES

Tandoori Chicken (King of Tandoor) - {Full \$15.00 Half \$11.00}

Juicy chicken marinated in yoghurt, lemon juice, saffron, fresh herbs, garlic, ginger and spices. Grilled in a tandoori oven and served with a mint sauce.

Tandoori Chicken Tikka - {Full \$15.00 Half \$11.00}

Chicken breast marinated with yoghurt, fresh herbs and spices, Garlic, ginger and spices. Grilled on skewers in a tandoori oven.

MAIN DISHES CHICKEN, LAMB OR BEEF

Korma - \$13.50 (Mild)

The Korma is a special dish created for the Moghul emperors.

Cubes of chicken are prepared with Cashew nuts and cooked in a rich creamy sauce.

Rogan Josh - \$13.50 (Mild)

Chef's special creation. Lamb is simmered with lentils, with the added flavours of Cardamon and fresh garlic. A spicy exotic curry of the Kashmiri style.

Vindaloo - \$13.50 (Med - Hot)

Seasoned diced pieces of lamb cooked in Chef's special Vindaloo Sauce. Traditionally a hot curry, on request, the quantity of chillies will be adjusted to the individuals' taste.

Madras - \$13.50 (Mild)

A Goan style curry prepared with traditional Madras spices and coconut, creating a unique flavour.

Palak Blend - \$13.50 (Mild)

Lamb cooked with a rich spinach sauce, tomatoes, onions and fresh seasoned spices.

VEGETABLES CURRIES

Mixed Vegetables - \$13.00 (Mild)

An assortment of fresh vegetables blended with fresh coriander & selected spices.

Dilkhush Malai Kofta - \$13.00 (Mild)

Koftas are very popular throughout India. These are the chef's original vegetarian delight of tasty cottage cheese and potato balls cooked with special selected with special selected herbs and spices.

Shahi Navrattan Korma - \$13.00 (Mild)

Fresh garden vegetables cooked in a creamy sauce with almonds, raisins, cashews and spices.

Aloo Palak - \$13.00 (Mild)

A spinach delicacy blended with a fresh masala and served with cubed potatoes.

Punjab Gobi - \$13.00 (Mild)

Traditional Northern Indian curry, cooked with cauliflower, fresh green herbs and potatoes.

Channa Masala - \$13.00 (Mild)

Chickpeas cooked with fresh herbs and the chef's specially selected spices.

Palak Paneer - \$13.00 (Mild)

Home made cottage cheese and spinach, cooked together in a smooth rich gravy with special herbs.

Bombay Aloo - \$13.00 (Mild)

Pan fried potatoes cooked with garlic, coriander, capsicum, and sauced very lightly.

Punjabi Dal - \$13.00 (Mild)

Red lentil curry mixed with a variety of spices and herbs and simmered over a low flame.

PRAWNS AND FISH

Vindaloo - \$17.00 (Med-Hot)

Traditionally a hot curry, on request, the quantity of chillies will be adjusted to the individuals' taste.

Korma - \$17.00 (Mild)

This Korma is a special dish created for the Mughul Emperors. Juicy king prawns prepared with cashew nuts and cooked in a rich creamy sauce.

Madras - \$17.00 (Mild)

A Goan style curry prepared with traditional Madras spices and coconut, creating a unique flavour.

Mixed Seafood (Prawns & Fish) - \$17.00 (Mild)

The Chef's special, originating from South India. Seafood Prepared with a sauce of fresh herbs, onions and tomatoes.

Mango Prawn - \$17.00 (Mild)

Black Tiger prawns cooked in a delicious creamy sweet mango sauce.

Butter Prawn - \$17.00 (Mild)

A Punjabi dish prepared with tomatoes, cashews and, ground almonds finished with a silky smooth cream sauce.

AUTHENTIC DISHES

Butter Chicken - \$14.90 (Mild)

The Moghul dish of boneless Tandoori chicken finished in tomato butter sauce.

Mango Chicken - \$14.90 (Mild)

Dish of boneless Mango chicken finished in a delicious mango sauce.

Chilli Chicken - \$14.90 (Mild)

Diced chicken cooked in hot chilli sauce with vegetables.

Chicken Tikka Masala - \$14.90 (Mild)

Chicken baked in Tandoor and cooked in onion sauce with fresh spices.

Balti Goshat - \$14.90 (Mild)

(Chicken, Lamb or Beef) Cubes of Chicken, Lamb or Beef tossed in Masala spices of ginger and garlic.

Chef's Special Karahi - \$14.90 (Mild)

(Chicken, Lamb or Beef) An original Punjabi dish, prepared with cumin, fresh herbs, tomatoes and capsicum with fried onions.

Lamb Do Piazza - \$14.90 (Mild)

Kashmiri style Lamb with onions, tomatoes and capsicum, mixed spices and herbs.

Punjabi Prawn Masala - \$17.00 (Mild)

In true Punjabi style, prawns cooked in exotic spices and herbs with potatoes and onions.

Amritsari Goat - \$16.00 (Mild)

Prepared on the bone, the meat is cooked in true Indian spices that include garlic, ginger, paprika and coriander. Fresh herbs and spring onions are added to a tomato and onion sauce, to produce a tasty and traditional rural Punjabi Dish.

Mango Lamb - \$14.90 (Mild)

Diced lamb cooked in a delicious creamy sweet mango sauce.

Mango Beef - \$14.90 (Mild)

Diced beef cooked in a delicious creamy sweet mango sauce.

BREADS

Our breads are freshly baked on the premises in the Tandoor oven

Plain Naan - \$3.00

A traditional Indian bread made with plain flour, yoghurt and milk.

Roti - \$3.00

A traditional Indian bread made with the flavour of wholemeal.

Garlic Naan - \$3.90

Naan bread with Garlic.

Cheese Naan - \$3.90

Naan bread stuffed with grated cheese.

Chilli Cheese Naan - \$4.00

Naan bread with the flavour of green chilli and grated cheese.

Peshwari Naan - \$4.00

Sweet Naan bread stuffed with nuts and dried fruit.

Aloo Paratha - \$4.00

Spiced mashed potatoe with green herbs inside a bread casing.

Garlic Cheese Naan - \$4.00

Naan bread stuffed with garlic and cheese.

Punjabi Naan - \$5.00

Chef's special Naan bread stuffed with cheese and spinach.

Tandoori Chef's Special - \$6.00

Rangla Punjab Naan: A mixture of chicken, cheese, coriander, spinach, olives and green herbs.

ACCOMPANIMENTS**Yoghurt and Cucumber Raita** - \$3.00**Chilli Pickle** - \$2.00**Mix Pickle** - \$2.00**Sweet Mango Chutney** - \$2.00**DRINKS****Mango Lassi** - \$3.00

A refreshing yogurt drink with mango pulp and cashews.

DESSERTS**Gulab Jamun** - \$4.00**RICE****Vegetable Biryani** - \$10.00**Chicken, Lamb or Beef Biryani** - \$14.00**Prawn or Fish Biryani** - \$17.00