

Seafood

ANDAMAN FISH CURRY \$24.95

Hoki fillet simmered in coconut curry with vegetables

FISH NILGIRI \$24.95

Hoki fillet cooked in south Indian style mint & spinach base creamy sauce

FISH VINADALOO \$24.95

Goan specialty, hoki fillet cooked in vindaloo sauce

PRAWN BALCHAO \$25.95

Prawns cooked in traditional Goan pickle spices, finished with coconut cream

KADAI PRAWNS \$25.95

Prawns cooked with diced capsicum and onions in rustic onion tomato sauce

PRAWN MALABAR \$25.95

Prawns cooked in coconut cream with cloves, mustard seeds and fenugreek seeds

CHINGRI MALAI CURRY \$25.95

Bengali Prawn curry traditionally from Kolkata, made with mustard oil in creamy coconut sauce

Tandoori Breads

PLAIN NAAN \$4.95

LACHHA NAAN \$5.50

Butter folded naan

GARLIC NAAN \$5.50

CHEESE NAAN \$5.95

CHEESE & GARLIC NAAN \$6.00

CHEESE CHILI GARLIC NAAN \$6.50

CHEESE & SPINACH NAAN \$6.00

PESHWARI NAAN \$6.00

Dry fruits, coconut & sultanas stuffed naan

PANEER NAAN \$6.00

Homemade cottage cheese, coriander, onion & spices stuffed naan

KEEMA NAAN \$6.00

Spiced lamb mince stuffed naan

ALOO NAAN \$6.00

Spiced potato, coriander & onion stuffed naan

TANDOORI ROTI \$4.95

Whole meal and vegan

PUDINA PARATHA / LACHHA PARATHA \$5.50

Mint flavoured whole meal / butter layered whole meal

Rice

STEAMED RICE \$4.50

COCONUT RICE SWEET / SAVOURY \$9.95

Sweet – Basmati rice cooked in coconut cream, sultanas & nuts

Savoury – Basmati rice tempered with curry leaves, mustard seeds and coconut

LEMON RICE \$8.95

Lemon flavoured basmati rice with curry leaves and mustard seeds

PEAS PULAO \$9.95

Green peas, onions, turmeric flavoured basmati rice

JEERA PULAO \$7.95

Basmati rice tempered with cumin and coriander

VEGETABLE BIRYANI \$21.95

A traditional dish made with vegetables and rice cooked with saffron, chillies, mint & yoghurt

BIRYANI – CHICKEN | GOAT | PRAWN \$22.95 | 23.95 | 24.95

A traditional dish made with meat and rice cooked with saffron, chillies, mint & yoghurt

Accompaniments

PAPPADUMS \$3.50

PICKLE – LIME / CHILI / MANGO \$3.50

MANGO CHUTNEY \$3.50

MINT SAUCE \$2.50

DATE & TAMARIND SAUCE \$2.50

KACHUMBER – TOMATO, CUCUMBER & ONION \$4.95

CUCUMBER & YOGHURT RAITA \$4.95

ONION SALAD \$4.95

Dessert

CHOCOLATE SAMOSA \$6.95

Short crust pastry filled with chocolate served with berry compote

CHOCOLATE NAAN \$5.95

GULAB JAMUN \$6.95

Reduced milk dumpling dipped in rose – cardamom syrup

Kids Menu

BUTTER CHICKEN AND RICE \$10.90

MANGO CHICKEN AND RICE \$10.90

PANEER BUTTER MASALA AND RICE \$10.90

MUMBAI MASALA

FULLY LICENSED & BYO BOTTLED WINE ONLY

CORKAGE \$3 PER PERSON. ONE BILL PER TABLE

Small Plates

PANI PURI \$9.95

Bite size chaat | wheat spheres filled with potato & chickpea | Mint water

JODHPURI CHILLI POPPERS \$10.95

Chillies filled with spiced paneer | Chickpea batter fried

PALAK PATTI CHAAT \$9.95

Crispy batter fried Spinach leaves | cumin flavoured yoghurt | date & tamarind sauce | mint sauce

SAMOSA \$9.95

Short crust pastry | spiced potato & pea filling

VEG PAKORA \$9.95

Traditional spiced | chickpea batter fried | mix of cauliflower, potato, spinach, onions

ALOO TIKKI \$9.95

Spiced potato patty | chickpea | yoghurt | date & tamarind sauce | mint sauce

TIKKI CHOLLE \$12.95

Curried chickpea | spiced potato patty | onions, tomatoes | yoghurt | date & tamarind sauce | mint sauce

AMRITSARI FISH \$14.95

Amritsari spices | chickpea flour batter fried

PAPPADAM SAMPLER \$13.95

With selection of chutneys

To Share for 2

MUMBAI PLATTER \$25.95

Samosa, Pakora, Lamb seekh kebab and ¼ of tandoori chicken 2 pc each.

VEG MUMBAI PLATTER \$25.95

Samosa, Jodhpuri chilli poppers, Paneer tikka sufiana, Achari Mushrooms 2 pc each

From the Tandoor

ACHARI MUSHROOMS V GF \$13.95

Mushrooms cooked in tandoor | traditional pickle spice mix marination

PANEER TIKKA SUFIANA V GF \$15.95

House made cottage cheese | fennel seed marination | cooked in tandoor

CHICKEN TIKKA GF \$13.50

Succulent chicken thigh fillets marinated in spiced yoghurt | cooked in tandoor

TANDOORI CHICKEN HALF | FULL \$13.95 | \$21.95

Tender whole chicken on bone | marinated in spiced yoghurt | cooked in tandoor

LAMB SEEKH KEBAB GF \$15.95

Spiced lamb mince | skewered and cooked in tandoor

TANDOORI LAMB CUTLETS GF \$16.95

Ginger, garlic, spiced yoghurt marinated | lamb cutlets cooked in tandoor

TANDOORI PRAWNS GF \$18.95

Prawns | ginger, garlic, spiced yoghurt marinated | cooked in tandoor

MAINS

Vegetarian

PALAK PANEER \$19.95

Cottage cheese cooked with pureed spinach, garlic and fenugreek

PANEER BUTTER MASALA \$19.95

Cottage cheese cooked with rich creamy tomato sauce with fenugreek leaves

KADHAI PANEER \$19.95

Cottage cheese cooked with diced capsicum and onions in a rustic onion tomato sauce

MUTTER PANEER \$19.95

Cottage cheese and peas cooked in creamy cashew sauce

VEG KORMA \$19.95

Seasonal fresh vegetables cooked in creamy cashew sauce & Korma spices

SUBZ PALAK \$19.95

Seasonal fresh vegetables cooked with Pureed spinach, garlic and fenugreek

MALAI KOFTA \$19.95

Cottage cheese and potato dumplings cooked in rich cashew sauce

ALOO BAIGAN BHAGARA VG \$19.95

Traditional potato and eggplant curry cooked with sesame seeds, coconut, finished with tamarind, coconut cream

ALOO MUTTER VG \$19.95

Traditional home style potato and peas curry

DHINGRI MATTAR HARRA PYAZ \$19.95

Rustic mushroom and peas curry cooked with onion and tomato finished with shallots

Side Plates and Dals

TEMPERED SEASONAL VEGETABLES \$19.95

Seasonal vogs like cauliflower, beans, carrots, peas tempered with mild traditional spices

ALOO METHI \$19.95

Potatoes cooked with spinach and fenugreek greens

DAL TADKA VG \$19.95

Yellow lentils tempered with cumin seeds, onions, tomatoes and fresh coriander

DAL PALAK VG \$19.95

Yellow lentils tempered with cumin seeds, onions, tomatoes and finished with spinach Puree

DAL MAKHANI \$19.95

Kidney beans, chickpea & black lentils slow-cooked with ginger, garlic, tomatoes

Chicken

CHICKEN CHETTINAD \$21.95

Madurai style pepper & clove flavoured chicken finished with coconut cream

CHICKEN RARRA \$21.95

Traditional north Indian chicken pieces cooked in chicken mince finished with fresh coriander

BUTTER CHICKEN \$21.95

Tandoor-roasted chicken pan finished in creamy tomato sauce & subtly spiced with fenugreek leaves

CHICKEN TIKKA MASALA \$21.95

Tandoor-roasted chicken pan finished with diced capsicum & onions in chunky tomato masala

CHICKEN KORMA \$21.95

Chicken cooked in rich cashew sauce with flavour of cardamom and fennel seeds

MANGO CHICKEN \$21.95

Chicken pieces cooked in creamy Mango sauce

CHICKEN SAAG \$21.95

Chicken cooked in pureed spinach, tomato, garlic and fenugreek leaves

CHICKEN VINDALOO \$21.95

Goan specialty, chicken cooked in hot vindaloo sauce

CHICKEN MADRAS \$21.95

Chicken cooked in aromatic south Indian spices and finished with tamarind & coconut cream

Lamb

LAMB ROGAN JOSH \$22.95

Diced lamb cooked with aromatic Kashmiri spices in rich onion tomato sauce

LAMB KORMA \$22.95

Lamb cooked in rich creamy cashew sauce with flavour of cardamom and fennel seeds

LAMB VINDALOO \$22.95

Hot Goan specialty! lamb cooked in vindaloo sauce

LAMB SAAG \$22.95

Lamb cooked in pureed spinach, tomatoes, garlic and fenugreek leaves

LAMB MADRAS \$22.95

Lamb cooked in aromatic south Indian spices and finished with tamarind & coconut cream

NIHARI LAMB SHANK CURRY \$24.95

Lamb shank slow cooked in a stew and finished with onion tomato sauce

SALLI BOTI - (GOAT CURRY ON THE BONE) \$24.95

Chef's special Goat curry cooked with black cardamom, cinnamon, onion -tomato gravy and served with match stick potatoes

Beef

BEEF KORMA \$22.95

Beef cooked in rich creamy cashew sauce with flavour of cardamom and fennel seeds

BEEF VINDALOO \$22.95

Hot Goan specialty, Beef cooked in vindaloo sauce

BEEF GHEE MASALA \$22.95

Beef cooked in GHEE, clarified butter and finished with onion tomato masala

BEEF NILGIRI \$22.95

Beef cooked in south Indian style in mint and spinach base creamy sauce

BEEF MADRAS \$22.95

Beef cooked in aromatic south Indian spices and finished with tamarind & coconut cream

FOOD ALLERGY STATEMENT V (VEG) VG (VEGAN) GF (GLUTEN FREE)

We can cater to most special dietary requirements. While still offering you a quality dining experience, we will take all due care but we cannot guarantee that there won't be traces of specific allergens in the food. This is due to the potential trace of allergens in working environment and supplied ingredients.