

starters

Tomato Soup – Tamatar Shorba Thin curry leaf & saffron scented tomato broth.	7.5
Onion Rings – Onion Lacha Masala Thick slices of onion dipped in spiced chickpea batter & then fried crisp.	9
Potato & Peas Pastries – Polti Samosa Perennial favourite - crispy pastry parcels filled with potato & peas, spiced with cumin, coriander & ginger.	10
Baked Cheese with Pickling Spices – Aachari paneer Light fluffy paneer (homemade cheese) marinated in pickling spices roasted in the tandoor.	16
Chicken Fritters – Murgh Pakora Chicken fillet dipped in spiced chickpea batter & fried.	16
Charcoal Roasted Chicken Drumsticks – Murgh Tangdi Kebab Chicken drumsticks marinated in yogurt & freshly ground spices, roasted in the tandoor.	16
Garlic Roast Chicken Fillets – Lahsooni Murgh Tikka Chicken thigh fillets, marinated in yogurt, ginger, garlic, coriander & green spices roasted in the tandoor. *Recommended with garlic naan bread!	Entrée 16 Main 28
Clove Smoked Tender Lamb Kebabs – Gilawati Kebabs Melt-in-the-mouth kebabs - thrice minced lamb, onion, cashew nut, garlic, ginger, chilli, mint & spices moulded into patties, pan fried & served on a paratha.	20
Minced Lamb Skewers – Khas Seekh Kebab Minced lamb combined with chilli, coriander, garlic & ginger, skewered then coated with additional herbs & red spices then cooked over charcoal in the tandoor.	16
Fish Fritters - Maachi Amritsari Fillets of Red Emperor coated with spices & deep fried crisp.	17
Whitebait in Garlic & Pepper Batter Crispy whitebait coated in batter, spiced with ginger, garlic, red chilli, black pepper & onion seeds.	16
Bengali – Style Fish Cake with Raisins Flaked fish mixed with mashed potato, spices, raisins & coriander, coated in breadcrumbs & fried.	17.5
King Prawn Cutlets with Corn & Rice Crust Darwin king prawns, butterflied & marinated in lemon, ginger, garlic & chilli then coated with spices, rice & cornflakes & fried golden brown.	18
Tandoori Style Salmon with Green Spices Tasmanian Atlantic salmon fillets marinated in thick yogurt, ginger, garlic, green chilli, fresh coriander root & dill, mint & spices, cooked in the tandoor.	Entrée 21 Main 32
Tandoori Style Prawns with Fennel & Coriander Seeds North Australian King Prawns marinated in yogurt, cream cheese, crushed fennel, ginger, garlic, chilli & coriander seeds, cooked over charcoal.	Entrée 20 Main 30
Tandoori Baby Octopus Local baby octopus marinated in lemon, yogurt, chilli & zesty yellow spices skewered & roasted in the tandoor.	Entrée 21 Main 31

tasting plates to share

Vegetarian Tasting Plate A selection containing potli samosa, aloo tikki, onion rings & aachari paneer.	14 per head
Mixed Starters Tasting Plate A selection of starters including potli samosa, aachari paneer, tandoori chicken tandgi & khas seekh kebab.	16 per head
Tandoori Tasting Plate Entrée selection containing tandoori specialties of aachari paneer, lahsooni chicken tikka, khas seekh kebab, tandoori salmon & tandoori style prawn.	20 per head
Balti Seafood Platter Including tandoori salmon, fish pakora, baby octopus & prawn cutlets.	33 per head

mains chicken

Chicken Vindaloo Very hot Portuguese inspired curry - chicken thigh fillets simmered in malt vinegar based sauce with red hot chilli.	26
Chicken in Spiced Spinach Sauce - Murgh Saag Chicken fillets cooked with freshly chopped English spinach, onion, ginger, garlic, chilli & green spices.	26
Chicken in Saffron & Almond Sauce - Murgh Zafferani Chicken fillets first marinated in a mix of yogurt, cream, saffron threads, cardamom, cumin, ginger, garlic & turmeric & then finished in a mildly spiced sauce with ground almonds.	26
Butter Chicken - Murgh Makhani Fillets of chicken first marinated & cooked over charcoal in the tandoor & then simmered in a creamy sauce with tomatoes, ginger, garlic, cloves, cardamom, chilli, cashew nuts, cream & fenugreek leaves.	26

balti specialities

Hyderbadi-Style Biryani Delicious aromatic combination of basmati rice & either vegetables, chicken or goat meat served with saffron & cardamom & fresh cucumber yogurt raita on the side.	Vegetable 16.5 Chicken 18.5 Goat 20.5
Goan Prawn Rice Fragrant combination of rice & king prawns cooked together with aromatic spices, cardamom, cloves, cinnamon, mustard seed & curry leaves.	30
Lamb Shank Chettinad Slow cooked lamb shanks in dark richly spiced gravy.	28
Chicken Bharwaan Chicken breast stuffed with minced chicken, almonds, raisins & aromatic spices & then roasted in the tandoor.	28
Roasted Whole Fish with Spiced Crust Whole fish of the day coated with a spicy crust of garlic, chilli, ginger & other spices, skewered on a sword then roasted over charcoal in the tandoor.	28
Goat Curry Baby goat meat on the bone - simmered in a delicious hot & spicy sauce of chefs special selection of spices.	28
Rack of Lamb with mint & coriander sauce Frenched lamb racks first marinated in ginger, garlic, lemon & chilli then crusted with a blend of yogurt, ground cashew nut & onion paste then served with a warm sauce of mint, coriander, chilli & cashew nut.	32
Steamed Fish in Banana Leaf - Maachi Kela Patha Fillet of locally sourced Red Emperor marinated in coriander leaves, mint, ginger, grated coconut, cumin seeds & lemon wrapped in a banana leaf & then steamed.	30

vegetarian

Punjabi Five Lentil Mix - Dhal Makani Traditional rich earthy Punjabi dish of mixed lentils slow cooked overnight on the tandoor and finished with tomatoes & a touch of cream.	Main 16 Side dish 9
Yellow Lentils - Tarka dhal Yellow lentils slow cooked & finished with sautéed onions, garlic, ginger, tomato, turmeric & cumin.	Main 16 Side dish 9
Chickpea & Potato Curry - Channa Aloo Masala Chickpea & potato coated with dark sauce flavoured with tamarind, onion, ginger, garlic & chilli & dry roasted spices.	Main 16
Mushroom & Peas - Shabnam Curry Sliced mushrooms and green peas sautéed with cumin, onion, chilli, tomato and fenugreek leaves, finished with cream & ground almonds.	Main 16
Okra - Bhindi Do Plaza Sliced okra tossed with chefs special blend of spices.	Main 17
Stuffed baby eggplant crush - Baingan Bharta Hugely popular favourite from Punjab. Baby eggplant stuffed with a mixture of onion, ginger, garlic, chilli & spices then dry roasted.	Main 17
Sautéed Homemade Cheese - Paneer Masala Paneer sautéed with red & green capsicum, onion, tomato, chilli, garlic, ginger & coriander.	Main 17
Spinach Puree with Homemade Cheese - Palak Paneer Pureed English spinach sautéed with cumin, ginger, chilli & coriander, finished with cubed paneer (homemade cheese) & cream.	Main 17
Kadi Pakora - Dumplings in yogurt curry Potato, onion, & basin-floured dumplings in a yogurt based curry with onion & mustard seeds.	Main 18
Spinach Curry - Saag Blended fresh English spinach curry with minimal oil - very healthy & recommended with roti.	Main 17

seafood

Hyderabadi - Style Fish Korma Mildly spiced fish curry simmered in creamy sauce with cumin, coriander, poppy seeds, black pepper & onions then finished with ground almonds.	30
Amritsari Fish Masala Fiery curry of fish fillets with chilli, crushed black pepper & mustard seeds simmered in a spicy hot sauce.	30
Prawn & Coconut Curry - Prawn Molee Mildly spiced curry with Australian caught king prawns cooked with coconut, fennel, curry leaves & turmeric.	32
Prawn Fry - Jinga Masala Dry style curry of prawns, tomatoes, onions, capsicum, ginger & red chilli.	32

mains continued >>

PLEASE NOTE: Most of our curries can be adjusted and made hotter or milder to your taste.

Lamb

- Lamb Rogan Josh** 26
Richly spiced lamb curry - lamb fillet simmered in aromatic sauce containing onions, garlic, ginger, chilli, ground fennel, coriander, cardamom, cinnamon, tomatoes, coriander and finished with rattan jyoth.
- Lamb with Masala Spinach** - Gosht Saagwalla 26
Diced lamb fillet sautéed with fresh English spinach, onion, ginger, garlic, chilli, ground green spices & garam masala.
- Lamb with Onions** - Mutton do Piazza 26
Lamb curry rich with caramelized onion & baby pickled onions & spices.
- Lamb in creamy almond sauce** - Lamb Korma 26
Delicious lamb curry very mildly spiced with fragrant spices & finished with ground almonds.

Accompaniments

- Cucumber Raita** 5
Tamarind Sauce 3.5
- Kuchumber** 5
Chopped red onion, cucumber & tomato with lemon & almond flakes sprinkled with chaat masala.
Pappadums 3.5
- Mixed Pickle** 3.5
Selection of Four Accompaniments 12.5
(includes pappadums, mango chutney, mint & coriander sauce & raita)
- Mango Chutney** 3.5
- Mint & Coriander Sauce** 3.5

Rice and Bread

- Steamed Basmati Rice** per head 4
Naan 4
Large doughy tandoori bread
- Fried Jeera Rice** per head 4.5
Butter Naan 4.5
- Saffron Pulao** per head 4.5
Garlic Naan 4.5
- Roti** 3.5
Wholemeal flat bread cooked in the tandoor
Cheese Naan 4.5
- Paratha** 4
Peshwari Naan 5
Naan stuffed with cherries, raisins, coconut & ground nuts
- Aloo Paratha** 4.5
Layered buttery bread from the tandoor.
Kheema Naan 5
Naan stuffed with ground minced lamb & spices

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