

STARTERS

ROASTED MASALA CASHEWS Whole roast cashew nuts with Indian spices	6
CHILLI CHIPS Hand cut potato chips, sea salt and chilli	9
ONION BHAJJI Chopped onion and chilli parcels fried	11
FRIED POTATO CAKES - <i>aloo tikki</i> Potato patties spiced and served with yoghurt and tamarind sauce	11
HARA BHARA KEBAB Traditional spinach, peas & potato patties	12
POTATO & PEA PASTRIES - <i>samosa</i> Perennial favourite... crispy potato & pea filled pastries	12
BAKED CHEESE WITH SPICES - <i>paneer tikka</i> Paneer (homemade cheese) marinated in spices and roasted in the tandoor	16
GARLIC CHICKEN FILLETS - <i>lahsooni murg tikka</i> Chicken fillet marinated in yoghurt, garlic and spices & cooked in the tandoor	Entrée 16 Main 30
HALF TANDOORI CHICKEN Traditional chicken on the bone marinated in yoghurt, garlic, ginger and red spices and roasted over charcoal in the tandoor	18
MASALA CHOPS Succulent lamb loin chops marinated with garlic ginger and spices. Char grilled to perfection.	18
LAMB SKEWERS - <i>seekh kebab</i> Minced lamb with herbs and spices skewered and roasted in the tandoor	18
LAMB CUTLETS Lamb cutlets marinated then cooked over charcoal	Entrée 22 Main 36
CHILLI FISH FRY - <i>amritsari fish</i> Fillets of fish dipped in spiced batter and fried	19
CHICKEN FRITTERS - <i>murgh pakora</i> Chicken fillet dipped in spiced chickpea batter and fried	16
SPICY WHITEBAIT Whitebait dipped in batter and fried crispy	17
CHILLI SQUID Squid tentacles coated with spices and chilli and fried crisp	18
KING PRAWN CUTLETS Local king prawns butterflied, coated with spices and fried golden	22
TANDOORI SALMON Tasmanian Atlantic salmon fillets marinated in yogurt, ginger, garlic, green chilli, fresh coriander, mint & spices, cooked in the tandoor	27

TASTING PLATES

VEGETARIAN TASTING PLATE Samosa, aloo tiki, onion bhajji and paneer tikka	Per head 17
MIXED STARTERS TASTING PLATE Samosa, paneer tikka, lahsooni murg tikka and amritsari fish	Per head 18
TANDOORI TASTING PLATE Paneer tikka, lahsooni murgh tikka, seekh kebab, tandoori salmon	For Two 38

BREADS

ROTI	3.5	ALOO PARATHA	5.5
BUTTER ROTI	4.0	Spicy potato filling	
NAAN	4.5	PANEER KULCHA	6.0
BUTTER NAAN	5.0	Stuffed with spicy paneer filling	
GARLIC NAAN	5.5	PESHWARI NAAN	6.0
CHILLI NAAN	5.5	Stuffed with cherries, raisins, coconut and ground nuts	
CHEESY NAAN	5.5	KEEMA NAAN	6.0
LACHHA PARATHA	5.5	Naan stuffed with spiced minced lamb	

SALADS & SIDES

MIXED PICKLE	3.5	MINT	Sauce 3.5
CUCUMBER RAITA	5.0	MANGO CHUTNEY	Sauce 3.5
KUCUMBER SALAD	6.0	PAPPADUMS	4.0
ONION SALAD	5.0	MIXED CONDIMENT PLATE	12.5
SLICED GARDEN SALAD	10.0	with Pappadums	

MAINS

YELLOW LENTILS WITH SPINACH - <i>tadka daal</i> Lentils finished with spinach, sautéed onions, garlic, ginger tomato & coriander	Side dish 11 Main 18
PUNJABI FIVE LENTIL MIX - <i>daal makhani</i> Traditional slow cooked mixed lentils	Side dish 12 Main 20
BOMBAY POTATOES - <i>bombay aloo</i> Dry preparation of potatoes, onions and spices	19
MIXED VEGETABLES - <i>subzi</i> Mixed seasonal vegetable curry	20
OKRA - <i>bhindi masala</i> Okra sautéed with tomato, onions and spices	22
EGGPLANT CRUSH - <i>baingan bharta</i> Hugely popular roasted eggplant curry	22
SPINACH PUREE WITH HOMEMADE CHEESE - <i>palak paneer</i> Pureed English spinach and paneer... delicious	22
SAUTEED HOMEMADE CHEESE - <i>paneer masala</i> Paneer sautéed with red and green capsicum tomato and onion	24
MALAI KOFTA Croquets of potatoes, cottage cheese and raisins simmered in a rich cashewnut and almond sauce.	24
BALTI SHAHI PANEER A traditional curry prepared by emulsifying tomatoes, onions, paneer, butter and cream into a sauce.	25
BUTTER CHICKEN - <i>murgh makhani</i> Chicken fillet cooked in the tandoor, finished in a creamy sauce with tomatoes and cashew nut	26
CHICKEN LABABDAR A delicious combination of chicken fillets cooked with onions, tomatoes & fresh green herbs, simmered in our famous butter chicken sauce	27
CHICKEN TIKKA MASALA Tandoor cooked chicken fillets in tomato based curry with capsicum	27
CHICKEN IN SAFFRON & ALMOND SAUCE - <i>murgh zafferani</i> Chicken fillet marinated in a mix of yogurt, cream, saffron, cardamom, cumin, ginger, garlic and turmeric finished with ground almonds	27
CHICKEN CHETTINAD A very popular peppery hot South Indian chicken curry, laced with sliced onion, coconut & tomatoes.	28
VINDALOO - <i>chicken or lamb</i> Very hot Portuguese inspired curry - lamb or chicken fillets, simmered in a malt vinegar based sauce with red hot chilli	28
LAMB MOILEE A famous Goan lamb dish prepared with coconut, mustard and curry leaves	28
LAMB ROGAN JOSH Lamb fillets simmered in aromatic sauce containing onions, garlic, ginger, chilli, ground fennel, coriander, cardamom, cinnamon, tomatoes finished with rattan jyoth	28
LAMB WITH MASALA SPINACH - <i>gosht saagwalla</i> Diced lamb fillet sautéed in spinach, onion, ginger, garlic, chilli, ground green spices and garam masala sauce	28
GOAT CURRY Baby goat meat on the bone slow cooked in a hot and spicy sauce made with chef's special selection of spices	30
FISH CURRY - <i>kerala fish</i> South Indian style fish curry with mustard seeds, coconut and curry leaves	34
PRAWN JALFREZI King prawns cutlets coated in a spicy tomato based sauce, stir-fried with peppers and onions.	36
STEAMED BASMATI	Per head 4.0
SAFFRON JEERA PULAO	Per head 4.5
BIRYANI Delicious aromatic combination of basmati rice, saffron & cardamom with either fresh vegetables or chicken or goat served with a side of fresh cucumber yogurt raita	Vegetable 21.5 Chicken 23.5 Goat 26.5