

## STARTERS

<b>ROASTED MASALA CASHEWS</b> Whole roast cashew nuts with Indian spices	7
<b>CHILLI CHIPS</b> Hand cut potato chips, sea salt and chilli	9
<b>ONION BHAJJI</b> Chopped onion and chilli parcels fried	11
<b>FRIED POTATO CAKES</b> - <i>aloo tikki</i> Potato patties spiced and served with yoghurt and tamarind sauce	12
<b>POTATO &amp; PEA PASTRIES</b> - <i>samosa</i> Perennial favourite... crispy potato & pea filled pastries	12
<b>HARA BHARA KEBAB</b> Traditional spinach, peas & potato patties	14
<b>BAKED CHEESE WITH SPICES</b> - <i>paneer tikka</i> Paneer (homemade cheese) marinated in spices and roasted in the tandoor	16
<b>GARLIC CHICKEN FILLETS</b> - <i>lahsooni murg tikka</i> Chicken fillet marinated in yoghurt, garlic and spices & cooked in the tandoor	Entrée 18 Main 32
<b>HALF TANDOORI CHICKEN</b> Traditional chicken on the bone marinated in yoghurt, garlic, ginger and red spices and roasted over charcoal in the tandoor	20
<b>LAMB BOTI</b> Succulent fatty lamb loin chunks, marinated with garlic ginger and spices. Char grilled to perfection	18
<b>LAMB SKEWERS</b> - <i>seekh kebab</i> Minced lamb with herbs and spices skewered and roasted in the tandoor	18
<b>LAMB CUTLETS</b> Lamb cutlets marinated then cooked over charcoal	Entrée 23 Main 38
<b>CHILLI FISH FRY</b> - <i>amritsari fish</i> Fillets of fish dipped in spiced batter and fried	20
<b>CHICKEN FRITTERS</b> - <i>murgh pakora</i> Chicken fillet dipped in spiced chickpea batter and fried	17
<b>SPICY WHITEBAIT</b> Whitebait dipped in batter and fried crispy	18
<b>CHILLI SQUID</b> Squid tentacles coated with spices and chilli and fried crisp	18
<b>KING PRAWN CUTLETS</b> Local king prawns butterflied, coated with spices and fried golden	22
<b>TANDOORI SALMON</b> Tasmanian Atlantic salmon fillets marinated in yogurt, ginger, garlic, green chilli, fresh coriander, mint & spices, cooked in the tandoor	28

## TASTING PLATES

<b>VEGETARIAN TASTING PLATE</b> Samosa, aloo tiki, onion bhajji and paneer tikka	Per head 18
<b>MIXED STARTERS TASTING PLATE</b> Samosa, paneer tikka, lahsooni murg tikka and amritsari fish	Per head 19
<b>TANDOORI TASTING PLATE</b> Paneer tikka, lahsooni murgh tikka, seekh kebab, tandoori salmon	For Two 38

## BREADS

<b>ROTI</b>	4.2	<b>ALOO PARATHA</b>	5.5
<b>BUTTER ROTI</b>	4.5	Spicy potato filling	
<b>NAAN</b>	5.2	<b>PANEER KULCHA</b>	7.0
<b>BUTTER NAAN</b>	5.5	Stuffed with spicy paneer filling	
<b>CHILLI NAAN</b>	6.0	<b>PESHWARI NAAN</b>	7.0
<b>GARLIC NAAN</b>	6.0	Stuffed with cherries, raisins, coconut and ground nuts	
<b>CHEESY NAAN</b>	6.5	<b>KEEMA NAAN</b>	7.0
<b>LACHHA PARATHA</b>	6.5	Naan stuffed with spiced minced lamb	

## SALADS & SIDES

<b>MIXED PICKLE</b>	3.5	<b>MINT</b>	Sauce 3.5
<b>CUCUMBER RAITA</b>	5.0	<b>MANGO CHUTNEY</b>	Sauce 3.5
<b>KUCHUMBER SALAD</b>	6.0	<b>PAPPADUMS</b>	5.0
<b>ONION SALAD</b>	5.0	<b>MIXED CONDIMENT PLATE</b>	14.0
<b>SLICED GARDEN SALAD</b>	12.0	with Pappadums	

## MAINS

<b>YELLOW LENTILS WITH SPINACH</b> - <i>tadka daal</i> Lentils finished with spinach, sautéed onions, garlic, ginger tomato & coriander	Side dish 12 Main 20
<b>PUNJABI FIVE LENTIL MIX</b> - <i>daal makhani</i> Traditional slow cooked mixed lentils	Side dish 14 Main 22
<b>MIXED VEGETABLES</b> - <i>subzi</i> Mixed seasonal vegetable curry	22
<b>OKRA</b> - <i>bhindi masala</i> Okra sautéed with tomato, onions and spices	23
<b>EGGPLANT CRUSH</b> - <i>baingan bharta</i> Immensely popular roasted eggplant curry	23
<b>SPINACH PUREE WITH HOMEMADE CHEESE</b> - <i>palak paneer</i> Pureed English spinach and paneer... delicious	23
<b>SOYA CHAAP MAKHANI</b> A rich blend of soy protein in our rich & fragrant makhani gravy, a vegetarian delight	24
<b>SAUTEED HOMEMADE CHEESE</b> - <i>paneer masala</i> Paneer sautéed with red and green capsicum tomato and onion	24
<b>MALAI KOFTA</b> Croquets of potatoes, cottage cheese and raisins simmered in a rich cashewnut and almond sauce	25
<b>BALTI SHAHI PANEER</b> A traditional curry prepared by emulsifying tomatoes, onions, paneer, butter and cream into a sauce	25
<b>BUTTER CHICKEN</b> - <i>murgh makhani</i> Chicken fillet cooked in the tandoor, finished in a creamy sauce made with tomatoes and cashew nuts	26
<b>CHICKEN LABABDAR</b> A delicious combination of chicken fillets cooked with onions, tomatoes & fresh green herbs, simmered in our famous butter chicken sauce	27
<b>CHICKEN TIKKA MASALA</b> Tandoor cooked chicken fillets in tomato based curry with capsicum	28
<b>CHICKEN IN SAFFRON &amp; ALMOND SAUCE</b> - <i>murgh zafferani</i> Chicken fillet marinated in a mix of yogurt, cream, saffron, cardamom, cumin, ginger, garlic and turmeric finished with ground almonds	28
<b>CHICKEN CHETTINAD</b> A very popular peppery hot, South Indian chicken curry prepared with sliced onions, coconut and tomatoes	28
<b>VINDALOO</b> - <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
<b>LAMB MADRAS</b> A medium spiced curry simmered with coconut, mustard seeds and curry leaves	28
<b>LAMB ROGAN JOSH</b> Lamb fillets simmered in aromatic sauce containing onions, garlic, ginger, chilli, ground fennel, coriander, cardamom, cinnamon, tomatoes finished with rattan jyoth	28
<b>LAMB WITH MASALA SPINACH</b> - <i>gosht saagwalla</i> Diced lamb fillet sautéed in spinach, onion, ginger, garlic, chilli, ground green spices and garam masala sauce	28
<b>GOAT CURRY</b> Baby goat meat slow cooked on the bone in a hot and spicy sauce made with our chef's special selection of spices	30
<b>FISH CURRY</b> - <i>kerala fish</i> South Indian style fish curry with mustard seeds, coconut and curry leaves	36
<b>PRAWN JALFREZI</b> King prawns cutlets coated in a spicy tomato based sauce, stir-fried with peppers and onions	38
<b>STEAMED BASMATI</b>	Per head 4.5
<b>SAFFRON JEERA PULAO</b>	Per head 5.5
<b>BIRYANI</b> 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 22.5 Chicken 24.5 Goat 27.5