

# MARINADES

## INDIAN CUISINE

BYO WINE ONLY CORKAGE FEE APPLY \$10.00 PER BOTTLE

### Starters (appetisers)

- PAPADUMS (6PCS)**..... \$6.00  
served with a chutney of your choice.mango, mint or tamarid.
- PAPADUM PLATTER** ..... \$11.00  
6pcs of papadums with mango, mint, tamarind chutney, pickle, onion tomato and raita.

#### VEGETARIAN APPETISERS

- SAMOSA (2PCS)**.....\$16.00  
NF V DF  
homemade pastry stuffed with spiced potato and peas deep fried served with tamarind sauce.
- MIX BHAJI**..... \$21.50  
GF NF V DF  
thinly sliced onion, potato, cauliflower, spinach, battered with chickpea flour and spices, deep fried, served with tamarind sauce.
- ONION BHAJI**..... \$21.50  
GF NF V DF  
thinly sliced onion battered with chickpea flour and spices, deep fried, servedwith tamarind sauce.
- SAMOSA CHAT** ..... \$21.50  
NF  
crushed 1 samosa topped with chickpeas, chopped onion, tomato, spices, yogurt, and chutneys.
- TANDOORI PANEER TIKKA (4PCS) ...**\$26.00  
GF NF  
Indian cottage cheese, capsicum, onion, tomato, marinated in yogurt and spices, skewered in clay oven, served with mint chutney.
- PANEER CHILLI(12PCS)**.....\$25.00  
NF  
deep-fried Indian cottage cheese tossed with capsicum and onion in sweet sour tangy soy mild chili sauce.
- MANCHURIAN(12PCS)**.....\$26.50  
NF V DF  
deep fried grated balls of cauliflower, cabbage, carrot tossed in combination of sweet-sour tangy soy mild chili sauce.

- CHIPS**..... \$9.00
- VEG PLATTER** .....\$38.50  
NF DF  
2pcs of samosa, mix bhaji, onion bhaji, served with a tamarind sauce.

#### NON VEGETARIAN APPETISERS

- TANDOORI CHICKEN TIKKA (5PCS)..**\$23.50  
GF NF  
boneless chicken breast, marinated in yogurt and spices, skewered in clay oven, served with mint sauce.
- LAMB SEEKH KEBAB (4PCS) .....**\$28.00  
GF NF  
lamb mince rolls, mixed with herbs, egg, ginger, garlic and spices, skewered in clay oven, served with mint sauce.
- GOSHT BARRA (5PCS)**.....\$32.50  
GF NF  
lamb cutlets marinated in yogurt, mint, coriander and spices, skewered in clay oven, served with mint sauce.
- CHILLI CHICKEN (12PCS)**.....\$26.00  
NF DF  
boneless chicken breast strips coated with plain flour tossed with onion and capsicum in sweet sour tangy soy mild chili sauce.
- CHILLI PRAWNS (5PCS) & MUSSELS (7PCS) .....**\$26.00  
NF DF  
local prawns with tails and chilean mussels without shell, tossed with onion and capsicum in sweet sour tangy soy mild chili sauce.
- TANDOORI PRAWN (10PCS)**..... \$27.00  
GF NF  
local prawns with tails marinated in yogurt and spices, skewered in clay oven, served with mint sauce.
- NON-VEG PLATTER** ..... \$44.50  
GF NF  
2-lamb cutlets, 2-lamb seekh kebab, 2-chicken tikka, 4-tandoori prawn, served with mint sauce.

GF (Gluten Free) NF (Nut Free) DF (Dairy Free) V (Vegan)

PLEASE NOTE SOME TRACES OF NUTS MAY BE FOUND IN SOME DISHES



# Mains

PLEASE LET OUR STAFF KNOW IF YOU ARE VEGAN

## VEGETARIAN MAINS

- 19. DAL TADKA .....\$28.00 GF NF V**  
split yellow lentils - tempered with aromatic spices and fresh herbs.
- 20. DAL MAKHANI .....\$28.00 GF NF**  
black lentils - slowly cooked to perfection, aromatic spices and creamy base.
- 21. RAJMAH MASALA .....\$28.00 GF NF V**  
red kidney beans cooked with onion, tomato, ginger, garlic, and grounded spices.
- 22. CHANNA MASALA .....\$28.00 GF NF V**  
tender chickpeas cooked with onion, tomato, ginger, garlic, and grounded spices.
- 24. VEG JALFREZI .....\$28.00 GF NF V**  
sweet and tangy flavoured traditional onion gravy with aromatic spices, herbs and mix of seasonal vegetables.
- 26. PANEER KADAI .....\$31.00 GF NF**  
Indian cottage cheese, cooked in a traditional onion gravy with capsicum, onion, tomato with aromatic spices and herbs.
- 28. VEG KORMA .....\$31.00 GF**  
seasonal vegetables with cashew-based rich in flavour creamy gravy with spices.
- 29. PANEER TIKKA MASALA.....\$31.00 GF**  
cubes of Indian cottage cheese, capsicum, onion, herbs, cashew base butter sauce and onion gravy.
- 30. PANEER BUTTER MASALA \$31.00 GF**  
Indian cottage cheese cooked in rich smooth cashew base butter sauce.
- 31. PALAK PANEER .....\$31.00 GF NF**  
gravy of puréed fresh spinach and sautéed cubes of Indian cheese with grounded spices.
- 32. MALAI KOFTA .....\$31.00**  
grated balls of cottage cheese, raisins, spices cooked with creamy cashew sauce.

## CHICKEN MAINS

(IN CHICKEN MAINS WE USE THIGH FILLETS)

- 33. BUTTER CHICKEN.....\$33.50 GF**  
marinated tandoori grilled tikka cooked in smooth cashew base butter sauce.
- 34. CHICKEN TIKKA MASALA . \$33.50 GF**  
marinated tandoori grilled tikka, capsicum, onion, cashew base butter sauce and onion gravy.
- 35. MANGO CHICKEN.....\$33.50 GF**  
cashew and onion-based gravy with mango puree and spices.

## RECIPE & PROTEIN OPTIONS

SELECT YOUR RECIPE AND YOUR CHOICE OF PROTEIN

CHICKEN.....\$33.50

BEEF.....\$35.50

LAMB.....\$38.50

GOAT.....\$40.50

- 36. KORMA ..... GF**  
cashew-based rich in flavour creamy gravy with spices.  
**CHOICE OF: CHICKEN / BEEF / LAMB / GOAT**
- 37. KADAI..... GF NF**  
traditional onion gravy with capsicum, onion, tomato with aromatic spices and herbs.  
**CHOICE OF: CHICKEN / BEEF / LAMB / GOAT**
- 38. JALFREZI ..... GF NF**  
sweet and tangy flavored traditional onion gravy with capsicum, onion, tomato and herbs  
**CHOICE OF: CHICKEN / BEEF / LAMB / GOAT.**
- 39. SAAGWALA..... GF NF**  
smooth gravy of puréed fresh spinach, spices, herbs and onion base gravy.  
**CHOICE OF: CHICKEN / BEEF / LAMB / GOAT**
- 40. ROGAN JOSH..... GF NF**  
traditional onion tomato base gravy with traditional spices and herbs.  
**CHOICE OF: CHICKEN / BEEF / LAMB / GOAT**
- 41. VINDALOO ..... GF NF**  
onion tomato-based traditional gravy, vindaloo sauce, potatoes(2pcs), rich with spices.  
Bit on the hot side.  
**CHOICE OF: CHICKEN / BEEF / LAMB / GOAT**
- 42. MADRAS ..... GF NF**  
tempered with fresh herbs, cooked in rich fresh coconut-based gravy and spices.  
**CHOICE OF: CHICKEN / BEEF / LAMB / GOAT**

## RECIPE & SEAFOOD OPTIONS

SELECT YOUR RECIPE AND YOUR CHOICE OF SEAFOOD

- LOCAL PRAWN (WITH TAIL) ..... \$37.50  
LOCAL BARRAMUNDI ..... \$39.50  
LOCAL SPANISH MACKEREL ..... \$40.50  
CHILEAN MUSSEL (NO SHELL) ..... \$32.50

- 43. GOAN** ..... **GF NF**  
fresh coconut-based gravy, coconut cream, tamarind and grounded spices.  
**CHOICE OF: PRAWN / BARRAMUNDI / SPANISH MACKEREL**
- 44. PASANDA**..... **GF**  
creamy cashew sauce & coconut cream with spices.  
**CHOICE OF: PRAWN / BARRAMUNDI / SPANISH MACKEREL**
- 45. KADAI**..... **GF NF**  
traditional onion gravy with capsicum, onion, tomato with aromatic spices and herbs.  
**CHOICE OF: PRAWN / BARRAMUNDI / SPANISH MACKEREL / MUSSEL**
- 46. MADRAS** ..... **GF NF**  
tempered with fresh herbs, cooked in rich fresh coconut-based gravy and spices.  
**CHOICE OF: PRAWN / BARRAMUNDI / SPANISH MACKEREL**
- 47. VINDALOO** ..... **GF NF**  
onion tomato-based traditional gravy, vindaloo sauce, potatoes(2pcs), rich with spices.  
Bit on the hot side.  
**CHOICE OF: PRAWN / BARRAMUNDI / SPANISH MACKEREL / MUSSEL**
- 48. ROGAN JOSH**..... **GF NF**  
traditional onion tomato base gravy with traditional spices, herbs.  
**CHOICE OF: PRAWN / BARRAMUNDI / SPANISH MACKEREL / MUSSEL**
- 49. KORMA** ..... **GF**  
cashew-based rich in flavour creamy gravy with spices.  
**CHOICE OF: PRAWN / BARRAMUNDI / SPANISH MACKEREL**

## Tandoori Naan Bread



- 53. BUTTER NAAN** ..... **\$6.50**  
butter refined plain flour naan.
- 54. PLAIN NAAN (NO BUTTER)** ..... **\$6.50**  
refined plain flour naan.
- 55. TANDOORI ROTI** ..... **\$6.50**  
flat round wholemeal bread.
- 56. TANDOORI ROTI (NO BUTTER)** .... **\$6.50** **V**  
flat round wholemeal bread.
- 57. GARLIC/LASOONI NAAN** ..... **\$7.50**  
garlic-flavoured tandoori naan.
- 60. CHEESE NAAN** ..... **\$9.00**  
stuffed with shredded cheese.
- 61. CHEESE & GARLIC NAAN** ..... **\$9.00**  
stuffed with cheese flavoured with garlic.
- 62. GARLIC CHEESE & SPINACH NAAN**..... **\$9.00**  
stuffing of cheese and spinach, garlic flavoured.
- 63. CHEESE & ONION NAAN** ..... **\$9.00**  
naan stuffed with cheese and onion.
- 65. PESHWARI NAAN** ..... **\$9.00**  
plain flour naan filled with a mixture | of dried fruits.
- 66. KEEMA NAAN** ..... **\$10.50**  
naan filled with spiced lamb mince.



# Sides

## BASMATI RICE

- 67. STEAMED PLAIN RICE.....\$5.00
- 68. SMALL STEAMED PLAIN RICE ..... \$2.50
- 69. SAFFRON RICE ..... \$6.00
- 70. SMALL SAFFRON RICE.....\$3.00
- 71. JEERA RICE (CUMIN RICE)..... \$6.50
- 72. SMALL JEERA RICE (CUMIN RICE) \$3.25
- 73. COCONUT RICE .....\$6.50
- 74. SMALL COCONUT RICE..... \$3.25

## RAITA / YOGURT

- 75. CUCUMBER RAITA ..... \$5.50
- 76. PLAIN YOGURT..... \$4.00

## SALADS

- 77. LACHHA ONION SALAD .....\$6.00  
onion rings garnished with chat masala and fresh lemon juice.
- 78. GREEN SALAD .....\$9.00  
a healthy combination of sliced onion, tomato, cucumber, carrot.

## CHUTNEYS AND PICKLE

- 79. MANGO, MINT, TAMARIND .....\$2.00 EACH
- 80. PICKLES .....Complementary



# MARINADES

— INDIAN CUISINE —

*It was delightful to have you with us thanks for your visit.*