

Entrées

Vegetable Pakoras GF <i>Portions of fresh vegetables cooked in a batter of besan flour & spices</i>	8.5
Machchi Pakoras GF <i>Pieces of fish deep fried in a batter of besan flour & spices</i>	9
Ghinga Pakoras GF <i>Prawn cutlets deep fried in a batter of besan flour & spices</i>	9.5
Samosas <i>Savoury pastries filled with vegetables & spices</i>	9
Bhiajus GF <i>Mixture of onions, spring onions, fresh coriander & chilli's, combined with spices in besan flour batter & deep fried</i>	8.5
Beef Koftas <i>Lean mince balls, marinated in aromatic spices, egg & fresh coriander</i>	9
Mixed Entrée <i>Combination of the above, one piece of each</i>	12

Main

The number in brackets is a suggested accompaniment which will add to your dining experience.

Lamb Korma - Mild (1) GF <i>Tender pieces of Lamb cooked in spices, almonds, yoghurt & tomato</i>	22.5
Lamb Saag - Medium (8) GF <i>Tender pieces of lamb cooked with fragrant spices, spinach & a touch of cream</i>	22.5
Lamb Rogan Josh - Mild/Medium (5) GF <i>Full flavoured, aromatic curry with almond, yoghurt & coconut</i>	22.9
Alu Gosht Kari / Beef - Medium (7) GF <i>Well balanced blend of spices, potatoes & mustard seeds</i>	22
Beef Madras - Mild (10) GF <i>Fragrant spices combined with toasted dessicated coconut & blended in a tomato & yoghurt base</i>	22
Vindaloo - Hot (beef or chicken) (2) GF <i>Hot, spicy curry with rich & tangy flavour</i>	22
Murgh Machani (Butter Chicken) - Mild (9) GF <i>Bite size pieces of tandoori chicken combined in a rich, creamy tomato base of spices, butter & honey</i>	22.9
Dhai Murgh - Medium (3) GF <i>Chicken thigh fillets cooked in spices, yoghurt, fresh coriander & tomato</i>	22
Chicken Masala - Medium (4) GF <i>Bite size thigh fillet cooked in a balanced blend of spices, tomato & fragrant garam masala</i>	22
Ghinga Kari South Indian - Medium (6) GF <i>Prawns in a blend of spices, coconut milk & lemon juice</i>	24.9
Machchi Tamatar Ki Kari - Medium (2) GF <i>Pieces of fish cooked in a green curry base of tomatoes, fresh coriander & spices</i>	22.5
Vegetable Dhansak - Medium (3) GF <i>Hearty, flavoured lentil, chick pea & vegetable curry</i>	18.5
Vegetable Korma - Mild (5) GF <i>Combination of seasonal vegetables in a creamy rich base of subtle spices & cashews</i>	18.5

Accompaniments

Single Portions

(1) Khira Pachchedi GF <i>Slices of banana, combined with spiced yoghurt & lemon</i>	5.5
(2) Khira Raita GF <i>Refreshing yoghurt & cucumber dip. - A must with hot curries</i>	5.5
(3) Dahl GF <i>Lentil puree cooked with onions, ginger, garlic & spices</i>	5.5
(4) Dhal Machani GF <i>Rich hearty combination of lentils & legumes cooked in a tomato spicy base, with added butter & cream</i>	6
(5) Palak Paneer GF <i>Finely chopped spinach cooked with garam masala & cheese</i>	6
(6) Alu Mattar Sukhe GF <i>Cubed potatoes & green peas combined with fresh coriander & green masala</i>	6
(7) Sume Ki Bhaji GF <i>Chopped fresh green beans, cooked with tomato, fresh coriander & red capsicum</i>	6
(8) Khumbi Ki Bhaji GF <i>Delicate flavoured pan cooked mushroom & cashews with a touch of lemon, chilli & fresh coriander</i>	6.5
(9) Ghooda Bhartha GF <i>Cooked & mashed butternut combined with roasted cumin & mustard seeds</i>	6
(10) Brinjal Bhartha GF <i>Chopped eggplant cooked in onion, tomato & a garam masala spice blend</i>	6
Bhatura <i>Naan style fluffy bread</i>	2.5
Chapati <i>Rounds of pan cooked wholemeal bread</i>	2
Roti <i>Puffed rounds, flavoured with coconut</i>	2.3
Garlic Butter	extra .5
Basmati Rice GF	2.5
Mattar Pilau Basmati Rice GF <i>Pan cooked rice, flavoured with aromatic spices, peas & shredded carrots</i>	3.5
Pappadoms (Five per serve) GF <i>Thin, crisp, lentil wafers</i>	2.5
Chutneys & Pickles GF <i>Hot Mango, Sweet Mango, Brinjal, Lime</i>	each 2.5

Minimum Spend (inclusive of any promo) \$20.00 per person

Prices are inclusive of goods & service tax

Sorry, no separate bills