



Onion Bhaji (3 pieces) **\$8.90**
 Sliced onions coated with authentic spices, deep fried to a crispy finish served with spicy mint sauce.

Samosa (2 pieces) **\$8.90**
 A tasty mixture of spicy diced potatoes, mustard seeds, cashew nuts and fresh coriander wrapped in home made pastry and deep fried.

Vegetable Pakora (4 pieces) **\$8.90**
 Cauliflower, potatoes, peas and onions lightly spiced and fried to a crispy finish served with spicy mint sauce.

Seekh Kebab (4 pieces) **\$8.90**
 Lean lamb mince well spiced, rolled onto a skewers and roasted in the tandoor, flavoured with fresh coriander and garlic and served with a spicy mint sauce .

Lamb Rolls (3 pieces) **\$8.90**
 Lean lamb mince well spiced folded in home made pastry, rolled in egg and bread crumbs, deep fried and served with spicy tomato sauce .

Tandoori Chicken **Half \$8.90**
 Tender chicken marinated overnight in home made yoghurt, aromatic spices and **Full \$16.90**
 cooked in a tandoor.

PLEASE NOTE: We do not marinate and cook more than three Tandoori Chickens each day (on weekdays) in order to maintain freshness and avoid wastage. We strive to provide you with fresh and lean meals at all times. If you have a large order, please call a day in advance to avoid disappointment - Thanks

Chicken Tikka (4 pieces) **\$8.90**
 Tender breast fillets of chicken marinated in home made yoghurt, Indian spices and cooked in the tandoor.

Mixed Platter (for two) **\$17.90**
 (Samosas, Seekh Kebab, Chicken Tikka and Vegetable Pakoras).



MAI NS (Chicken, Lamb Beef)

- Dhal Ghost (Lamb or Beef)** \$16.90
Tender cubes of boneless meat, cooked in yellow lentils (moong dhal), coriander and fresh tomatoes.
- Korma (Lamb, Beef or Chicken)** \$16.90
Lean meat cooked with fresh spices, green cardamom and cashew nut paste, served in a aromatic creamy sauce.
- Pasanda (Lamb, Beef or Chicken)** \$16.90
Tender boneless meat marinated in freshly ground spices, yoghurt and cooked in red wine and cream.
- Vindaloo (Lamb, Beef, Chicken or Pork)** \$16.90
Tender boneless meat cooked in a blend of spices with a tangy, hot and sour taste.
(Traditional dish of Goa, *Vindaloo* derives from the Portuguese dish "Carne de Vinha d' Alhos", a dish of meat)
- Roganjosh (Lamb, Beef or Chicken)** \$16.90
Tender boneless meat cooked in a special blend of spices, rich tomato gravy garnished with fresh tomatoes.
- Saag (Lamb, Beef or Chicken)** \$16.90
(For those who love a fresh & healthy blend of green Spinach in their curry)
Tender pieces of boneless meat cooked with freshly blended spinach, garlic, ginger, chopped spinach served in a creamy sauce.
- East Indian Curry (Lamb, Beef, Pork or Chicken)** \$16.90
Boneless meat cooked in twenty six roasted spices (known as East Indian masala) and coconut milk, garnished with freshly cut tomatoes and coriander.
- Madras Curry (Lamb, Beef, Pork or Chicken)** \$16.90
Boneless meat cooked in special hot spices from the South of India and coconut milk, garnished with freshly cut tomatoes and coriander.
- Kofta Curry (Beef Only)** \$16.90
Lean mince balls marinated in Indian spices, garlic and coconut milk, garnished with fresh coriander and tomatoes.
- Sookha Ghost (Lamb, Beef or Pork)** \$18.90
(Spicy dry dish for those who love their meat and don't like a lot of sauce)
Tender cubes of meat marinated in authentic Indian spices overnight and cooked in a medium to hot base, garnished with freshly chopped onions and coriander.



MAI NS (Chicken & Seafood)

Butter Chicken Marinated chicken breast fillets roasted in the tandoor oven and cooked in a special mild creamy sauce.	\$16.90
Lasooni Lemon Chicken <i>(for those who love their Garlic)</i> Chicken breast fillets cooked with spices, freshly chopped garlic, lemon and garnished with a slice of lemon garlic and coriander.	\$15.90
Golden Mango Chicken Chicken breast fillets cooked with cardamom, spices and mango pulp in a mild sauce.	\$15.90
Chicken Tikka Masala Chicken breast fillets marinated in yoghurt, Indian spices roasted in the tandoor and then cooked in spicy tomato gravy and a blend of spices.	\$16.90
Goan Prawn Curry Prawns cooked in special spices from Goa, aromatic and delicately spiced garnished with freshly cut tomatoes and coriander.	\$17.90
Prawn Malabar <i>(For those who love a rich and healthy blend of green Spinach in their curry)</i> Prawns cooked in garlic, blended and chopped spinach, spices and garnished with tomatoes and coriander.	\$17.90
Green Fish Curry Fresh perch fillets marinated with fresh ginger and garlic, then cooked in a spicy coriander and coconut paste, garnished with freshly chopped tomatoes.	\$17.90
Red Fish Curry Boneless perch cooked in twenty six roasted spices (known as East Indian masala) and coconut milk, garnished with freshly cut tomatoes and coriander.	\$17.90
Fish Tikka Masalendar Boneless perch fillets marinated, cooked in a special blend of spices, tomato base and coconut milk, garnished with freshly cut coriander.	\$17.90



MAI NS (Vegetables)

We cook all our meals in pure vegetable oil only and cater for vegans or special needs, as we do not pre-prepare any of our meals. This results in additional preparation time but your meals are tailored and always fresh. Please request your special needs when placing your order.

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| Paneer Makhani
Cubes of cottage cheese cooked with mild spices in a rich and creamy tomato sauce. | \$14.90 |
| Navratan Korma
Seasonal vegetables cooked with fresh spices and cashew nut paste, served in a aromatic creamy sauce. | \$13.90 |
| Palak Paneer
Home made cottage cheese cooked with freshly blended spinach, lemon and a touch of fresh cream. | \$14.90 |
| Dhal
Yellow lentils (moong dhal) slowly cooked in cumin seeds, garlic and ginger and garnished with freshly chopped tomatoes and coriander. | \$13.90 |
| Bombay Eggplant
Cubed eggplant sautéed and simmered in a rich tomato based sauce with a touch of coconut milk. | \$13.90 |
| Mixed Vegetable Curry
Seasonal vegetables cooked in twenty six roasted spices (known as East Indian masala) and coconut milk. | \$14.90 |
| Aloo Gobhi Matar
Diced potatoes, green peas and cauliflower sautéed in a selected blend of spiced gravy and coconut milk. | \$13.90 |
| Aloo Palak Matar
Diced potatoes, green peas, freshly blended and chopped spinach cooked in a delicately spiced sauce and garnished with fresh coriander and tomatoes. | \$13.90 |
| Malai Kofta
Cottage cheese and mixture of dried fruit dumplings cooked with fresh spices and cashew nut paste, served in a aromatic creamy sauce garnished with fresh cream and cashew nuts. | \$14.90 |



RI CE, BREAD AND SIDE DISHES

Boiled Rice Fluffy boiled long grained basmati rice.	\$3.90
Lemon Rice Basmati rice sautéed with saffron, roasted lentils, mustard seeds, curry leaves and freshly squeezed lemon juice, garnished with coriander and a slice of lemon.	\$4.90
Kashmiri Pulao Basmati rice cooked with saffron, spices and seasonal vegetables garnished with cashew nuts and sultanas.	\$5.90
Biryani (Chicken, Lamb or Beef) Basmati rice cooked with layers of aromatic Indian spices.	\$16.90
Plain Naan Whole meal flour bread baked in a tandoor oven.	\$3.90
Butter Naan Whole meal flour bread baked in a tandoor oven and smeared with butter.	\$3.90
Garlic Naan Whole meal flour bread topped with freshly chopped garlic and baked in a tandoor oven.	\$4.90
Cheese Naan Whole meal flour bread filled with grated cheese and baked in a tandoor oven.	\$5.90
Peshwari Naan Whole meal flour bread filled with dry fruits and nuts, baked in a tandoor oven.	\$5.90
Aloo Kulcha Whole meal flour bread filled with spiced potatoes and baked in a tandoor oven.	\$5.90
Pappadams (4 pieces)	\$2.90
Raita {Yoghurt with Cucumber or Onions, Tomatoes & Cucumber}	\$3.90
Mixed Pickle or Mango Chutney	\$2.90
Katchumber {Diced Cucumber, Onions, Tomatoes & Coriander with a touch of Indian salad dressing}	\$3.90



Gulab Jamun

Deep fried dumplings made with flour and milk curds, steeped in sweet syrup flavoured with cardamom seeds and rosewater, served with vanilla ice-cream.

\$5.90

Mango Kulfi

Mango flavoured Indian ice-cream.

\$5.90

Pistachio Kulfi

Pistachio flavoured Indian ice-cream.

\$5.90

Ice-Creams

Vanilla, Chocolate or Strawberry, ice-cream served with either chocolate, caramel or strawberry topping.

\$5.90

Dessert Wines

2005 Brown Bros Orange Muscat & Flora (Milawa, VIC)

\$14.95

Tempus Two Botrytis Semillon 250ml (Hunter Valley, NSW)

\$24.95

2004 Debortoli Noble One (375 ml) (Hunter Valley, NSW)

\$34.95



(Children under 12 years)

Meal & Soft Drink
\$9.90

Fish and Chips

Crumbed fish pieces deep fried and served with hot chips.

Chicken Nuggets and Chips

Tender bite size pieces of chicken crumbed, deep fried and served with hot chips..

Butter Chicken (Extra Mild—does not contain any chilli)

Marinated chicken breast fillets roasted in the tandoor oven and cooked in a special mild creamy sauce. served with long grained basmati rice

Korma (Vegetables, Beef or Chicken) (Extra Mild—does not contain any chilli)

Seasonal vegetables or meats cooked with fresh spices and cashew nut paste, served in a aromatic creamy sauce served with long grained basmati rice

Soft Drinks

Coke, Diet Coke, Lemonade, Solo and Fanta