

All mains are served with one serving of steamed rice. All our vegetarian mains are MSG free and are prepared MILD, MEDIUM, HOT and EXTRA HOT.



Item		Description	Price
Tadka Dal	GF	Yellow lentils cooked in the traditional Indian style.	\$16.50
Veg Jalfrazi	GF	A variety of vegetables cooked with sliced capsicum, onion, tomato and spices	\$17.50
Aloo Mattar	GF	Fresh green peas cooked in a spiced sauce with potatoes.	\$17.00
Aloo Gobi	GF	Fresh potatoes cooked in a spiced sauce with cauliflower, onion and tomato base.	\$17.50
Saag Aloo	GF	Spinach cooked with potatoes, herbs and spices	\$17.00
Dal Makhani	GF	Lentils flavored with freshly ground spices and sautéed in cream	\$17.00
Mattar Paneer	GF	Cottage cheese cooked with green peas, onion and tomato base	\$18.00
Channa Masala	GF	Chickpeas cooked with ginger, garlic, onions, tomato finished with freshly ground spices and coriander.	\$17.00
Paneer Makhani	GF	Cottage cheese cooked in tomato, ginger, spices and creamy gravy	\$18.00
Paneer Kadhai	GF	Cottage cheese with coriander, capsicum and onion in a thick tomato and onion gravy garnished with fresh coriander.	\$18.00
Paneer Chilli *	GF 	Battered fried cottage cheese cooked with diced capsicum, onion, coriander, vinegar and ground masala	\$18.00
Palak Paneer	GF	Cottage cheese cooked with spinach and spices.	\$18.00
Malai Kofta *	GF	Deep fried paneer and flour dumplings tossed in a rich smooth gravy.	\$18.50
Paneer Jalfrazi	GF	Cottage Cheese combined deliciously with slices of peppers, tomato, onion, green chillies and mild spicy gravy.	\$18.00
Paneer Butter Masala	GF	Cottage cheese cooked with chef's special gravy.	\$18.50
Aloo Shimla Mirch *	GF 	Fresh green pepper cooked in a spiced sauce with potatoes.	\$18.00
Andhra Veg Korma	GF	Seasonal Vegetables cooked with a traditional masala and cashew based gravy.	\$17.50
Akukura Pappu	GF	Yellow Lentils cooked with spinach in the South Indian style.	\$17.50



Non Vegetarian

Item	Description	Price
Butter Chicken GF		\$20.95
Butter Lamb GF	Tandoor cooked chicken tikka simmered in creamy tomato gravy.	\$21.95
Butter Prawn GF		\$22.95
Mango Chicken GF	Boneless chicken cooked in spices with a special base and mango sauce.	\$20.95
Chicken Korma GF	Pieces of meat cooked with a traditional cream and cashew based gravy.	\$20.95
Lamb/ Beef Korma GF		\$21.95
Chicken Tikka Masala GF		\$20.95
Lamb/ Beef Tikka Masala GF	Boneless meat cooked with spices and herbs in onion and tomato based gravy.	\$21.95
Chicken Vindaloo GF	A famous fiery dish from Goa specially cooked with tomatoes, vinegar and ground spices.	\$20.95
Lamb/ Beef Vindaloo GF		\$21.95
Prawn Vindaloo GF		\$22.95
Balti Murgh GF	Chicken cooked with yogurt, onion, herbs in cashew based gravy and spices.	\$21.95
Chicken Madras GF		\$20.95
Lamb/ Beef Madras GF	A south Indian dish with mustard, onion, ginger, garlic and coconut milk.	\$21.95
Fish Madras GF		\$22.95
Chicken Jalfrazi GF	Tender meat pieces cooked in medium spice, masala and cooked with onion & tomato gravy.	\$20.95
Lamb/Beef Jalfrazi GF		\$21.95
Prawn Jalfrazi GF		\$22.95
Chicken Dhansak GF	Boneless meat cooked with lentils, spices and chef special sauce.	\$20.95
Lamb/ Beef Dhansak GF		\$21.95
Chicken Tenali GF	Boneless chicken marinated and cooked in tandoor with segwon sauce, coconut cream and onion sauce.	\$21.95
Goat Tenali * GF		\$23.95
Chicken Kadhai GF	Meat pieces cooked with coriander, capsicum and onion in a thick tomato and onion gravy garnished with fresh coriander.	\$20.95
Kadhai Goat * GF		\$23.95
Prawn Kadhai GF		\$22.95
Chicken Dopiazza GF	Meat pieces cooked with stir-fried onions, pepper and tomato based gravy and lightly spiced with fresh herbs.	\$20.95
Lamb / Beef Dopiazza GF		\$21.95
Chicken Chettinadu GF	Chicken pieces cooked in a tangy tomato gravy.	\$21.95
Chicken Kadhai		\$18.95
Kodi Manchuria	Boneless chicken battered and is deep fried sautéed with garlic, chillies and spicy gravy.	\$21.95
Chicken Nilagiri GF	Chicken cooked in onion base with the flavours of fennel seed, cashew nut and coconut masala.	\$21.95
Chicken Hyderabad GF		\$20.95
Beef Hyderabad * GF	A famous dish from Hyderabad with yogurt based flavour and whole spices.	\$21.95
Fish Hyderabad GF		\$22.95
Bhuna Chicken GF	Boneless Meat cooked with onion tomato based gravy & spices flavoured with cardamom.	\$21.95
Bhuna Lamb GF		\$22.95
Chicken Saagwala GF		\$20.95
Lamb / Beef Saagwala GF	An abundance of spinach, cooked with tomato, ginger, garlic and spices.	\$21.95
Prawn Saagwala GF		\$22.95
Chicken Rogan Josh GF	Boneless pieces of meat cooked in traditional tomato and cashew based gravy	\$20.95
Lamb/Beef Rogan Josh GF		\$21.95

Chicken Karikudi *	GF 	A spicy chicken dish from South India.	\$21.95
Lamb Handi	GF	Diced lamb cooked with spinach, turmeric, onion, tomato and whole spices	\$21.95
Goat Handi *	GF	and garnished with ginger.	\$23.95
Lamb Nawabi	GF	Marinated diced lamb cooked with turmeric, yogurt, cashew nut and onion, flavoured with saffron and cardamom.	\$21.95
Kerala Fish Curry	GF	A dish from Kerala cooked with chef's special recipe.	\$22.95
Fish Malabari Masala	GF 	Prawns/fish cooked with mustard, coconut, turmeric, whole red chilli, curry leaves and coconut cream.	\$22.95
Prawn Malabari Masala	GF		\$22.95
Fish Segwon	GF 	Seasonal fish cooked with chefs special gravy and spices.	\$23.95
Chepa (Fish) Pulusu	GF 	Fish cooked in tamarind, spicy gravy with cumin flavour and garnished with curry leaves and coriander.	\$23.95
Chilli Prawn Masala *	GF 	Prawn cocked with chillies, ginger, garlic, black pepper, onion tomato based gravy with spices.	\$23.95
Goat Masala *	GF 	Boneless meat cooked with spices and herbs in onion and tomato based gravy.	\$22.95