

STARTERS

CLASSIC CHICKEN TIKKA GF	\$ 9.00
Boneless chicken pieces marinated in hung yogurt,ginger,garlic, classic Indian spices and cooked in tandoor	
SAFFRON CHICKEN TIKKA GF	\$ 9.50
Saffron and black pepper infused boneless chicken pieces in creamy yoghurt and cheese marinade	
LAHORI CHICKEN TANDOORI GF	\$ 12.00
On the bone chicken pieces marinated overnite in hung yogurt,ginger ,garlic ,spices and cooked in tandoor	
LAMB SEEKH KEBAB GF	\$ 15.00
Tender lamb, minced with whole spices and fresh herbs grilled in tandoor	
HOME SMOKED TANDOORI SALMON GF	\$ 15.00
Honey, hung yogurt, ginger, garlic, coriander, seeded mustard and lime infused salmon fillets flavored with ancient Indain spices cooked in tandoor	
TANDOORI VEGETABLE DELIGHT GF	\$ 8.50
Cottage cheese, mushrooms, capsicums, onions, tomatoes and pineapple marinated in tangy yogurt marination and cooked in tandoor	
VEGETABLE SAMOSA	\$ 8.00
Cumin and coriander tempered potato, paneer and green peas stuffed patties	
CRISPY RICE AND CHEESE BALLS	\$ 8.50
Served on the bed of masala chic peas,sweet yogurt,tamarind and sev	
ORIGINAL ONION BHAJI	\$ 8.00
Onion patties bound together with lightly spiced and fragrant chickpea fl our batter	

SIDES

CUCMBER AND MINT RAITA	\$ 5.00
GREEN SALAD	\$ 5.00
FRIES WITH GARLIC AIOLI AND TOAMTO SAUCE	\$ 7.50

RICE & BREADS

BOILED RICE	\$ 3.00
FRIED RICE	\$ 3.50
MUSHROOM PULAO RICE	\$ 4.00
NAAN BREAD	\$ 3.00
GARLIC NAAN	\$ 3.50
PESHWAR NAAN	\$ 5.00
LACHA PARANTHA	\$ 4.00
CHEESE NAAN	\$ 5.00
TANDOORI ROTI	\$ 2.50

MAINS

MURGH MAKHANI (BUTTER CHICKEN) GF	\$ 17.00
1950's old favourite rich creamy toamto gravy cooked with classic chicken tikka pieces	
CHICKEN ROGAN JOSH GF	\$ 17.00
Pan-fried chicken cooked with onions, ginger, garlic and tomatoes, flavoured with whole Indian spice	
TRADITIONAL CHICKEN KORMA GF	\$ 17.00
Chicken cooked in creamy cashew and onion gravy to create a rich aromatic flavour	
CHICKEN TIKKA MALAIDAAR GF	\$ 17.00
Chicken tikka pieces simmered in creamy spinach puree infused with Indian spices	
LAMB KADAI GF	\$ 18.50
Slow-cooked lamb with diced capsicum, onion, tomatoes, spices and topped with ginger and fresh coriander	
SAAG GHOST GF	\$ 18.50
Slow cooked lamb with cream, spinach, cumin, coriander, fenugreek and flavoured with Indian spices	
COCONUT CHILLI LIME PRAWNS GF	\$ 20.00
Prawns cooked with onions, tomato,home made chilli, garlic sauce, coconut and flavoured with lime leaves and lemongrass	
DAAL MAKHANI GF	\$ 15.00
Delicacy from punjab overnite soaked black lentil, yellow split and kidney beans cooked with whole spice,onions and tomatoes and flavoured with cream and butter	
DAAL TADKA GF	\$ 15.00
Boiled yellow lentil tempered with onions, garlic and chilli and flavoured with Indian spices	
SHAHI PANEER GF	\$ 16.00
Cottage cheese cooked in rich creamy onions, cashew nuts and almond gravy flavoured with Indian spices	
PALAK PANEER GF	\$ 16.00
Cottage cheese cooked with spinach, garlic, onions, cumin and spices flavoured with butter and cream	
PINDI CHANA MASALA GF	\$ 16.00
North Indian speciality chickpeas cooked in onion and tomato masala and tempered in whole spice	

KIDS SPECIALS

FISH AND CHIPS	\$ 7.50
CHEESY TOAST	\$ 7.50
CHICKEN SALAD	\$ 7.50
FRIES	\$ 5.00
PANCAKES	\$ 7.50
CHICKEN PASTA	\$ 7.50