

HUNGRY NIGHTS

INDIAN TREASURE

ENTRÉE

Vegetarian Entrée

Samosa (V/G)

\$6.95

Spicy potato and peas wrapped in crispy pastry.

Onion Bhaji (V/GF)

\$6.95

Mixed of onion, chilli, coriander and chic-pea flour, lightly fried in vegetable oil.

Aloo Tikki (V/GF)

\$6.95

Deep fried potato patties dipped in yoghurt and garnished with tamarind sauce mint sauce and cumin powder.

Hungry Veg Platter

2x Samosa, 2x Onion Bhaji and 2 x Paneer/ Tofu tikka.

\$17.95

Tandoori Mushroom (V/GF)

\$12.95

Fresh mushroom marinated in yoghurt, mixed with special herbs and spices cooked to perfection in tandoor.

Paneer/ Tofu Tikka (GF)

\$13.95

Cottage cheese cubes marinated with yoghurt and special spices and roasted in tandoor.

Non Vegetarian Entrée

Tandoori Chicken

Chicken marinated in Chef Special mix and cooked in Tandoor

Half \$12.95

Full \$22.95

Seekh Kebab

\$12.95

Mughlai style succulent lamb mince with ground spices, fresh coriander leaves and roasted in tandoor.

Chicken Tikka

\$12.95

Morsels of boneless chicken marinated in yoghurt and exotic spices cooked to perfection in tandoor.

Hungry Non-Vegetarian Platter

\$22.95

One or two pieces each of chicken tikka, lamb cutlet and seekh kebab

Seasonal Fish Tikka

\$16.95

Fish of the season marinated with chefs own recipe and cooked in tandoor.

Tandoori Prawns

\$16.95

Fresh prawns marinated in special yoghurt marination and selected spices cooked to perfection in tandoor.

Tandoori Lamb Cutlet (4 Pieces)

\$15.95

Marinated Lamb cutlets cooked in Tandoor

MAINS CHICKEN

Butter Chicken

\$16.95

Boneless chicken tikka cooked in ever popular thick creamy butter sauce.

Chicken Vindaloo

\$16.95

A delicious chicken specialty seasoned with vindaloo sauce and vinegar.

Chicken Madras

\$16.95

Boneless chicken curry cooked with red chilli and mustard seed in a hot sauce with coconut milk.

Chicken Tikka Masala

\$16.95

Tandoori roasted boneless chicken, cooked with onion sauce, capsicum, garnished with tomato and coriander.

Saag Chicken

\$16.95

Chicken cooked with a mixture of spices and spinach sauce.

Chicken Korma

\$16.95

Chicken pieces cooked with cashew nuts and creamy sauce.

BEEF

Beef Rogan Josh

\$17.95

Diced beef cooked in onion based sauce and aromatic spices.

Saag Beef

\$17.95

Beef curry cooked with spinach puree, onion and tomato.

Beef Vindaloo

\$17.95

Diced beef cooked with spices and tempered with vindaloo sauce.

Beef Madras

\$17.95

Beef curry cooked with mustard seeds and coconut milk in a fiery hot sauce.

Beef Korma

\$17.95

Tendered diced beef cooked with cashew nuts and creamy sauce.

LAMB

Lamb Rogan Josh

\$17.95

A popular authentic lamb curry, medium spicy in nature.

Lamb Vindaloo

\$17.95

A curry for daredevils straight from spicy South Indian cuisine.

Lamb Korma

\$17.95

Mughlai style tendered lamb pieces cooked in cashew nuts and creamy sauce.

Lamb Madras

\$17.95

Lamb curry cooked with mustard seeds and coconut milk in a hot sauce.

SEAFOOD

Goan Fish Curry

\$18.95

Fish of the season cooked in an exotic combination of herbs, tomato and spices and coconut milk.

Fish Masala

\$18.95

Fish cooked in curry sauce with onion, tomato and capsicum.

VEGETARIAN MAINS

Dal Tadka (V/GF)

\$14.95

Mixed of yellow lentils, tempered with lots of cumin and garlic.

Dal Makhani (V/GF)

\$14.95

Black lentils and kidney beans cooked in creamy sauce and garnished with coriander and cream.

Mixed Veg Handi / korma (V/GF)

\$14.95

Fresh garden vegetables cooked with authentic spices.

Aloo Gobhi (V/GF)

\$14.95

Potato and cauliflower cooked in a traditional style.

Mushroom Matar (V/GF)

\$16.95

Green peas and mushroom cooked in curry style.

Malai Kofta (GF)

\$15.95

Soft dumplings made with potato, dry fruit and cottage cheese, cooked in cashew nut sauce and cream.

Paneer Butter Masala (GF)

\$14.95

Cottage cheese cubes cooked, thick creamy makhani sauce.

Saag Paneer (GF)

\$14.95

Fresh spinach and cottage cheese cooked in traditional herbs.

Paneer Burji (GF)

\$15.95

Scrambled paneer with onion tomato sauce.

RICE

Saffron Rice

\$4.95

Basmati rice flavoured with saffron.

Jeera Rice

\$6.95

Basmati rice cooked with cumin seeds and curry leaves.

Peas Pulao

\$6.95

Basmati rice cooked with peas, cumin seeds and garnished with coriander.

Kashmiri Pulao

\$7.95

Basmati rice cooked with dry fruits, nuts and Kashmiri spices.

Biryani

Vegetable (seasonal vegetables cooked in basmati rice with fresh garlic, ginger, diced onion, special Biryani Masala and fresh coriander) **\$14.95**

Chicken (Tender chicken thigh cooked in basmati rice with fresh garlic, ginger, diced onion, special Biryani Masala and fresh coriander) **\$15.95**

Lamb (Diced lamb cooked in basmati rice with fresh garlic, ginger, diced onion, special Biryani Masala and fresh coriander) **\$16.95**

Beef (Diced Beef cooked in basmati rice with fresh garlic, ginger, diced onion, special Biryani Masala and fresh coriander) **\$17.95**

TANDOOR BREADS

Tandoori Roti

\$3.50

Flat whole meal bread baked in the tandoor.

Tawa Roti

\$3.50

Flat whole meal bread cooked on flat tray.

Plain Naan (V/GF)

\$3.50

Garlic Naan (V/GF)

\$3.95

Naan baked with garlic.

Cheese Naan

\$4.95

Bread stuffed with cheese, onion and herbs.

Aloo Cheese Naan

\$4.95

Wholemeal bread stuffed with potatoes and cheese.

Coconut Naan (V/GF)

\$4.95

Naan bread stuffed with grated coconut and cooked in tandoor.

Kheema Naan

\$5.95

Plain flour bread stuffed with spicy minced lamb.

Kashmiri Naan (V/GF)

\$4.95

Plain flour bread filled with dry fruits and nuts.

Cheese and garlic naan

\$4.95

Naan bread stuffed with cheese and garlic spread on top.

SALADS

<i>Onion Salad</i>	\$3.95
<i>Raita (Yoghurt with cucumber and carrot.)</i>	\$3.95
<i>Green Salad</i>	\$5.95
<i>Kuchumber Salad</i>	\$4.95

CHUTNEY & PICKLES

<i>Mango Chutneys</i>	\$2.95
<i>Tamarind and Date Chutneys</i>	\$2.95
<i>Mint Chutneys</i>	\$2.95
<i>Pappadums</i>	\$2.95
<i>Mixed Veg Pickle</i>	\$2.95

DESSERTS

<i>Gulab Jamun (2 Pieces)</i>	\$4.95
<i>A classic Indian dessert that very famous and enjoyed in most festive and celebration meal.</i>	

DRINKS

<i>Water (500 ml)</i>	\$3.50
<i>Soda</i>	
<i>Coke, Diet Coke, Fanta, Solo, Lemonade - Can (375ml)</i>	\$3.50
<i>Coke, Diet Coke, Sugar Free Lemonade - Bottle (1.25L)</i>	\$5.95
<i>Mango Lassi (250ml)</i>	\$4.95
<i>(Creamy, sweet and tart all at once, the lassi is the refreshing Indian yoghurt smoothie this summer)</i>	