





## Veg Starters

Vegetable Samosa	\$ 8.99
Pastry filled with potatoes, peas & spiced vegetables	
Pancer Pakoda	\$10.99
Deep fried cottage cheese layered with gram flaour	
Afgani chaap	\$12.99
Soy chunks marinated with yoghurt base sause	
Masala chaap	\$12.99
Yoghurt and spices marinated soy chunks	
Vegetable Manchurian	\$16.99
Mixed vegetable dumplings in a tangy gallic & soy sauce	
Veg Platter	\$19.99
An assorted mixture of veg starters	
Tandoori Mashroom	\$12.99
Mashrooms marinated in yoghurt based sauce	
Onion Bhaji	\$6.99
Sliced onions, dipped in special batter and spices	

## Non veg Starters

Tandoori Chicken	H-\$15.00 F-\$22.99
Marinated chicken in yoghui	rt & spices, roasted in clay oven
Chicken Tikka(4pc)	\$14.99
Boneless chicken marinated i oven	in yoghurt and roasted in clay
Lamb Seekh Kebab(4pc)	\$15.99
Overlaid skewered lamb mine spices	ce with coriander and other
Garlick chicken tikka	\$14.99
Boneless chicken marinated i	in garlic and yoghurt
Chicken 65	\$14.99
Tendered chicken pieces tam	pered with garlic and curry leaf
Tandoori Lamb cutlets(2pc)	\$12.99
Juicy lamb chops marinated	in yoghurt and traditional spices
Chilli Chicken	\$16.99
Boneless chicken cubes fried	& combined with onion
&capsicum	
Amritsari Fish	\$12.99
Deep fried fish fillets coated	in spices
Tandoori Prawns	\$15.99
Prawns marinated in yoghur	t & roasted in tandoor

	and tomatoes	
1	Dal Makhani Juni	\$17.99
	Mixed lentils cooked with spices, tomato and finished	
	with butter and cream	
	Aloo Gobi	\$17.99
	Potatoes & cauliflower slow cooked in fresh herbs	
	in north Indian style	
	Sabz Fry Masala	\$17.99
	Mixed seasonal vegetables cooked in tomato and onior	sauce
	Malai Kofta	\$18.99
	Deep fried vegetable and cheese balls cooked in cardan	nom
	& saffron based creamy sauce	
	Pancer Butter Masala	\$18.99
	Cottage Cheese cooked in rich tomato sauce	
	and finished with capsicum, onion and cream	
	Shahi Pancer	\$18.99
	Cottage cheese cooked with rich onion based sauce and	I
	finished with almonds	
	Kadai Pancer	\$18.99
	Cottage cheese cooked with onion, capsicum and specia	al spices
	Palak Pancer	\$18.99
	Cubes of cottage cheese, cooked with fresh spinach & herbs	
	Chana Masala	\$16.99
	Chickpeas cooked with onion, tomato and herbs	
	Pumpkin Madras	\$17.99
	Pumpkin cooked with mustered, curry leaves and coco	nut
	powder	
	Eggplant Masala	\$18.99
	Eggplant cooked with tomatoes, onion and Indian herb	os
	Vegetable Korma	\$18.99
	Seasonal mixed vegetables cooked in onion based sauce	3
	and finished with cream and almond	

Veg Mains

Dal Tadka

S17.99

Traditionally prepared yellow dal and cooked with fresh onion

	Rice
Basmati Rice	\$4.0
Saffron Rice	\$4.0
Coconut Rice	\$4.9
Jira Rice	\$4.9
Pea Pulao	\$4,9
Veg Fried Rice	\$15.3
Chicken Fried Rice	\$16.9

## Non-Veg Mains

Roasted chicken simmered in rich	tomato and cashew nut based
auce	
Cadal chicken	\$19.99, Beef, lamb\$21.99
Choice of meat cooked in special	
Chicken Vindaloo	\$19.99, Beef, lamb\$21.99
Choice of meat cooked in spicy sa	
hicken Korma	\$19.99, Beef, lamb\$21.99
Selection of meat cooked in rich of	onion based sauce and finished
vith cream and almond meal	LL /
Chicken Saag	\$19.99,Beef, lamb\$21.99
Choice of boneless meat cooked v	vith spinach and home made
pices	
Chicken Tikka Masala	\$19.99
Grilled chicken fillets cooked with	n onion and capsicum
Mango Chicken	\$19.99
Boneless chicken cooked with ma	ngo puree and finished with
ream	
Chicken Jalfrezi	\$19.99
Boneless chicken cooked with swe	eet and sour sauce
71.1.1 7.7.1	\$19.99, Beef, lamb\$21.99
Chicken Madras	
Thicken Madras  Choice of meat cooked desiccated	l coconut, curry leaf and herbs
	l coconut, curry leaf and herbs \$21.99
Choice of meat cooked desiccated	\$21.99
Choice of meat cooked desiccated Goat Curry	\$21.99

