



Indian cuisine celebrates its rich flavors, colorful spices, and aromatic herbs. It encompasses a wide range of dishes, from savory curries and spicy masalas to fragrant biryanis. Each region in India boasts its own unique culinary traditions, creating a tapestry of tastes that appeal to various palates.

STARTERS

VEGETARIAN

Onion Bhaji \$ 7.99

Julienne cut onions with a mixture of spice and chickpea flour then deep fry until crispy.

Vegetable Samosa \$ 7.99

Triangular pastry filled with potatoes, peas and herbs then fried golden brown. Served with tomato sauce.



Potato Fries \$ 8.99

Deep-fried potatoes that have been cut into various shapes or into thin strips.

Vegetable Spring Rolls \$ 9.99

Spiced veggies are filled in wrappers to make deep fried spring rolls.

Jeera Aloo \$ 13.99

Diced potatoes cooked with cumin and fresh herbs.



Paneer Pakora \$ 14.99

Pieces of cottage cheese coated in chickpea flour and deep fried.

Samosa Chaat \$ 15.99

A mouth watering dish with a mixture of samosa, chickpea, chutney and onions.



STARTERS

NON - VEGETARIAN

SERVED WITH MINT SAUCE



Chicken Lollipops \$ 18.99

Chicken wings marinated overnight and deep fried.

Murgh Chicken Tikka \$ 18.99

Chicken pieces marinated in yoghurt, cream, white pepper, than skewered and roasted in tandoor.

Chicken Reshmi Kebab \$ 18.99

Chicken mince marinated in cheese, eggs, spices and roasted in tandoor.

Chicken 65 Dry \$ 20.99

Popular Chinese dish. Boneless chicken pieces marinated in a special batter and deep fried, garnished with curry leave.

Tandoori Chicken \$ 16.99 / \$23.99

Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in tandoor.

Lamb Seekh \$ 21.99

Pieces of cottage cheese coated in chickpea flour and deep fried.

Fish Tikka \$ 22.99

Boneless fish pieces marinated in mustard oil, carrom seed, yoghurt and roasted in tandoor.

Mint Chicken Tikka \$ 22.99

(chef's recommendation)

Boneless chicken pieces are used, marinated in Indian spices and yoghurt and then baked using skewers over angeethi.

Meat Platter \$ 23.99

Consists of murgh tikka, reshmi kebab, lamb seekh, ajwaini fish tikka, tandoori chicken.

Lounge Special Platter \$ 22.99

(mix of veg and non veg)

Consists of vegetable samosa, onion bhaji, lamb seekh, chicken tikka, tandoori chicken.

MAINS

NON - VEGETARIAN
(ALL CURRIES ARE GLUTEN FREE)

SERVED WITH BASMATI RICE

ANY NUT ALLERGIES PLEASE ADVISE THE STAFF

Butter Chicken \$ 22.99

Boneless chicken pieces are used, marinated in Indian spices and yoghurt and then baked using skewers over angeethi.

Chicken Tikka Masala \$ 22.99

Consists of murgh tikka, reshmi kebab, lamb seekh, ajwaini fish tikka, tandoori chicken.

Indian Style Butter Chukhen \$ 22.99

(chef's recommendation)

Consists of vegetable samosa, onion bhaji, lamb seekh, chicken tikka, tandoori chicken.

Mango Chicken \$ 22.99

This curry is perfect balance of sweet, savoury and creamy flavours.

Methi Chicken \$ 22.99

Chicken cooked with fenugreek flavoured creamy sauce.



Egg Curry Chicken \$ 19.99

Three Boiled egg curry cooked with onion and tomato gravy.

Lamb Do Pyaza \$ 24.99

Cooked with diced onions, spices and made into dry curry, a dish with more onions.

Korma

Chicken - \$22.99 / Lamb - \$24.99

Cooked with gravy of cashews, almonds, sultans and very mild spices.

Rogan Josh

Chicken - \$22.99 / Lamb - \$24.99

Curry cooked with roasted and crushed spices in a traditional Indian style with tomato flavour finished with coriander.

Bhuna

Chicken - \$22.99 / Lamb - \$24.99

Boneless meat cooked with chopped onions, tomatoes and coriander.

Kadai

Chicken - \$22.99 / Lamb - \$24.99

Kadai meat is a flavorful and spicy North Indian dish that is made with chicken pieces cooked in a tomato-based sauce.



Achari

Chicken - \$22.99 / Lamb - \$24.99

A north Indian curry made with pickling spices and chicken.

Madras

Chicken - \$22.99 / Lamb - \$24.99 / Prawn - \$25.99

Cooked in South Indian style with coconut and spices.

Sagwala

Chicken - \$22.99 / Lamb - \$24.99 / Prawn - \$25.99

Meat cooked in skilfully blended spinach in an exotic curry punjab special.

Afgani

Chicken - \$22.99 / Lamb - \$24.99 / Prawn - \$25.99

Boneless meat cooked in a creamy cashew nut sauce.

Vindaloo

Chicken - \$22.99 / Lamb - \$24.99 / Prawn - \$25.99

Cooked with onion, tomato, vinegar and curry spices in tangy tomato sauce.

Jalfreze

Chicken - \$22.99 / Lamb - \$24.99 / Prawn - \$25.99

Jalfreze dish is a flavorsome & delicious Indian dish of stirfried meat with plenty of veggies & spices





CHEFS SPECIAL

SERVED WITH
BASMATI
RICE



Amritsari Chicken \$ 23.99

Chicken curry cooked in traditional style with bone.

Honey Chicken \$ 23.99

Honey Chicken is tender chicken tossed in a skillet with butter, honey, garlic, fresh lemon juice, spices, and soy sauce.

Cream Chicken \$ 23.99

Highly recommendation by chef cooked with cashew nut sauce and cream.

Mughlai Chicken \$ 23.99

Meat cooked with onion, ginger, garlic and tomatoes with yoghurt cream and almonds.

Lamb Balti \$ 24.99

Thick lamb curry cooked with tomatoes, ginger, coriander and spices.

Pepper Gravy Lamb \$ 24.99

A hot dish cooked with crushed peppers, onions and spices.



GOAT CURRY

(ALL CURRIES ARE GLUTEN FREE)

SERVED WITH
BASMATI
RICE

Goat Curry Masala with bone \$ 27.99

A must try dish cooked in a traditional way with whole spices, onions and tomatoes.



SEAFOOD CURRY

(ALL CURRIES ARE GLUTEN FREE)

SERVED WITH
BASMATI
RICE

Goan Fish Curry \$ 26.99

A popular goan dish, fish cooked with coconut, fenugreek, coriander seeds and finished with coriander.

Fish Masala \$ 26.99

Fresh fish marinated in spices and simmered in thick onion gravy and tomato gravy.

Butter Prawn \$ 25.99

Marinated prawn fillets roasted in the tandoor oven cooked in creamy tomato gravy.

Prawn Curry \$ 25.99

Traditional dish made with onion, garlic, ginger, tomato & homemade curry Spices.

MAINS

VEGETARIAN

(ALL CURRIES ARE GLUTEN FREE)

SERVED WITH
BASMATI
RICE

Aloo Saag \$ 19.99

Aloo saag is made with saag (a variety of greens, including mustard greens, spinach), potatoes and spices.



Aloo Mattar \$ 19.99

Potatoes cooked with onion, tomatoes, green peas and spices.



Gingeri Aloo Gobhi \$ 19.99

A dish with ginger, onions, tomatoes, potatoes and florets of cauliflower with spices.

Haryali Kofta \$ 19.99

Fried dumplings balls made of grated cheese cottage, potatoes, nuts and deep fried, served in spinach gravy.

Methi Malai Mattar \$ 19.99

Cottage cheese and green peas cooked in fresh cream, fenugreek and fresh indian spices.

Chana Masala \$ 19.99

Chickpeas cooked with onions, tomatoes and spices... unique flavours of north India.

Dal Tadka \$ 19.99

Yellow split lentils cooked with onion, ginger, turmeric and tomatoes

Dal Makhani \$ 19.99

Black lentils and kidney beans cooked with onion, tomatoes, butter and spices.



Malai Kofta \$ 19.99

Fried dumplings balls made of grated cheese cottage, potatoes, nuts deep fried and served with cashew gravy.

Vegetable Korma \$ 19.99

A combination of mix vegetables in a creamy style with cashew gravy.



Kadai Vegetable \$ 19.99

A dish with a combination of vegetables and kadai sauce, finished with onions and coriander.

Shahi Paneer \$ 21.99

A combination of mix vegetables in a creamy style with cashew gravy.

Kadai Paneer \$ 21.99

Indian cottage cheese cooked with in a thick gravy made up of cream, tomatoes and spices from the Indian subcontinent.



Paneer Tikka Masala \$ 21.99

Cheese cottage cooked with capsicum, onion, tomatoes and spices.

Paneer Butter Masala \$ 21.99

Cheese cottage cooked in mixed thick gravy of cashew, onion and butter sauce with coriander herbs and spices.

Palak Paneer \$ 21.99

Indian cottage cheese cooked with in a thick gravy made up of cream, tomatoes and spices from the Indian subcontinent.

Paneer Makhani \$ 21.99

Cottage Cheese cooked with a special makhani sauce and cream.

Paneer Lababdar \$ 21.99

Cottage Cheese cooked in a creamy style sauce with cashew, almond and onions.

BOMBAY INDO-CHINESE

Chilli Chicken \$ 23.99

Dry/Gravy

Boneless chicken pieces deep fried and sautéed with onion, garlic, capsicum, soya sauce, vinegar.

Chicken Fried \$ 23.99

Rice/Schezuan

Rice sautéed with chicken, eggs, capsicum, onions, soy sauce and vinegar.

Paneer Chilli \$ 22.99

Dry/Gravy

Cheese cottage mixed with corn flour and deep fried, sautéed with ginger, garlic, onions, soy sauce and vinegar.

Mix Vegetable Manchurian \$ 22.99

Dry/Gravy

Cheese cottage mixed with corn flour and deep fried, sautéed with ginger, garlic, onions, soy sauce and vinegar.

Vegetable Fried \$ 22.99

Rice/Schezuan

Rice sautéed with onion, garlic, capsicum, carrots, soy sauce and vinegar.

Egg Fried \$ 22.99

Rice/Schezuan

Scrambled eggs sautéed with rice, garlic, soy sauce, vinegar and finished with spring onions.



BREADS WITH BUTTER

Butter Naan \$ 4.50

Garlic Naan \$ 4.50

Tandoori Roti \$ 4.50

Cheese Naan \$ 5.50

Cheese & Garlic Naan \$ 5.99

Aloo Parantha \$ 5.99

Onion Kulcha \$ 5.99

Lachha Parantha \$ 5.99

Chef's Special C4 Naan \$ 9.99

(chef recommendation)

Naan stuffed with chicken, cheese, chilly and coriander.



BIRYANI

A biryani is a rich & aromatic rice dish, cooked together with your choice of protein.

SERVED WITH RAITA

Vegetable Biryani \$ 19.99

Egg Biryani \$ 20.99

Boneless Chicken Biryani \$ 23.99

Lamb Biryani \$ 24.99

Prawns Biryani \$ 25.99



SIDES

<i>Pappadum 4 piece</i>	\$ 2.50
<i>Mango Chutney</i>	\$ 4.50
<i>Mixed Pickle</i>	\$ 5.00
<i>Raita (cucumber and yogurt)</i>	\$ 5.00
<i>Onion Salad</i>	\$ 7.99
<i>Green Salad</i>	\$ 8.99
<i>Bamati Rice</i>	\$ 3.99
<i>Jeera Rice</i>	\$ 5.99
<i>Coconut Rice</i>	\$ 6.99



*Thank You
for Visiting!*

*See You
Again Soon...*