



SET MENU

SMALL PLATES

PRAWN 65

Crispy, golden-fried green prawns with ginger, garlic, curry leaves, green chillies, and lime

ACHARI CHICKEN TIKKA

Tandoor cooked chicken thigh fillets, marinated in yoghurt, nigella seeds, lime, mace, and garlic

PALAK PATTA CHAAT (V)

Crunchy spinach leaves in a chickpea and lentil batter, topped with yoghurt, tamarind, and mint sauce

MAIN DISHES

TAMIL FISH CURRY

Fresh **Humpty Doo Barramundi** fillets simmered in a sauce of tamarind, ripe tomatoes, sautéed onions, chilli, coriander, and cumin

BEEF VINDALOO

The popular Goan dish; slow cooked beef in a fiery sauce of red chillies, vinegar, garlic, ginger and crushed peppercorns

BUTTER CHICKEN

Tandoor cooked chicken pieces in a sauce of tomatoes, cashew, fenugreek, and cream

BHAGARA BAINGAN (V)

Baby eggplants simmered in a rich and tangy gravy made with almonds, sesame seeds, and tamarind

ACCOMPANIMENTS

PILAU RICE, PLAIN NAANS

PAPPADUMS

CUCUMBER & YOGHURT 'RAITA', TOMATO & ONION
'KACHUMBER' & SWEET MANGO CHUTNEY

\$62 PER PERSON

BYO (WINE ONLY)
CORKAGE - \$4 PER PERSON