



SMALL PLATES

PALAK PATTA CHAAT (V) \$16

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

PATRANI MACHI \$19

Steamed **Humpty Doo Barramundi** fillets marinated with mint, coriander, ginger, lime, and green chilli; wrapped in banana leaf

PRAWN 65 \$18

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

ACHARI CHICKEN TIKKA \$16

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

LAMB GALOUTI KEBAB \$18

Soft lamb kebabs with cardamom, clove, cinnamon, and saffron; shallow-fried on a griddle

TANDOORI LAMB CUTLETS \$21

Lamb cutlets (3pcs) marinated with yoghurt, ginger, garlic, garam masala, and fenugreek leaves

SAGO BEETS VADA (V) \$14

Beetroot and tapioca pearls patties with fennel seeds, cashews, green chilli, ginger and fresh coriander leaves

MASALA DOSA (V) \$14 / \$18

Famous South Indian fermented rice and lentil '**dosa**' pancake, spiced potato filling, served with lentil **sambar**

KEEMA DOSA \$16 / \$20

Famous South Indian fermented rice and lentil '**dosa**' pancake, spiced minced lamb filling, served with lentil **sambar**

MIXED PLATTER FOR TWO \$29

Shared platter; Achari Chicken Tikkas, Lamb Galouti Kebabs and Tandoori Lamb Cutlets

MAIN DISHES

PRAWN MOILEE \$29

South Indian delicacy of prawns simmered in a fragrant and creamy coconut milk sauce, infused with turmeric and ginger

TAMIL FISH CURRY \$29

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

BEEF VINDALOO \$26

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

PUNJABI LAMB SHANKS \$28

Slow cooked Lamb shanks in a rich sauce of tomatoes, onions, garlic, bay leaves, cassia bark, and star anise

LAMB KHORMA \$28

Tender pieces of lamb in creamy sauce made with cashew nuts and cardamon

BUTTER CHICKEN \$27

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

CHICKEN VARUTHA \$26

Medium spiced chicken dish with ginger, garlic, green chillies, curry leaves, black pepper, and star anise

BHAGARA BAINGAN (V) \$22

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

PALAK KOFTA CURRY (V) \$20

Potato and cottage cheese 'koftas' simmered in a sauce of onions, spinach, ginger and garlic

METHI MATAR PANEER (V) \$20

Green peas and cottage cheese in a creamy sauce with dried fenugreek leaves

DAL MAKHNI (V) \$19

Slow-cooked black lentils and kidney beans simmered in a rich and creamy sauce of tomato, butter, and cream

BIRYANI

LAMB BIRYANI \$26

Tender pieces of marinated lamb with fragrant basmati rice, infused with saffron, caramelised onions, bay leaves, cassia, cardamon, cloves and garam masala

SET MENU

PALAK PATTA CHAAT (V)
ACHARI CHICKEN TIKKA
PRAWN 65

TAMIL FISH CURRY
BUTTER CHICKEN
BEEF VINDALOO
BHAGARA BAINGAN (V)

PLAIN NAAN & PILAU RICE
PAPPADUMS & SIDES

\$65 PER PERSON

RICE

PILAU RICE	\$4
STEAMED RICE	\$3
VEGETABLE PILAU	\$5

BREADS

PLAIN NAAN	\$4
GARLIC NAAN	\$5
ROTI (WHOLEMEAL)	\$5
FLAKY PARATHA	\$6
CHEESE & GARLIC NAAN	\$6

SIDES

CUCUMBER & YOGHURT 'RAITA'	\$3
CUCUMBER, TOMATO, ONION & SPROUTS	\$3
MANGO CHUTNEY	\$3
PICKLES (LIME, MANGO, OR CHILLI)	\$3
SIDE DISH PLATTER (ANY 3)	\$7
PAPPADUMS	\$4



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

DESSERTS

FIG & ROSE KULFI	\$14
<i>Indian ice cream with rose water, pistachio and dried figs</i>	
'KHAJA'	\$14
<i>A dessert from the Andhra region of crunchy layered pastry served with a milk and saffron 'rabri'</i>	
GINGER TOFFEE PUDDING	\$16
<i>Warm date pudding with a ginger butterscotch sauce, served with double cream and ice cream</i>	

DRINKS

SOFT DRINKS (COKE, DIET COKE, COKE NO SUGAR, LEMONADE, LEMON SQUASH)	\$4
MANGO LASSI	\$6
ROSE LASSI	\$6
APPLE JUICE	\$5
ORANGE JUICE	\$5