

TASTING MENU

4 COURSE SET MENU 59 P.P

YOUR CHOICE OF ANY TWO ENTREE, TWO CURRIES, INCLUDES NAAN RICE & DESSERT - GULAB JAMUN WITH VANILLA ICECREAM

6 COURSE SET MENU 70 P.P

YOUR CHOICE OF ANY THREE ENTREE, THREE CURRIES, INCLUDES NAAN, RICE, RAITA & DESSERT - PAAN KULFI

T&C: MENU IS OFFERED FOR ENTIRE TABLE ONLY, ONLY ONE MENU CAN BE SELECTED PER TABLE, MINIMUM ORDER 2 GUESTS. PLEASE NOTIFY THE SERVER ABOUT ANY DIETARY REQUIREMENTS / ALLERGIES BEFORE ORDERING. SET MENUS EXCLUDES BRAISED LAMB SHANK

BREADS

TANDOORI ROTI	5
PLAIN NAAN / BUTTER NAAN	5.5
GARLIC NAAN WITH ZA'ATAR	6
CHEESE NAAN	7
GLUTEN FREE ROTI	7GF
KASHMIRI NAAN	8
DELICIOUS BREAD CASHEW NUTS, COCONUT, RAISIN AND ALMONDS	
NAAN BASKET	15
PLAIN NAAN, BUTTER NAAN, GARLIC	

DESSERT

GULAB JAMUN	8
INDIAN CLASSIC MILK DUMPLINGS FLAVOURED WITH SAFFRON AND PISTACHIO	
RAS MALAI	10
SOFT COTTAGE CHEESE IMMERSED IN CHILLED SAFFRON MILK AND PISTACHIOS	
ROYAL TREAT	11
BREAD PUDDINGS, SAFFRON SYRUP AND NUTS	
PAAN KULFI	10GF
TRADITIONAL INDIAN ICE-CREAM - BETEL LEAVES, ROSE PETAL JAM & FENNEL SEEDS	
COCONUT STRAWBERRY KULFI (V) (VEG) 13GF	
COCONUT CREAM, MIX BERRIES, ROSE WATER	

AAGAZ-TO START

OLD DELHI PANI PURI	18	ROQUEFORT NAAN	16
CRISP FRIED BALLS STUFFED WITH POTATOES, CHICKPEAS AND SWEET & SPICY JALJERA		BLUE CHEESE, ROCKET, TRUFFLE OIL, ZA'ATAR	
MASALA PAPADUM	10GF	PAPADUM (V)	8 GF
PAPADUM CONES, BOMBAY MIX, KACHUMBER		LENTIL CRISPS WITH CHUTNEY DIPS	

ENTRÉE

CHICKEN TIKKA BIHARI	21GF	EGGPLANT CHAAT	20GF
12 HRS MARINATED SUCCULENT CHICKEN WITH PICKLING SPICES FENUGREEK SEEDS, MANGO SAUCE		CRISP EGGPLANT, ROSTED PATATO, TAMARIND, MINT, YOGHURT AND STRAWBERRY CHUTNEY	
CHICKEN BANJARA	21GF	VEG SEEKH KEBAB	20GF
CHICKEN TIKKA COOKED WITH BLEND OF SPINACH, MUSTARD, FENUGREEK		VEGETABLE SKEWER, WITH MINT SAUCE	
SOFT SHELL CRUNCHY CRAB	14GF EA	ZUCCHINI FULAURA	19GF
CRAB AND MANGALOREAN SPICES, KACHUMBER, ROSTED TOMATO CHUTNEY		ZUCCHINI FRITTERS, GARLIC, DILL WITH TZATZIKI	
BURRA LAMB CHOPS	12GF EA	SAMOSA	19
CHAR-GRILLED LAMB, SPICED MARINADE, TRUSS TOMATO, FIG SAUCE		HOMEMADE PASTRY, SPICED POTATO & PEAS, SERVED WITH TANGY CHUTNEY	
LAMB SHAMI KEBAB	22GF	HARA PANEER TIKKA	21GF
DELICATELY SPICED ROYAL KEBAB FROM LUCKNOW		FRESH COTTAGE CHEESE, SPICED GREEN PEAS, CUMIN, GINGER AND CHILLI COOKED IN TANDOOR	
AJWANI FISH TIKKA	24GF	ALOO NAZAKAT	21GF
ATLANTIC, SALMON, CARDOM SEEDS, FRESH LEMON BUTTER SAUCE		POTATO SHELL, GRATED CHEESES, CAULIFLOWER CASHEW AND RAISINS	
ACHARI PRAWNS	21GF	MUSHROOM PEPPER FRY	22GF
FRAGRANT KING PRAWNS MARINATED IN CREAMY PICKLE GARLIC SAUCE		BUTTON MUSHROOM, PEPPERCORN, SPICES, FENNEL SEEDS, CURRY LEAVES	

MAINS

BUTTER CHICKEN	27GF	GOBI KOFTA CURRY	25GF
TENDER MORSELS OF CHICKEN SIMMERED IN RICH BUTTER TOMATOES SAUCE		CAULIFLOWER AND CHEESE DUMPLING IN CREAMY KORMA SAUCE	
CHICKEN SAGWALA	27GF	DAL MAKHANI	23GF
CHICKEN MORSELS WITH ONION TOMATO MASALA, PUREED SPINACH, FRIED GARLIC		RICH, CREAMY BLACK LENTILS	
KASHMIRI LAMB ROGAN	28GF	DAL TADKA	23GF
TRADITIONAL KASHMIRI-BRAISED LAMB WITH CUMIN SEEDS, RED CHILLI AND FENNEL		LENTILS TEMPERED WITH GREEN CHILI AND CARAWAY SEEDS	
BRAISED LAMB SHANK	34GF	PALAK PANEER	25GF
SLOW COOKED WITH FRESHLY GROUND HERBS, SPICES AND SMOKED MUSTARD		BLANCHED SPINACH, COTTAGE CHEESE, CHOPPED GINGER, CARAWAY SEEDS, FENUGREEK	
LAAL MAAS	29GF	PANEER KALI MIRCH	25GF
GOAT STEW, SLOW-COOKED IN MATHANIA CHILLI SAUCE		COTTAGE CHEESE, BLACK PEPPER, IN NICE AND FRAGRANT CASHEW SAUCE	
BEEF VINDALOO	28GF	BHINDI DO PAYAZA (V)	26GF
BEEF IN TANGY, FIERY SAUCE WITH FRESHLY GROUND SPICES		OKRA TOSSED WITH ONIONS, TAMATOES, SPICES AND MANGO POWDER	
MALABAR FISH CURRY	30GF	BAIGAN BHARTHA (V)	24GF
ROCKLING, TURMERIC, MUSTARD SEEDS, TAMARIND AND COCONUT		FIRE ROSTED EGGPLANT MASH TOSSED IN DRY SPICES, FRESH CORIANDER AND GINGER	

DUM BIRYANI

BASMATI RICE CASSEROLE, FLAVOURED WITH SPICES, SAFFRON & ROSE WATER SERVED WITH RAITA

CHICKEN	27
VEG	25

SIDES

RAITA	6GF
CRISP CUCUMBER, CARROT & YOGHURT SALAD	
GREEN SALAD	10GF
CARROT, CUCUMBER, TOMATO, ONION	
LACCHA ONION SALAD	8GF
ONION RINGS, CHAT MASALA, MINT SAUCE	

RICE

CHAWAL	7GF
PLAIN STEAM RICE	
JEERA RICE	8GF
BASMATI RICE TEMPERED WITH CUMIN	
PEAS PULAO	10GF
LONG GRAIN BASMATI RICE TEMPERED WITH GREEN PEAS AND CUMINS	

BYO wine only \$12 per bottle :: 10% surcharge public holidays

Our spices are prepared in facilities/our kitchen which heavily process/cook with nuts & gluten products
All prices inclusive of GST in AUD. V:Vegan, GF: Gluten Free

