AAGAZ - TO START	
AMRITSARI MACCHI BATTERED FISH IN INDIAN SPICES, GOLDEN FRIED FOR CRUNCH AND LIGHTNESS. GF	18
TACO CHAAT	
OZ TUR TUR NAAN	16
OLD DELHI PANI PURI  CRISP FRIED BALLS STUFFED WITH POTATOES, CHICKPEAS, SWEET & SPICY TANGY WATER. (VEG)	15
PAPADUM (V) LENTIL CRISPS WITH CHUTNEY DIPS. GF (VEG)	10
SIDES	
ALOO ACHARI POTATO, CURD, FENNEL AND ONION SEEDS. GF (V) (VEG)	20
ROASTED PUMPKIN	16
RAITA CRISP CUCUMBER, CARROT & YOGHURT SALAD. GF (VEG)	8
GREEN SALAD	10
LACCHA ONION SALAD ONION RINGS, CHAT MASALA, MINT SAUCE. GF	10
DESSERT	
GULAB JAMUN INDIAN CLASSIC MILK DUMPLINGS FLAVOURED WITH SAFFRON AND PISTACHIO	9
RAS MALAI SOFT COTTAGE CHEESE IMMERSED IN CHILLED SAFFRON MILK AND PISTACHIOS	11
RUSK PUDDING LAYRED CUSTARD PUDDING, SAFFRON SYRUP CARDAMOM, CARAMEL SAUCE	12
PAAN KULFI TRADITIONAL INDIAN ICE-CREAM — BETEL LEAVES, ROSE PETAL JAM & FENNEL SEEDS. GF	12
COCONUT STRAWBERRY KULFI	

## SMALL PLATES

CHICKEN MALAI TIKKA		CAULIFLOWER 65	22
NUT, FLAVORED WITH GREEN CARDAMOM. GF  MURGH KALI MIRCH  FRENCHED CHICKEN TOSSED LEMON PEPPER AND  CORLANDED CURRY MAYO. CE	22	VEG APPETIZER. GF (V) (VEG)  BATATA VADA  POTATO AND LENTIL PARCELS WITH YOGHURT AND  DINEADDLE SAUCE OF (VEC)	23
CORIANDER, CURRY MAYO. GF  RAMPURI SEEKH	23	PINEAPPLE SAUCE. GF (VEG)  PAPDI CHAAT  FLOUR PASTRIES & SPICED MASHED POTATOES, TOPPED WITH POMEGRANATE, SWEET YOGHURT, TAMARIND & MINT CHUTNEY.	
KASOORI PANEER TIKKAGRILLED COTTAGE CHEESE & BELL PEPPERS MARINATED IN HUNG YOGHURT, FENUGREEK. GF	23	SAMOSA  DEEP-FRIED SAVOUR Y PASTR Y STUFFED WITH POTATO  8 GREEN PEAS. (VEG) (V)	
PRAWNS KOLIWADA	24	CORN & SPINACH KEBAB	21
ACHARI FISH TIKKA  WHITE FISH MARINATED IN HOME-MADE PICKLE, LEMON, MUSTARD OIL, TURMERIC & TANDOORI MASALA. GF	25	AFGHANI SOYA CHAAP  HIGH PROTEIN APPETIZER MADE OF SOYA MARINATED WITH  CREAMY AFGHANI MASALA & COOKED IN A CLAY OVEN. GF (VEG)	
	DIN	NER	
BUTTER CHICKEN	30	DAL MAKHANIslow-cooked black lentils. Gf	. 28
THE PRINCIPLE OF THE PR	30	DAL TADKA  STEWED YELLOW LENTILS TEMPERED WITH ONION, TOMATO, CUMIN & FRESH CORIANDER. GF (V) (VEG) (DF)	27
HIGHWAY GOAT CURRY  GOAT STEW, SLOW COOKED IN HOMESTYLE  SPICE BLEND. GF	33	PALAK PANEER  COTTAGE CHEESE COOKED IN SPINACH GRAVY, WITH  CUMIN & GARLIC. GF (VEG)	29
LAL MAAS  BONELESS LAMB COOKED IN ONION, TOMATO & KASHMIRI CHIL GRAVY, FLAVORED WITH CARDAMOM, CINNAMON & CLOVES. GF	LI	ALOO BHUKARA KOFTA  VEGETABLE & RAISIN DUMPLINGS COOKED IN A TOMATO & CASHEW NUT GRAVY. GF	29
KASHMIRI LAMB ROGAN  A TRADITIONAL KASHMIRI-BRAISED LAMB CHUNKS, CUMIN SEEDS, RED CHILLIES, FENNELS. GF	32	BHINDI DO PAYAZA (V)  OKRA TOSSED WITH ONIONS, TOMATOES, SPICES AND  MANGO POWDER. GF (V) (VEG)	30
BEEF VINDALOO BEEF IN TANGY, FIERY SAUCE WITH FRESHLY GROUND SPICES, EXOTIC TASTE. GF	31	PINDI CHOLE	28
BENGALI FISH CURRY  BENGALI-STYLE MUSTARD FISH CURRY, POPPY SEEDS, MUSTARD SEEDS, COCONUTS FLAKE. GF	35	ALOO BAINGAN  TRADITIONAL EGGPLANT & POTATOES CURRY WITH PINE NUTS & SULTANAS, FOR OUR VEGAN FRIENDS. GF (V) (VEG)	29
PANEER METHI CHAMAN	29		

SUMPTUOUS KASHMIRI CURRY, FENUGREEK LEAVES, COTTAGE

CHEESE, ASAFOETIDA. GF

## DUM BIRYANI

BASMATI RICE CASSEROLE, FLAVOURED WITH SPICES SAFFRON & ROSE WATER SERVED WITH RAITA	
CHICKEN	28
VEG -	26
BREADS	
TANDOORI ROTI	6
PLAIN NAAN / BUTTER NAAN	6
GARLIC NAAN WITH ZA'ATAR	7
CHEESE NAAN	8
GLUTEN FREE ROTI	7GF
KASHMIRI NAAN DELICIOUS BREAD CASHEW NUTS, COCONUT, RAISIN AND ALMONDS	
NAAN BASKET PLAIN NAAN, BUTTER NAAN, GARLIC	16
RICE	
CHAWAL PLAIN STEAM RICE. GF (V)	7

LONG GRAIN BASMATI RICE TEMPERED WITH GREEN

PEAS AND CUMINS. GF (V)

12% Surcharge Public Holidays

Allergens GF-Gluten Free, Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts. NO SPLIT BILLS. 1.5% CARD SURCHARGE APPLIES. 15% PUBLIC HOLIDAY SURCHARGE APPLIES

All prices inclusive of GST in AUD

Gluten Free (GF) – Dairy Free (DF) - Vegan (V) – Vegetarian (VG)