STREET MENU		SOMETHING SWE	ET	COCKTAILS	
SAMOSA CHAAT Lip smacking savory snacks made with samosas,	\$14	GULAB JAMUN Indian classic milk dumplings flavoured wi	<b>\$6</b>	MIMOSA Prosecco, orange juice, orange slice	\$13
Chana masala, various chutneys and spices.  PAPDI CHAAT	\$15	saffron and pistachio  PAAN KULFI	\$7	TEQUILA SUNRISE Tequila, triple sec, orange juice, lime and	\$10
FIGURE PAPEL CHART Flour pastries & spiced mashed potatoes,topped with pomegranate, sweet yoghurt, tamarind & mint		Traditional Indian Ice-cream – betel leaves		grenadine	<b>\$10</b>
chutney. (veg)		potar jam a romior occue		SHARABI LASSI Mango smoothie with coconut rum, irish cream	\$10
TANDOORI CHICKEN SALAD Td chicken breast, rocket,	\$15	THALI			
quinoa, baby gem, truss tomatoes		VEG THALI	\$21 P.P	MOCKTAILS	
FRIED RICE (VEG/CHICKEN) Stir-fried rice with vegetables or chicken. GF	\$15/16	PALAK KOFTA, DAL, RICE, SALAD, PAPPADUM,GULAB JAMUN, BUTTER N.	AAN	BLUE LAGOON	\$10
MANCHURIAN VEG	\$15	CHICKEN THALI B.CHICKEN, DAL, RICE, BUTTER NAAN,	\$22 P.P	Blue Curacao, lime juice Lemonade, fresh lime  MANGO LASSI	
isp fried veggie balls tossed in a spicy, sweet	Ψ13	SALAD, GULAB JAMUN, PAPPADUM		Blended Yoghurt, mango pulp, milk , rose water	
tangy manchurian sauce . <b>GF (vg) (V)</b>		LAMB THALI LAMB JUNGLEE MAAS, DAL, RICE.	\$23 P.P	VIRGIN MOJITO  Mint leaves, lime juice, brown sugar, lemonade	\$8 
SHARED PLATES		BUTTER NAAN, SALAD, GULAB JAMUN PAPPADUM		with reaves, little juice, brown sugar, terroriade	\$8
BUTTER CHICKEN	\$17	TASTING MENU \$ 4	9.00	DRINKS	
andoori chicken, tomato, cashew, caramelized nion, cream, cilantro, with basmati rice,	/ /(	1 A3 I INO MENO \$ 4	9.00	THE FARM JUICE	
sub naan instead of rice ext \$1). GF		PRE- MEAL SNACK - GF		Apple / Orange / Pineapple / Mix Juice	40
AMB JUNGLEE MAAS oneless lamb curry from Rajasthan	\$19	PAPPADUM WITH CHUTNEY		<b>SOFT DRINK</b> CAN / coke coke / no sugar / lemonade	\$3
aditionally cooked with mathania chillies. GF		ENTREES (CHOOSE ANY CHICKEN AMRITSARI TIKKA OF SAMOS	_	SPARKLING WATER	\$4 \$3 \$4
EEF VINDALOO	\$17	AMRITSARI MACCHI Or PAPDI CHAAT		500 ml	
eef in a tangy, fiery sauce with freshly ound spices, exotic taste, with basmati		MAINS (CHOOSE ANY TV	VO)		
ce (sub naan instead of rice ext \$1). GF		BUTTER CHICKEN, LAMB JUNGLEE MA BEEF VINDALOO, PALAK KOFTA, PALA		BEER SCHOONER	
DRAKI PALAK PANEER	\$16	PANEER, DAL MAKHANI		KINGFISHER LAGER	\$12
reamy spinach gravy, Indian paneer with asmati rice (sub naan instead of rice ext \$1) GF		INCLUDES RICE		HOLGATE PALE ALE	\$12
DAAL MAKHANI	\$15	PLAIN BASMATI RICE GF		HAWKERS IPA	\$14
ich, creamy, and delicious black lentils served wit		BREADS - NAAN Mix of Butter & Garlic Naan			
asmati rice (sub naaninstead of rice ext \$1). (v) G		DESSERT - GULAB JAMUN GF Classic Indian milk dumpling with vanilla id	20	WINE	
ALAU VOETA	\$15	crossic mulan milk dumpling with varilla it			

**HOUSE RED/WHITE** 

**PROSECCO** 

\$10/30

\$8

Vegetable & raisin dumplings cooked in tomato & cashew nut gravy with basmati rice(sub naan instead of rice ext \$1). (v)GF

**PALAK KOFTA** 

\$15

cream

NO SPLIT BILLS. 15% PUBLIC HOLIDAY SURCHARGE APPLIES, WHOLE TAKE MUST ORDER THE SAME MENU