

STREET MENU

SAMOSAS CHAAT \$14

Lip smacking savory snacks made with samosas, Chana masala, various chutneys and spices. (vg)

PAPDI CHAAT \$15

Flour pastries & spiced mashed potatoes, topped with pomegranate, sweet yoghurt, tamarind & mint chutney. (vg)

TANDOORI CHICKEN SALAD \$15

Td. chicken fillet, rocket, quinoa, baby gem, truss tomatoes. GF

FRIED RICE (VEG/CHICKEN) \$15/16

Stir-fried rice with vegetables or chicken. GF

MANCHURIAN VEG \$15

Crisp fried veggie balls tossed in a spicy, sweet & tangy manchurian sauce. GF (vg) (V)

SHARED PLATES

BUTTER CHICKEN \$17

Tandoori chicken, tomato, cashew, caramelized onion, cream, cilantro, with basmati rice, (sub naan instead of rice extra \$1). GF

LAMB JUNGLEE MAAS \$19

Boneless lamb curry from Rajasthan traditionally cooked with mathania chillies. (sub naan instead of rice extra \$1). GF

BEEF VINDALOO \$17

Beef in a tangy, fiery sauce with freshly ground spices, exotic taste, with basmati rice (sub naan instead of rice extra \$1). GF

ADRARI PALAK PANEER \$16

Creamy spinach gravy, Indian paneer with basmati rice (sub naan instead of rice extra \$1) (vg) GF

DAAL MAKHANI \$15

Rich, creamy, and delicious black lentils served with basmati rice (sub naan instead of rice extra \$1). (vg) GF

PALAK KOFTA \$15

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

SOMETHING SWEET

GULAB JAMUN \$6

Indian classic milk dumplings flavoured with saffron and pistachio

PAAN KULFI \$7

Traditional Indian Ice-cream – betel leaves, rose petal jam & fennel seeds

THALI

VEG THALI \$21 P.P

PALAK KOFTA, DAL, RICE, SALAD, PAPPADUM, GULAB JAMUN, BUTTER NAAN

CHICKEN THALI \$22 P.P

B.CHICKEN, DAL, RICE, BUTTER NAAN, SALAD, GULAB JAMUN, PAPPADUM

LAMB THALI \$23 P.P

LAMB JUNGLEE MAAS, DAL, RICE, BUTTER NAAN, SALAD, GULAB JAMUN, PAPPADUM

TASTING MENU \$49 P.P

PRE- MEAL SNACK - GF

PAPPADUM WITH CHUTNEY

ENTREES (CHOOSE ANY TWO)

CHICKEN PATIALA TIKKA OR SAMOSA
AMRITSARI MACCHI Or PAPDI CHAAT

MAINS (CHOOSE ANY TWO)

BUTTER CHICKEN, LAMB JUNGLEE MAAS,
BEEF VINDALOO, PALAK KOFTA, PALAK
PANEER, DAL MAKHANI

INCLUDES

RICE

PLAIN BASMATI RICE GF

BREADS - NAAN

Mix of Butter & Garlic Naan

DESSERT - GULAB JAMUN

Classic Indian milk dumpling with vanilla ice cream

NO SPLIT BILLS, 15% PUBLIC HOLIDAY SURCHARGE APPLIES, WHOLE TAKE MUST ORDER THE SAME MENU, NOT FOR TAKEAWAY

COCKTAILS

MIMOSA \$13

Prosecco, orange juice, orange slice

TEQUILA SUNRISE \$10

Tequila, triple sec, orange juice, lime and grenadine

SHARABI LASSI \$10

Mango smoothie with coconut rum, irish cream

MOCKTAILS

BLUE LAGOON \$10

Blue Curacao, lime juice Lemonade, fresh lime

MANGO LASSI \$8

Blended Yoghurt, mango pulp, milk, rose water

VIRGIN MOJITO \$8

Mint leaves, lime juice, brown sugar, lemonade

DRINKS

THE FARM JUICE \$4

Apple / Orange / Pineapple / Mix Juice

SOFT DRINK \$3

CAN / coke / no sugar / lemonade

SPARKLING WATER \$4

500 ml

BEER SCHOONER

KINGFISHER LAGER \$12

HOLGATE PALE ALE \$12

HAWKERS IPA \$14

WINE

HOUSE RED/WHITE \$10/30

PROSECCO \$8

GLUTEN FREE (GF) – DAIRY FREE (DF) - VEGAN
(V) – VEGETARIAN (VG)