

## TO - START

### SAMOSA CHAAT \$14

Lip smacking savoury snacks made with samosas, chana massala, various chutneys & spices. **VG**

### PAPDI CHAAT \$14

Flour pastries & spiced mashed potatoes, topped with pomegranate, sweet yoghurt, tamarind & mint chutney. **VG**

### VEG MANCHURIAN \$14

Crisp fried veggie balls tossed in a spicy, sweet & tangy manchurian sauce. **GF, Vg, V**

### AMRITSARI FISH \$16

A lightly battered fish fry in Indian spices gram flour, served with our own homemade Curry Mayo. **GF**

### KASUNDI CHICKEN TIKKA SALAD \$16

Tender chicken marinated in a vibrant blend of fresh herbs, yogurt, Mustard paste served with rocket, quinoa, baby gems, truss tomatoes. **GF**

### BUTTER GARLIC PRAWNS \$18

A classic combination of flavours. Butter, garlic, parsley and hint of lemon. **GF**

## MEAL IN A BOWL

### BUTTER CHICKEN \$18

Tandoori chicken, tomato, cashew, caramelized onion, cream cilantro served with Basmati Rice. **GF**

### LAMB ROGAN JOSH \$18

Boneless Lamb Curry from Kashmir served with Basmati Rice. **GF**

### BEEF VINDALOO \$18

Beef in a tangy, fiery sauce with freshly ground spices, exotic taste served with Basmati Rice. **GF**

### LAHSUNI PALAK PANEER \$16

Cottage cheese cooked in spinach gravy, tampered with garlic & ginger served with Basmati Rice. **GF, VG**

### GOBHI KOKTA \$16

Cauliflower & Cottage cheese dumplings cooked in a cashew base sauce served with Basmati Rice. **GF, VG**

### DAL MAKHANI \$16

Rich, creamy and delicious black lentils served with Basmati Rice. **GF, VG**

## THALI

### VEG THALI \$20

Gobhi Kofta, Chefs Spl Veg, Dal Tadka, Rice, Butter Naan, Salad, Pappadum, Gulab Jamun.

### CHICKEN THALI \$20

Butter Chicken, Chefs Spl Veg, Dal Tadka, Rice, Butter Naan, Salad, Pappadum, Gulab Jamun.

### LAMB THALI \$20

Lamb Rogan Josh, Chefs Spl Veg, Dal Tadka, Rice, Butter Naan, Salad, Pappadum, Gulab Jamun.

### NON VEG THALI \$22

Butter Chicken, Lamb Rogan Josh, Dal Tadka, Rice, Butter Naan, Salad, Pappadum, Gulab Jamun.

## CURRIES

### EGG CURRY \$20

It is an Indian dhaba-style egg curry consisting of boiled eggs cooked in an aromatic gravy made from a blend of tempered spices. **GF**

### CHICKEN HYDERABADI \$20

Slow cooked chicken curry with fresh coriander leaves and spinach, from the land of Nawabs, Hyderabad **GF**

### LAMB KORMA \$20

Sweetly scented, heady aromatics with tender, pliable, slow-cooked lamb with creamy, earthy cashew sauce. **GF**

### PANEER KHURCHAN \$22

Delicious North Indian semi dry curry made with Cottage cheese in a onion-tomato-capsicum base. **GF, Vg**

### BAINGAN BHARTA \$22

Grilled eggplant mash sautéed with onions, tomatoes and indian spices. **GF, Vg, V**

### DAL FRY \$22

Yellow dal tampered with tomatoes, onions, tomatoes, spices. **GF, Vg**

## RICE & BREADS

### STEAM RICE/ JEERA RICE \$4/5

### TANDOORI ROTI/PLAIN NAAN/BUTTER NAAN \$5

### GARLIC NAAN WITH ZATAR \$6

## SOMETHING SWEET

### GULAB JAMUN \$6

Indian Classic milk dumplings flavoured with saffron & pistachio. **VG**

### PAAN KULFI \$8

Traditional indian ice cream-betel leaves, rose petal jam & fennel seeds. **GF, Vg**

## COCKTAILS

### MIMOSA \$12

Prosecco, orange juice, orange slice.

### TEQUILA SUNRISE \$12

Tequila, tripple sec, orange juice, lime & grenadine.

### SHARABI LASSI \$12

Mango smoothie with coconut rum & irish cream.

## MOCKTAILS

### BLUE LAGOON \$8

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.

## BEER

### KINGFISHER LAGER \$8

### HOLGATE PALE ALE \$10

### HAWKERS IPA \$10

## WINE

### HOUSE RED/WHITE \$8

### PROSECCO \$10

## SOFT DRINKS

### SOFT DRINKS/ JUICE \$4

### SPARKLING WATER (500ML) \$4

GLUTEN FREE (GF) - VEGAN (V) - VEGETARIAN (VG)