

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

Chicken tikka cooked in tomato & creamy gravy, flavored with dried fenugreek 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 KOFTA \$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 \$22

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

LAMB KORMA \$24

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

PANEER KHURCHAN \$20

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

BAINGAN BHARTA \$20

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

DAL FRY \$20

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)