



LUNCH

ENTRÉE

Onion Bhaji	6.00
Onion rings coated in a spiced chick pea batter and deep fried until crispy	
Vegetable Samosa	6.00
Deepfried triangular pastries filled with spiced Potatoes and green peas	
Achari Paneer Tikka	8.50
Home-made cottage cheese marinated with pickled spices, skewered and barbecued in our Tandoori oven.	
Tandoori Gobi/Broccoli	7.90
Cauliflower/ Broccoli dipped in a yoghurt, garlic and ginger marinade, cooked in our Tandoori oven	
Tandoori Veg. Platter for Two	18
Combination of cauliflower, broccoli, tomato, Potato, babycorn & mushroom	
Lamb Kebab	9.00
Spiced mince rolls, cooked in the Tandoori oven	
Black pepper/Achari Tikka	8.50
Boneless pieces, marinated in herbs and spices, cooked in the Tandoori oven	
Tandoori Prawns	11.90
Prawns marinated in herbs and spices, cooked in the Tandoori oven	
Tandoori Tikka Platter for Two	18
Combination of Chicken mint tikka, pork tikka, black pepper chicken, fish tikka & lamb tikka	
Tandoori Pork	8.9
Pork pieces marinated with masala yoghurt and tandoori paste cooked in clay oven	
Lamb Tandoori	9.9
Lamb pieces marinated overnight with hung yoghurt, spices and mustard oil	

MASALA COMBO - 12.90

Your choice of vegetable or chicken curry
Served with rice, garlic naan & a soft drink
(Diet/Zero Coke, Sprite and L&P)
\$1 extra for Lamb or Beef dishes

VEGETARIAN MAINS

Paneer Tikka Masala	9.00
Cubes of cottage cheese, Cooked with garlic, tomato and onion sauce	
Corn Methi Palak	8.50
Corn cooked with spinach sauce, garlic & Fenugreek leaves	
Aloo Gobi	8.50
Potato and cauliflower cooked with tomatoes and spices	
Malai Cheese Kofta	9.50
Cottage cheese, nuts, potatoes, mild cheese and spices, Rolled into balls and cooked in a creamy sauce	
Mix Vegetable Curry	7.90
Fresh assorted vegetables cooked in onion gravy	
Sag Paneer	9.00
Cottage cheese pieces cooked in a smooth, mild spinach gravy	
Dal Makhani	7.90
Lentils and red kidney beans cooked with garlic, cream and spices	

All Mains served with Rice and Plain Naan Bread
(Upgrade to Garlic Naan for \$1 extra, Upgrade to Flavoured Naan for \$1.50 extra)

MAINS

Butter Chicken Barbecued boneless chicken cooked with rich tomato and butter gravy	9.90
Chicken Tikka Masala Barbecued chicken pieces marinated in spices and yogurt, cooked in a tomato and onion sauce	9.90
Chicken Do Pyaza Boneless chicken pieces cooked with diced onions and a Dash of tomato, finished off in a smooth onion gravy	9.90
Chicken Adrakhi Boneless chicken pieces cooked with onions sauce, spices and ginger paste	9.90
Chicken Star Boneless Chicken pieces cooked in onion and tomato sauce with Chef's special Star anise paste. (Fusion Dish)	9.90
Chicken / Beef Vindaloo The famous dish from Goa, beef/Chicken cooked in a Hot ground vindaloo paste	9.90/10.90
Chicken / Lamb Korma Chicken or Lamb pieces cooked in a yoghurt and cashewnut gravy	9.90/10.90
Lamb Masala Boneless lamb pieces cooked with onions and tomatoes sauce with spices. Masala favourite	10.90
Lamb Rogan Josh Boneless lamb pieces cooked in a traditional Kashmiri style curry	10.90
Neelgiri Korma Tender lamb pieces cooked with onions and spinach, flavoured cleverly with mint. A must try dish	10.90
Beef Madras A South Indian style beef curry prepared with grated coconut and cream	10.90
Spinach Fish Boneless fish cooked with spinach sauce and spices	10.90
Fish Pasanda Fish cooked in onion, garlic, ginger and spices with almond gravy	10.90
Prawn Masala Prawns cooked with onion and tomato sauce with spices	10.90

BIRYANI RICE

Marinated in spices cooked with rice and garnished with dried fruits and nuts. Served with Raita.

Lamb Biryani	14
Chicken Biryani	13
Vegetable Biryani	12
Korean Rice (Boiled Vegetable Sauteed with rice)	4
Plain Rice	2.5
Coconut Rice (Upgrade \$2.5 per person)	4
Pea Pulao (Upgrade \$2.5 per person)	4

ROTI OR NAAN

Flaky Paratha Flaky wholemeal bread finished with butter	4.2
Garlic Naan Bread stuffed with crushed garlic and baked in the Tandoor	4.0
Kheema Naan Naan stuffed with spiced lamb mince	4.5
Roti Canai Malaysian Roti Bread	3.5
Paneer and Cheese Kulcha Naan stuffed with cheese and cottage cheese	4.5
Garlic and Cheese Naan Naan stuffed with crushed garlic and cheese	4.5
Tandoori Roti Unleavened wholemeal flour, baked in the Tandoor	3.0
Peshwari Naan Naan stuffed with chopped dried fruits and nuts	4.5
Onion Kulcha Kulcha stuffed with diced onion, coriander and spices	4.5
Plain/Butter Naan Traditional bread baked in the Tandoori oven	3.0
Pocket Naan Bread fold like a pocket, baked in the Tandoor	4.5
Bullet Naan (Hot) Bread Stuffed with hot chilli flakes	4.5
Bread Basket Paneer & Cheese Kulcha, Roti canai, Peshwari Naan and Garlic Naan	15

SIDE DISHES

Green Salad Fresh seasonal vegetables	5
Cucumber Raita Yoghurt mixed with cucumber, carrot and mild spice	3
Pineapple Raita Yoghurt mixed with pineapple and mild spice	3
Onion Salad Sliced Onion Sprinkle with chat masala and lemon juice	2.5
Boiled vegetable Fresh seasonal Vegetables	6
Papadom	1
Vinegary Onions	2.5
Schezwan Sauce (Fusion)	2.5
Mango Chutney (Sweet)	2.5
Mango/Lime Pickle	2.5