### Basmati rice.

**TUMERIC RICE** Basmati rice cooked in cumin seeds, peas and turmeric.

Saffron rice with fruit and nuts.

eo direct

**CHICKEN BIRYANI** \$23.90 Tender chicken pieces cooked with basmati rice flavored with chef special spices.

RICE

5

PLAIN

**PULAO NOOR MAHAL** 

BREADS

Wholemeal bread. Plain white flour bread. **GARLIC NAAN** Naan flavoured with garlic. **MASALA GARLIC NAAN** Flavoured with spices and garlic. LACCHA PRANTHA Layered wholemeal bread. **CHEESE NAAN** Stuffed with cheese and spices.

**CHEESE GARLIC NAAN** Stuffed with cheese and garlic.

**KASHMIRI NAAN** Stuffed with cashew, sultana and coconut. \$3.90 \$3.90 \$4.90 \$5.00 \$5.90 \$5.50 \$6.00

Kulfi flavored with pistachios. Mango, coconut and roasted nut ice cream.

Cottage cheese dumpling flavored with green cardamom & saffron.

Ideal for two or more. Incl. side dish platter, mixed platter, choice of mains (add \$10pp for seafood), plain & garlic naan and rice. \$45pp

PLEASE NOTE

We use different nuts and dairy in our cooking. If you have any type of allergy or medical condition, please

**PUBLIC HOLIDAY SURCHARGE 15%** Licensed BYO Wine Only Corkage \$5.00 per bottle All prices are inclusive of GST



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\$3.90

\$5.50

\$6.00

KIDS (Under 14 yrs) 500

Choice of butter chicken or chicken korma and rice. \$11.90 Chips and nuggets. \$9.90 Just chips. \$6.00

YAN

#### **SIDE DISHES** 1 m

Mint chutney, raita, mixed pickle, papadum, mango chutney. SIDE DISH PLATTER Combination of all side dishes. GREEN SALAD \$7.50 ONION SALAD \$5.90

> DESSERT **PISTA KULFI** MANGO ICE CREAM

> > **R** IAMIIN

### BANQUET

V=VEGETARIAN **GF=GLUTEN FREE** N=NUTS Vegans please notify staff

\$9.90 \$9.90

\$9.90

\$3.90 EACH

\$15.50

INDIAN RESTAURANT

Est. 2009

NAMASTE

#### **ENTRÉE - SHURUAAT**

Spinach flavoured Indian savoury stuffed with potatoes, green peas. V

Onion dipped in chick pea batter and crisp fried (4pcs). V,GF

**KALE CHAAT** Kale leaves battered in gram flour, crispy fried, served with sprouts and dips. V

**BEETROOT TIKKI** Beetroot, potato mash with spices. V

#### TANDOOR SE 5

\$14.90 PALAK CHICKEN TIKKA Spinach & garlic flavoured chicken morsels. GF \$16.90 FISH PAKOR Fish fillets marinated in spices and coated with garlic and ginger. GF \$22.90 Chicken marinated overnight in tandoori masala and cooked in clay oven. GF \$28.90 RARRAH Lamb chops marinated in spices and aromates, skewered and broiled in tandoor. GF **ENTRÉE PLATTERS** MIXED PLATTERS Samosa, onion bhaji, palak chicken tikka and fish pakora. TANDOORI PLATTER Lamb cutlet, tandoori chicken and palak chicken tikka.



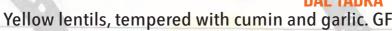
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Mélange of seasonal vegetables cooked with onions, pepper and tomatoes. GF **GOBHI SAAG KI BHURJI** Cauliflower and spinach cooked together with fresh onions & tomatoes

tempered with garlic & cumin. GF

\$19.90 **AMRITSARI CHOL** Chickpeas prepared in authentic Punjabi style. GF ΔΙ ΟΟ ΜΔΤΔΒ ΤΔΜΔΤΔΒ \$19.90 Peas and potatoes cooked in tomato puree sauce. V,GF \$19.90

Purple baby aubergine and potatoes cooked in achari (pickled) masala. V,GF

# **VEGETARIAN MAINS**

Cottage cheese cooked with flavorful gravy of onions, tomato and cashews. GF,N Cottage cheese served with coarsely chopped spinach gravy. GF Fresh mushrooms, cooked with foxnuts and green peas. GF,N

Black lentils cooked overnight in spices. Finished with butter and cream. GF

Vegetable mince shaped into ping pong balls, deeply fried & mild curry gravy made of cashews. N

NAVRATAN KORMA Fresh seasonal mixed vegetables simmered in rich, mild cashew gravy. N

\$29.90

\$9.90

\$10.90

\$12.90

\$12.90

## **VEGAN MAINS**

500

### PANEER BUTTER MASALA S21.90 **PALAK PANFFR** \$21.90 \$20.90

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\$19.90

\$20.90

\$20.90

\$20.90

\$21.90

\$21.90

# **MEAT AND CHICKEN MAINS**

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4	BUTTER CHICKEN	\$22.90
il ko	Tender pieces of chicken tikka cooked with makhani gravy, finished with cream and butter. GF	
	KADAI CHICKEN   Delectable pieces of chicken cooked with bell pepper & onions. GF	\$21.90
	CHICKEN TIKKA MASALA Tender pieces of chicken breast tikka, tossed in mild flavored onions & tomato gr	<b>\$21.90</b> avy. GF
A A	KORMA CHICKEN \$22.90 LAMB/BEEF Smooth gravy of onions, tomato and cashews. Choice of lamb, beef or chicken. G	
やどく	VINDALOO CHICKEN \$22.90 LAMB/BEEF Spicy gravy from Goan cuisine, cooked with spices and vinegar. Choice of lamb, beef or chicken. GF	\$24.90
the last	LAMB ROGAN JOSH	\$23.90
	Free range lamb from Cowra, cooked in mild spicy gravy with Kashmiri spices. GF	
N	LAL MAAS SHANK Lamb shank cooked in authentic Rajasthani gravy & smoked. GF	\$25.90
22	Tender pieces of beef cooked in onion & tomatoes. GF	\$23.90
0	DHABA GOAT CURRY	\$24.90
	Goat on bones cooked with exotic spices. GF	HOLD -
	SEAFOOD	m
	LOBSTER CURRY Lobster tails served with flavorful gravy of lemon grass, lime leaves, galangal	\$45.00
1 It	& coconut. GF Australian King prawns served in white onion, mustard & coconuts gravy. GF	\$35.00
	MACHLI RAYE TAMATARI Barramundi cooked with chef's special spices and tempered with mustard seeds.	\$27.90
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