

entrée

Onion Bhajia (3 pcs) *GF	8.90
Chopped onion dipped in a chickpea batter and crisp fried served with mint sauce	
Vegetable Samosa (2 pcs)	9.90
Mashed potatoes, peas and spices filled in a pyramid pastry and crisp fried served with mint sauce	
Palak Patha Chaat *GF	12.90
Batter fried spinach combined with chickpeas, potatoes and topped with Yogurt tamarind sauce	
Aloo Spinach Tikki (4 pcs) *GF	12.90
Mashed potatoes stuffed with lightly spiced cheese and fresh spinach and crisp fried served with sweet chilly sauce	
Vegetable Platter (for 2)	18.90
Platter of crisp fried onion bajjia, Aloo spinach tikki, palak patha chaat.	
Tandoori Chicken Tikka (3 pcs) *GF	13.90
Tender chicken fillet marinated in yoghurt, tandoori spices and cooked in the tandoor	
Chapli Kebab (3 pcs) *GF	12.90
Charcoal Minced lamb, flavored with assorted peppers and light spices.	
Barrah Kebab (3 pcs) *GF	18.90
Succulent baby lamb cutlets marinated in yoghurt, ginger and garlic with selected spices and broiled in tandoor	
Amritsari Fish Fry	16.90
Morsels of ling fish marinated in garlic, yoghurt , ground and fresh spices, fennel, black salt, mustard oil crisp fried.	
Tandoori Prawns (3 pcs) *GF	18.90
Shelled jumbo tiger prawns marinated in tandoori sauce and grilled in a clay oven served with mint sauce	
Chefs Tandoori Platter (for 2) *GF	27.90
Selected pieces of tandoori chicken tikka, Chapli kebab and Lamb cutlets served with mint sauce	
Blu Ginger Platter (for 2) *GF	29.90
Selected pieces of tandoori chicken tikka, tandoori prawns and Amritsari fish served with a mint sauce	
Tandoori Chicken *GF	Entree 13.90 Main 23.90
Chicken marinated in traditional yoghurt and spices and broiled in tandoor	
65 (chicken/Paneer/cauliflower)	14.90
South Indian speciality , your choice of selection infused with 5 spices, herbs, and deep fired and tossed in curry leaves , chillies and chefs special yoghurt sauce	
Manchuria (chicken/Paneer/cauliflower)	14.90
Southern fusion , your choice of selection battered ,deep fried and tossed in home made Manchurian sauce.	



Chilly (chicken/Paneer/cauliflower)

14.90

Pan Asian fusion! Morsels of crisp fried tossed in house special chilly sauce, spring onion and assorted peppers

Seafood

22.90

Macher Jol (med – hot) *GF

Fish fillets cooked in a thin gravy of tomatoes, onion, green chillies, nigella seeds, Bengali spices and baby potatoes

Goanese Fish Curry (mild-med) *GF

Fresh ling fillet cooked in a sauce of coriander, cumin, turmeric powder, ground coconut and kokum. A specialty of northwest India

Kholapuri Prawn/Fish (med-hot) *GF

Maharastrian special. Your choice of prawn or fish cooked in chefs special kholapuri masala.

Prawn Malabar (mild - med) *GF

Delicious succulent shelled prawns, simmered in coconut milk and delicate spices

Andhra fish Curry (hot) *GF

Portioned fresh fish ling fillets simmered in chefs special tangy and hot south Indian masala

Seafood Moily (med) *GF

A Kerala favourite of prawns, scallops and fish with ground coconut, onions, tomato, fresh curry leaves and mustard seeds

Chicken

\$19.90

Murgh Muglai Chengeji (med) GF

Popular among tribal region of India. Thigh fillet cooked in special gravy of poppy seeds, maze, nutmeg and roasted coconut. Pan finished for perfection

Multani Chicken (med) *GF

Chicken fillets infused with ground spices, fresh herbs, cashews and yoghurt. Chef's another signature dish.

Murgh Mumtaz (med)

A Mughlai Speciality. Fresh chicken in cashews, egg, chilly, ginger and hand picked spices and finished in chefs special rich Mughlai sauce.

Butter Chicken (mild) *GF

Boneless chicken pieces cooked in tandoor then finished in rich creamy tomato based sauce

Chicken Tikka Masala (mild - med) *GF

Tandoori chicken fillets cooked with sliced tomatoes, capsicum, onion, fresh coriander and masala sauce



Ginger Chicken (med) *GF

Boneless tender pieces of chicken prepared in very mild spices, vegetables with fresh ginger.

Pistachio Chicken (mild-med) *GF

Boneless thigh fillet prepared in mild creamy gravy with ground and roasted pistachios.

Desi Chicken (med - hot)

Home style chicken curry with chef's own recipe with touch of fenugreek leaves, garam masala and fresh coriander

Classic curries

\$ 20.90

Kholapuri Lamb/Beef/Chicken/goat (med-hot) *GF

Your choice of meat cooked in rich, spicy Maharastrian kholapuri masala

Almond Pumpkin Lamb (mild - med) *GF

Tender lamb cooked in pumpkin and almond base gravy

Jahingiri Lamb/Beef/Chicken (med) *GF

Another chefs special meat simmered in coconut milk, fresh and ground masala and finished in rich gravy of brown onion and fresh spinach

Chettinad Lamb/Beef/Chicken (hot) *GF

Famous dish from the business community of Chennai, meat with cooked in hot, pungent and fresh ground masala.

Lamb Shank Masala med) *GF

North Indian delight; shanks of lamb simmered overnight in ground spices, fennel seeds, baby potatoes. Pan finished in tomato and onion gravy.

Shahi Gosht (mild) *GF

Fresh lamb cooked overnight in roasted cashews, green chillies, fresh herbs and ground spices, finished in chef's special shahi korma sauce.

Vindaloo Lamb/Beef/Chicken (hot) *GF

A specialty dish from Goa, boneless meat matured in red wine and finished in a very hot sauce

Lamb Rogan Josh (mild – med) *GF

A popular preparation of lamb curry from North India with rich gravy, fresh tomatoes and finished with coriander

Korma Lamb/Beef/Chicken (mild) *GF

A mild preparation of ground roasted cashew nut, hint of spices and fresh cream

Madras Lamb/Beef/Chicken (med-hot) *GF

Special dish from Madras cooked with roasted mustard seeds, coconut milk and fresh coriander



Saagwala *Lamb/Beef/Chicken* (mild - med) *GF

Punjabi's favourite dish made with puree of spinach, spices and garam masala

Bombay Beef (mild - med) *GF

A house special mild beef curry cooked with potatoes and a hint of fenugreek leaves and coconut cream

Goat Curry (med) *GF

Tender goat on the bone cooked with North Indian recipe

Kids Meal (kids under12)

All kids meal served with salad , cheese naan and Salad

2pcs Chicken tikka **14.50**

Chicken Nuggets **14.50**

2pcs of battered fish fillets **14.50**

3 pcs of Vegetable spring rolls **12.50**

Vegetarian **\$18.90**

Baigan Patiala (med) *GF

Potatoes and eggplant, perfect combination cooked with selected herbs and spices in onion sauce

Vegetable Kholapuri (med-hot) *GF

Maharastrian special! Fresh vegetables, cooked in special hot and spicy kholapuri masala .

Baigan Cholay (med) *GF

North Indian delight. Boiled chickpeas and eggplant cooked in gravy of tomatoes, brown onion, garam masala.

Aloo Gobi (med) *GF

Fresh cauliflower florets and potatoes tempered with onion, cumin, tomato, green chili, peas and spices

Paneer Butter Masala (mild)

North Indian delight cooked in rich flavor's of cream, yogurt ,ground cashews and hint of spices.

Kadai paneer (med) *GF

North Indian delight cooked in rich flavors of roasted capsicum, tomatoes and onion In a semi dry masala sauce

Vegetable Korma (mild) *GF

Fresh seasonal vegetables cooked in gravy of cashew nuts and creamy mild sauces

Palak Paneer (mild - med) *GF

A puree of fresh leafy spinach cooked with cottage cheese and finished with spices

Malai Kofta (mild-med) *GF

Vegetable dumplings made from potatoes and cottage cheese finished

Vegetable Kootu (med) *GF

Fresh vegetables **cooked** in lentils and coconut, a delicacy of Tamilnadu

Dal Makhni (mild)*GF \$17.90

Black lentils, rajma cooked overnight with fresh tomatoes and dry fenugreek leaves.

Dahl Tadka (mild - med) *GF \$17.90

The North Indians delight – lentils simmered in a slow fire overnight and tempered with onion, ginger, garlic and tomatoes

Yellow Dhal and Spinach (mild - med) *GF

\$17.90

Most popular of all lentil dishes, slow cooked with onion, ginger, garlic and fresh English spinach and tomatoes.

Bombay Potatoes (med)*GF \$17.90

Potatoes tempered with cumin, mustard seeds, garlic, onions, Bombay masala and coriander

Side dishes *GF 3.00 each or 3 for 8.00

Pappadums , Banana coconut , Cucumber yogurt , Lime pickle

Sweet mango chutney ,Tomato, onion, cucumber and coriander salsa
Mint sauce

Lacha Pyaz (Spiced Masala Onions) \$5.90
Garden salad \$9.90

Fresh lettuce, tomato, cucumber, onion, olives and lettuce

rice
Basmati Saffron Rice (per person) 3.30
Vegetable biryani *GF 17.90

Rice cooked with fresh vegetables in a variety of aromatic spices

Biryani chicken or lamb*GF 19.90

Basmati rice sealed with your choice of boneless meat in a variety of aromatic spices

Hyderbadi Dum Ka Biryani*GF 19.90

Hyderabad special. Aromatic rice sealed with quarter chicken on bone,

Biryani Prawn *GF **21.90**
 King prawn tossed in special biryani masala and sealed with aromatic basmati rice

Tandoori breads

Roti	3.50
Flattened bread made with whole meal flour	
Naan	3.90
Fluffy Plain flour bread baked in tandoor	
Butter Naan	4.50
Special flaky and layered plain flour bread	
Garlic Naan	4.50
Plain flour bread with touch of garlic and freshly chopped coriander	
Aloo Paratha	5.90
Bread stuffed with potato and spices	
Onion Panner Kulcha	5.90
Bread stuffed with spiced onion and cottage cheese	
Cheese Naan	5.90
Naan stuffed with tasty cheese	
Pishawari Naan	5.90
Naan stuffed with dry fruits and nuts	
Cheese & Tikka Naan	6.90
Bread stuffed with grilled Chicken tikka and cheese and coriander	
Cheese & Spinach Naan /cheese & garlic Naan	6.50
Naan stuffed with tasty cheese and fresh spinach	

banquets

2 course meal - 36.00pp (Min 4 persons eat in only)

Entrée

Chicken Tikka, Barrah Kebab and Chapli Kebab

Main course

Choice of 4 mains per table

(Butter Chicken, Desi Chicken , chicken tikka masala,

Lamb korma, Lamb Rogan Josh, Goat Curry, Beef Vindaloo, Bombay Beef, Dahl, Matar mushroom Paneer, Vegetable Korma, dhal makhini, veg kholapuri)

Saffron Basmati Rice, Naan & Garlic Naan

Side Dish



Pappadums

Regular tea or coffee (flat white, long black, espresso)

3 course meal - 42.00pp

(Min 4 persons eat in only)

Entrée

Chicken Tikka, Tandoori Prawns and Amritsari Fish

Main course

Choice of 4 mains per table

(Butter Chicken, Desi Chicken, Lamb korma, Lamb Rogan Josh, Goat Curry, Beef Vindaloo, Bombay Beef, Dahl, alu Matar Paneer, dhal makhini, veg kholapuri, Vegetable Korma, Prawn Malabar, Panjim Fish, seafood Moily)

Saffron Basmati Rice, Naan & Garlic Naan

Side dish

Pappadams and side dish platter for the table

Dessert

Mango Kulfi, Pistachio Kulfi, Gulab Jamun,

OR **Regular tea or coffee** (flat white, long black, espresso)

Create your own - 49.00pp (Min 4 persons eat in only)

Entrée - Any 3 choices

Mains - Any 4 mains

Side dish platter of your choice

All mains served with rice, naan and garlic bread

Dessert- one choice- gulab Jamun, Rasmali,, pista kulfi ,mango kulfi

Tea and coffee

Corkage \$6 per bottle. No split bills. All prices include GST. 10% surcharge on public holidays. No added MSG, All meals cooked in 100% vegetable oil, Halal. All meals are cooked to order. Please let your host know if you have any special dietary requirements. We cater for all occasions.