

Set Menu - 1 \$44.50 (Per Head) Minimum 2 or More

Entree

Samosa, Chicken Tikka, Lamb Chop

Main Courses

**Chicken Makhani, Prawn Masala, Lamb Madras,
Malai Kofta, Rice, Naan, Raita**

Sweets

Gulab Jamun, Kulfi



Set Menu - 2 \$38.00 (Per Head) Minimum 2 or More

Entrée

Potato Vada, Chicken Tikka

Main Courses

**Chicken Makhani, Beef Curry or Lamb Curry,
Dal Makhani, Saag Paneer, Rice, Naan, Raita**

Sweets

Gulab Jamun, Ice Cream



Set Menu - 3 \$35.00 (Per Head) Minimum 2 or More

Entrée

Samosa, Onion Bhaji

Main Courses

**Paneer Butter Masala, Malai Kofta, Dal Makhani,
Rice, Naan, Raita**

Sweets

Ice Cream



CHAT COUNTER



1. **PAPDI CHAT** \$11.50
Crisp pastry wrapped with diced potatoes and chickpeas topped with chat sauces
2. **DAHI BHALLA** \$11.50
Deep-fried golden brown white lentil cakes covered with yoghurt, salads & chutney
3. **SAMOSA CHAT** \$11.00
Crushed samosa topped with yoghurt, mint and tamarind chutney
4. **ALOO TIKKI CHAT** \$11.50
Potato cakes cooked on the grill topped with chat sauces and garnished with chopped onion and coriander
5. **PANI PURI** \$12.00
Hollow balls with potatoes and chickpeas and several mint flavoured water

ENTREE



6. **SAMOSA (2 PIECES)** \$8.00
Home made pastry filled with spiced potatoes & green peas.
7. **VEGETABLE PAKORA (2 PIECES)** \$8.00
Cauliflower and spinach fritters coated in chickpea batter
8. **ONION BHAJI** \$8.00
Onion sliced with spices mixed in a chickpea flour batter & deep fried.
9. **POTATO VADA** \$8.00
Delicately spiced mashed potatoes dipped in batter fried
10. **CHICKEN PAKORA** \$12.50
Marinated chicken dipped in chickpea batter and fried
11. **CHICKEN TIKKA** \$14.00
Boneless chicken marinated in yoghurt & exotic spices cooked in tandoor
12. **TANDOORI MUSHROOM** \$13.50
Batter mushrooms marinated in ginger, garlic, yoghurt with herbs and spices.
13. **VEG. KEBAB** \$13.50
Golden fresh vegetables with spices roasted in skewers & cooked in tandoor
14. **BOMBAY MUSHROOM** \$13.50
Stuffed mushroom with vegetables, cottage cheese and deep fried
15. **SEEKH KEBAB** \$15.00
Minced lamb with ginger, garlic, fresh coriander ground spices rolled in skewered & cooked in tandoor.
16. **MALAI CHICKEN TIKKA** \$15.00
Chicken marinated with cheese cream and tandoori spices and cooked in tandoor
17. **CHICKEN 65** \$16.00
Diced chicken with spices and chickpea flour and deep fat fried
18. **RESHMI KEBAB** \$15.00
Chicken mince marinated with ginger, garlic, egg, cheese and barbecued in the clay oven
19. **PANNEER TIKKA** \$16.50
Marinated cottage cheese cooked in tandoor
20. **FISH TIKKA** \$17.00
Fish lightly seasonal marinated & cooked in tandoor
21. **TANDOORI PRAWNS** \$17.00
King prawns marinated in freshly crushed ginger, garlic, lemon juice, tandoori spices & barbecued in the clay oven.
22. **FISH PAKORA (Amritsari) (4 PIECES)** \$18.00
Boneless fish fillets marinated in spices and batter
23. **LAMB CHOPS** \$18.00
Succulent lamb cutlets marinated in selected herbs yoghurt & cooked to perfection in the clay oven.

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| 24. VEG. PLATTER | | \$23.50 |
| | <i>Samosa, Pakora, Onion Bhaji, Veg. Kebab & Paneer Tikka</i> | |
| 25. TANDOORI MURGH | HALF CHICKEN | \$13.50 |
| | FULL CHICKEN | \$24.50 |
| | <i>Tender chicken marinated in yoghurt selected herbs & spices cooked in clay oven</i> | |
| 26. TANDOORI PLATTER | | \$31.00 |
| | <i>An assorted of exotic meats from tandoor served in sizzler</i> | |

INDO - CHINESE



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| 27. VEG. MANCHURIAN | | \$16.50 |
| 28. VEG. FRIED RICE | | \$16.50 |
| 29. CHICKEN FRIED RICE | | \$17.50 |
| 30. CHILLI CHICKEN | | \$17.50 |
| 31. CHICKEN MANCHURIAN | | \$17.50 |
| 32. GARLIC PRAWN | | \$22.00 |

MAIN COURSE - CHICKEN



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| 33. EGG MASALA | | \$16.50 |
| | <i>Onion, tomato base gravy with two boiled eggs</i> | |
| 34. EGG CURRY | | \$16.50 |
| | <i>Two boiled eggs prepared in curry sauce</i> | |
| 35. MANGO CHICKEN | | \$18.00 |
| | <i>Creamy chicken curry with mango sauce</i> | |
| 36. CHICKEN MAKHANI (BUTTER CHICKEN) | | \$18.50 |
| | <i>All time favourite & popular dish. Boneless pieces of chicken cooked in tandoor & simmered in rich tomato base sauce & finished with butter & cream.</i> | |
| 37. CHICKEN CURRY | | \$18.50 |
| | <i>Chicken cooked in onion & tomato base gravy with cashew paste.</i> | |
| 38. CHICKEN TIKKA MASALA | | \$18.50 |
| | <i>Chicken Tikka cooked with onion, capsicum & tomatoes in thick gravy.</i> | |
| 39. CHICKEN KORMA | | \$18.50 |
| | <i>Chicken curry delicately blended by cashew & almond paste.</i> | |
| 40. CHICKEN SAAG | | \$18.50 |
| | <i>Boneless chicken pieces cooked with fresh spinach, herbs & spices.</i> | |
| 41. KADAI MURG | | \$18.50 |
| | <i>Boneless chicken cooked in kadai with coriander, chillies, ginger, capsicum & kadai masala.</i> | |
| 42. CHICKEN VINDALOO | | \$18.50 |
| | <i>A delicious Goan speciality seasoned with vinegar & Goan special sauce.</i> | |
| 43. CHICKEN CHETTINAD | | \$19.00 |
| | <i>Chicken cooked in onion, tomato base sauce & finished with crushed pepper & curry leaves</i> | |
| 44. CHICKEN KOHLAPURI | | \$19.50 |
| | <i>Chicken curry with layer of spinach & fried egg</i> | |
| 45. CHICKEN LAWABDHAR | | \$19.50 |
| | <i>Chicken tikka cooked with onion, tomato and butter cream sauce</i> | |

TO ENABLE US TO CATER TO YOUR PERSONAL TASTE PLEASE SPECIFY HOT OR MILD WHEN ORDERING. ALL PRICES ARE INCLUSIVE OF GST

LAMB



46. **ROGAN JOSH** \$21.50
Authentic lamb curry cooked in Kashmiri masala.
47. **LAMB SAAG** \$21.50
Tender lamb cooked with fresh spinach puree kastoori methi & spices.
48. **BHUNA GOHST** \$22.00
Cooked lamb tossed with onion, capsicum, with chef's style.
49. **LAMB KORMA** \$21.50
Tender lamb cooked onion, ginger, garlic, yoghurt cashew nut sauce & cream
50. **LAMB VINDALOO** \$21.50
Lamb pieces cooked with hot chillies, vinegar, spices in a Goan special masala.
51. **SEEKH KEBAB MASALA** \$21.50
Cooked lamb tossed with onion, capsicum, with Chef's Style
52. **DAL GOSH** \$22.00
Lamb or Goat curry with yellow lentils
53. **GOAT CURRY** \$22.00
(ALSO Available - Goat Saag, Goat Madras, Goat Vindaloo)
Authentic goat curry with bone in kashmiri masala
54. **LAMB CHOP MASALA** \$23.00
Tandoor cooked lamb chops with onion, tomato, ginger base curry sauce
55. **LAMB PEPPER MASALA** \$23.50
Tender pieces of lamb cooked in curry leaf, pepper. South Indian style.

BEEF



56. **BEEF CURRY** \$20.50
Fillet of beef cooked home style.
57. **BEEF MADRAS** \$20.50
Beef cooked with a combination of spices, coconut milk & curry leaves.
58. **BEEF KASHMIRI** \$20.50
Beef curry cooked with dry fruits and creamy sauce.
59. **BEEF VINDALOO** \$20.50
Beef pieces cooked with hot chillies, vinegar, spices in a Goan & special masala.
60. **CHANNA BEEF** \$20.50
Beef curry cooked with chickpeas.
61. **BEEF DO PIAZA** \$22.00
Beef cooked in curry sauce with diced onion.

SEA FOOD DELICIOUS



62. **PRAWN MASALA** \$23.00
King prawn cooked with freshly ground spices, herbs, onion & capsicum.
63. **KERALA FISH CURRY** \$22.50
Filletts of fish prepared with coconut & Chef's special spices.
64. **SEA FOOD VINDALOO** \$23.00
(choice of Fish or Prawn) A delicious Goan speciality.
65. **PRAWN MALABAR** \$23.00
Prawn cooked with coconut. South Indian spices & tempered with mustard seeds & curry leaves.

Deepam

VEGETARIAN



- 66. DHAL MAKHANI** \$16.50
Combination of black lentils, kidney beans, bengal gram, simmered over night with freshly ground spices
- 67. ALOO JEERA** \$16.50
Diced potatoes tossed with cumin seeds and cooked with onion gravy
- 68. VEGETABLE JALFREZI** \$16.50
Fresh, mixed seasonal vegetables, cooked with fresh herbs & spices.
- 69. MUTTER PANNER** \$16.50
Cottage cheese & green peas simmered in saffron flavoured curry sauce and finished with coriander.
- 70. PUMPKIN MASALA** \$17.00
Diced butter nut pumpkin, tempered fenugreek seeds & finished with  *with onion, seeds fennel Chef's own sauce. (Very Delicious)*
- 71. DAL MASALA** \$16.50
Yellow lentils cooked with ginger, India Gate Warnabool.pub *garlic, cumin & mustard seeds*
- 72. DAL TADKA** \$16.50
Yellow lentils cooked with curry leaves and mustard seeds
- 73. SAAG PANNER** \$17.00
Cottage cheese cooked in a fresh spinach puree & spices.
- 74. KADAI PANEER** \$16.50
Cottage cheese cooked with onion, tomato & capsicum
- 75. MALAI KOFTA** \$17.00
Mashed potato filled with cottage cheese and nuts, fried golden and served with cashew nut cream sauce.
- 76. PANEER BUTTER MASALA** \$17.50
Cottage cheese cooked in onion, tomato and butter cream sauce
- 77. ALOO GOBI** \$17.00
Potatoes & cauliflower, stir fried with spices & tomatoes.
- 78. PANEER MAKHANI** \$17.00
Cottage cheese with tomato butter cream sauce.
- 79. SHAHI PANEER** \$17.00
Cottage cheese cooked in onion and cashew nut base sauce
- 80. VEGETABLE KORMA** \$17.00
Fresh vegetables cooked with onion, cashew nut base sauce & cream
- 81. CHANNA MASALA** \$17.00
Chickpeas cooked in spices, tomato and onion
- 82. ALOO BAIGAN** \$17.00
Eggplant cooked with (cumin, mustard, fenugreek) and other sauce
- 83. BAIGAN CURRY** \$17.00
Eggplant cooked in curry sauce
- 84. VEGETABLE VINDALOO** \$17.00
Seasonal vegetables cooked in vinegar and spicy sauce
- 85. POTATO VINDALOO** \$16.50
Potatoes cooked with spicy sauce and vinegar
- 86. ALOO SAAG** \$16.50
Potatoes cooked with spinach puree & spices
- 87. SABNAM CURRY** \$17.00
Mushroom, cottage cheese and green peas with mild curry sauce

Deepam

RICE



- 88. **SAFFRON RICE** *Basmati rice with spices a dash of saffron.* \$5.50
- 89. **PEAS RICE** *Fresh green peas tossed in butter & mixed with basmati rice.* \$7.00
- 90. **JEERA RICE** *Fragrant basmati rice cooked with cumin seeds* \$7.00
- 91. **KASHMIRI PULAO** *Basmati rice with fresh fruits & nuts.* \$8.00
- 92. **VEGETABLE RICE** *Garden fresh vegetables mildly spiced, cooked with rice* \$11.50
- 93. **VEGETABLE BIRYANI** *Seasonal fresh vegetables cooked with mint, spices, nuts & rice* \$14.50
- 94. **CHICKEN BIRYANI** *Tender pieces of chicken cooked with yoghurt, mint, nuts & rice* \$18.50
- 95. **LAMB BIRYANI** *Diced lamb cooked with yoghurt, mint, spices, nuts & rice* \$18.50
- 96. **GOAT BIRYANI** *Diced goat cooked with yoghurt, mint, spices, nuts & rice* \$18.50

TANDOORI BREADS



- 97. **ROTI** *Flat wholemeal bread baked in tandoor.* \$4.50
- 98. **NAAN** *Plain flour bread baked in tandoor.* \$4.25
- 99. **GARLIC NAAN** *Plain flour bread brushed with garlic.* \$4.50
- 100. **PUDINA PARATHA** *Flaky wholemeal bread, baked in tandoor with a dash of mint.* \$5.50
- 101. **MASALA KULCHA** *Plain flour bread filled with potatoes, green peas, cheese & baked in tandoor.* \$5.50
- 102. **ALOO PARATHA** *Wholemeal bread stuffed with mildly spiced potatoes.* \$5.50
- 103. **CHEESE NAAN** *Plain flour bread filled with cheese and spices.* \$6.50
- 104. **CHEESE & GARLIC NAAN** *Plain flour bread filled with cheese and garlic* \$7.50
- 105. **KASHMIRI NAAN** *Plain flour bread filled with spiced dry fruits & nuts.* \$8.00
- 106. **KEEMA NAAN** *Naan filled with spicy lamb mince & coriander and baked in tandoor.* \$8.00
- 107. **CHOCOLATE NAAN** *Chocolate chips stuffed bread, baked in tandoor oven* \$9.00

ACCOMPANIMENTS



- 108. **ACHAR CHUTNEY** *Mango chutney, chilli sauce, mint chutney, tamarind chutney, mixed pickle.* \$2.50
- 109. **PAPPADUMS** *Crisp thin lentil crackers.* \$4.00
- 110. **ONION SALAD** \$4.00
- 111. **RAITA** *Fresh home made yoghurt with grated cucumber & garnished with ground cummin.* \$4.50
- 112. **KACHUMBER** *Indian salad with cucumber, onion & tomato with Chef's special dressing.* \$7.00
- 113. **GREEN SALAD** \$7.00

BEVERAGES



- 114. **SWEET / SALT LASSI** \$5.00
- 115. **ROSE / MANGO LASSI** \$5.50
- 116. **MASALA TEA** \$5.00
- 117. **ROSE / MANGO FALUDA** \$9.00

*Thank you for your Patronage
Welcome again*

Prices are GST Inclusive. Prices and Items may change without prior Notice.