



North Indian
Traditional Cuisine

ENTRÉE

Onion Bhaji Onion Rings Coated In Spicy Chickpea Batter & Fried Until Crisp	\$9.90
Vegetable Pakora Seasonal Vegetables Marinated In Mildly Spiced Chickpea Flour Batter & Fried	\$9.90
Cauliflower Pakora Flourates of Cauliflowers Dipped In Chickpea Flour Batter And Fried	\$10.90
Cheese Pakora Fresh Cubes Of Cottage Cheese Stuffed With Mint, Yoghurt & Ajwain, Coated With Chickpea Batter, Deep Fried	\$11.90
Vegetable Samosa Delicious Crisp Turnover Stuffed With Spicy Potatoes, Peas, Dried Fruit & Nuts.	\$ 8.90
Chilli Paneer Cottage Cheese Tossed In Spicy Chilly And Tomato Sauce.	\$16.90
Chilli Mushroom Mushrooms Tossed With Chilies And Chef's Special Sauce.	\$16.90
Vegetable Manchurian Mixed Vegies Balls Tossed With Onion, Ginger And Garlic Topped With Sesame Seeds.	\$15.90
Gobi Manchurian Flourates Of Cauliflower Deep Fried, Tossed With Onion Ginger And Garlic.	\$15.90
Paneer Tikka Marinated Paneer Cubes Marinated & Cooked In Tandoori Clay Pot.	\$16.90
Vegetarian Platter One Piece Of Each- Vegetable Pakora, Samosa, Onion Bhajia And Cheese Pakora.	\$14.90
Veg Manchow Soup Hot & Spicy Soup With Added Indian Flavour,Made With Vegetables & Fried Noodles.	\$13.90

NON-VEG. ENTRÉE

Keema Samoa Delicious crisp turnover stuffed with minced lamb, onions, garlic, ginger,coriander leaves, and ground spices.	\$10.90
Chicken Pakora Deep Fried chicken chunks coated with chickpea flour and slices.	\$15.90
Fish Pakora Deep fried coated with chickpea flour & spices.	\$17.90
Fish Chilli Fried fish pices tossed with chillies and assorted spices.	\$17.90
Chilli Chicken Fried chicken chunks tossed with chillies and assorted spices.	\$17.90

Prawn Pakora Deep fried prawns coated with chickpea flour & spices.	\$17.90
Prawn Chilli Deep fried prawns tossed with chillies and assorted spices.	\$17.90
Chicken Tikka Boneless, Chicken marinated in yoghurt, ginger, garlic and roasted spices.	\$12.90
Garlic Chicken Tikka Chicken chunks marinated with ginger and extra touch of garlic and spices, barbequed in tandoor.	\$13.90
Tandoori Chicken - Half/ Full Chicken marinated in yoghurt, ginger, garlic,lemon jucie & roasted spices.	\$11.90 / \$21.90
Noorani Seek Kabab Minced lamb mixed with onion, herb and roasted spices, skewered in tandoor.	\$13.90
Fish Tikka Marinated fish pieces in tandoor marinated cooked in tandoori clay oven.	\$15.90
Tandoori Prawns Prawns marinated in yoghurt, garlic, chilli, lemon juice & spices.	\$16.90
Tandoori Lamb Chops Marinated lamb chops cooked in tandoor.	\$18.90
Egg Bhurji Eggs with onion tomatoes tossed in a pan with some Indian spices.	\$14.90
Non vegetarian Platter Two pieces of each- Chicken Tikka, Seekh Kabab.	\$14.90
Chicken Manchow Soup Hot And Spicy Soup With Added Indian Flavors, Made With Chicken & Vegetables, Served With Fried Noodles	\$14.90

CHICKEN CURRIES

Butter Chicken Boneless Chicken Pieces Simmered In Mild & Creamy Tomato Based Gravy, Flavored With Cardamom & Cashew Nut Sauce.	\$19.90
Chicken Shahi Korma Boneless Chicken Pieces Cooked In Creamy Cashew Nut Based Gravy With Selection Of Mild Spices.	\$19.90
Chicken Tikka Masala Marinated Chicken Pieces Cooked In Tandoor And Simmered In Mild Sauce With Onions, Capsicums And Tomatoes.	\$19.90
Chicken Vindaloo Boneless Chicken Pieces Cooked In Ginger, A Selection Of Freshly Ground Spices, Red Chillies And A Dash Of Vinegar.	\$19.90
Saag Chicken Boneless Pieces Of Chicken Cooked In Spinach Puree, Added Creamy Butter With Chef's Special Spices.	\$20.90

Chicken Madras \$19.90

Chicken Pieces Cooked In A Medium Coconut Based Gravy With A Touch Of Spice, Curry Leaves And Mustard.

Mango Chicken \$20.90

Boneless Chicken Pieces Cooked In Creamy Mango Based Gravy With Selection Of Spices.

Chicken Kadai \$20.90

Boneless Pieces Of Chicken Sauted With Tomatoes, Onions, Green Chillies, Peppers & Fresh Herbs Cooked In Masala Gravy. This Dish Is Prepared In Kadai (Indian Wok).

Chicken Jalfrezi \$20.90

Chicken Pieces Cooked With Seasonal Vegetables And Flavored With Chef's Special Herbs And Spices.

Methi Chicken \$20.90

Chicken Cooked With Fenugreek (Dried) Leaves, Authentic North Indian Style.

Achari Chicken \$20.90

Chicken Cooked With Pickle Floured Spices.

Chicken Pepper Masala \$21.90

Chicken Tempered With Black Pepper Corns Spicy But Yummy.

Homestyle Chicken Curry (Chef's Special) \$21.90

Whole Chicken (With Bone) Cooked In An Aromatic Flavoured Which Feels You Really Cooked Something Back At Home.

Lazeez Chicken Curry (Chef's Special) \$21.90

Chicken Pieces Pan Cooked In Onion, Tomato Based Gravy With Crisp Garlic & Flavoured With Chef's Special Herbs And Garnished With Coriander Leaves.

Chicken Noodles \$17.90

Chinese Style Noodle Cooked And Tossed With Chicken, Vegetables And Sauces

Egg Noodles \$17.90

Chinese Style Noodle Cooked And Tossed With Egg, Vegetables And Sauces

LAMB & GOAT CURRIES

Lamb Rogan Josh \$22.90

A Traditional Curry Of Kashmir Prepared By Using Fried Kashmiri Chilli, Cardamom And Garnished With Coriander Leaves.

Lamb Shahi Korma \$22.90

Cubes Of Lamb Cooked In Creamy Cashew Nut Gravy With Selection Of Mild Spices.

Saag Lamb \$22.90

Tender Pieces Of Lamb Cooked In A Puree Of Spinach With Onions, Tomatoes, Cream And Flavoured With A Selection Of Spices.

Lamb Vindaloo \$22.90

Cubes Of Lamb Cooked In Ginger, Freshly Ground Spices, Red Chillies & Dash Of Vinegar.

Lamb Madras \$22.90

Lamb Pieces Cooked In A Medium Coconut Gravy With A Touch Of Spice, Curry Leaves And Mustard Seeds.

Lamb Keema Matar \$22.90

Minced Lamb Cooked With Green Peas In A Traditionally North Indian Punjabi Style.

Lamb Rahara Punjabi \$23.90

Succulent Pieces Of Tender Lamb Cooked With Lamb Mince And Abundance Of Tomatoes, Fresh Herbs And Spices.

Lamb Chop Curry \$23.90

Tandoori Lamb Chops Cooked In Tomato, Onion, Based Gravy With Special Herbs, Spices & Garnished With Fresh Ginger & Dash Of Lemon.

Lamb Jalfrezi \$22.90

Lamb Cooked With Seasonal Veggies & Flavoured With Chef's Special Herbs And Spices.

Lamb Pepper Masala \$23.90

Lamb Tempered With Black Pepper Corns And Cooked With Onion And Tomatoes And Spices.

Goat Curry \$22.90

Tender Pieces Of Goat Cooked In Onion, Tomato Gravy With Selected Spices And Garnished With Coriander Leaves.

Goat Pepper Masala \$23.90

Tempered With Black Pepper Corns And Cooked With Onion And Tomatoes And Spices.

BEEF CURRIES

Beef Rogan Josh \$21.90

Beef Cooked With Kashmir Kashmiri Chilli, Cardamom And Garnished With Coriander Leaves.

Beef Korma \$22.90

Cubes Of Beef Cooked In Creamy Cashew Nut Gravy With Selection Of Mild Spices.

Beef Vindaloo \$22.90

Tender Pieces Of Beef Cooked In Ginger, Selection Of Fresh Ground Spices, Red Chillies And A Dash Of Vinegar.

Beef Madras \$22.90

Cubes Of Beef Cooked In A Medium Coconut Based Gravy With A Touch Of Spicy, Curry Leaves And Mustard Leaves.

Beef Jalfrezi \$22.90

Beef Cooked With Seasoned Veggies And Flavoured With Chef's Special Herbs And Spices.

Saag Beef \$22.90

Tender Pieces Of Beef Cooked In A Puree Of Spinach With Onions, Tomatoes, Cream And Flavoured With A Selection Of Spices.

FISH & PRAWN CURRIES

Fish Malabar \$23.90

Fish Cubes Cooked In Onion Tomato Gravy
Complemented With Coconut, Mustard Seeds &
Curry Leaves.

Fish Curry \$23.90

Fish Cooked In Onion, Tomato Gravy With
Selected Spices, Coriander & Dash Of Lemon.

Fish Vindaloo \$23.90

Fish Pieces Cooked In A Tangy, Spicy Hot Gravy.

Prawn Taka Tak \$26.90

King Prawns Cooked With Diced Tomato,
Onion & Capsicum With A Touch Of Crea & Herbs.

Prawn Malabar \$26.90

King Prawn Cooked In A Cashew Nut & Tomato Sauce,
Combined With Mustard Seeds, Curry Leaves And
Touch Of Coconut.

Prawn Vindaloo \$26.90

Prawns Cooked In Tangy, Spicy And Hot Sauce.

VEGGIE CURRIES

Mix Veggie Curry \$16.90

Combination Of Seasonal Vegetables Cooked In
Fresh Herbs, Tomatoes With A Blend Of Unique
Chef's Spices With A Dash Of Cream.

Navratan Korma \$17.90

Mixed Vegetable Toasted In Butter,
Cooked In Rich Cashew Nut Gravy Combined With
Dry Fruits And Fresh Fruits.

Veggie Vindaloo \$17.90

Assorted Veggie Cooked In A Tangy,
Spicy And Hot Sauce.

Jeera Aloo \$15.90

Potatoes Tempered With Cumin And Some
Chef's Secret Spices.

Aloo Gobhi \$16.90

A Punjabi Favourite Of Cauliflower And Spiced Potatoes,
Wok Fried With Onions, Fresh Herbs And Spices.

Aloo Matar \$16.90

Potaotes And Green Pea Curry Cooked
In Onion And Tomatoes Gravy.

Saag Aloo \$17.90

Spiced Potatoes In A Rich Gravy Of Spinach,
Sautied With Garlic, Fenugreek And Other Spices.

Saag Paneer \$17.90

Saag Paneer Is A Classic Indian Dish Of Cooked Spinach
Stuffed With Cubes Of Fried Paneer Cheese

Aloo Baigan \$16.90

Traditional North Indian Style Eggplant &
Spiced Potatoes Wok Fried With Onions,
Tomatoes, Fresh Herbs And Spices.

Paneer Butter Masala \$18.90

Cottage Cheese Pieces Cooked In
Rich Tomato Based Gravy With Mild Spices And
Garnished With Cream.

Kadai Paneer \$18.90

Cottage Cheese Saute With Tomato, Onion,
Green Chillies, Capsicum And Fresh Herbs,
Cooked In Chef's Masala Gravy.
This Dish is prepared In Kadai (Indian Wok).

Shahi Paneer \$18.90

Cottage Cheese Prepared In Spicy
Cashew Based Sauce.

Matar Paneer \$18.90

Green Peas And Cottage Cheese Infused
Together With Onion And Tomatoes And Spices.

Paneer Pepper Masala \$19.90

Cottage Cheese Tempered With Pepper Corns And
Cooked In Onion Tomatoes Based Curry.

Matar Mushroom \$18.90

Green Peas And Mushroom Cooked With
Onion And Tomatoes Very Traditional Curry.

Achari Baigan \$17.90

Deep Fried Eggplant Cooked With
Pickle Based Gravy.

Methi Matar Malai \$18.90

Fenugreek (Dried) And Green Peas Cooked
In Rich Creamy Sauce.

Kaju Curry \$20.90

Cashewnut Fried And Cooked With Creamy Sauce
Which Gives You A Royal Touch.

Malai Kofta \$17.90

Cottage Cheese And Potatoes Dumplings
Stuffed With Cashew Nut, Almond And Herbs,
Braised In Spiced Cashew Nut Gravy.

Chana Masala \$17.90

Chickpeas Cooked In Tomato, Onion Base
Gravy With Chef's Special Herbs And
Spices With A Dash Of Lemon.

Dal Fry \$17.90

Mixed Lentils Pure Proteins For Vegetarians
Cooked In North Indian Style.

Dal Makhani \$17.90

Black Lentils Simmered On A Slow Fire,
Tempered With Onions, Ginger, Garlic And
A Touch Fresh Cream.

Veg Noodles \$15.90

Chinese Style Noodle Cooked And
Tossed With Vegetables And Chinese Sauces

RICE, PULAO & BIRYANI

Basmati Rice	\$7.00
Saffron Rice	\$8.00
Jeera Rice Basmati Rice Tempered With Cumin Seeds.	\$9.00
Coconut Rice Basmati Rice Cooked In A Rich Coconut Flavour.	\$9.00
Vege Fried Rice Rice Cooked With Sauted Mix Veggie & Soya Sauce.	\$15.00
Egg Fried Rice Rice Cooked With Egg And Soya, Chilli Sauce.	\$15.90
Chicken Fried Rice Rice Cooked With Chicken And Soya, Chilli Sauce.	\$17.90
Prawn Fried Rice Rice Cooked With Prawns In An Indo-chinese Way	\$19.90
Veggie Pulao Rice Cooked With Cumin, Peas And Seasonal Vegetables.	\$15.90
Kashmiri Pulao A Vegetarian Dish From Kashmir, Rice Cooked With Mixed Dried & Fresh Fruits.	\$15.90
Veggie Biryani Aromatic Rice Preparation With Assorted Veggie Chef's Special.	\$16.90
Chicken Biryani Spiced Chicken Cooked With Basmati Rice And Flavoured Spices From South India.	\$18.90
Lamb Biryani Spiced Lamb Cooked With Saffron Basmati Rice & Flavoured Spices From South India.	\$20.90
Goat Biryani Authentic Rice And Goat Meat Preparation With Flavourful Deeds.	\$20.90



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Please note we do have gluten-free, lactose free, vegan, nut free options, if you are allergy from something please inform at the time of order

Prices are subject to change without prior notice and Inc. GST

NAAN/BREAD

Plain Naan	\$4.00
Butter Naan	\$4.50
Garlic Naan Buffered Naan Dressed In Roasted Garlic Baked In Tandoor.	\$4.50
Cheese Naan Plain Flour Bread Stuffed With Cheese Baked In Tandoor.	\$5.00
Cheese Chilli Naan	\$6.00
Cheese Garlic Naan	\$5.50
Chicken Tikka Naan	\$6.00
Vindaloo Naan Plain Flour Bread With Vindaloo Sauce Topping Baked In Tandoor.	\$4.50
Keema Naan Naan Stuffed With Spiced Minced Lamb & Herbs Baked In Tandoor.	\$6.50
Peshwari Naan Sweet Bread Stuffed With Dried Fruit & Honey Mixture Baked In Tandoor.	\$6.50
Potato Kulcha	\$6.00
Tandoori Roti Wholemeal Bread Baked In Tandoor.	\$4.00

ACCOMPANIMENTS

Green Salad A Selection Of Green Including Cucumber, Tomatoes, Carrot And Onion.	\$6.90
Onion Salad	\$5.90
Raita Natural yoghurt combined with cucumber and Mild spices.	\$5.00
Mix Pickle	\$3.50
Mango Chutney	\$3.50
Vindaloo Chutney	\$3.50
Papadum	\$3.50

DESSERTS

Mango kulfi	\$6.50
Pista Kulfi	\$6.50
Gulab Jamun	\$6.50