



VEGETARIAN ENTRÉE

CAULIFLOWER BEZULE (GF, VG, COELIAC OPTIONS)

Inspired from Mangalore, Southern part of India Cauliflower florets tossed in Southern spices, fresh ginger, curry leaves deep fried and served with Tamarind Aioli. **(\$12.90)**

ONION BHAJI /3 PCS (GF, VG, COELIAC OPTIONS)

Sliced Onion, shredded spinach, green onions mixed well with aromatic light spices, coated with chickpea flour and shallow fried. Served with lemon olive oil dressed Aegean Slaw. **(\$12.90)**

VEGETABLE SAMOSA /2PC (CONTAINS DAIRY)

Homemade Triangular laminated pastry filled with lightly spiced potatoes, green peas, and sultanas, served with beetroot and carrot laccha. **(10.90)**

CURRY PUFFS (VG option)

A savoury mixture of curry mashed vegetables wrapped in a delicate homemade pastry, crisp fried and served with beetroot and carrot laccha. **(\$09.90)**

VEGETABLE SPRING ROLLS (VG option)

Mixed Asian vegetables wrapped in a homemade pastry, deep fried and served with mixed green salad. **(\$09.90)**

CRISPY STUFFED MUSHROOMS /4pcs (GF, Coeliac)

Mushroom stuffed with lightly spiced cottage cheese, potatoes & deep fried in homemade chickpeas batter and served with crisp Aegean slaw. **(\$14.90)**

TANDOORI PANEER TIKKA /6pcs (GF, Coeliac)

Cottage cheese marinated overnight, lightly spiced with honey-based yoghurt marination, cooked in tandoor, and served in a hot sizzler with crisp Aegean slaw. **(\$16.90)**

CHEFS SPECIAL VEGETABLE PLATTER (FOR TWO)

Pieces of Onion Bhaji, curry puffs, crispy fried mushrooms and paneer tikka served with crisps Aegean slaw in a sizzler. **(\$19.90)**

NON-VEGETARIAN ENTRÉE

PANGAAT FRIED CHICKEN (GF)

Inspired by Southern Indian Cuisine, chicken fillets infused with a blend of fresh homemade spices, deep fried and tossed with & curry leaves. Served with Tamarind Aioli. **(\$15.90)**

CHEESY CHICKEN TIKKA /4pcs (GF) 🌶️

Succulent chicken thigh fillets marinated in a light spice, fresh cream, yoghurt, fresh coriander & mozzarella cheese, cooked in tandoor, served with crisp Aegean slaw in a Sizzler. **(\$19.90)**

TANDOORI CHICKEN TIKKA /4PCS (GF)

Tender chicken thigh fillets marinated in yoghurt, tandoori marination and cooked in tandoor served with fresh Aegean slaw in a sizzler. **(\$19.90)**

SEEKH KEBAB /4PCS (GF)

Minced lamb, flavoured with assorted pepper fresh ginger & garlic mixed with light spices and cooked in tandoor served with crisp Aegean slaw in a sizzler. **(\$19.90)**

SAFFRON LAMB CHOPS /3PC (GF)

Succulent lamb cutlets marinated in saffron yoghurt; ginger garlic & green cardamom cooked in tandoor served with crisps Aegean slaw in a sizzler. **(\$21.90)**

TANDOORI FISH TIKKA /3PC (GF)

Morsels of local catch Barramundi, Australian fish marinated in fresh ginger, garlic, yoghurt, ground fresh spices and flavored with smoky mustard oil cooked in tandoor served with crisp Aegean slaw in a sizzler. **(\$21.90)**

CHEFS SPECIAL MIX TANDOORI PLATTER (FOR TWO)

Pieces of chicken tikka, cheesy chicken tikka, seekh kebab and lamb cutlets served with crisps Aegean slaw in a sizzler. **(\$26.90)**

SIDES

TRIO DIP (PAPPADUM BASKET, GF)

Crisp round flatbread made from chickpeas & and lentils cooked dry heat and served with house-made trip dips spicy minty chutney, date and tamarind chutney and beetroot chutney. **(\$07.90)**

SALAD SALSA Chopped tomato, onion and cucumber tossed with fresh coriander leaves and a blend of special house-made spices. **(\$05.90)**

CUCUMBER & BOONDI RAITA (GF) Yoghurt mixed with shredded cucumber and crispy gram flour balls flavoured with black salt and dry broiled cumin. **(\$04.50)**

SIDE OF CHIPS tossed with house-made seasoning and served with Tomato ketchup. **(\$6.90)**

LACCHA PAYAZ Crunchy onion rings tossed with spicy mint, lemon olive oil and spices. **(\$05.00)**

SIDE OF HOUSE-MADE CHILLI PASTE (\$03.00)

SWEET MANGO CHUTNEY (\$04.00)

Mix Pickle (04.00)

KIDS MENU (UP TO 12YO)

CHEESY CHICKEN TIKKA & CHIPS (\$12.90) 🌶️

HICKEN NUGGETS & CHIPS (\$08.90)

FRIED FISH & CHIPS (\$09.90)

NON - VEGETARIAN CURRY

ALL OUR CURRIES ARE GLUTEN-FREE | ALL OUR CREAMY/KORMA CURRIES CONTAIN NUTS
★ CHEFS RECOMMENDED SIGNATURE DISHES.

- ★ **BUTTER CHICKEN (mild)** Boneless chicken thigh fillets marinated overnight and cooked in char grill tandoor, finished in rich creamy tomato-based butter sauce. **(\$24.00)** 🍛
- PEPPER CHICKEN (med-hot)** Popular in the Tribal region of India, chicken thigh fillets cooked with chopped trio of bell peppers, tossed with onion tomato masala and finished with fresh coconut cream and cracked pepper. **(\$21.90)**
- MANGO CHICKEN (mild)** Chicken fillets infused with ground spices, fresh herbs, and ground cashews finished with mango-based curry and cream. **(\$20.90)**
- CHETTINAD CHICKEN (med-hot)** Delicacy from the Southern part of India, chicken morsels cooked with fresh ground chettinad masala made of coconut, cumin, curry leaves and peppers. **(\$21.90)**
- CHICKEN TIKKA MASALA (mild-med-hot)** Tandoor cooked chicken fillets cooked with a trio of bell pepper julienne, onions, fresh coriander and finished with masala sauce. **(\$21.90)** 🍛
- ★ **PANGAAT SPECIAL CHICKEN CURRY (mild-med-hot)**
Inspired by Kolkata, the eastern part of India, chicken thigh fillets are cooked in mustard oil with fresh onion and tomato and finished with a blend of aromatic spices. **(\$22.90)**
- MADRAS (mild-med-hot)** Speciality dish from Madras, Southern part of India, Poultry or Lamb cooked with roasted mustard seeds, coconut milk and curry leaves. **Chicken \$21.90 / Lamb \$23.90**
- JALFREZI (mild-med-hot)** Poultry or lamb cooked in tangy tomato onion masala and tossed with julienne trio bell peppers and green seasonal vegetables. **Chicken \$21.90 / Lamb \$23.90**
- KORMA (mild)** Poultry or lamb cooked in a mild preparation of ground roasted cashews and brown onions with a hint of aromatic spices and fresh cream. **Chicken \$20.90 / Lamb \$22.90** 🍛
- ★ **VINDALOO (hot)** A specialty dish from Goa, Poultry or lamb cooked in house-made hot and spicy vindaloo sauce. **Chicken \$21.90/ Lamb \$23.90** 🌶️
- SAAGWALA (mild-med-hot)** Poultry or Lamb cooked with garlic sauteed spinach puree with a hint of aromatic spices and finished with fresh cream. **Chicken \$21.90 / Lamb \$23.90**
- ★ **LAMB ROGAN JOSH (mild-med-hot)** Popular Preparation of Lamb curry from North India with rich gravy, fresh tomatoes and finished with coriander. **(\$23.90)**
- ★ **LAMB SHANK KORMA (mild)** Lamb shanks slow-cooked in aromatic lamb stock and finished with rich creamy cashew-based Korma sauce. **(\$25.90)** 🍛
- ★ **LAMB SHANK MASALA (mild-med-hot)** Lamb shanks slow-cooked in aromatic lamb stock and cooked with onion tomato masala and a blend of Indian aromatic spices. **(\$25.90)**

SEAFOOD

- ★ **GOAN FISH CURRY (mild-med-hot)** Barramundi fish fillets cooked in a Goan sauce made of ground coconut, tamarind, and Kokum and finished with fresh curry leaves and coconut cream. **(\$22.90)**
- ANDHRA FISH CURRY (med-hot)** Barramundi fish fillets cooked in tomato, onion tamarind-based sauce and finished with a touch of coconut cream. **(\$22.90)**
- FISH VINDALOO (hot)** Barramundi fish fillets cooked in-house made hot and spicy vindaloo masala. **(\$22.90)** 🌶️
- ★ **DHAKAI FISH MASLA (mild-med-hot)** Specialty dish from Bangladesh. Barramundi fish fillets cooked with Bengali Five Spices, with fresh onion, ginger, garlic, pepper, nigella, fenugreek, and finished with traditional Bengali fish masala sauce. **(\$22.90)**
- PRAWN MALABAR (mild-med-hot)** Aromatic Prawn curry from Kerala, Southern part of India, where prawn is cooked in Malabar masala made of chopped trio bell peppers, ground coconut, tamarind and finished with coconut cream. **(\$22.90)**
- ★ **COASTAL COCONUT PRAWN (mild-med-hot)** succulent prawns tempered with Garlic, white wine and coconut cream and finished with a blend of aromatic spices **(\$22.90)**

VEGETARIAN CURRY

- ★ **BAIGAN PATIALA (mild-med-hot)** Pan Seared potatoes and eggplant tossed with aromatic herbs in a rich creamy Butter Sauce. **(19.00)** 🍛
- BAIGAN CHOLAY (mild-med-hot/VG option)** North Indian delicacy of chickpeas cooked with eggplant in a gravy of tomatoes and onion and then finished with a touch of house-made Garam Masala. **(19.00)**
- ★ **PANEER TIKKA BUTTER MASALA (mild-med-hot)** North Indian Delicacy, Cottage cheese marinated and cooked in Tandoor and tossed in rich creamy butter sauce with a hint of Ground Cashew and Fenugreek leaves. **(\$21.90)** 🍛
- KADAI PANEER (mild-med-hot)** Vegetarian delicacy of cottage cheese tossed with a trio of bell peppers, cooked with light onion tomato masala with a dash of the house-made Kadai masala. **(\$20.90)**
- PALAK PANEER (mild-med-hot)** A puree of fresh leafy spinach tempered with cumin seeds and Garlic, tossed with cottage cheese, and finished with clarified butter and cream. **(\$21.00)**
- VEGETABLE JALFREZI (mild-med-hot/VG option)** Seasonal Green vegetables tossed with Trio bell pepper Julienne and cooked with light onion tomato masala and finished with fresh ginger and coriander leaves. **(\$19.00)**

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VEGETARIAN CURRY (CONT)

★ **MALAI KOFTA (mild-med)** Dumplings made from cottage cheese and potatoes finished in rich creamy Korma Sauce. **(\$21.00)** 🌱

VEGETABLE KORMA (mild) Seasonal vegetable cooked in a rich korma sauce made of cashew and brown onion. **(\$19.00)** 🌱

★ **DAL MAKHNI (mild-med)** North Indian delicacy of black lentils, slow-fire cooked overnight with fresh tomato, cream, and fenugreek leaves. **(\$19.00)**

YELLOW DAL TARKA (mild-med-hot/VG options) Combination of mixed lentils simmered and tempered with cumin seeds, garlic, and tomatoes and finished with clarified butter. **(\$19.00)**

YELLOW DAL & SPINACH (mild-med-hot/VG options) Combination of mixed lentils simmered and tempered with cumin seeds, garlic, tomatoes, and baby spinach. **(\$19.90)**

BOMBAY POTATOES (mild-med-hot/VG options) Potatoes tempered with cumin seeds and tossed with light onion tomato masala and finished with fresh coriander leaves. **(\$19.00)**

RICE

BASMATI SAFFRON RICE (small) \$05.00

BASMATI SAFFRON RICE (large) \$07.00

COCONUT RICE (large) Basmati rice tempered in coconut oil with mustard seeds, curry leaves and fresh coconut. **(\$09.00)**

GREEN PEAS PULAO (large) Basmati rice tossed with whole cumin, and green peas in a clarified butter. **(\$09.00)**

BIRYANI

VEGETABLE BIRYANI (mild-med-hot) Basmati rice cooked with fresh vegetables, and cottage cheese in a variety of aromatic spices in a dum method of cooking. **(\$18.00)**

★ **KOLKATA CHICKEN BIRYANI (mild-med-hot)** Inspired from Kolkata, the eastern part of India, chicken thigh fillets, rice and potatoes slow cooked in clarified butter on low heat dumpukht method of cooking. **(\$21.00)**

LAMB BIRYANI (mild-med-hot) Saffron Basmati rice sealed with boneless lamb in a variety of aromatic spices. **(\$23.90)**

TANDOORI BREADS

ROTI (VG option) is Flattened bread made from whole-meal wheat flour. **(\$05.00)**

GLUTEN-FREE NAAN Flattened bread made with a blend of gluten-free flour and chickpea flour cooked in tandoor. **(\$06.00)**

PLAIN NAAN Leavened plain flour hand-stretched and baked in a heat of tandoor. **(\$05.00)**

GARLIC NAAN Leavened plain flour sprinkled with a touch of garlic and baked in a heat of tandoor. **(\$06.00)**

CHEESE NAAN Leavened plain flour bread stuffed with mozzarella cheese and cooked in a heat of tandoor. **(\$06.90)**

CHEESE & GARLIC NAAN Leavened plain flour bread stuffed with mozzarella cheese and sprinkled with Garlic cooked in a heat of tandoor. **(\$07.50)**

CHEESE & SPINACH NAAN Leavened plain flour bread stuffed with mozzarella cheese and fresh baby spinach cooked in a heat of tandoor. **(\$07.50)**

PESHWARI NAAN Leavened plain flour bread stuffed with dry fruits and nuts cooked in a heat of tandoor. **(\$08.90)**

CHICKEN TIKKA & CHEESE NAAN Leavened plain flour stuffed with chicken tikka, chopped onion and cheese mixed with a blend of the house-made spices cooked in the heat of tandoor. **(\$09.90)**

LAMB SEEKH NAAN Leavened plain flour stuffed with Lamb seek and cheese mixed with a blend of the house-made spices cooked in the heat of tandoor. **(\$09.90)**



Chef Special Banquet Menu, Dessert Menu
& Lunch Express menu is available. Please Ask your server for more help.

Please inform us about any food allergies or dietary requirements.
However, we cannot guarantee our food will be 100% allergen/gluten-free.