

VEGETARIAN SPECIALITIES

Aloo Baigan Masala <i>Eggplant and potato cooked in a light gravy with tomato and herbs.</i>	14.00
Aloo Dum Banarsi <i>Potatoes with freshly crushed herbs and spices seasoned with tomatoes and coriander.</i>	14.00
Aloo Gobi <i>Potatoes and cauliflower stir fried with spices and tomatoes.</i>	14.00
Aloo Mutter <i>Potato and peas in a thick creamy gravy.</i>	14.00
Aloo Palak <i>Potatoes cooked in creamy buttered pureed spinach with whole and ground spices.</i>	14.00
Dal Sultani <i>Combination of black lentil and kidney beans simmered overnight with freshly ground spices and finished with cream and coriander.</i>	14.00
Kadoo Masala <i>Diced butternut pumpkin tempered with onion seeds, fennel, fenugreek seeds and finished with Chef's own sauce.</i>	14.50
Malai Kofta <i>Mixed vegetable and cottage cheese dumplings simmered in a mild gravy.</i>	14.50
Mixed Vegetables <i>Fresh mixed seasonal vegetables cooked with fresh herbs and spices.</i>	14.50
Mushroom Masala <i>Mushrooms simmered in a delightful curry.</i>	14.50
Paneer Makhani <i>Cottage cheese topped with tomato gravy enriched with cream.</i>	14.50
Paneer Masala <i>Cottage cheese cooked with capsicum, tomatoes and onions.</i>	14.50
Mutter Paneer <i>Cottage cheese and green peas simmered in saffron flavoured curry sauce.</i>	14.50
Palak Paneer <i>Golden fried home made cottage cheese in a smooth saffron flavoured spinach puree.</i>	14.50

SEAFOOD DELIGHTS

Bengal Fish Curry <i>Fish cooked with mustard seeds, coconut milk and traditional spices.</i>	18.50
---	-------

BASMATI SELECTIONS

Zaffrani Paulo <i>Fragrant basmati rice.</i>	4.50
Pea Rice <i>Fresh, green peas tossed in butter with cumin seeds and mixed with Basmati rice.</i>	5.50
Coconut Rice <i>Fragrant Basmati rice cooked with coconut.</i>	5.50
Mushroom Rice <i>Fragrant Basmati rice cooked with mushrooms.</i>	6.00
Kasmiri Rice <i>Basmati rice mixed with fresh fruits and nuts.</i>	7.00
Navrattan Biryani <i>Fragrant Basmati rice cooked with vegetables and nuts.</i>	9.00
Biryani (Choice of beef, chicken, lamb or pork) <i>Tender pieces cooked with Basmati rice, nuts and spices.</i>	11.00
Prawn Biryani <i>Onion, garlic, ginger & fragrant Basmati rice simmered with exotic spices, accompanied by butterflied prawns.</i>	13.00

TANDOORI BREADS

Naan <i>Plain flour bread from Tandoor.</i>	plain 3.00	garlic 3.50
Roti <i>Flat wholemeal bread baked in Tandoor.</i>	plain 2.50	garlic 3.00
Paneer Naan <i>Naan filled with cottage cheese and baked in the Tandoor.</i>	5.00	
Keema Naan <i>Naan filled with spicy minced lamb and coriander baked in the Tandoor.</i>	5.00	
Kashmiri Naan <i>Plain flour bread filled with dry fruits and nuts.</i>	4.50	
Chilli Naan <i>Naan rolled into layers with chilli flakes in between. Not for the faint hearted.</i>	5.00	
Masala Kulcha <i>Plain flour bread filled with cheese, potatoes, onions, green peas and coriander, baked in the Tandoor.</i>	4.50	
Aloo Paratha <i>Wholemeal bread stuffed with mildly spiced potatoes.</i>	4.50	
Lachaa Paratha <i>Wholemeal flaky bread cooked in the Tandoor.</i>	plain 3.50	mint/garlic 4.00

SIDE DISHES & RELISHES

Cucumber Raita <i>Churned homemade yoghurt with grated cucumber and garnished with ground cumin.</i>	3.50
Chutney <i>Mango chutney, Mint chutney, Tamarind chutney, Mixed pickle.</i>	each 2.50
Roasted Pappadams (4) <i>Crisp thin lentil crackers.</i>	2.00
Kachumber <i>Indian salad with chopped cucumber, onion and tomatoes with Indian spices.</i>	4.50



banquets

FOR A PARTY OF TWO AND ABOVE.
VEGETARIAN ALTERNATIVE AVAILABLE

maharani banquet

29.00
per person (min 2 people)

entree

CHICKEN TIKKA
BATATA WADA

mains

CHICKEN BUTTER CREAM

All time favourite and popular dish - Boneless pieces of chicken, cooked in Tandoor and simmered in rich tomato base sauce and finished with butter and cream.

LAMB SAAG

Lean lamb diced cooked with fresh spinach, herbs and spices and finished with cream.

ALOO DUM BANARSI

Potatoes with freshly crushed herbs and spices seasoned with tomatoes and coriander.

MILI JULI SUBZI

Fresh mixed seasonal vegetables, cooked with fresh herbs and spices.

also includes

NAAN
BASMATI RICE
ROTI

dessert

MANGO KULFI

TEA or COFFEE

maharajah banquet

35.00
per person (min 2 people)

entree

SAMOSAS
FISH TIKKA
TANDOORI CHICKEN

mains

FISH CURRY

Cooked with fragrant spices and coconut milk.

CHICKEN BUTTER CREAM

All time favourite and popular dish Boneless pieces of chicken, cooked in the Tandoor and simmered in rich tomato base sauce and finished with butter and cream.

BEEF MADRASI

Beef cooked with a combination of hot spices and coconut.

ALOO MUTTER

Potatoes simmered in light and tangy mint and coriander sauce.

also includes

GARLIC NAAN
PEA RICE
ROTI

dessert

MANGO KULFI

TEA or COFFEE

VEGETARIAN ENTRÉE

Pumpkin Soup - (Chef's Special Soup) 5.00

Samosas (2) 6.00

Triangular pastry pockets filled with mashed potatoes and peas.

Vegetable Pakora (4) 5.00

Spinach, cauliflower onions potato fritters, dipped in chickpea batter

Tandoori Mushrooms (5) 9.00

Marinated in thick yoghurt and spices.

Batata Wada (2) 5.00

Spiced mashed potato patties coated with a lightly spiced batter and fried.

Onion Bhajia (6) 5.00

Onion fritters.

Vegetarian Taste Platter 9.50

An assortment of Samosa, Pakora, Batata Wada and Tandoori Mushroom.

TANDOORI DELIGHTS (Available in main serves)

Fish Tikka (4) 15.00

Chunks of Rockling fish fillets marinated in Ajwain flavoured yoghurt and cooked in the Tandoor.

Garlic Chicken Tikka (4) 12.00

Morsels of boneless chicken marinated in a light garlic, yoghurt & exotic spiced paste cooked to perfection in the Tandoor.

Chicken Pakora (4) 12.00

Morsels of marinated boneless chicken cooked in the Tandoor then lightly battered in a crispy chickpea batter then fried to perfection with exotic spices.

Lamb Seekh Kebabs (4) 12.00

An age old recipe of Moguls - Lamb mince skewered with ideal combination of spices.

Lamb Cutlets (4) 16.00

A treat of succulent lamb chops marinated overnight in a mixture of yoghurt, ginger, garlic and garam masala.

Chicken Tikka (4) 12.00

Morsels of boneless chicken, marinated in yoghurt and exotic spices cooked to perfection in the Tandoor oven.

Tandoori Chicken half 10.00 full 17.00

Spring chicken marinated in yoghurt and selected herbs and spices cooked in clay oven. (Speciality of the house).

Tandoori Sizzler 26.00

An assortment of exotic meats from the Tandoor, served on a sizzler. A culinary delight. 2 pieces each chicken tikka, seekh kebab, garlic chicken, lamb chops, tandoori chicken.

CLASSIC CURRIES

Vindaloo Chicken, Pork, Lamb or Beef 16.00

A hot and pungent curry from Goa. Fish 18.50

Saag (Fragrant Spinach Sauce) Chicken, Pork, Lamb or Beef 16.00

Creamy buttered spinach cooked with whole and ground spices. Fish 18.50

Mughlai Korma Chicken, Pork, Lamb or Beef 16.00

Cooked in yoghurt, cream, nuts and fragrantly spiced with saffron and aromatic spices. Fish 18.50

Balti Chicken, Pork, Lamb or Beef 16.00

Cooked in a special Balti sauce with roasted spices and herbs. Fish 18.50

Hydrabadi Chicken, Pork, Lamb or Beef 16.00

Delicious hydrabadi speciality cooked with onion and coconut cream. Fish 18.50

Madras Chicken, Pork, Lamb or Beef 16.00

A light & creamy brown onion gravy mildly spiced & simmered with onion & ginger. Fish 18.50

Bhuna Chicken, Pork, Lamb or Beef 16.00

Strands of diced onion & capsicum cooked in thick gravy. For the individual that likes their traditional curry with a little more. Fish 18.50

PHOOLWARI SPECIALITIES

Chicken Butter Cream 16.00

All time favourite and popular dish - Boneless pieces of chicken, cooked in Tandoor and simmered in rich tomato base sauce and finished with butter and cream.

Chicken Tikka Masala 16.00

Skillful blending of spices and herbs with a delicate touch of cream and red capsicum.

Chicken Phoolwari 16.00

Chef's own recipe for chicken curry, "really special".

Chicken Jalfrezy 16.00

(Med) Chicken tikka cooked with diced capsicum, onion & tomato gravy.

Mango Chicken 16.00

Traditional chicken curry cooked with mango pulp.

Chilli Chicken 16.00

Boneless pieces of chicken cooked with hot spices and finished with chefs own style "Spicy".

Lamb Rogan Josh 16.00

Tender lamb cooked in a subtle gravy with Kashmiri spices.

Lamb Lazeez 16.00

Deliciously mild lamb cooked in yoghurt based gravy and finished with cashew nuts and almonds.

Lamb Pasanda 16.00

Fillets of spring lamb, marinated with cashew nuts and cream, cooked in Tandoor and then blended in a mild cashew nut sauce.

Beef Do Piaza 16.00

Literally means "two onions". Yes, beef cooked in curry sauce with "lotsa" onions. Yum!

Beef Hazarvi 16.00

Minced beef balls, mixed with freshly ground spices and filled with cashews, then blended with the Chef's own sauce. "Spicy".

Goat Curry 17.00

Succulent goat on the bone, cooked in a fresh onion gravy with a variety of spices.

