

GF = Gluten Free: DF = Dairy Free: SF = Sugar Free: VEG=Vegetarian: VG=Vegan

Mt.Barker/ Lilly Farm Free Range

Chicken

Butter Chicken GF - Mild/Med 2 0 . 0 0
Chicken Thighs cooked in Creamy Butter Sauce

Palak Chicken GF - Mild/Med 2 0 . 0 0
Chicken Thighs cooked in North Indian Style Spicy Spinach Sauce.
On request can be made Dairy free, Sugar Free

Chicken Tikka Masala GF -Mild/Med 2 0 . 0 0
Tandoori spiced Chicken Thighs cooked in Masala Gravy with fresh chili, coriander, Spring onions, ginger

Chicken Madras GF,DF,SF - Med 2 0 . 0 0
Chicken Thighs cooked in South Indian Style Sauce, With Mustard seeds, dry chili and Curry Leaves

Chicken Korma- GF - Mild 2 0 . 0 0
Chicken Thighs cooked in Creamy mild Turmeric Sauce

Tandoori Chicken - GF,SF - Med 2 0 . 0 0
Chicken Thighs marinated overnight & char grilled
Total 6 Pieces of chicken thighs on hot plate

Chicken Vindaloo - DF,SF - Hot 2 0 . 0 0
Chicken Thighs cooked in malt vinegar, ginger & Chili. Recommend Raita with the dish

Beef from Local Butcher

Beef Madras - GF ,DF,SF- Med 2 0 . 0 0
Diced Beef cooked in South Indian Style Sauce.

Beef Vindaloo - DF - Hot 2 0 . 0 0
Diced Beef cooked in malt vinegar, ginger & Chili (Recommend Raita with the dish)

Lamb from Local Butcher

Rogan Josh GF, DF - Med 2 2 . 0 0
Diced Lamb cooked in rich tomato cardamom North Indian style Masala Sauce

Palak Lamb GF - Mild/Med 2 2 . 0 0
Diced Lamb cooked in North Indian Style Spicy Spinach Sauce.
On request can be made Dairy free, sugar free

Lamb Kerala -GF - Mild/Med 2 2 . 0 0
Diced Lamb cooked in Kerala style coconut Gravy with curry leaves, mustard seeds and dry chili

Lamb Korma- GF - Mild 2 2 . 0 0
Diced Lamb cooked in Creamy mild Turmeric Sauce

Lamb Dansak GF - Med 2 2 . 0 0
Diced Lamb cooked in Dhal (Lentils' gravy) with fresh herbs.

Lamb Vindaloo - DF - Hot 2 2 . 0 0
Diced Lamb cooked in malt vinegar, ginger & Chili
Recommend Raita with the dish

Australia's sustainable Seafood

Goan Prawns - GF Mild/Med 3 0 . 0 0
Australia's sustainable Tiger Prawns cooked in Goanese Gravy with coconut milk, Mustard seeds, dry chili, diced onions and

Goan Fish - GF Mild/Med 2 3 . 0 0
WA/NT Spanish mackerel cooked in Goanese Gravy with coconut milk, Mustard seeds, dry chili, fresh onions and Curry Leaves

Tandoori Prawns - GF,SF - Med 3 0 . 0 0
Australia's sustainable Tiger Prawns marinated overnight & char grilled
Total 6 Pieces of prawns on hot plate

Vegetarian Choices

Mixed Vegetables GF,VEG 1 7 . 0 0
Mild/Med/Hot

Potato,Cauliflower, Broccoli, Green beans,White beans, Capsicum,Green peas,Carrot cooked in Masala Gravy with fresh chili, Coriander leaves,Spring onions, ginger & diced onions
On request can be made sugar free, dairy free or Vegan Friendly

Palak Paneer GF,VEG - Mild/Med 1 7 . 0 0
Baked cottage cheese cubes cooked in North Indian Style Spicy Spinach Sauce.

Matter Paneer GF,VEG - Mild/Med 1 7 . 0 0
Baked Cottage cheese cubes cooked in Creamy Butter Sauce with green peas

Aloo Palak GF,VEG ,VG - Med 1 7 . 0 0
Potato cubes cooked in North Indian Style Spicy Spinach Sauce.
On request can be made Dairy free,Sugar Free

Aloo Baingan- GF,VEG,VG - Med 1 7 . 0 0
Cubes of potato & egg plant cooked in Tamarind Sauce with Fresh Herbs
On request can be made Dairy free,Sugar Free

Madras Potato GF,DF,SF,VEG,VG Med 1 5 . 0 0
Cubes of potato cooked in South Indian Style.Dry with Mustard seeds, dry chili and Curry Leaves

Mother India Dhal GF,SF,VEG, VG 1 5 . 0 0
Moong dhal, Mysore Dhal cooked with turmeric, salt, pepper & whole spices
L a r g e 7 . 5 0
S m a l l

Sides

Cucumber Raita GF 5 . 0 0

Yoghurt with ground cumin,salt,sugar, pepper with diced cucumber

Onion Raita GF 5 . 0 0

Yoghurt with ground cumin,salt,sugar, pepper with diced onions

Tomato Raita GF 5 . 0 0

Yoghurt with ground cumin,salt,sugar, pepper with diced tomato

Onion & Fresh chili Raita 5 . 0 0

Yoghurt with ground cumin,salt,sugar, pepper with diced onions and fresh chili

Fresh red onion Salad 5 . 0 0

Fresh red onion finely sliced with Chaat & squeezed lemon juice. **GF,DF, VG**

Kachumbar GF,DF,VG 5 . 0 0

Fresh diced red onions, tomato, cucumber with chat and squeezed lemon

Pappadam 2 . 0 0

Pickles

Mango Spicy Pickle 2 . 0 0

Diced mango in spicy south Indian style pickle

Mango Sweet Chutney - 2 . 0 0

Diced mango in sweet English style chutney

Lime or Kamquat spicy Pickle 3 . 0 0

Home made spicy pickle _ **On Availability**

Entrees

Sea Food Mixed Platter 2 2 . 0 0
For 2 people

Includes 2 tandoori chicken,
2 tandoori prawns
choice of bhaji or 2 samosas

Mixed Platter 1 8 . 0 0
For 2 people

Includes 2 Tandoori chicken,
Two samosas & bhaji

Tandoori Chicken GF,SF - Med
Chicken Thighs marinated
overnight & char grilled
6 Pieces chicken on hot plate 2 0 . 0 0
4 Pieces 1 4 . 0 0

Tandoori Prawns GF,SF - Med
Australia's sustainable Tiger Prawns
marinated overnight & char grilled
6 Pieces of prawns on hot plate 3 0 . 0 0
4 Pieces 2 0 . 0 0

Samosa SF - Med 3 . 0 0
Fresh Punjabi in house made, fried
pastry with our own chilli yoghurt
sauce e a c h

Onion Bhaji GF,DF,SF,VG - Med 1 0 . 0 0
Finely sliced onions dipped in chickpeas
& rice flour batter and fried with fresh
herbs served with our own chili yoghurt
sauce

Rice & Breads

Bryani Rice - Lamb or Chicken 2 0 . 0 0

Ask for spicy or mild

Basmati rice cooked with spices
and meat **GF,DF, SF**

Bryani Rice - Vegetarian 1 7 . 0 0

Ask for spicy or mild

Basmati rice cooked with spices and
Vegetables **GF,DF, SF,VG**

Pullao Rice - For Two 6 . 0 0

Basmati rice cooked with green peas
GF,DF, SF,VG

Saffron or 5 . 0 0

Turmeric Rice - For 2

Basmati rice cooked with Saffron/Turmeric
GF,DF, SF,VG

Cauliflower Rice - for 2 6 . 0 0

Cauliflower rice mildly sautéed in spices
Only on availability GF,DF, SF,VG

Butter/Plain Naan - DF,VG 4 . 0 0

Levered bread

Garlic Naan - DF,VG 5 . 0 0

Levered bread with spices and Garlic

Paratha or Roti - DF, SF,VG 4 . 0 0

Unlevered bread