

LUNCH COMBO

11AM TO 2PM
FRIDAY

OPTION 1 \$12.50

1 CURRY + 1 RICE OR NAAN

OPTION 2 \$15.50

1 CURRIES + 1 RICE AND NAAN

OPTON 3 \$18.50

2 CURRIES + 1 RICE OR NAAN

OPTION 4 \$21.50

2 CURRIES + 1 RICE AND NAAN

CHOICE OF CURRIES

- Eggplant Potato Masala (GV)
- Beef Vindaloo (G, D)
- Lamb Rogan Josh (G)
- Spinach Lamb (G)
- Chettinad Chicken Curry (G)
- Spinach Chicken (G)
- Butter Chicken (G)
- Saag Dhal (G)
- Sambar (G, V)

NOTE:

- *Please inform staff if you are allergic to any food.
 - *Cream is used to make some curries mild when requested.
 - *Outside food strictly not allowed to be consumed at our premises.
 - *Pre-ordering is accepted only for IDLY and during LUNCH hours.
 - *BYO charges apply (\$2.00pp)
 - *Trading hours are subject to change without prior notice.
- Check our website or facebook page for any changes.**
- *Please allow minimum 20 minutes cooking time.



DINE IN
MENU

STARTERS

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| 1. Samosa (4pcs) | \$12.00 |
| Four pieces of crispy pastry with fillings of mildly spiced potatoes, green peas and ground herb. | |
| 2. Milagai Bhajji (6pcs) (G, V) 🌶🌶🌶 | \$12.00 |
| Popular spicy snack from South India made with chilli coated in chickpea batter and deep fried. | |
| 3. Medu Vada (4pcs) (G, V) 🌶 | \$12.00 |
| Famous doughnut shaped south Indian savoury snack made with urad dhal. | |
| 4. Sambar Vada (3pcs) (G, V) 🌶 | \$12.00 |
| Medu vada soaked in sambar. | |
| 5. Paneer Tikka (G) | \$14.00 |
| Cubes of cottage cheese marinated with spices and cooked in tandoor. | |
| 6. Onion Bhajji (G, V) | \$12.00 |
| Chunky onion slices coated in a chickpea flour batter spiced with cumin and pepper and lightly fried. | |
| 7. Chicken 65 🌶 | \$12.00 |
| Spicy, deep-fried chicken dish originating from Chennai. | |
| 8. Chicken Tikka (G) | \$13.50 |
| Boneless pieces of chicken marinated with spices and cooked in charcoal tandoor oven. | |
| 9. Murgh Malai Tikka (G) | \$13.50 |
| Boneless pieces of chicken marinade with yoghurt, Cashew paste, Cheese, ginger, garlic, chilli and blend of spices cooked in charcoal tandoor oven. | |
| 10. Lamb Chops (3pcs) (G) | \$17.00 |
| Lamb cutlets marinated in spices and cooked in charcoal tandoor oven. | |
| 11. Tandoori Chicken (G) | \$13.00 |
| Chicken maryland marinated in yogurt, spices and cooked tandoor oven. | |
| 12. Fish Fry (G) | \$14.00 |
| South Indian style battered fish (Barramundi) marinated in a mixture of ginger-garlic paste, chilli powder, curry leaves, rice flour and deep fried. | |
| 13. Mixed Starter Plate | \$28.00 |
| Includes Pappad (4pcs) & Choice of ANY 3 starters | |
| (Samosa (2pcs) / Medu Vada (2pcs) / Paneer Tikka (2pcs) / Onion bhajji / Milagai Bhajji (2pcs) / Chicken Tikka (3pcs) / Chicken 65 (3pcs) / Fish Fry (3pcs) | |

BREADS

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| All our Naan’s are plain flour based leavened bread cooked in charcoal tandoor oven for authentic flavour | |
| 14. Plain Naan | \$5.00 |
| 15. Butter Naan | \$5.50 |
| 16. Garlic Naan | \$6.00 |
| 17. Spicy Naan | \$6.00 |
| 18. Cheese Naan | \$7.00 |
| 19. Cheesy garlic Naan | \$7.50 |
| 20. Chicken Tikka Naan | \$6.50 |
| 21. Onion Kulcha | \$5.50 |
| 22. Tandoori Roti (V) | \$4.50 |
| 23. Tawa Roti (Plain/Butter) | \$5.00 |
| 24. Parotta | \$5.50 |

VEGETARIAN CURRIES

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| 25. Paneer Tikka Masala (G) | \$23.00 |
| Popular dish of grilled paneer and capsicum in spicy onion tomato gravy. | |
| 26. Palak Paneer (G) 🌶 | \$24.00 |
| Vegetarian dish consisting of paneer in a thick paste made from puréed spinach. | |
| 27. Malai Kofta (G) | \$23.00 |
| Mashed potato combined with fresh cheese, cashews and roasted cumin, lightly fried and simmered in a creamy gravy of yoghurt, onions, tomatoes and spices. | |
| 28. Mushroom Masala (G) (Vegan on Request) | \$23.00 |
| Mushroom cooked with onion, tomato and delicate blend of spices. | |
| 29. 🍲 Eggplant Potato Masala (G, V) 🌶🌶 | \$23.00 |
| Wedges of eggplant and potato, wok tossed with onions, tomatoes, curry leaf, mustard seed, cumin seed and a dash of tamarind juice. | |
| 30. Saag Dhal (G) (Vegan on Request) | \$22.00 |
| Lentil cooked with spinach, onion, tomato, coriander, ginger, garlic and spices. | |
| 31. Sambar (G, V) | \$22.00 |
| Popular South Indian lentil-based vegetable stew cooked with thoor dhal, onion, tomato, carrot, beans and spices. | |

NON- VEGETARIAN CURRIES

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| 32. Butter Chicken (G) | \$25.00 |
| Authentic Indian dish of boneless chicken marinated and first cooked in tandoor oven before being cooked in a creamy mildly spiced tomato based curry sauce. | |
| 33. Chicken Tikka Masala (G) | \$25.00 |
| Tandoor roasted chunks of boneless chicken tikka in a spicy, creamy and orange coloured sauce. | |
| 34. 🍲 Chettinad Chicken Curry (G,D) 🌶 | \$25.00 |
| Boneless chicken cooked with, turmeric and ground chettinad paste. | |
| 35. Spinach Chicken Curry (G,D) 🌶 | \$25.00 |
| Boneless chicken cooked with, turmeric and ground chettinad paste and spinach. | |
| 36. Lamb Rogan Josh (G,D) | \$25.00 |
| Braised lamb chunks cooked with a gravy based on browned onions, garlic, ginger and aromatic spices. | |
| 37. Spinach Lamb (G,D) | \$26.00 |
| Braised lamb chunks cooked with a gravy based on browned onions, garlic, ginger, aromatic spices and spinach. | |
| 38. 🍲 Lamb Pepper Fry (G,D) 🌶 | \$26.00 |
| South Indian style lamb dish cooked with onion, black peepr, chilli, curry leaves and spices. | |
| 39. Goat Curry (D,G) 🌶 | \$28.00 |
| Freshly ground spices cooked with bone-in pieces of goat, onion, tomato and cashew paste. | |
| 40. Beef Vindaloo (G, D) 🌶🌶🌶 | \$25.00 |
| A distinctive Goan beef dish made with hot aromatic spices & vinegar. | |
| 42. 🍲 South Indian Fish Curry (G,D) | \$26.00 |
| Barramundi fish fillets cooked in a gravy made up of onions, tomato, mustard seed, curry leave, coconut milk, a dash of red chilli and tamarind juice. This dish is of medium hotness. | |
| 43. 🍲 Covai Prawn Curry (G) | \$26.00 |
| Tamil Nadu style curry cooked with prawn, coconut, diced onion, curry leaves and mix of spices. | |



= CHEF’S SPECIALS

COVAI CURRY PLATE \$42.00

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| Samosa OR Medu Vada OR Chicken Tikka OR Chicken 65, | |
| Plain OR Butter Naan, Plain Rice OR Saffron Pulao, | |
| Cucumber Raita, Gulab Jamun & Pappad | |
| CHOICE of ANY 2 curries. | |
| (Malai Kofta / Eggplant Potato Masala / Saag Dahl / | |
| Sambar / Mushroom Masala / Butter Chicken / Chicken | |
| Chettinad Curry / Spinach Chicken / Lamb Rogan Josh/ | |
| Spinach Lamb/ Beef Vindaloo) | |

RICE

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| All our rice are cooked from finely selected basmathi rice | |
| 44. Chicken Biriyani (G) | \$23.00 |
| Basmathi rice cooked with mix of exotic spices and boneless chicken. | |
| 45. Goat Biriyani (G) | \$25.00 |
| Basmathi rice cooked with mix of exotic spices and bone-in goat pieces | |
| 46. Saffron pulao (G) | \$5.00 |
| 47. Plain rice (G, V) | \$4.00 |

DOSA

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|---|---------|
| (South Indian pancake with fermented rice and lentil batter) | |
| (served with sambar & coconut chutney) | |
| 48. Plain Dosa (G, V) | \$13.00 |
| Fillings (Potato Masala \$5.00, Chilli flakes \$2.00, Ghee \$2.00, Onion \$2.00, Podi \$2.00, Egg \$3.00, Chicken curry \$5.00, Cheese \$5.00, Paneer \$5.00) | |

UTHAPPAM

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|--|---------|
| (South Indian thick pancake with fermented rice and lentil batter) | |
| (served with sambar & coconut chutney) | |
| 49. Plain Uthappam (G, V) | \$13.00 |
| Toppings (Ghee \$2.00, Podi \$2.00, Onion \$2.00, Egg \$3.00, Chilli \$2.00, Chicken \$5.00, Cheese \$5.00, Tomato \$3.00) | |

IDLY

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| Steamed cake made with fermented rice and lentils batter. Served with coconut chutney and sambar | |
| (Minimum 20 minutes’ preparation time) | |
| 50. Idly (3pcs) Vada (1pc) | \$15.50 |
| 51. Sambar Idly (3pcs) | \$15.50 |

KIDS MEAL

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|---|---------|
| 52. Chicken Nuggets & Fries | \$10.00 |
| 53. Butter Chicken or Paneer Makhani & Rice | \$16.00 |
| 54. Nutella Dosa | \$12.00 |

SIDES

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|--------------------------------|--------|
| 55. Coconut chutney (G, V) | \$5.00 |
| 56. Tamarind Chutney (G,V) | \$5.00 |
| 57. Onion / Mixed Salad (G, V) | \$6.00 |
| 58. Pappad (4pcs) (V) | \$3.50 |
| 59. Pickle (V) | \$3.00 |
| 60. Idly Podi (G,V) | \$3.00 |
| 61. Potato Masala (G, V) | \$5.00 |
| 62. Sambar (G, V) | \$6.00 |
| 63. Sweet Mango Chutney | \$4.00 |
| 64. Mint Chutney (G) | \$4.00 |
| 65. Cucumber Raita (G) | \$5.00 |

DESSERT & BEVERAGES

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|---------------------|--------|
| 66. Plain Lassi (G) | \$5.00 |
| 67. Mango Lassi (G) | \$6.00 |
| 68. Kulfi (G) | \$6.00 |
| 69. Gulab Jamun | \$6.00 |
| 70. Shahi Tukda (G) | \$6.00 |
| 71. Ice-Cream | \$5.00 |

HOT BEVERAGES

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| Traditional South Indian Style | |
| 72. Tea | \$5.00 |
| 73. Masala Tea | \$6.00 |
| 74. Coffee | \$6.00 |

Curries are made mild by using cream

V = VEGAN G = GLUTEN FREE D = DAIRY FREE

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