

# Trading Hours

**Monday**  
**Closed**

**Tuesday**  
**5:00PM - 9:30PM**

**Wednesday**  
**5:00PM - 9:30PM**

**Thursday**  
**5:00PM - 9:30PM**

**Friday**  
**5:00PM - 10:00PM**

**Saturday**  
**5:00PM - 10:00PM**

**Sunday**  
**5:00PM - 9:30PM**

## 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
- \*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

- 1. Samosa (4pcs)** \$12.50  
Four pieces of crispy pastry with fillings of mildly spiced potatoes, green peas and ground herb.
- 2. Milagai Bhajji (6pcs) (G, V)** 🌶️🌶️🌶️ \$12.50  
Popular spicy snack from South India made with chilli coated in chickpea batter and deep fried.
- 3. Medu Vada (4pcs) (G, V)** 🌶️ \$12.50  
Famous doughnut shaped south Indian savoury snack made with urad dhal.
- 4. Sambar Vada (3pcs) (G, V)** 🌶️ \$12.50  
Medu vada soaked in sambar.
- 5. Paneer Tikka (G)** \$15.00  
Cubes of cottage cheese marinated with spices and cooked in tandoor.
- 6. Onion Bhajji (G, V)** \$12.50  
Chunky onion slices coated in a chickpea flour batter spiced with cumin and pepper and lightly fried.
- 7. Chicken 65** 🌶️ \$12.50  
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)** \$14.50  
Boneless pieces of chicken marinate with yoghurt, Cashew paste, Cheese, ginger, garlic, chilli and blend of spices cooked in charcoal tandoor oven.
- 10. Lamb Chops (3pcs) (G)** \$21.00  
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** \$29.00  
**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

All our Naan's are plain flour based leavened bread cooked in charcoal tandoor oven for authentic flavour

- 14. Plain Naan** \$5.50
- 15. Butter Naan** \$6.00
- 16. Garlic Naan** \$6.50
- 17. Spicy Naan** 🌶️🌶️🌶️ \$6.50
- 18. Cheese Naan** \$7.50
- 19. Cheesy garlic Naan** \$8.00
- 20. Chicken Tikka Naan** \$7.00
- 21. Onion Kulcha** \$6.00
- 22. Tandoori Roti (V)** \$5.00
- 23. Parotta** \$6.00

## VEGETARIAN CURRIES

- 24. Paneer Tikka Masala (G)** \$24.00  
Popular dish of grilled paneer and capsicum in spicy onion tomato gravy.
- 25. Palak Paneer (G)** 🌶️ \$24.00  
Vegetarian dish consisting of paneer in a thick paste made from puréed spinach.
- 26. Malai Kofta (G)** \$24.00  
Mashed potato combined with fresh cheese, cashews and roasted cumin, lightly fried and simmered in a creamy gravy of yoghurt, onions, tomatoes and spices.
- 27. Channa Masala (V)** \$23.50  
Chickpeas cooked with onion, tomato and delicate blend of spices.
- 28. 🍲 Eggplant Potato Masala (G, V) 🌶️🌶️** \$23.50  
Wedges of eggplant and potato, wok tossed with onions, tomatoes, curry leaf, mustard seed, cumin seed and a dash of tamarind juice.
- 29. 🍲 Dal Makhani (G)** \$24.00  
Mixed lentils slow cooked with spices, cream and butter.
- 30. 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

- 31. 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.
- 32. Chicken Tikka Masala (G)** \$25.00  
Tandoor roasted chunks of boneless chicken tikka in a spicy, creamy and orange coloured sauce.
- 33. 🍲 Chettinad Chicken Curry (G,D) 🌶️** \$25.00  
Boneless chicken cooked with, turmeric and ground chettinad paste.
- 34. Spinach Chicken Curry (G) 🌶️** \$25.50  
Boneless chicken cooked with, turmeric and ground chettinad paste and spinach.
- 35. Lamb Rogan Josh (G,D)** \$27.00  
Braised lamb chunks cooked with a gravy based on browned onions, garlic, ginger and aromatic spices.
- 36. Spinach Lamb (G)** \$27.50  
Braised lamb chunks cooked with a gravy based on browned onions, garlic, ginger, aromatic spices and spinach.
- 37. 🍲 Lamb Pepper Masala(G) 🌶️** \$27.00  
South Indian style lamb dish cooked with onion, black peep, chilli, curry leaves and spices.
- 38. Goat Curry (D,G) 🌶️** \$29.00  
Freshly ground spices cooked with bone-in pieces of goat, onion, tomato and cashew paste.
- 39. Beef Vindaloo (G, D) 🌶️🌶️🌶️** \$25.00  
A distinctive Goan beef dish made with hot aromatic spices & vinegar.
- 40. 🍲 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.
- 41. 🍲 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 \$48.00

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 / Dal Makhni/ Sambar / Channa Masala / Butter Chicken / Chicken Chettinad Curry / Spinach Chicken / Lamb Rogan Josh/ Spinach Lamb/ Beef Vindaloo)

## RICE

All our rice are cooked from finely selected basmathi rice

- 42. Chicken Biryani (G)** \$25.00  
Basmathi rice cooked with mix of exotic spices and boneless chicken.
- 43. Goat Biryani (G)** \$26.00  
Basmathi rice cooked with mix of exotic spices and bone-in goat pieces
- 44. Saffron Pulao (G)** \$5.00
- 45. Plain Rice (G, V)** \$4.00

## DOSA

(South Indian pancake with fermented rice and lentil batter) (served with sambar & coconut chutney)

- 46. Plain Dosa (G, V)** \$13.50

**Fillings (Potato Masala \$5.50, 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

(South Indian thick pancake with fermented rice and lentil batter) (served with sambar & coconut chutney)

- 47. Plain Uthappam (G, V)** \$13.50

**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

Steamed cake made with fermented rice and lentils batter. Served with coconut chutney and sambar (Minimum 20 minutes preparation time)

- 48. Idly (3pcs) Vada (1pc)** \$15.50
- 49. Sambar Idly (3pcs)** \$15.50

## KIDS MEAL with Kids Drink

- 50. Chicken Nuggets & Fries** \$10.00
- 51. Butter Chicken or Paneer Makhani & Rice or Naan** \$16.00
- 52. Nutella Dosa** \$12.00

## SIDES

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

## DESSERT & BEVERAGES

- 64. Plain Lassi (G)** \$5.00
- 66. Mango Lassi (G)** \$6.00
- 67. Kulfi (G)** \$6.00
- 68. Gulab Jamun** \$6.00
- 69. Rose Milk** \$6.00
- 70. Ice-Cream** \$5.00

## HOT BEVERAGES

Traditional South Indian Style

- 71. Tea** \$5.00
- 72. Masala Tea** \$6.00
- 73. Coffee** \$6.00

Curries are made mild by using cream

**V = VEGAN G = GLUTEN FREE D = DAIRY FREE**

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