

77) Shahi Paneer (GF) \$19.99
Homemade cottage cheese simmered in rich onion & tomato based creamy gravy with touch of cashew.

78) Kadhai Paneer (GF) \$19.99
Homemade cottage cheese cubes cooked with capsicum, tomatoes and chillies in an onion based golden gravy.

79) Paneer Tikka Masala (GF) \$19.99
Homemade cottage cheese cooked in Chef's special Tikka sauce with sliced onion capsicum.

80) Paneer Butter Baiti (GF) \$19.99
An all time favourite homemade cottage cheese cooked with simmered in rich creamy tomato sauce.

81) Paneer Malabar (GF) \$19.99
A delicious South Indian specialty cooked in onion, capsicum, curry leaves, mustard seeds, coconut cream and garnished with Shredded coconut. Finished with chef's special sauce..

82) Palak Paneer (GF) \$19.99
Homemade cottage cheese cooked in spinach pure with special north Indian tarka.

BREAD FROM THE CLAY OVEN

'Tandoori Naan / Roti'

83) Tandoori Naan \$4.50
A traditional bread made with leavened dough in the clay oven. A perfect accompaniment to any curry.

84) Garlic Naan \$4.99
All time naan flavoured with garlic

85) Herb Naan \$5.50
Naan bread leavened with butter and herbs

86) Tandoori Roti \$4.99
A typical whole meal bread baked in the tandoor

87) Butter Naan (Buttery Layered Naan) \$5.99
All time favourite naan bread lightly smeared with butter

88) Parantha \$5.50
Whole meal layered bread with butter and baked in the tandoor

89) Garlic & Herb Cheese Naan \$6.50
Naan stuffed with cheese and herbs, sprinkled with garlic

90) Paneer Naan \$6.50
Naan stuffed with cottage cheese and mild spices

91) M & M Naan \$6.50
Naan stuffed with M & M

92) Aloo Kulcha \$6.99
Naan bread stuffed with spiced mashed potatoes and herbs.

93) Masala Kulcha \$6.99
Naan bread stuffed with shiny potatoes onion & home made cottage cheese mixed with exotic herbs spices.

94) Cheese Naan \$6.50
Naan stuffed with cheese and cooked in the tandoor

95) Keema Naan \$6.99
Naan stuffed with spicy minced meat and cooked in the tandoor

96) Kashmiri Naan \$6.99
A sweeter naan stuffed with coconut, sweet dry fruits & nuts

97) Chicken Cheese Naan \$8.99
Naan stuffed with a mixture of chicken pieces and cheese.

RICE ... (GF) Chawal

38) Plain Rice (GF) \$4.50
Aromatic steamed Basmati rice cooked with a touch of salt & lemon juice.

39) Saffron Rice (GF) \$4.99
Basmati Rice flavoured with saffron

100) Jeera Rice (GF) \$5.99
Low GI Basmati rice sautéed with roasted cumin seeds

101) Onion & Potato Rice (GF) \$6.50
Basmati rice cooked with onions and herbed potatoes

102) Kashmiri Rice (GF) \$6.50
Basmati rice sautéed with sweet dried fruits, nuts and creamy sauce

103) Lemon & Coconut Rice (GF) \$6.50
Basmati rice sautéed with coconut & mustard seeds with fresh lemon juice

104) Veg Biryani (GF) \$20.99
Basmati rice cooked with mixed vegetables, mustard seeds herbs & spices

Non-Veg Biryani (GF) \$21.99
Chicken Biryani

Beef Biryani \$22.99

Lamb Biryani \$24.99

Accompaniments... 'Saath May'

105) Raita (GF) \$5.99
Homemade yoghurt dip with cucumber, carrot and roast cumin seeds

106) Chutney (GF) \$4.50
Choice of mint chutney / mango chutney / tamarind chutney

107) Salads (GF) \$11.99
Fresh Green Salad / Onion Salad

108) Kachumber Salad \$12.99
Chopped cucumber, onion & tomato, carrot with spices

109) Achaar (GF) \$4.99
Spicy mixed pickles

Desserts .. 'Meethi Mehek'

110) Mango Kulfi \$9.99
Homemade mango ice cream

111) Pistachio Kulfi \$9.99
Homemade pistachio ice cream topped with pistachio

112) Gulab Jamun (2pcs) \$6.99
Sweet dumpling, fried and soaked in rose flavoured sugar syrup, garnished coconut. Served hot or cold

113) Kheer (GF) \$8.50
Mouth-watering slow cooked Indian rice pudding topped with nuts & served hot or cold

114) Ice Cream \$5.99
Vanilla ice cream topped with chocolate, caramel or strawberry topping

Fully Licensed & BYO (Wine Only)

Corkage \$3.99 per person

Dinner : Monday to Saturday 05:00pm - Depend on Traffic

Lunch Time Check On Website

Dishes marked with GF are Gluten Free

Most dishes are catered to your taste - mild, medium or hot.

Please advise our friendly staff of your preference.

* All prices subject to change without prior notice + GST

* Note : If you have any type of allergy please

tell our friendly staff at the time of order.

LUNCH SPECIALS

'Depahan Ka Khana':

From \$5.99

TAKE AWAY (Tuesday to Friday 11:00 AM to 2:00 PM)

1. Potato Fries \$5.99
2. Rice with Veg Curry (Dal Makhani or Channa Masala) \$12.99
3. Rice with Non-Veg Curry \$14.99
Butter Chicken
4. Chole Bhature \$16.99
Chickpeas Curry with Fried Bread served with Salad & Raita
5. Veg. Thali \$17.99
2 Veg Curries + Rice + Naan
6. Non-Veg. Thali \$19.99
2 Non-Veg. Curries + Rice + Naan
7. Spring (12pcs) \$12.99

VEG CURRIES

Dal Makhani (North Indian style black lentils slow cooked in creamy gravy)

Channa Masala (Chickpeas cooked with traditional Indian Herbs & Spices)

NON-VEG CURRIES

Butter Chicken (All time favourite Chicken Pcs. cooked in Tandoor simmered in rich tomato & cream sauce with cashew)

Chicken Korma (Mughlai style chicken cooked in onion based gravy, cashew and cream sauce. Topped with roast almonds)

BEVERAGES (Lunch Only)

Any Can of Drinks - \$4.50

Indian Masala Tea - \$4.50

Note: Not apply any type of discount in Lunch



ENTREES (Non-Vegetarian)

- 16) Mixed Entree** \$25.99
An array of 2 Chicken Tikka, 2 Malai Kebabs and 2 Vegetable Samosa, served with mint and tamarind chutney.
- 17) Non-Veg Samosas (2 Pcs)** \$12.99
Tasty triangles of lightly spiced lamb minced wrapped in a crispy pastry, served with tamarind chutney.
- 18) Chicken Tikka (4 Pcs) (GF)** \$18.99
Tender chicken filets marinated with yoghurt, herbs, spices and grilled on skewers in the tandoor (clay oven) served with mint sauce.
- 19) Chicken 65** \$19.99
Batter fried chicken pieces sautéed with curry leaves and chilli, onions and chef's special sauce.
- 20) Chilli Chicken** \$19.99
Golden fried chicken Pcs tossed in chef's special Delhi Chilli sauce, tossed with fresh capsicum & onion, sliced green chillies and fresh coriander.
- 21) Tandoori Chicken (GF)** Half \$16.99 / Full \$21.99
Whole chicken (8 Pcs full meal) marinated in a mouth-watering blend of yoghurt, selected herbs and spices, cut in Pcs & cooked to perfection in tandoori clay oven served with baby naan & mint sauce.
- 22) Malai Kebab (4 Pcs) (GF)** \$17.99
Tender chicken mince with fresh ginger, lemon juice, green chillies and herbs, rolled onto skewers and grilled in the tandoor oven served with mint sauce.
- 23) Punjabi Masala Prawns (8 Pcs) (GF)** \$18.99
Assise Tiger prawns marinated overnight in our tandoori tikka sauce, cooked in clay oven with capsicum & onion, served with mint chutney.
- 24) Prawns Pakora (8 Pcs) (GF)** \$18.99
Prawns dipped in tasty chickpea & herbs batter, golden fried, served with our fresh tamarind chutney.
- 25) Cumin Fish Pakoras (GF)** \$18.99
Fish filets marinated in fresh herbs & spices, dipped in chickpea batter & fried served with mint chutney.

MAIN COURSE... *Khaas Khaana* CHICKEN (MURG)

- 26) Butter Chicken (Makhani Murg) (GF)** \$20.99
An all-time favourite. Marinated Chicken Pcs, cooked in the Tandoor, simmered in a rich tomato & cream sauce with cashews.
- 27) Dhaba Chicken (Spice Lover) (GF)** \$20.99
Traditional homemade grandmother secret recipe, diced chicken with bone cooked with the tone of spices on slow flame.
- 28) Chicken Tikka Masala (GF)** \$20.99
Marinated chicken pieces cooked in clay oven and finished with our chef's famous Tikka sauce.
- 29) Kadhai Chicken (GF)** \$20.99
Chicken filets cooked in traditional tomato based gravy, herbs capsicum, onion & tomato Garnished with coriander.
- 30) Chicken Korma Curry (GF)** \$20.99
Mughlai style chicken cooked in onion based gravy, cashew and cream sauce. Topped with roast almonds.
- 31) Chicken Madras (GF)** \$20.99
Tender chicken pieces cooked in traditional south Indian style gravy, cooked with curry leaves, sliced onions, capsicum, red roasted chillies, mustard seeds, coconut cream and shredded coconut.
- 32) Chicken Vindaloo (GF)** \$20.99
Chicken Pcs cooked Goan style in hot curry with our chef's special herbs.
- 33) Chicken Saag (GF)** \$20.99
Chicken Pcs cooked in mustard leaves & spinach, house blend spices & herbs. Finished with chef's special tarka.
- 34) Palak Chicken (GF)** \$20.99
Chicken pieces cooked with spinach puree and chef's special tarka.

LAMB (GOSHT)

- 35) Lamb Rogan Josh (GF)** \$21.99
A popular authentic lamb curry from the Himalayan heights of Kashmir cooked with fresh herbs and spices in a tomato & onion base gravy.
- 36) Bhuna Gosht (GF)** \$21.99
Baby lamb shanks cut into small pieces and then slow cooked in north Indian style masala gravy.
- 37) Lamb Korma Curry (GF)** \$21.99
A favourite of Mughlai kings, tender lamb pieces cooked in a rich cashew and cream sauce topped with roast almonds.
- 38) Saag roast (GF)** \$21.99
North Indian style dish cooked in mustard leaves & spinach puree with house blend spices and herbs.
- 39) Lamb Palak (GF)** \$21.99
Diced lamb cooked with spinach puree and chef's special tarka.
- 40) Lamb Vindaloo (GF)** \$21.99
Lamb Pcs cooked Goan style in hot curry with our chef's special Herbs.
- 41) Mutton Rarha (Lamb Dahi Wala) (GF)** \$21.99
Tender lamb pieces cooked in a special North Indian sauce with yoghurt.
- 42) Lamb Madras (GF)** \$21.99
Tender lamb pieces cooked in traditional South Indian style gravy, cooked with curry leaves, sliced onions, capsicum, red roasted chillies, mustard seeds, coconut cream and shredded coconut.

GOAT

- 43) Goat Mahraja (GF) (Spice Lovers)** \$23.99
Goat Meat with bones cooked with our chef special spices with traditional style.
- 44) Goat Bhuna Masala (GF)** \$23.99
Goat with bones cooked in onion & tomato based golden gravy with diced onion & capsicum.
- 45) Goat Saag (GF)** \$23.99
Goat with bones cooked north Indian style in mustard leaves & spinach puree with house blend and herbs.
- 46) Goat Palak (GF)** \$23.99
Goat with bones cooked with spinach puree & chief special tarka
- 47) Goat Vindaloo (GF)** \$23.99
Goat with bones cooked goan style in hot curry with our chef special sauce & herbs.

BEEF

- 48) Beef Madras Curry (GF)** \$21.99
Tender beef pieces cooked in traditional South Indian style gravy, cooked with curry leaves, sliced onions, capsicum, red roasted chillies, mustard seeds, coconut cream and shredded coconut.
- 49) Bombay Beef Curry (GF)** \$21.99
Slow cooked beef with chickpeas, sliced onions and potatoes in traditional gravy.
- 50) Beef Vindaloo (GF)** \$21.99
Goan style hot curry cooked in house made sauce with our chef's special herbs and spices. Topped with green chillies.
- 51) Beef Bhuna Masala (GF)** \$21.99
Diced Beef cooked in onion and tomato based golden gravy with diced onions and capsicum.
- 52) Beef Korma (GF)** \$21.99
Tender Beef pieces cooked Mughlai style in a rich cashew and cream sauce topped with roast almonds.
- 53) Beef Saag (GF)** \$21.99
Beef pieces cooked in mustard leaves and fresh spinach, house blend spices & herbs. Finished with chef's special tarka.
- 54) Beef Kashmiri (GF)** \$21.99
Tender diced pieces of Beef cooked in special Kashmiri sauce

SEAFOOD... *Samundewi Khaana*

- 55) Fish Kashmiri (GF)** \$21.99
A popular North Indian dish cooked in a white sauce, garnished with nuts.
- 56) Fish Malai (GF)** \$21.99
Pieces of fish cooked in mild golden gravy and finished with ground cashews.
- 57) Prawn Korma (GF)** \$22.99
Prawns cooked Mughlai style in cashews and rich creamy sauce with vegetable, topped with roasted almonds.
- 58) Prawn Malabar (GF)** \$22.99
A delicious South Indian specialty cooked in coconut cream & garnished with Shredded coconut.
- 59) Masala Seafood (GF)** \$25.99
Pieces of calamari, prawns, scallops, basa, mussels & fish cooked in our house special masala sauce, garnished with fresh coriander.
- 60) Prawn Madras (GF)** \$22.99
Tender prawn pieces cooked in traditional South Indian style gravy, cooked with curry leaves, sliced onions, capsicum, red roasted chillies, mustard seeds, coconut cream and shredded coconut.
- 61) Prawn Vindaloo (GF)** \$22.99
Prawns cooked Goan style in very hot curry with our chef's special herbs.
- 62) Palak Prawns (GF)** \$22.99
Prawns cooked with fresh pureed spinach with chef's special tarka
(NOTE: Use Basa fish in all curries)

VEGETABLES & PULSES... *Sabz-E-Bahan*

- 63) Dal Fry (Yellow Lentils) (GF)** \$19.99
Yellow lentils cooked on slow fire with onions, ginger & garlic.
- 64) Dal Makhani (Black Lentils) (GF)** \$19.99
Traditional North Indian style black lentils slow cooked in a creamy gravy.
- 65) Channa Masala (GF)** \$19.99
Chickpeas cooked with diced onions & capsicum, cooked with onion & tomato based gravy with exotic & spices.
- 66) Palak Channa** \$19.99
Boiled chickpeas cooked in a spinach gravy.
- 67) Aloo Palak (GF)** \$19.99
Pan fried diced potatoes with fresh spinach leaves, herbs & spices.
- 68) Mixed Vegetable Curry (GF)** \$19.99
A Delicious combination of fresh seasonal vegetables, homemade cottage cheese, ginger, garlic & curry leave. Finished in onion & tomato based sauce.
- 69) Vegetable Korma (GF)** \$19.99
Seasonal vegetables cooked Mughlai style in a rich cashew & cream sauce, topped with roasted almonds.
- 70) Eggplant Curry (Bhartha) (GF)** \$19.99
Eggplant specialty baked over an open flame, mashed and sautéed with green peas, onions, garlic, ginger and spices, finished with fresh herbs.
- 71) Kajju Gobhi (GF)** \$19.99
Cauliflower and potatoes cooked mughlai style in a rich cashew with ginger, tomato herbs, turmeric with a creamy touch.
- 72) Aloo Gobhi (GF)** \$19.99
Cauliflower and potatoes cooked with ginger, tomato, herbs anda touch of turmeric.
- 73) Methi Malai Mater (GF)** \$19.99
Fenugreek infused peas cooked in a fresh cream & aromatic spices with creamy touch.
- 74) Sarson ka Saag (GF)** \$19.99
Famous Punjabi dish of mustard leaves & spinach leaves cooked with special north Indian tarka.
- 75) Malai Kofta** \$19.99
Homemade cottage cheese & potato dumplings in rich onion & tomato based creamy gravy with touch of cashew.
- 76) Matar Paneer (GF)** \$19.99
Homemade cottage cheese and green peas cooked with traditional style onion and tomato based gravy, finished with fresh coriander.

KIDS MEALS... 'Xanhu Ka Khana'

- 1) Hot fries served with tomato sauce \$6.99
- 2) Chicken cheese naan served with mild butter chicken sauce \$9.99
- 3) 4 pieces of chicken nuggets and potato fries + apple juice served with tomato sauce \$12.99
- 4) Butter chicken + Rice, Apple Juice \$15.99
- 5) Kids Ice Cream (Vanilla Ice Cream) Toppings (Strawberry, Chocolate, Caramel) \$5.99

DEALS

- 1) Deal for One
1 Piece Veg Samosa, 1 BCHK, 1GN & 1 Saffron Rice \$29.99
- 2) Special Deal
2 Piece Veg Samosa, 1 BCHK, 1LR, 1GN & 1 Saffron Rice \$59.99
- 3) Royal Deal
2 Piece Veg Samosa, 2 Pcs Chicken Tikka BCHK, 1LR, 1 Mix Veg Korma 2 GN & 2 Saffron Rice \$89.99
- 4) King of Curries Deal
3 Piece Samosa, 3 Pcs Malai Kebab, 3 Pcs Chicken Tikka BCHK, 1LR, 1 Veg Korma, 1 Veg Korma 3 GN & 3 Saffron Rice \$132.99

ENTREES (Veg Vegetarian) Xanhu Ka Khana

- 1) Pappadum's (4 Pcs) (GF) \$4.99
Crisp Lentil Wafers
- 2) Condiments Platter (GF) \$13.99
8 Pieces of Papadums + Raita + Mango + Mint + Tamarind Chutney
- 3) Vegetable Samosas (2 Pcs) \$7.99
Tasty triangles of mildly spiced mashed potatoes and green peas wrapped in a crispy homemade pastry, served with tamarind chutney
- 4) Pappi Chaat \$13.99
Crispy & flaky deep fried Indian savoury cracker served with tamarind sauce, mint sauce & sweet yogurt finish head with gram flour vermicelli
- 5) Samosa Chaat (2 Pcs) \$13.99
Classic Indian Street fare Samosa topped with Onions, Chick Peas, Fresh coriander, mixed Chutneys & mouth watering spices.
- 6) Tikki Chaat \$15.99
Two spicy potato patties fried crispy and golden brown and served with various chutneys.
- 7) Vegetable Pakora (Per Plate) (GF) \$14.99
Fresh vegetables and spices delicately coated in GF chickpea batter and deep fried served with tamarind chutney
- 8) Vegetable Manchurian \$18.99
Mixed vegetable dumplings cooked in a soya sauce based gravy and garnished with fresh herbs.
- 9) Pieces of Cauliflower \$18.99
Pieces of cauliflower dipped in a delicious batter, fried till crispy and coated with honey & sweet chilli sauce, tossed with fresh capsicum & onion.
- 10) Onion Bhaji (GF) (Per Plate) \$11.99
Onions rings mixed with chickpea flour fresh herbs & spices and golden fried, served with tamarind chutney
- 11) Spring Rolls (12 Pcs) \$14.99
Rolled appetizers filled with veggies.
- 12) Paneer Pakora (8 Pcs) (GF) \$19.99
Slices of homemade cottage cheese dipped in tasty chickpea batter & golden fried, served with tamarind chutney
- 13) Cheese Chilli \$19.99
Marinated homemade cottage cheese cubes dipped in a delicious batter, deep fried cooked with capsicum and onion with homemade tomato chilli sauce.
- 14) Paneer \$5 \$19.99
Deep fried cottage cheese tossed with curry leaves, spices and home made 65 sauce.
- 15) Vegetarian Platter \$21.99
2 Veg Samosa, 2 Paneer Pakora and 6 Onion bhaji, served with tamarind chutney.

ENTREES (Non-Vegetarian)

- 16) Mixed Entree \$25.99
An array of 2 Chicken Tikka, 2 Malai Kebabs and 2 Vegetable Samosa, served with mint and tamarind chutney.
- 17) Non-Veg Samosas (2 Pcs) \$12.99
Tasty triangles of lightly spiced lamb minced wrapped in a crispy pastry, served with tamarind chutney
- 18) Chicken Tikka (4 Pcs) (GF) \$18.99
Tender chicken fillets marinated with yoghurt, herbs, spices and grilled on skewers in the tandoor (clay oven) served with mint sauce.
- 19) Chicken \$5 \$19.99
Batter fried chicken pieces sautéed with curry leaves and chilli, onions and chef's special sauce.
- 20) Chilli Chicken \$19.99
Golden fried chicken Pcs tossed in chef's special Delhi Chilli sauce, tossed with fresh capsicum & onion, sliced green chillies and fresh coriander.
- 21) Tandoori Chicken (GF) Half \$16.99 / Full \$21.99
Whole chicken (8 Pcs full meal) marinated in a mouth-watering blend of yoghurt, selected herbs and spices, cut in Pcs & cooked to perfection in tandoori clay oven served with baby naan & mint sauce.
- 22) Malai Kebab (4 Pcs) (GF) \$17.99
Tender chicken mince with fresh ginger, lemon juice, green chillies and herbs, rolled onto skewers and grilled in the tandoori oven served with mint sauce.
- 23) Punjabi Masala Prawns (8 Pcs) (GF) \$18.99
 Aussie Tiger prawns marinated overnight in our tandoori tikka sauce, cooked in clay oven with capsicum & onion, served with mint chutney.
- 24) Prawns Pakora (8 Pcs) (GF) \$18.99
Prawns dipped in tasty chickpea & herbs batter, golden fried, served with our fresh tamarind chutney.
- 25) Cumin Fish Pakoras (GF) \$18.99
Fish filets marinated in fresh herbs & spices, dipped in chickpea batter & fried served with mint chutney.

MAIN COURSE... Xanhu Ka Khana

CHICKEN (MURG)

- 26) Butter Chicken (Makhani Murg) (GF) \$20.99
An all-time favourite. Marinated Chicken Pcs, cooked in the Tandoor, simmered in a rich tomato & cream sauce with cashews.
- 27) Dhaba Chicken (Spice Lover) (GF) \$20.99
Traditional homemade grandmother secret recipe, diced chicken with bone cooked with the tone of spices on slow flame.
- 28) Chicken Tikka Masala (GF) \$20.99
Marinated chicken pieces cooked in clay oven and finished with our chef's famous Tikka sauce.
- 29) Kadhai Chicken (GF) \$20.99
Chicken filets cooked in traditional tomato based gravy, herbs capsicum, onion & tomato garnished with coriander.
- 30) Chicken Korma Curry (GF) \$20.99
Mughlai style chicken cooked in onion based gravy, cashew and cream sauce. Topped with roast almonds.
- 31) Chicken Madras (GF) \$20.99
Tender chicken pieces cooked in traditional south Indian style gravy, cooked with curry leaves, sliced onions, capsicum, red roasted chillies, mustard seeds, coconut cream and shredded coconut.
- 32) Chicken Vindaloo (GF) \$20.99
Chicken Pcs cooked Goan style in hot curry with our chef's special herbs.
- 33) Chicken Saag (GF) \$20.99
Chicken Pcs cooked in mustard leaves & spinach, house blend spices & herbs. Finished with chef's special tarka.
- 34) Palak Chicken (GF) \$20.99
Chicken pieces cooked with spinach puree and chef's special tarka.

LAMB (GOSHT)

- 35) Lamb Rogan Josh (GF) \$25.99
A popular authentic lamb curry from the Himalayan heights of Kashmir cooked with herbs and spices in a tomato & onion base gravy.
- 36) Bhuna Gosht (GF) \$20.99
Baby lamb shanks cut into small pieces and then slow cooked in north Indian style gravy.
- 37) Lamb Korma Curry (GF) \$20.99
A favourite of Mughal kings, tender lamb pieces cooked in a rich cashew and cream topped with roast almonds.
- 38) Saag Gosht (GF) \$20.99
North Indian style dish cooked in mustard leaves & spinach puree with house blend herbs.
- 39) Lamb Palak (GF) \$20.99
Diced lamb cooked with spinach puree and chef's special tarka.
- 40) Lamb Vindaloo (GF) \$20.99
Lamb Pcs cooked Goan style in hot curry with our chef's special Herbs.
- 41) Mutton Ratha (Lamb Dahi Wala) (GF) \$20.99
Tender lamb pieces cooked in a special North Indian sauce with yoghurt.
- 42) Lamb Madras (GF) \$20.99
Tender lamb pieces cooked in traditional South Indian style gravy, cooked with leaves, sliced onions, capsicum, red roasted chillies, mustard seeds, coconut cream and shredded coconut.

GOAT

- 43) Goat Mahraja (GF) (Spice Lovers) \$20.99
Goat meat with bones cooked with our chef's special spices with traditional style blend and herbs.
- 44) Goat Bhuna Masala (GF) \$20.99
Goat with bones cooked in onion & tomato based golden gravy with diced onion capsicum.
- 45) Goat Saag (GF) \$20.99
Goat with bones cooked north Indian style in mustard leaves & spinach puree with blend and herbs.
- 46) Goat Palak (GF) \$20.99
Goat with bones cooked with spinach puree & chef's special tarka
- 47) Goat Vindaloo (GF) \$20.99
Goat with bones cooked Goan style in hot curry with our chef's special sauce & house blend herbs.

BEEF

- 48) Beef Madras Curry (GF) \$20.99
Tender beef pieces cooked in traditional South Indian style gravy, cooked with leaves, sliced onions, capsicum, red roasted chillies, mustard seeds, coconut cream and shredded coconut.
- 49) Bombay Beef Curry (GF) \$20.99
Slow cooked beef with chickpeas, sliced onions and potatoes in traditional gravy with green chutney.
- 50) Beef Vindaloo (GF) \$20.99
Goan style hot curry cooked in house made sauce with our chef's special herbs & spices. Topped with green chillies.
- 51) Beef Bhuna Masala (GF) \$20.99
Diced beef cooked in onion and tomato based golden gravy with diced onions and capsicum.
- 52) Beef Korma (GF) \$20.99
Tender beef pieces cooked Mughlai style in a rich cashew and cream sauce topped with roast almonds.
- 53) Beef Saag (GF) \$20.99
Beef pieces cooked in mustard leaves and fresh spinach, house blend spices & herbs finished with chef's special tarka.
- 54) Beef Kashmiri (GF) \$20.99
Tender diced pieces of beef cooked in special Kashmiri sauce.