

Vegetarian Entrees

Vegetable Samosa Deep-fried pastry filled with spiced vegetables, 2 pieces.	\$11.00
Pakoras Selection of five seasonal vegetables separately dipped in spicy chick pea batter and deep fried.	\$9.50
Aloo Set* Deep-fried pastry filled with potatoes marinated in a mint tandoori infused sauce.	\$11.50
Dal Soup* Deliciously freshly prepared red lentil soup.	\$9.50
Onion Bhajia Onion pieces marinated for 48 hours then battered with chickpea flour and fried.	\$11.50
Tofia.E.Noor * Roasted paneer in mustard, yoghurt and mint, skewered with capsicum, tomato and onion.	\$19.00

Non-Vegetarian Entrees

Lamb Samosa Deep-fried pastry filled with minced lamb capsicum and cumin.	\$11.00
Chicken Samosa Deep-fried pastry filled with spiced chicken breasts, potato and turmeric.	\$11.00
Tandoori Chicken Chicken deeply marinated for 48 hours and smoke-roasted in Tandoor.	\$10.50
Reshmi Kebab Minced chicken mixed with onions, herbs and spices, roasted in Tandoor on skewers.	\$9.50
Seekh Kebab Lamb mince with a touch of Indian spices, infused with capsicum seeds, onions then roasted in Tandoor on skewers.	\$11.00
Chicken Tikka Tender chicken breast pieces, highly flavoured medium-hot sauce, cooked in Tandoor.	\$12.50
Nawab Panir Tikka* Succulent chicken thighs marinated for 48 hours in cloves, ginger and North Indian ground spices, skewered and cooked with home-made cottage cheese, onions and capsicums.	\$16.50
Barra kebab Succulent lamb cutlets marinate in garlic , cumin, chilli and caramelised onion masala, roasted in the Tandoor oven	\$20.00
Prawn Puri Prawns fully shelled sautéed in tangy pickled mango marinade and placed inside a soft puri bread*	\$16.50
Achari Fish Tikka Tender pieces of monkfish soaked in lime juice ,marinated in yoghurt and carom seeds with tempered spices, skewer roasted in the Tandoor oven	\$17.00
Deluxe Mixed Entrée Selection Samosas, Onion Baji, Pakoras, Tandoori Chicken, Reshmi, Seekh Kebab and Chicken Tikka accompanied with mint yoghurt, cumin infused chutney. Minimum order of two.	Per head \$16.50

Vegetarian Specialties

Vegetable Kashmiri Korma A beautiful assortment of mixed vegetables cooked in spices, cream and fruit.	\$22
Vegetable Kofta Spiced Vegetable Dumplings cooked in delicious gravy of onions, chopped nuts, coconut and fenugreek leaves.	\$20.50
Matar Paneer Home-made paneer, peas and spices cooked in rich gravy.	\$24
Bombay Aloo Marinated potatoes cooked in the chef's special sauce of yoghurt and mint.	\$19

Broccoli Masala	\$21.00
Broccoli, mushroom and capsicum, spiced and finished in a special onion sauce. <i>(Vegan)</i>	
Shahi Paneer	\$24.00
Home made cottage cheese, cubed then simmered in a rich butter sauce with capsicum and honey.	
Tarka Dhal	\$19.50
Red lentils infused with black mustard & cumin seeds finished with tomatoes & onions. <i>(Vegan)</i>	
Chana Masala	\$21.00
Whole chick peas cooked in masala infused with amchoor, ginger & coriander finished with tomatoes. <i>(Vegan)</i>	
Vegetable Curry <i>(Mild, Medium or Hot)</i>	\$21.00
A beautiful selection of mixed vegetables cooked with onions and tomato. <i>(Vegan)</i>	
Bindi Masala	\$21.00
Tender okra cooked with caramelised onions and Gujarati spice. <i>(Vegan)</i>	
Jalfrezi Bindi	\$21.00
Okra finished with green capsicums and onions in a mint yoghurt mustard sauce.	
Baingan Masala	\$25.00
Delicious eggplant simmered in capsicum onions and tomatoes with delicate spices. <i>(Vegan)</i>	
Karahii paneer	\$24.00
Home made paneer cheese finished in yoghurt with capsicum and onions, spiced with cloves and amchoor flavour.	
Paneer jalfrezi	\$24.00
Beautiful cubes of home-made paneer finished in mint and mustard with capsicums ,onions ,yoghurt and crushed red chillies.	
Malai kofta	\$23.00
Delicious dumplings of cashew coconut sultanas and potatoes finished in a delicate cream sauce.	
Saag Aloo	\$21.00
Potatoes rubbed in turmeric and finished in chopped spinach. <i>(Vegan)</i>	
Aloo Gobi	\$21.00
Delicious potatoes and cauliflower soaked in lime juice with dry ground spices. <i>(Vegan)</i>	
Palak Paneer	\$24.00
Home-made diced cottage cheese cooked in chopped spinach and tomatoes.	
Dal Makani	\$24.00
Select black lentils cooked in a rich buttery gravy with North Indian spice and heavy cream. Delicious velvety and decadent.	

Chicken Specialties

Mango chicken	\$23.00
Tender chicken breasts simmered in mango and fresh cream. A delicate mild dish.	
Butter Chicken	\$23.00
Roasted tandoori chicken cooked with cream, honey and tomatoes. Loved by many. <i>(Mild)</i>	
Chicken Masta Masala	\$23.00
Boneless chicken tikka simmered in tandoori gravy with fenugreek and yoghurt. <i>(Medium hot)</i>	
Chicken Jalferzi	\$23.00
Boneless chicken breasts cooked in the chef's unique mint gravy with crushed red chilli's, onions and capsicums. <i>(Medium hot)</i>	
Saag Chicken	\$23.00
Tender chicken breast pieces cooked with chopped spinach and tomatoes.	
Chicken Tikka Masala <i>(Mild, Medium or Hot)</i>	\$23.00
Boneless chicken pieces roasted in the Tandoor, then finished in the chef's unique mint gravy.	
Chicken Madras <i>(Medium Hot)</i>	\$23.00
Chicken breast piece rubbed in tumeric, cooked with chopped tomatoes, in coconut and onion sauce.	
Chicken Vindaloo	\$23.00
Tender Chicken Breast curry with potatoes, very hot.	
Chicken Kashmiri <i>(Mild)</i>	\$23.00
Chicken Breasts cooked with spice, fruit, nuts and cream.	
Chicken Korma <i>(Mild)</i>	\$23.00
Boneless chicken pieces cooked in cream finished with cashew nuts.	

Seafood

Fish Curry Boneless pieces of tender Monkfish soaked in lime juice and finished in coconut cream with onions. <i>(Mild, medium or hot)</i>	\$24.50
Prawn Curry Succulent prawns fully shelled soaked in lime juice overnight and finished with coconut, onions and green herbs. <i>(Mild, medium or hot)</i>	\$32.00
Squid Curry Pieces of squid cooked on a delicious sauce of Gujarat spices for a mere 8 seconds ensuring tenderness. <i>(Mild, medium or hot)</i>	\$24.50

Lamb Specialities

Lamb Korma (Mild) Tender pieces of lamb cooked in cream finished with cashew nuts.	\$25.00
Rogan Gosht Succulent pieces of lamb cooked in a thick gravy with a distinctive tomato flavour. <i>(Medium)</i>	\$25.00
Saag Gosht Diced lamb cooked with green herbs and spinach. <i>(Medium)</i>	\$25.00
Lamb Vindaloo Diced Lamb curry with potatoes, very hot.	\$25.00
Bhuna Josh Succulent pieces of lamb cooked in a thick gravy with a distinctive mint flavour.	\$25.00
Methi Gosht Lamb pieces cooked with fenugreek leaves, onions and tomato, aromatically bitter.	\$25.00
Lamb Badam Pasanda Marinated lamb pieces cooked in cream, spiced and garnished with almonds.	\$25.00
Lamb Madras Succulent pieces of cubed leg lamb cooked in onions southern Indian style with coconut and tomatoes.	\$25.00

Tandori Specialties

	half	whole
Tandoori Chicken Whole Traditional grilled chicken marinated for 48 hours with mint fenugreek and yoghurt	\$19.00	\$33.00
Chicken Tikka Succulent, chicken breasts cooked in Tandoor with yoghurt & mustard highly spiced	\$23.00	
Seekh Kebab Lamb mince with a touch of Indian spices, infused with capsicum seeds, onions then roasted on Tandoor skewers.	\$22.00	
Reshmi Kebab Chicken mince mixed with green and dry herbs roasted in Tandoor on Skewers.	\$19.00	
Nawab Tikka Succulent chicken thighs marinated 48 hours in cloves, ginger and North Indian ground spices, skewered and smoke roasted.	\$29.00	
Nawab Panir Tikka <i>(2 Skewers)</i> Nawab Tikka, chicken skewered with garden fresh capsicums, cottage cheese and onions then laced on a bed of finely sliced onion, marinated in lime juice and cumin.	\$29.00	

Maharaja Menu

Great India's Most Deluxe

Goan Pork Curry Succulent large cubes of pork marinated in Gewurztraminer wine overnight, then finished off in buttery onion gravy with tomatoes.	\$25.00
Pork Vindaloo Highly spiced pieces of tender pork cooked with potatoes and wine <i>(very hot)</i> .	\$25.00
Samba Masala (Venison) Tender cubes of venison cooked with lush green herbs, chives and coriander, finished in coconut cream. A delicacy of Nepal, North-East India.	\$29.00
Gehtu Masala Succulent cubes of lamb marinated for 48 hours, then skewered and smoke roasted over flaming charcoal, finished in a rich Tandoori Masala sauce with green herbs and onions. <i>(Highly spiced, medium hot)</i>	\$27.00
Murgh Chuttri Tender breast pieces of chicken cooked with spices and capsicum. It is then finished off with mushrooms sautéed in cumin seeds.	\$24.00
Goan Squid Masala Squid cooked for a mere 8 seconds in green herbs, ground spices and a coconut base. Served in a traditional Karahii Wok, a delicacy of goa.	\$24.50
Chicken Dopiazza Chicken breasts rubbed in turmeric simmered in onions and tomatoes, topped with fried sliced onions and cumin.	\$24.00
Karahii Chicken Chicken breasts cooked in onions, tomatoes and yoghurt. Served in a traditional Karahii Wok. A North Indian specialty.	\$27.00
Lamb Dunsark Lamb and red lentils cooked together with Gujarati roasted spices.	\$25.00
Chicken Dunsark Tender breast pieces of chicken cooked with red lentils and Gujarati roasted spices.	\$24.00

Great India Specials

Tandori Mixed Grill *(for One)* \$42.00

Tandoori Chicken, Chicken Tikka, Nawab Tikka, Seekh Kebab and Reshmi Kebab
A delicious assortment of Tandoori dishes, sizzling on an iron plate, served with:
Onion Kulcha and Cool Dahi Raita.

Murgh Masala *(for One)* \$31.00

This Tandoori dish represents tender chicken on the bone barbecued on skewers, then garnished with a Masala sauce of delicate herbs and rich unique home prepared spices:
Medium or hot served with: Onion Kulcha, Palau Rice, Poppadoms and Chutney.

Murgh Masala *(for TWO)* \$60.00

This Tandoori dish represents tender chicken on the bone barbecued on skewers, then garnished with a Masala sauce of delicate herbs and rich unique home prepared spices:
Medium or hot served with: Rogini Nan, Palau Rice, Poppadoms and Chutney.

Rice Specialties

All Biryani's freshly made upon order and served with a delicious vegetable sauce.

Pulau Rice Mildly spiced fried rice cooked with cumin, cinnamon sticks and bay leaves.	\$3.50
Coconut Rice A perfect example of authentic South Indian cuisine cooked with coconut cream and caramelised onion.	\$3.50
Basmati Steamed Rice Loved by many. Steamed long grain basmati rice.	\$3.50
Murgh Biryani Boneless Tandoori chicken and rice cooked together with vegetables, dried fruits, nuts and garnished with egg omelette and served with a superb vegetable sauce.	\$32.00
Vegetable Biryani Fresh cauliflower, broccoli, capsicums, potatoes, panner and peas cooked with dried fruits, nuts and rice.	\$29.00
Prawn Biryani Prawns and rice cooked with vegetables, dried fruit, nuts and spices.	\$36.00
Chicken Biryani Chicken breasts cooked with rice, dried fruit, nut and spices.	\$29.00
Lamb Biryani Tender pieces of lamb cooked with rice, dried fruit, nut and spices.	\$36.00

Tandoori Breads

Nan Leavened flour bread baked in clay oven.	\$4.50
Cheese Nan Soft Nan stuffed with aged Egmont cheddar and topped with garlic.	\$7.50
Garlic Nan Leavened flour bread with a touch of garlic.	\$4.50
Kheema Nan Leavened Indian bread stuffed with minced lamb and spices.	\$7.50
Peshawari Nan <i>(sufficient for 2)</i> Large leavened bread stuffed with dried fruits and nuts.	\$7.50
Rogini Nan <i>(sufficient for 2)</i> Large leavened bread richly topped with yolks of eggs nuts. <i>(Sweet)</i>	\$7.50
Onion Kulcha Round leavened bread, with chopped onions cumin and turmeric.	\$4.50
Paratha Flaky rich wholemeal bread, twice turned and layered. <i>(Dairy free)</i>	\$6.00
Stuffed Paratha Wholemeal bread stuffed with spiced potato, cumin seeds, turmeric and chilli.	\$6.00
Tandoori Roti Traditional wholemeal unleavened bread. <i>(Dairy free)</i>	\$4.00

Accompaniments

Poppadoms	\$1.70
Mango Chutney <i>(Sweet)</i>	\$1.60
Mango Pickle <i>(Sour hot)</i>	\$1.60
Lime Pickle <i>(Aromatic)</i>	\$1.60
Chilli Pickle	\$1.60
Tamarind Sauce	\$3.50
Plain Yoghurt <i>(Homemade)</i>	\$4.50
Mint Yoghurt <i>(Sweet)</i>	\$4.50
Dahi Raita Cool thick homemade yoghurt with shredded cucumber, pink himalayan salt and garlic.	\$5.50
Onion Salad Diced onions, cucumber, carrots and tomatoes with spice.	\$8.00
Combination Chutney and Pickles	\$6.00
Green Salad	\$8.00

(Prices subject to change without notification)