

ENTREES

1. **Vegetable Samosa(2 pcs)** \$7.00
Flaky pastry, filled with diced potatoes, peas and cumin seeds then fried golden brown.
2. **Onion Bhaji** \$7.00
Sliced onion stirred in chickpea flour batter and deep fried.
3. **Panner Tikka** \$21.00
Home made cottage cheese skewered with garden fresh green capsicum, tomatoes, onions and then marinated with lemon juice and great spices then cooked in tandoori oven.
4. **Mix Pakora (4 pcs)** \$2.00
Selection of mixed vegetable mildly spiced dipped in batter and deep fried.
5. **Chilli Garlic, Prawns/Scallops** \$15.00
Marinated prawn or scallops sauteed in to the frying pan served with sauteed mushroom, chef special gravy.
6. **Chilli Prawns** \$15.00
Marinated prawn cooked with ginger, garlic, onion, capsicum and spices finished with coriander and spring onion.
7. **Tandoori Prawn** \$16.00
King prawn marinated with yoghurt, ginger, garlic and spices than roasted on tandoori oven.
8. **Prawn Pakora** \$15.00
King prawns cutlets dipped in fried mildly spiced batter deep fried and served with mint sauce.
9. **Garlic Chicken Tikka** \$13.00
Boneless chicken marinated with garlic yoghurt, cashew nut, great spices and cooked in tandoori oven.
10. **Chicken Tikka** \$13.00
Tendered boneless chicken marinated in paprika and yoghurt, roasted in tandoori oven.
11. **Seekh Kebab** \$13.00
Minced chicken / lamb flavored with great spice pressed on a skewer, then cooked in the clay oven.
12. **Mixed Platter (min for two people)** \$19.00
A combination of the above. It consists of 2 veg, samosa, onion bhaji, 2 pieces of chicken tikka and 2 seikh kebabs.
13. **Vegetable Platter (min for two people)** \$16.00
A combination of 2 pieces of samosa, 2 pieces mix pakora, 4 pieces spring rolls and onion bhaji.

How spicy would you like

Mild

Medium 🌶️

Kiwi Hot 🌶️🌶️

Indian Hot 🌶️🌶️🌶️

BANQUET

(BANQUET MEALS ARE FOR DINE IN ONLY)

NON VEGETARIAN BANQUET

MAHARAJA BANQUET (MIN 2 PERSONS)

\$36
(per person)

Practically everything included in Mix platter for entree & curries for the main course, Butter Chicken, Lamb Rogan Josh, Vegetable Korma, Naan, Rice and Side Dishes, Dessert (option to choose Mango Kulfi or Gulab Jamun)
An absolute treat.

VEGETARIAN BANQUET

MAHARAJA VEGETARIAN BANQUET (MIN 2 PERSONS)

\$33
(per person)

For Entree: Mix Pakora, Samosa, Onion Bhaji and the Main Course: Butter Paneer, Navrattan Korma, Dal Makhani, Naan, Rice and Side Dishes, Dessert (option to choose Mango Kulfi or Gulab Jamun) An ultimate treat.

GREAT SPICE SPECIAL

Tandoori Chicken Salad

Mix Salad, cherry tomatoes, cucumber, Capsicum, feta cheese and tandoori chicken using own dressing.

\$16.00

Great Spice Chef Special

Chicken

\$24.00

Prawn

\$28.00

Scallops

\$30.00

Chicken/Prawns/Scallops cooked with mixed vegetables and herbs finishing in Indo Thai style with medium spices then served in a hot plate.

Punjabi Chicken Rara

\$24.00

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MAINS - CHICKEN

All curries served with Basmati Rice

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| 14. | Butter Chicken
Tender morsels of boneless chicken roasted in tandoori and finished in a mild creamy tomato flavored sauce. | \$20.00 |
| 15. | Chicken Korma
Chicken cooked with cashew, almond and creamy gravy, garnished with sliced almond. | \$20.00 |
| 16. | Lemon Honey Chicken
Chicken cooked in grinded cashew nuts, tomatoes, onion and creamy gravy, finished with honey and lemon flavor in kiwi style. | \$21.00 |
| 17. | Karahi Chicken
Chicken pieces cooked with ginger, garlic and great spice. | \$20.00 |
| 18. | Chicken Balti
Marinated chicken pieces cooked with onion, capsicum and chief special spices. Garnished with fresh coriander. | \$20.00 |
| 19. | Saag Chicken
Chicken cooked with lightly spiced herbs and fresh spinach puree. | \$20.00 |
| 20. | Chicken Tikka Masala
Succulent tandoori chicken cooked in medium spicy gravy with green capsicum, sliced onion and fresh herbs. | \$20.00 |
| 21. | Chicken Vindaloo
Boneless chicken cooked with great spice and brown onion gravy in a hot vindaloo sauce. Very popular dish from Goa. | \$20.00 |
| 22. | Chicken Madras
Delicious medium hot chicken curry prepared in coconut gravy and finishing in a south Indian style. | \$20.00 |
| 23. | Chicken Manchurian
Marinated boneless chicken tossed with corn flour, ginger, garlic and then deep fried, garnished with herbs. | \$20.00 |
| 24. | Mango Chicken
Boneless chicken cooked with exotic creamy gravy in mild mango flavor sauce. | \$20.00 |
| 25. | Chilli Chicken / Honey Chilli Chicken
Marinated deep fried boneless chicken cooked with diced capsicum, onion and green chilli finished in Asian style. | \$20.00 |
| 26. | Chicken Jalfrize
Half roasted chicken tikka pieces cooked with capsicum, onion and tomatoes in sweet and sour sauce. | \$20.00 |
| 27. | Chicken Curry (Indian style)
A traditional Indian curry recipe from grand ma's kitchen. | \$20.00 |

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Mild

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Indian Hot 🌶️🌶️🌶️

LAMB/GOAT

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| 28. | Lamb Rogan Josh
Tendered diced lamb cooked with brown gravy and finish with great spice. | \$21.00 |
| 29. | Lamb Saagwala
Lamb cooked with lightly spiced herbs and fresh spinach puree. | \$21.00 |
| 30. | Lamb Korma
Lamb cooked with cashew, almond and creamy gravy, garnished with sliced almond. | \$21.00 |
| 31. | Lamb Do Piazza
Tendered diced lamb pieces cooked with onion, capsicum and Indian herbs.
Garnished with fresh coriander. | \$21.00 |
| 32. | Lamb Madras
Delicious medium hot lamb curry prepared in coconut gravy, very popular dish from South India. | \$21.00 |
| 33. | Lamb Pumpkin and Mushroom Curry
Diced lamb cooked with pumpkin and mushroom chief special gravy. | \$21.00 |
| 34. | Lamb/Goat Dhansak
This great spice special curry is tender diced lamb/goat meat cooked with lentils, garlic and perfected with fresh spinach (very popular dish in UK) | \$23.00 |
| 35. | Goat Curry
Goat meat cooked with great spice, garlic, ginger, brown onion & tomatoe in a home style. (Popular dish in North India & Nepal) | \$23.00 |
| 36. | Goat Masala / Saagwala
Goat meat cooked with great spice, garlic, ginger, brown onion & tomatoe in a home style. (Popular dish in North India & Nepal) | \$23.00 |

BEEF

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| 37. | Beef Vindaloo
Diced beef cooked with great spice and brown onion gravy in a hot vindaloo sauce. Very good for hot food lover. | \$19.00 |
| 37. | Beef Mushroom Masala
Sautéed mushroom cooked with diced beef in medium spiced gravy. | \$20.00 |
| 38. | Beef Korma
Beef cooked with cashew, almond and creamy gravy, garnished with sliced almond. | \$20.00 |
| 39. | Beef Rogan josh
Tendered diced beef cooked with brown gravy and finish with great spice. | \$19.00 |
| 40. | Beef Madras
Delicious medium hot beef curry prepared in coconut gravy and finished in a South Indian style. | \$20.00 |

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SEAFOOD

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|-----|---|---------|
| 41. | Butter Scallops
Fresh scallops cooked with variety of spices and creamy tomato gravy. | \$25.00 |
| 42. | Butter Prawns
Peeled king prawns cooked in mild creamy tomato gravy. | \$23.00 |
| 43. | Prawns Malabari
King Prawns cooked with sauteed capsicum, onion and tomato sauce finished in creamy coconut flavor. | \$23.00 |
| 44. | Prawns Masala
King prawns cooked with medium spicy gravy, capsicum and sliced onion. | \$23.00 |
| 45. | Prawn Pasanda
Prawn cutlets cooked with almond, cashew cream gravy & finished with touch of yoghurt | \$23.00 |
| 46. | Fish Masala
Half roast smoke flavor boneless fish cooked with medium hot tomato and onion thick gravy. | \$22.00 |
| 47. | Goan Fish Curry
Fish fillets cooked in a fine thick tomato and coconut gravy finished with lemon | \$23.00 |

VEGETABLE

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| 48. | Palak Paneer
Homemade cottage cheese cooked in fine mild puree of fresh spinach. | \$18.00 |
| 49. | Navrattan Korma
Nine kind of mix vegetables cooked in creamy white gravy. A mild curry. | \$17.00 |
| 50. | Butter Panner
Home made cottage cheese cooked in butter sauce. | \$18.00 |
| 51. | Saag Aloo
Potatoes cooked in fresh spinach puree. | \$16.00 |
| 52. | Daal Makhani
whole lentils on a slow fire cooked overnight, finishing with great spice. | \$17.00 |
| 53. | Chana Masala
Chickpeas cooked with capsicum, tomato, onion and medium hot thick gravy. | \$16.00 |
| 54. | Mutter Paneer
Cottage cheese and peas cooked in chef's special gravy. | \$17.00 |
| 55. | Malai Kofta
Mashed potatoes and cottage cheese ball deep fried and cooked in great spice gravy. | \$18.00 |
| 56. | Vegetarian Jalfrize
Mix vegetables cooked with onion, capsicum and tomato sauce in sweet and sour gravy. | \$17.00 |

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| 57. | Kadai Paneer
Homemade cottage cheese cooked in thick medium tomato and onion spiced gravy. | \$18.00 |
| 58. | Aloo Gobi
Potatoes, cauliflower and special spices cooked together and garnished with fresh coriander. | \$17.00 |
| 59. | Bombay Aloo
Diced fried potatoes cooked with cumin seeds and herbs. | \$16.00 |
| 60. | Tarka Daal
Yellow lentils cooked with garlic, ginger, onion, tomato and selection of spices. | \$16.00 |

RICE DISHES

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| 61. | Chicken Biryani
Rice cooked with chicken, herbs and spices. | \$20.00 |
| 62. | Lamb Biryani
Rice cooked with lamb, herbs and spices. | \$21.00 |
| 63. | Vegetable Biryani
Rice cooked with vegetables in herbs and spices. | \$18.00 |
| 64. | Pulav Rice
Basmati rice cooked in cashew nuts, sultans and herbs. | \$7.00 |
| 65. | Zeera Rice
Rice cooked with cumin seeds. | \$5.00 |

NAAN

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| 66. | Naan
Plain flour bread cooked in tandoori oven and garnished with butter. | \$4.00 |
| 67. | Garlic Naan
Plain flour bread with garlic baked in clay oven. | \$4.50 |
| 68. | Cheese and Garlic Naan
Naan stuffed with cheese and garlic. | \$5.50 |
| 69. | Cheese Naan
Naan Stuffed with cheese and coriander. | \$5.00 |
| 70. | Kashmiri Naan
Naan stuffed with dried fruits cooked in tandoori oven. | \$5.50 |
| 71. | Vegetable Naan
Plain flour stuffed with mix vegetable and spices. | \$5.00 |
| 72. | Roti
Hand rolled bread made from wholemeal flour. | \$4.00 |
| 73. | Keema Naan
Naan filled with minced lamb. | \$5.00 |
| 74. | Chicken & Cheese Naan
Naan filled with mince chicken & cheese. | \$6.00 |
| 75. | Onion Kulcha
Naan stuffed with onion. | \$5.50 |
| 76. | Chocolate Naan
Multi layered bread cooked in clay oven. | \$5.50 |
| 77. | Lachha Paratha
Multi layered bread cooked in clay oven. | \$5.50 |

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TANDOORI MAINS

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| 78. | Tandoori Chicken | \$24.00 |
| 79. | Chicken Tikka
Tandoori item marinated in yoghurt, ginger and garlic paste roasted in clay oven.
Served in sizzling hot plate. | \$22.00 |
| 80. | Tandoori Platter (minimum for two people)
It is a combination of Tandoori Chicken, Garlic Chicken Tikka, Seikh Kebab and King Prawns, roasted in clay oven then served with tamarind and mint sauce. | \$30.00 |
| 81. | Garlic Tikka
Boneless chicken marinated with garlic yoghurt, cashew nut, great spices and cooked in tandoori oven. | \$22.00 |
| 82. | Chilli Prawns
Marinated prawn cooked with ginger, garlic, onion, capsicum and spices | \$23.00 |

CHILDREN'S MENU

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|-----|---------------------------|---------|
| 83. | Chicken Nuggets and Chips | \$10.00 |
| 84. | Butter Chicken | \$10.00 |
| 85. | Lemon & Honey Chicken | \$10.00 |
| 86. | Fish & Chips | \$10.00 |

SIDE DISHES

\$4.00 each

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| 87. | Raita | Mint sauce |
| | Pickles | Tamarind Sauce |
| | Sweet Mango Chutney | Papadom (crispy wafers) (4 pcs) |

DESSERTS

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|-----|---|---------|
| 88. | Mango Kulfi (Mango flavour indian desserts) | \$7.00 |
| 89. | Gulab Jamun (popular indian sweet in ball shape) | \$7.00 |
| 90. | Vanilla Ice-cream | \$7.00 |
| 91. | Chocolate Ice-cream | \$7.00 |
| 92. | Hot Fudge Sensation (hot cake served with ice cream, mix berries) | \$13.00 |
| 93. | Cheese Cake (cake served with ice cream and mix berries) | \$13.00 |

INDIAN SALAD

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| 94. | Cucumber, Carrots, Tomatoes,
Cabbage, Lettuce with a piece of lemon | \$9.00 |
| 95. | Kachumber Salad (Jillian cut onion, cucumber, tomato, carrot, lettuce and touch of lemon juice & chaat masala) | \$8.00 |

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LUNCH SPECIAL



Between 11:00am to 2:30pm

Any Mains from this Menu with Rice and Naan Bread

\$14.00

ENTREES

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|---------------------------------------|---------|
| 1. Vegetable Samosa(2 pcs) | \$6.00 |
| 2. Onion Bhaji | \$6.00 |
| 3. Garlic Chicken Tikka | \$12.00 |
| 4. Chicken Tikka | \$12.00 |
| 5. Mixed Platter (min for two people) | \$18.00 |

MAINS - CHICKEN

- Butter Chicken
- Chicken Korma
- Lemon Honey Chicken
- Mango Chicken
- Chicken Tikka Masala

LAMB

- Lamb Rogan Josh
- Lamb Korma
- Lamb Madras
- Goat Curry

BEEF

- Beef Vindaloo
- Beef Mushroom Masala

VEGETABLES

- Navrattan Korma
- Daal Makhani
- Malai Kofta



\$40

LUNCH MINI BANQUET FOR 2

Entrees: Onion Bhaji & Chicken Tikka.

Main: Two choice of curries from lunch menu, 2 Naan Bread, Glass of House Wine / Beer (only for lunch)



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