

★ DINNER ★

SMALL PLATES, BIG FLAVOUR *Entrée*

Pani Puri

Crispy puris filled with spiced potato and chickpeas, served with tangy flavoured water

\$10

Chicken Momos

Steamed Himalayan dumplings with a fiery tomato chutney

\$12

Onion Bhaji

Crisp fritters of onion and spinach, golden-fried and paired with tamarind chutney

\$10

Samosa

Flaky pastry parcels stuffed with spiced potatoes and peas

\$10

TSO Cauliflower

Crispy cauliflower tossed in our addictive Indo-Chinese sticky sauce

\$14

Gunpowder Prawns

Crisp-fried prawns bursting with garlic, ginger and mango salsa

\$15

Chicken 65

South Indian fried chicken bites with bold, punchy spice

\$14

Tandoori Chicken Tikka

Juicy chicken marinated in yogurt and spice, charred in the tandoor

\$15

Duck Seekh

Minced duck skewers infused with warming North Indian spices.

\$17

Tandoori Prawns

Succulent prawns grilled in vibrant tandoori masala

\$15

Lamb Cutlets

Tandoor-fired lamb chops with bold, smoky spice

\$22

Hot Shot Mackerel

Crispy fried Spanish mackerel marinated in ajwain, garlic, and warming house spices - bold, aromatic, and seriously satisfying

\$15

BATTLE OF THE PLATTERS

Tandoori Trio Platter

Lamb Cutlets, Tandoori Tikka & Duck Seekh
Smoky, spiced, and straight from the tandoor

\$32

Hot Shot Platter

Hot Shot Mackerel, Gunpowder Prawns & Chicken 65
Bold, fiery and fried to golden perfection.

\$22

Veg Street Platter

Onion Bhaji, Samosa & TSO Cauliflower
Plant-based, crispy and packed with flavour

\$18

Chutney Platter

Grilled Papadums with a trio of house chutneys - mint, tomato and mango

\$12

CHEF'S DRIVE Signature creations. Bold, rustic and full of personality

First Class Railway Lamb

Slow-cooked lamb with potatoes and aromatic spices

Goat Curry

Full-bodied, marinated and slow-cooked

The Chicken Curry

Rustic, homestyle chicken curry with bold spices

Lamb Garlic Potatoes

Lamb simmered with pepper, curry leaves and garlic potatoes

Beef Mughlai Prawns

Beef and prawns in a rich coconut curry

A TOUCH OF AUSSIE

Chicken Parmigiana

Crumbed chicken schnitzel topped with napoli sauce, cheese, served with chips and salad

\$24

Crumbed Fish & Chips

Golden-fried fish fillets served with chips, salad, tartare, and lemon wedge

\$24

Lamb Cutlets

Lamb cutlets marinated in gentle Indian spices served with chips, salad and mint sauce

\$32

NORTHERN PLAINS – CHICKEN CURRIES

\$24

Butter Chicken

Creamy tomato-based curry with a touch of fenugreek

Mango Chicken

Sweet, fruity curry finished with coconut cream

Tikka Masala

Smoky tomato and capsicum masala with bold spice

Saagwala

Spiced spinach gravy rich in ginger and garlic

Vindaloo

Fiery red curry with vinegar and robust Goan spices

Korma

Creamy, fragrant curry with cashew and mild spice

Kadai

Rustic wok-tossed curry with onions and peppers

Methi Malai

Creamy curry flavoured with fenugreek leaves

Madras

Southern-style coconut curry with chilli and curry leaf

INDUS VALLEY BEEF

\$23

Vindaloo

Fiery red curry with vinegar and robust Goan spices

Korma

Creamy, fragrant curry with cashew and mild spice

Madras

Southern-style coconut curry cooked with potatoes and curry leaves

Methi Malai

Creamy curry flavoured with fenugreek leaves

HIMALAYAN LAMB

\$24

Saagwala

Spiced spinach gravy rich in ginger and garlic

Vindaloo

Fiery red curry with vinegar and robust Goan spices

Korma

Creamy, fragrant curry with cashew and mild spice

Rogan Josh

Kashmiri-style curry with deep, aromatic spice

Madras

Southern-style coconut curry with chilli and curry leaf

Methi Malai

Creamy curry flavoured with fenugreek leaves

BAY OF BENGAL – SEAFOOD

\$24

Butter Prawn

Creamy tomato-based curry with a touch of fenugreek

Prawn Masala

Smoky tomato and capsicum masala with bold spice

Prawn Vindaloo

Fiery red curry with vinegar and robust Goan spices

Fish Masala

Smoky tomato and capsicum masala with bold spice

Fish Vindaloo

Fiery red curry with vinegar and robust Goan spices

Fish Malabar

Southern coastal curry with coconut and mustard seeds

Prawn Malabar

Southern coastal curry with coconut, mustard seeds and curry leaves

SAFFRON FIELDS Vegetarian

\$22

Palak Paneer

Indian cottage cheese in spiced spinach gravy

Kadai Paneer

Paneer in a rustic tomato and capsicum masala

Daal Makhani

Black lentils simmered with cream, butter and spice

Malai Kofta

Soft dumplings in a creamy, lightly spiced gravy

Mix Veg Korma

Seasonal vegetables in a creamy cashew-spiced sauce

Paneer Tikka Masala

Creamy spiced signature masala with tomatoes and warming Indian spices

FOR OUR VEGANS

\$22

Channa Masala

Chickpeas in a tangy tomato-onion masala

Bhindi Masala

Stir-fried okra in a spiced dry masala

Aloo Baingan

Potato and eggplant in a smoky tomato gravy

Aloo Gobi

Potato and cauliflower in a dry turmeric masala

Daal Tadka

Yellow lentils tempered with garlic and cumin

BIRYANIS Served with raita

\$22

Vegetable Biryani | Chicken Biryani | Lamb Biryani | Goat Biryani

SIDES

Pappadums   | Mint & Coriander Chutney | Mango Chutney  

\$4

Raita  | Crunchy Green Salad   | Crispy Fries  

\$5

BREADS

| | |
|-----------------------|-----|
| Plain Naan | \$5 |
| Butter Naan | \$6 |
| Wholemeal Roti | \$5 |
| Garlic Naan | \$6 |
| Garlic & Cheese Naan | \$7 |
| Spinach & Cheese Naan | \$6 |
| Chilli & Cheese Naan | \$6 |
| Peshwari Naan | \$6 |
| Cheese Naan | \$6 |

RICE

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| Steamed Basmati Rice | \$3 |
| Coconut Rice | \$4 |
| Saffron Rice | \$4 |
| Cumin Rice | \$4 |
| Kashmiri Pulao | \$6 |
| <i>Aromatic basmati rice garnished with saffron and dried fruits</i> | |

KIDS

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|-------------------------|------|
| Fish & Chips | \$12 |
| Chicken Nuggets & Chips | \$12 |
| Butter Chicken & Rice | \$12 |
| Bowl of Chips | \$5 |

SUGAR & SPICE *Desserts*

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| Gulab Jamun | \$5 |
| Biscoff Kulfi | \$6 |
| Chocolate Brownie | \$7 |
| Chocolate Samosa | \$7 |
| Roshni Dessert Platter | \$16 |
| <i>Gulab Jamun, Biscoff Kulfi, Chocolate Samosa, and Chocolate Brownie – perfect for sharing.</i> | |

All served with ice cream, except Biscoff.



Gluten-Free



Dairy-Free



Vegan



Spicy