

by Raj

INDIAN

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LUNCH *Menu*

THALI PLATTERS

15

Exotic platter served with small portions of curry, rice, naan, pappadum, samosa and mango chutney.

CHOOSE FROM ONE OF THE FOLLOWING CURRIES:

- Mix Veg Korma
- Beef & Potato
- Butter Chicken
- Lamb Rogan Josh
- Prawn Malabar

CURRY & RICE

12

Served with half curry and half rice and a pappadum.

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Menu



FROM THE Streets

SAMOSA - The King of street food!! (2pcs)	8.00
Pastry pocket filled with potato, peas, onion & herbs	
ONION & SPINACH BHAJI (4pcs) 🌱 🥑	8.00
Crunchy onion & spinach fritters coated in chickpea batter & fried	
COLONEL TSO'S CAULIFLOWER (6pcs) 🌱 🥑 🍅	11.00
Indo-chinese style cauliflower, a must try for first timers	
TANDOORI TIKKA (6pcs) 🌱	14.00
Bite size pieces of chicken cooked in lemon, yoghurt, tandoori spices & roasted in the tandoor	
UNAUTHENTIC INDIAN LAMB CUTLET (4pcs) 🌱	20.00
Lamb cutlets marinated in turmeric infused yoghurt & spices roasted in tandoor	
TANDOORI PRAWN (8 pcs) 🌱	15.00
Tandoori smoked prawns skewered marinated in fresh garlic, ginger & Indian exotic spices	
PRAWN JALPARI (8pcs) 🌱 🥑	15.00
Prawns dipped in chickpea batter infused with exotic spices & fried	
HOMEMADE CHUTNEY PLATTER	10.00
Chutney's served with crispy pappadums	
GRILLED TANDOORI PLATTER 🌱	20.00
Tandoori Lamb Cutlets (2pc), Tandoori Prawns (4pc), Tandoori Chicken Tikka (2pc)	

FROM THE CHEF Drive

SEAFOOD MOILEE 🌱	24
Light fragrant South Indian delicacy packed with juicy prawns & fish tempered with coconut milk	
GOAT CURRY 🌱	
Goat marinated for 24hrs, slow cooked in North Indian street spices	
THE CHICKEN CURRY 🌱	
Dadima's (grandma's) chicken curry	
CHILLI CHICKEN 🥑	
Cooked with capsicum, onion & Indo Chinese fusion spices	
LAMB GARLIC POTATOES 🌱	
Marinated in secret exotic spices, simmered to perfection & finished with sautéed garlic potatoes	
GARLIC CHILLI PRAWNS 🌱 🥑 🍅	
Pan fried prawns cooked in hot & sweet chilli sauce w/ soy sauce, garlic & fresh shallots	
BEEF MUGHALI PRAWNS 🌱	
Marinated in secret spices simmered to perfection & finished with sautéed garlic prawns	

FROM THE Field

21

BUTTER CHICKEN 🌱	8.00
Tandoori chicken cooked in rich sauce of tomatoes, cream & butter	
CHICKEN SAAGWALA 🌱	8.00
A marriage of tender chicken fillets & spinach	
MANGO CHICKEN	11.00
Cooked in an Indian exotic mango sauce with coconut milk	
CHICKEN VINDALOO 🌱 🍝	14.00
Cooked in a hot and sour sauce with hot chillies	
CHICKEN TIKKA MASALA 🌱	20.00
Cooked with fresh capsicum, onion & tomatoes	
CHICKEN KORMA 🌱	
Creamy cashew nut delicacy	
KARahi CHICKEN 🌱	15.00
Cooked with coriander seeds, tomato & capsicum	
CHICKEN MADRAS 🌱	
Cooked with mustard seeds, curry leaves & coconut flavours	
BEEF & POTATOES 🌱	
Sautéed garlic potatoes, in a rich tomato & onion gravy finished with exotic chef spices	
METHI MALAI BEEF 🌱	
Cooked with fenugreek in a fresh creamy gravy	
BEEF VINDALOO - MISS HOT 🌱 🥑 🍝	
Cooked in a hot spicy sour sauce	
LAMB ROGAN JOSH 🌱	
Cooked in a rich onion & tomato gravy	
LAMB KORMA 🌱	
Creamy cashew nut delicacy	
LAMB SAAGWALA 🌱	
Cooked with fresh spinach & whole exotic spices	
LAMB VINDALOO - MRS HOT 🌱 🥑 🍝	
Cooked in a hot spicy sour sauce	
LAMB MADRAS 🌱	
Cooked in tangy coconut milk with fresh curry leaves	

🌶 MEDIUM SPICE 🥑 DAIRY FREE 🌱 GLUTEN FREE

If you have any food allergies advise staff prior to ordering.
All curries are GF unless otherwise specified.
(Prices are subject to change without notice)

FROM THE Indian Ocean

22

GOAN FISH 🌱	
Spanish Mackerel cooked in tangy coconut flavours with fresh curry leaves	
FISH MASALEDAR 🌱	
Spanish Mackerel pan tossed fish fillets with coriander seeds, cherry tomatoes & fresh ginger	
PRawn MALABAR 🌱	
Cooked in coconut sauce with mustard seeds & curry leaves	
PRawn MASALEDAR 🌱	
Pan tossed prawns with coriander seeds, cherry tomatoes & fresh ginger	

FROM THE Pot

BIRYANI 🌱
Highly seasoned rice dish served with either meat, vegetable or seafood. Similar to fried rice. A very popular dish in southern part of India.

Vegetable 19.00 Lamb 20.00 Chicken 20.00

RICE

Basmati Rice 2.00 Coconut Rice 4.00 Saffron 4.00

FROM THE Tandoor

5

NAAN BREADS

Plain	Garlic	Masala Kulcha
Tandoori Roti	Garlic & Cheese	- Cheese w/spiced onions & potatoes
Butter	Spinach & Cheese	
Peshwari - nuts & dried fruit	Chili & Cheese	

ON THE Side

Crispy Pappadums 3.00	Mint & Coriander Chutney 3.00
Mixed Pickle 3.00	Indian Desi Salad 9.00
Mango Chutney 3.00	
Raita 3.00 - yoghurt & cucumber dip	

FOR THE Little Ones

10

Fish & Chips Butter Chicken w/rice

FOR THE Sweet Lover

5

Gulab Jamun - Deep fried dumplings soaked in rose water and cardamom served w/ homemade icecream

FOR THE Beast to Feast

45pp

Choice of any 2 entrees | choice of any three mains
| a dessert | rice | plain naan & garlic naan | pappadum
MINIMUM OF 4 PEOPLE 45.00 P/PERSON