



VEGETARIAN ENTRÉE

Mix Vegetarian Platter (Minimum 2 people) <i>Platter consists of Vege Pakora, Onion Bhaji and two pieces of Samosa served with tamarind sauce.</i>	\$7.75/person
Onion Bhaji <i>Onion mixed with chickpea flour, spices and deep fried until crispy.</i>	\$6.00
Samosa <i>Deep fried pastry filled with potatoes, mild spices and green peas.</i>	\$6.00
Vegetable Pakora <i>Fresh assorted vegetables dipped in mildly spiced chick pea batter and deep fried.</i>	\$6.50
Sago Vada <i>Deep fried balls of sago mixed with mildly spiced mashed potatoes served with yoghurt-coconut chutney.</i>	\$7.00
Paneer Tikka <i>Chunks of cottage cheese delicately marinated, roasted in tandoor with onion and capsicum served on sizzler.</i>	\$9.50
Masala Papadum <i>Crispy lentil based pancake topped with chopped onions, tomatoes, lemon juice & sprinkled with chat masala.</i>	\$2.50
Papadum fried/roasted	\$1.00

NON-VEGETARIAN ENTRÉE

Mix Platter (Minimum 2 people) <i>Platter consists of Samosa, Pakora, Chicken Tikka and Seekh Kebab, served with mint & tamarind sauce.</i>	\$8.75/person
Tandoori Platter (Minimum 2 people) <i>Consists of Chicken tikka, Seekh kebab, Lamb chops, Chicken wings and served on a sizzling platter with mint sauce.</i>	\$11.45/person
Chicken Tikka <i>Boneless pieces of chicken marinated with cheese, cream, lime juice and spices roasted in tandoor to a mouth-melting finish.</i>	\$9.50
Tandoori Chicken Wings <i>Chicken wings marinated with yoghurt and combination of spices roasted in tandoor and served with mint sauce.</i>	\$9.00
Seekh Kebab <i>Tender rolls of lamb mince with exotic spices cooked in tandoor.</i>	\$9.00
Fish Amritsari <i>Deep fried battered fish Punjabi style, served with mint sauce.</i>	\$9.00
Fish Tikka <i>Chunks of fish delicately marinated and roasted in tandoor.</i>	\$9.50

TANDOORI DISHES

(Served on sizzler with mint chutney)

- Kebab-e-bannu** **\$18.90**
Succulent pieces of egg coated mildly spiced chicken roasted in tandoor.
- Burrah Kebab** **\$19.00**
Delicious lamb chops marinated overnight with kiwi-fruit and herbs & spices, roasted in tandoor.
- Tandoori Chicken** **half \$13.00 full \$25.00**
Whole chicken marinated with yoghurt and combination of spices roasted in tandoor.
- Tandoori Prawns** **\$24.00**
Prawns delicately marinated with spices and lime juice, skewered and roasted in tandoor with onion & capsicum.
- Tandoori Fish** **\$19.90**
*Delicately spiced whole fish roasted in tandoor. Please ask your waiter for today's fish.
(Please allow at least 20 minutes extra for cooking)*

MAINS - SEAFOOD

*All mains are served with one serving of rice. Some mains can be served as vegan
They can also be prepared mild, medium, kiwi-hot, Indian-hot
All curries are Gluten Free except where noted**

- Fish Malabari** **\$19.50**
Boneless fish pieces cooked with coconut gravy and tempered with mustard seeds and curry leaves.
- Fish Vindaloo** **\$19.00**
Hot and spicy specialty from Goa made with chilies, garam masala, garlic & vinegar.
- Fish Makhani** **\$19.00**
Boneless fish cooked in creamy tomato gravy.
- Fish Masala** **\$19.00**
Boneless fish pieces cooked in onion tomato gravy and tempered with ajwain.
- Prawn vindaloo** **\$22.00**
Prawns cooked in hot & spicy ground vindaloo paste, specialty from Goa.
- Prawn Makhani** **\$22.00**
Prawns cooked in creamy tomato gravy.
- Prawn masala** **\$22.50**
Prawns cooked with onion & capsicum in a tomato based semi-thick gravy.
- Prawn Saagwala** **\$23.00**
Prawns simmered in subtly spiced spinach gravy.
- Prawn Curry** **\$22.50**
Prawns cooked in mouth watering coconut gravy, tempered with curry leaves.
- Prawn Jalfrazi** **\$23.00**
Prawns cooked with juliennes of onion, tomato and capsicum tempered with pounded Coriander & cumin seeds.

MAINS – NON VEGETARIAN

Butter Chicken	\$18.00
<i>A world famous delicacy, Boneless Tandoori chicken pieces cooked in rich creamy tomato sauce.</i>	
Chicken Tinakori	\$20.50
<i>Boneless chicken pieces cooked in creamy apricot sauce flavoured with nutmeg.</i>	
Chicken Ponsonby (chicken tikka masala)	\$18.50
<i>Boneless Tandoori chicken tikka cooked with onion and capsicum in a tomato based semi-thick gravy.</i>	
Peela Chicken	\$18.00
<i>Boneless chicken in yellow lentil gravy.</i>	
Mango Chicken	\$20.50
<i>Boneless chicken pieces cooked in a creamy mango sauce flavoured with green cardamom.</i>	
Lamb Punjabi (Rogan Josh)	\$18.00
<i>Tender lamb pieces in a rich golden gravy cooked in traditional Punjabi style.</i>	
Chicken/Lamb/Beef Saagwala	\$18.50
<i>Simmered in subtly spiced spinach gravy.</i>	
Jalfrazi Lamb/Chicken/Beef	\$18.50
<i>Cooked with juliennes of onion, tomato and capsicum tempered with pounded coriander and cumin seeds.</i>	
Korma Beef/Lamb/Chicken	\$18.00
<i>Boneless meat cooked with grounded almond & cashew nut in a creamy sauce.</i>	
Madras Beef/Lamb/Chicken	\$18.50
<i>Cooked in subtly spiced coconut gravy and tempered with mustard seed and curry leaves.</i>	
Vindaloo Beef/Lamb/Chicken	\$18.00
<i>Hot and spicy specialty from Goa made with chilies, garam Masala, garlic & vinegar.</i>	

MAINS - VEGETARIAN

Palak Paneer	\$16.50
<i>Fresh Indus made cottage cheese cubes simmered in subtly spiced spinach gravy.</i>	
Saag Aaloo	\$15.50
<i>Potato cubes simmered in subtly spiced spinach gravy.</i>	
Paneer Makhani	\$16.50
<i>Fresh cottage cheese cooked in creamy tomato gravy.</i>	
Paneer Jalfrazi	\$17.50
<i>Cottage cheese cooked with juliennes of onion tomatoes & capsicum tempered with pounded coriander seeds.</i>	
Daal Makhani	\$14.50
<i>A harmonious combination of lentils cooked with butter & cream.</i>	
Tarka Daal	\$14.50
<i>Yellow lentils tempered with garlic and cumin seeds (Punjabi style)</i>	

Navratan Korma	\$16.00
<i>A combination of vegetables, dry fruits and nuts cooked in a creamy sauce.</i>	
*Malai Kofta	\$16.50
<i>Cottage cheese and potato dumplings served in a creamy sauce.</i>	
Mutter Paneer	\$16.50
<i>Indus made cottage cheese cubes and peas in onion and tomato gravy.</i>	
Paneer Masala	\$16.50
<i>Cottage cheese cooked with onion, capsicum and tomato based gravy.</i>	
Punjabi Chole	\$15.00
<i>Traditional Punjabi chick pea delicacy.</i>	
Mix Vegetable Curry (dry)	\$14.50
<i>Assorted vegetables spiced and tempered with cumin seeds.</i>	
Aaloo Gobi	\$14.50
<i>Fresh garden cauliflower and potatoes cooked to taste with a mild hint of exotic Indian spices.</i>	
Vegetable Makhani	\$14.50
<i>Freshly diced assorted vegetables cooked in creamy tomato gravy.</i>	

RICE DISHES

Chicken/Lamb/Beef Biryani	\$16.50
<i>A superb combination of meat, Basmati rice, mild spices, dry fruit & nuts cooked to perfection, garnish with cashews.</i>	
<i>Popular rice dish with no gravy. Served with raita.</i>	
Vegetable Pulao	\$14.00
<i>Sautéed Vegetables, dry fruits & nuts tempered with cumin seeds, cooked with Basmati rice, garnish with cashews.</i>	
<i>Popular rice dish with no gravy. Served with raita.</i>	
Rice	\$2.00
<i>Plain, steamed Basmati rice</i>	
Coconut rice	\$3.00
<i>Coconut flavoured Basmati rice</i>	

SIDE DISHES

Spicy Onion Salad	\$2.90
<i>Onions seasoned with ground red chilies, fresh coriander, lemon juice and chat masala</i>	
Onion and Tomato Kachumber	\$3.50
<i>Chopped onion, tomatoes, coriander seasoned with lemon juice and chat masala</i>	
Kachumber Salad	\$4.50
<i>Diced cucumber, tomatoes, carrots, onions with coriander and touch of lemon juice & spices.</i>	
Chick Peas Salad	\$4.50
<i>Boiled chick peas mixed with chopped onions, tomatoes seasoned with fresh coriander, lemon juice and chat masala</i>	
Raita	\$3.50
<i>Yoghurt mixed with cucumber and mild spices.</i>	
Mix pickle & Mango chutney	\$3.50

TANDOORI BREADS

Roti	\$3.00
<i>Unleavened whole meal bread baked in the tandoor.</i>	
Garlic Roti	\$3.50
<i>Roti cooked with garlic on top.</i>	
Roomali Roti	\$3.50
<i>Literally meaning- bread thin as a handkerchief; a delight to watch its making.</i>	
Plain Naan	\$3.00
<i>Leavened bread made of refined flour, baked in the tandoor.</i>	
Garlic Naan	\$3.50
<i>Naan stuffed with crushed garlic and baked in the tandoor</i>	
Bread basket	\$15.90
<i>A selection of breads (plain roti, plain naan, garlic naan, peshwari naan and paneer Kulcha).</i>	
Keema Naan	\$4.50
<i>Naan stuffed with mildly spice lamb mince.</i>	
Lacha Parantha	\$3.50
<i>Unleavened whole meal bread with a flaky texture</i>	
Pudina Parantha	\$3.50
<i>Mint flavoured Parantha.</i>	
Aaloo Parantha	\$4.00
<i>Parantha stuffed with mildly spiced potatoes.</i>	
Onion Kulcha	\$4.00
<i>Naan bread stuffed with mildly spiced onions.</i>	
Paneer Kulcha	\$4.50
<i>Naan bread stuffed with Indus made cottage cheese & spices.</i>	
Peshwari Naan	\$4.50
<i>Naan bread stuffed with dry fruits & nuts (mughlai style).</i>	

KIDS MENU

Hot Chips with Tomato Sauce	\$4.00
Chicken Nuggets and Chips	\$8.00
Butter Chicken with Rice (Very Mild)	\$8.00

DESSERTS

Gulab Jamun with ice-cream	\$6.00
<i>Milk dumplings in rose and sugar syrup served with vanilla ice-cream.</i>	
Mango Kulfi	\$6.00
<i>Indus made creamy mango flavoured ice-cream, served with mango pulp on top garnish with crushed cashews.</i>	
Chocolate Kulfi	\$6.00
<i>Indus made creamy chocolate flavoured ice-cream with chocolate chips, topping with chocolate sauce & garnish with crushed cashews.</i>	
Vanilla Ice Cream	\$6.00
<i>With optional topping of mango pulp or chocolate sauce</i>	

BANQUETS

1. Banquet (minimum 2 people or more) **\$27.50** per person

Starters: *Samosa, Vegetable Pakora, Chicken Tikka and Seekh Kebab, served with mint & tamarind sauce.*

Mains: *Butter chicken, lamb Punjabi or Madras, vegetarian korma, pickle & chutney served with basmati rice and plain naan.*

2. Banquet (Vegetarian) (minimum 2 people or more) **\$24.50** per person

Starters: *Onion Bhaji, Vegetable Pakora and Samosa served with tamarind sauce.*

Mains: *Malai Kofta, Palak Paneer, Punjabi Chole or Daal Makhani, pickle & chutney served with basmati rice and plain naan.*

3. Maharaja Banquet (minimum 4 people or more) **\$37.50** per person

Starters: *Papadum, pickle & chutney followed by mixed platter; consists of Samosa, Pakora, Chicken Tikka and Seekh Kebab, served with mint & tamarind sauce.*

Mains: *Mango chicken, lamb Punjabi, beef Jalfrazi and fish Malabari served with raita, basmati rice and plain naan.*

Dessert: *choice of coffee or tea and dessert from dessert menu.*

BYO Wine Only
Corkage \$5.00 per Bottle
(Including screw cap)

One bill per table; No cheques unless prior arrangements

All doggy bags will be charged \$1.00 per container

Surcharge applicable on all public holidays

(Prices may change without prior notification)