

Indo-Mex

...DINE IN MENU

Mexican

Entrée

Onion Flower Our own deep fried onion in a crispy batter	\$8.99
Popcorn Deep fried shrimps in a crispy batter and served with a tangy sauce	\$9.99
Nacho (Veg) Tortilla chips topped with melted cheese, pinto beans guacamole, sour cream & salsa	\$9.99
Nacho (Beef) Tortilla chips topped with melted cheese, pinto beans, beef mince, guacamole, sour cream & salsa	\$9.99
Deep Fried Mushroom Fresh mushrooms deep-fried in a crispy batter and served with a tangy sauce	\$7.99
Garlic Bread Bread topped with garlic and butter	\$4.99
Garlic Prawn Pan fried in garlic and sweet chilli sauce	\$10.99
Cajun Fries Fries with a zing	\$4.99
Tortilla Chips and Salsa something for your taste buds	\$5.99
Corn fritters Served with sweet chilli sauce	\$9.99
Fresh mussels Steamed in dry wine, tomato, thyme & peppers	\$11.99
Cajun Calamari Tender pieces of calamari pan fried in Cajun Spices and served with sweet chilli sauce	\$10.99

Mains

CHICKEN/BEEF

Kiwi Chicken Curry Boneless chicken pieces cooked in mild spices and served with rice	\$16.99
Chicken Gumbo Chicken pieces & chorizo sausage, cooked in spicy New Orleans roux served with rice.	\$18.99
Cajun Chicken Boneless chicken pan-fried in Cajun spices served with rice & sweet chilli sauce	\$18.99

Grilled Chicken Chicken pieces marinated in tomato chutney and Spices served with rice or stir fry vegetables	\$18.99
Mexican Chicken Boneless chicken pieces cooked with pinto beans & chorizo Sausage, served with a tortilla and sour cream	\$17.99
Burrito Chicken Oven-baked flour tortilla filled with chicken spinach and mushroom, and served with sour cream & salsa	\$18.99
Chilli Chicken Chicken pieces cooked in exotic mix of fresh vegetables and served with rice	\$16.99
Tacos Chicken/Beef Corn tortilla filled with chicken or beef served with salsa, sour cream and guacamole & fries	\$16.99
Sizzling Total-Lito Strips of beef, cooked with ginger, garlic, mushroom, pepper & onions and served with flour tortilla, cheese, salsa & sour cream	\$17.99
Blackened Steak Tender rump steak with a sprinkle of cajun spices served with peas and mashed potatoes	\$17.99
Mixed Grill Sizzler Steak, chicken, chorizo sausage, fish, mushroom, spicy, but not hot	\$18.99
Ranchero Burrito Oven-baked flour tortilla filled with spicy beef mince Beans and served with salsa & sour cream	\$16.99

VEGETARIAN

Vege Tacos Corn tortilla filled with refried beans, tomatoes & grated cheese, served with salsa sour cream and guacamole and fries	\$15.99
Vege Burrito Oven-baked rolled soft tortilla, filled with spicy refried beans, guacamole & sour cream	\$17.99
Spinach Mushroom Roll Mushrooms & Spinach in spices, rolled in a tortilla, Oven-baked with cheese, served with salsa & sour cream	\$17.99

SEAFOOD

Chilli Prawn Fresh prawns cooked in exotic seasonal vegetables served with rice	\$18.99
Jambalaya Hot & Spicy rice with ham, chorizo sausage, mussels & prawns	\$18.99
Seafood Gumbo Shrimps, crab & mussels cooked in spicy New Orleans roux served with rice	\$19.99

Blackened/Grilled Fish Fillet of fish grilled in cajun spices served with stir fry vege & sweet chilli sauce	\$18.99
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Indian

Entrée

Vegetable Samosa Deep fried conical shaped pastry stuffed with potatoes, green peas & seasoned with Indian spices	\$5.99
Mix Pakoras Assorted vegetable dipped in chickpea flour batter and deep fried	\$5.99
Onion Rings Sliced onions dipped in chickpea flour and deep friend	\$5.99
Tandoori Prawn/Fish Prawns marinated in yoghurt with ginger& garlic and smoked roasted in the tandoor oven	\$14.99
Chicken Tikka Tender boneless cubes of chicken marinated in a mixture of paprika yoghurt and smoke roasted n the tandoor oven	Half \$8.99 Full \$16.99
TANDOORI CHICKEN Tender chicken marinated in yoghurt ginger & combination of spices and roasted to perfection in tandoor oven	Half \$10.99 Full \$17.99

Lamb Seek Kebab Minced lamb marinated in Indian spices, skewered and roasted in the tandoor oven	Half \$8.99 Full \$16.99
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Mixed Platter for Two Vegetable samosa, mix pakoras, chicken tikka and lamb seek kebab	\$15.99
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Non Veg Platter for Two Chicken tikka , lamb seekh kebabs, prawns and tandoori chicken	\$18.99
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Veg Platter for Two Samosa, mix pakoras, onion rings	\$14.99
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Mains

CHICKEN

Butter Chicken Delicacy of barbecued chicken cooked in a smooth tomato and cashew nut sauce	\$15.99
Chicken Korma Tender boneless chicken pieces cooked in a creamy sauce of almonds and cashew nuts	\$15.99

Chicken Tikka Masala Boneless piece of chicken cooked with onion capsicum and spices in a creamy tomato sauce	\$15.99
Chicken Vindaloo A very hot curry prepared with vinegar and spices	\$15.99

LAMB

Rogan Losh Chunks of lamb cooked in exotic herbs	\$16.99
Lamb Korma Tender boneless lamb pieces cooked in a creamy sauce of almonds and cashew nuts	\$16.99
Lamb Vindaloo A very hot curry prepared with vinegar and spices	\$16.99

BEEF

Beef Curry Chunks of beef cooked in exotic herbs	\$15.99
Beef Mushroom Masala Sauteed mushroom cooked with beef in tomato and onion based gravy	\$15.99
Beef Korma Tender boneless beef pieces cooked in a creamy sauce of almonds and cashew nuts	\$15.99
Beef Vindaloo A very hot curry prepared with vinegar and spices.	\$15.99

VEGETARIAN

Mix-Vegetables Fresh seasonal vegetable cooked in exotic spicy sauce	\$13.99
Veg Korma Fresh mixed vegetable cooked in creamy gravy of cashew nuts and almonds	\$13.99
Dal Makhni (Lentils) Whole lentils simmered on a slow fire Overnight and cooked with onion, ginger & garlic	\$13.99
Yellow Dhal Tarka Mixed yellow lentils cooked with onion and tomato gravy	\$13.99
Palak Paneer Homemade cottage cheese with spinach cooked in subtly spiced gravy	\$13.99
Shahi Paneer Cottage cheese cooked in mild spice	\$13.99

SEAFOOD

Prawn Tikka Masala Marinated prawns cooked in thick tomato gravy	\$18.99
Butter Prawn Prawn cooked in a smooth tomato sauce	\$18.99
RICE	
Vegetable Biryani Rice cooked in special spices with vegetable and garnished with dry fruits	\$13.99
Chicken Biryani Rice cooked in special spices with chicken and garnished with dry fruits	\$14.99
Lamb Biryani Rice cooked in special spices with lamb and garnished with dry fruits	\$15.99

BREADS

Roti	\$2.50
Naan	\$2.50
Garlic Naan	\$3.00
Cheese Naan	\$3.50
Kashmiri Naan	\$3.50
Aloo Paratha	\$4.00

SIDE DISH & SALAD

Indian Salad	\$4.00
Kachumber Salad	\$4.00
Tandoori Salad	\$8.00
Raita, Mint Sauce, Tamarind Sauce, Mix Pickle and Mango Chutney (EACH)	\$2.00

KIDS MENU (under 12) \$9.99 each

Butter Chicken
Chicken and Chips
Fish and Chips
Steak and Chips
(Including Ice Cream)

DESSERTS

Mango Kulfi Traditional milk mousse dessert with flavor of mango and garnished with almonds	\$6.00
Gulab Jamun Milk- solids-based dessert, similar to a dumpling	\$6.00
Rasgullah Cheese-based syrupy dessert popular in the Indian subcontinent	\$6.00
Bread Pudding Rich with sultanas, dates, rum sauce & topped with ice cream	\$8.00
Chocolate Fudge Cake Rich chocolate cake served with cream	\$8.00