

Lamb

Kharai Lamb ^{GF}	\$16.90
Lamb cooked with onions, tomatoes, capsicums, herbs in a thick medium hot sauce.	
Lamb Pasanda ^{GF}	\$16.90
Lamb marinated in spices and yoghurt cooked in red wine & herbs then in a special creamy sauce.	
Rogan Josh ^{GF}	\$16.90
A classic lamb curry traditionally cooked with tomatoes in a medium-hot aromatic spicy flavoured sauce	
Lamb Apple Korma ^{GF}	\$16.90
Tender pieces of Lamb cooked with sliced apples, herbs, coconut and in a mild creamy sauce.	

Lamb Chop Curry ^{*GF}	\$16.90
Smoked roasted lamb cutlets cooked with yoghurt and spices in a medium hot sauce.	
Achari Lamb ^{*GF}	\$16.90
Lamb marinated with pickles and cooked with mustard oil and spices.	
Persian Lamb ^{*GF}	\$16.90
Marinated lamb cooked with specially prepared in a delicately flavoured medium spicy sauce with touch of coconut cream.	

Seafood

Shorisha Fish (Mustard) ^{*GF}	\$17.90
Tandoori roasted diced fish fillets cooked in mustard, coconut, herbs & spices.	
Okra Prawn ^{*GF}	\$19.90
Prawns cooked with Okra, tomato sauce, onions, herbs & spices.	
Tamarind Fish ^{*GF}	\$17.90
Fish fillets cooked with tamarind, lemon grass and special selection of spices.	
Butter Salmon ^{*GF}	\$19.90
Salmon fillet marinated overnight and smoke cooked in the tandoori oven, cooked in a specially prepared mild Creamy butter sauce.	
Prawn Pathia ^{*GF}	\$17.90
Prawn cooked with ginger roots, garam masala & garlic in a special tomato sauce.	

Prawn Jalfrazi ^{*GF}	\$17.90
Prawns sautéed with garlic, onions and herbs cooked in medium spicy gravy to an aromatic flavour.	
Bengali Fish Masala ^{*GF}	\$17.90
Fish fillets cooked in spicy coconut sauce traditional country style.	
Misti Kumra Prawn ^{*GF}	\$17.90
Prawns cooked with butternut pumpkin, spinach and herbs.	
Prawn Malabar ^{*GF}	\$17.90
Prawns cooked with coconut and in a special mild creamy sauce.	
Saag Prawn ^{*GF}	\$17.90
Prawns cooked with spinach, garlic, onion & ginger in a light spicy sauce.	

Tandoori Breads (each)

Roti	\$3.50
Fresh wholemeal bread	
Chapati (Roti) ^{*GF}	\$3.50
Fresh rice flower bread	
Paratha	\$4.00
Flaky pan fried bread	
Naan	\$3.50
Tandoori styled, soft flat leavened bread	
Garlic Naan	\$4.00
Tandoori styled, soft, flat unleavened bread with Garlic & herbs	
Aloo Kulcha	\$4.50
Naan bread filled with vegetables such as Potatoes and peas	
Cheese Naan	\$4.50
Naan bread filled with our own delicious recipe of cheese and spices.	
Peswari Naan	\$4.90
Stuffed with almonds, sultanas, dried apple, Coconut and date fruits.	
Keema Naan	\$4.90
Naan filled with aromatically spiced minced meat & spinach.	

Accompaniments

Papadum	\$3.00
Mango Chutney, Mango Pickle Lime Pickle, Chilli Pickle (each)	\$3.00
Onion and Tomato Salad	\$3.50
Raita – Yoghurt, cucumber and mint	\$3.50
Side Dish Platter Combination of 4 above choice	\$11.00

Entree

Samosa	\$6.90	Pancake Duck ^{*GF}	\$12.90
Assorted vegetables with fresh herbs & spices embellished in crispy fried pastry.		Duck marinated in aromatic spices, smoke roasted in Tandoori & wrapped in home made pancakes.	
Palace Duck Roll	\$9.90	Ginger Mint Octopus ^{*GF}	\$10.90
Tandoori roasted tender duck meat mixed with cabbage herbs, and spices, rolled in crispy pastry, served with tomato & coriander chutney.		Superb baby octopus marinated in tangy ginger and herbs then blended with lightly sautéed capsicums, fresh onions, gently roasted in the tandoori oven.	
Spicy Fish Cake ^{*GF}	\$9.90	Mixed Vegetarian Delight (for 2)	\$14.90
Indian style fish cakes – chef recipe		Selection of Onion bhajee, vegetable Samosa & Aloo Patties (6 pieces).	
Onion Bhajee	\$8.90	Mixed Entrée (for 2)	\$19.90
Freshly Sliced onions, spinach & shallots mildly spiced in lentil flour and delicately deep fried.		An assortment of samosa, onion bhajee, chicken tikka and tandoori lamb cutlets.	
Garlic Prawn ^{*GF}	\$16.90	Tandoori Mixed Platter (for 2) ^{*GF}	\$22.90
King prawns sautéed with Indian five spices & crushed garlic. Served with a Naan		A much loved combination of Tandoori chicken tikka, Lamb cutlets, sheek kebab, king prawns roasted in tandoori and served with mint sauce.	
Jal Kankra (Crab) ^{*GF}	\$12.90	Tandoori Mixed Seafood Platter (for 2)	\$20.90
Delicious Crab meats stir-fried with ginger root & roast spices and served in potato shell		A selection of Tandoori Salmon, tandoori octopus, tandoori prawns.	
Sheek Kebabs ^{*GF}	\$9.90		
Lamb minced with ginger root, coriander, cumin seeds, & chilli skewered and roasted in tandoori clay oven.			

Tandoori Grill Dishes

Tandoori Chicken Tikka (off the bone) ^{*GF}	\$15.90
Delicately spiced chicken fillet marinated over – night then roasted in the tandoori clay oven.	
Tandoori Barrah Kebab ^{*GF}	\$16.90
Lamb cutlets marinated overnight in aromatic ground spices, smoked roasted in the tandoori oven.	
Tandoori Chicken (Half) (on the bone) ^{*GF}	\$15.90
Chicken marinated overnight in yoghurt and ground spices, smoked and roasted in the Tandoori Oven.	
Tandoori Salmon ^{*GF}	\$17.90
Succulent salmon fillet marinated overnight in special curry blend, spices & herbs smoked cooked in the tandoori oven	
Tandoori Prawns ^{*GF}	\$17.90
Succulent prawns delicately spiced and parched over charcoal in the tandoor.	
Boti Kebab ^{*GF}	\$15.90
Tender pieces of lamb marinated in aromatic spices cooked in Tandoor.	

Special Saffron Basmati Rice \$3.00 /serve

* GF – Gluten Free

BYO – per person \$3.00

Minimum order \$20.00 per person

We charge 3% merchant fee for Amex & Diners card

No split billing please on Friday & Saturday night

Before ordering inform waitperson of all food intolerances or allergies

Traditional Dishes

Chicken / Beef / Lamb

\$16.90

Madras *GF

Cooked with garlic, onions, fresh tomatoes & potatoes in a delicious medium hot curry sauce

Saag *GF

Prepared with spinach, herbs & a blend of spices in a touch of creamy sauce

Korma *GF

Cooked with cashew nuts, coconut and a mild creamy sauce

Do Piazza *GF

Onions, capsicums and blended spices in a medium hot thick sauce

Vindaloo *GF

Very hot tangy spicy sauce

Bhoona *GF

Cooked with mixed spices, herbs and medium hot sauce

Dhansak *GF

Sweet, and in a medium spicy curry sautéed with onions & cooked with lentils, fenugreek and spinach

Balti Curry *GF

A highly flavoured curry with garlic, ginger, tamarind & mixed spices cooked in an iron wok.

Apricot Curry *GF

Cooked with apricot, garlic & ginger in a creamy sweet & sour sauce with touch of red wine

Jalfrazi *GF

sautéed with garlic, onions and herbs cooked in medium spicy gravy to an aromatic flavour.

Vegetarian

Aromatic Beetroot Masala *GF

\$13.90

Beetroot stir-fried with chickpeas, potatoes, grated ginger, herbs & medium hot aromatic flavoured sauce.

Saag Aloo *GF

\$13.90

Fresh baby spinach delicately cooked with potato, ginger and fresh spices.

Smokey Eggplant Masala *GF

\$13.90

Smoke roasted Eggplant cooked to our special spicy recipe.

Mixed Vegetables *GF

\$13.90

Mixed fresh vegetables gently cooked in a blend of herbs and spices.

Bhindi Masala *GF

\$13.90

Stir-fried okra flavoured with a sharp mixture of spices blended with wonderful mix of fresh spring onions, tomatoes, herbs and spices.

Saag Bhaji *GF

\$13.90

Fresh spinach leaves stir fried with chickpeas, lentils, water chestnuts, potatoes, fresh garlic & five spices.

Alloo Matar *GF

\$13.90

Peas and potatoes cooked to our own selection of spices with coriander.

Samber *GF

\$13.90

Fresh mixed vegetables, lentils & herbs cooked in a light tangy spicy sauce.

Allo Gobi *GF

\$13.90

A delightful blend of potato, cauliflower and peas cooked to perfection with black mustard seeds, cumin, coriander and special spices.

Mushroom Bhaji *GF

\$13.90

Mushrooms cooked with onions, tomatoes, and spices.

Palak Panier *GF

\$13.90

Wholesome homemade cottage cheese cooked with delicious spinach, cream, herbs and spices.

Malai Kofta *GF

\$13.90

Dumplings of cottage cheese and vegetables cooked in a rich flavoured sauce.

Navrattan Korma *GF

\$13.90

Mixed vegetables flavoured with blended nuts and desiccated coconut in a very mild creamy sauce.

Tarka Dhal *GF

\$13.90

Lentils stewed over a slow fire served with shredded ginger and green coriander.

Misti Kumra Masala *GF

\$13.90

Pumpkin stir-fried with cabbage, peas, lentils, spinach, mustard seeds & herbs.

Mixed Vegetable Vindaloo *GF

\$13.90

Fresh mixed seasonal vegetables cooked with traditional hot and tangy spicy sauce.

Special Dishes

Biryani Dishes (Choice of one in four) *GF

\$17.90

A full flavoured delicious combination of diced Chicken Fillets/ Lamb / Beef / Vegetables cooked with rice blended with sautéed onion & roasted aromatic spices.

Lamb Shank *GF

\$17.90

Lamb Shanks marinated with spices & herbs, smoke roasted in Tandoori oven Served with mashed potatoes, peas & lightly spiced cabbage in medium spices sauce.

Akbari Duck *GF

\$20.90

Mouth-watering Duck diced breast fillets cooked with a selection of exotic warm spices blend along with Calming orange

Creamy Mushroom Lamb *GF

\$17.90

Tantalising pieces of diced lamb cooked skilfully with button mushrooms, mustard and asparagus served in a delightful mild mushroom sauce with a touch of cream.

Goat Rezalla *GF

\$17.90

Incredibly succulent baby goat meat cooked with grated ginger roots, specially mixed selection of aromatic spices and natural yoghurt.

Sultan Goat Curry *GF

\$17.90

Well seasoned diced baby goat meat cooked with potatoes, onions, tomatoes and authentic spices in a medium hot sauce.

Chicken

Butter Chicken *GF

\$16.90

Tandoori baked diced chicken fillets cooked in a specially prepared mild creamy butter sauce – a house specialty

Mango Chicken *GF

\$16.90

Juicy diced chicken fillets cooked in a delicious mango sauce.

Pistachio Chicken *GF

\$16.90

Chicken diced fillets cooked with pistachio and saffron in a beautiful yoghurt sauce prepared with specially selected spices.

Muragh Makhani *GF

\$16.90

Tandoori smoked roasted chicken fillets cooked in fresh green herbs & medium hot very tasty spicy sauce.

Cashew Chicken *GF

\$16.90

Chicken cooked with tomatoes, cashew nuts and aromatic spices in a creamy sauce.

Chicken Tikka Masala *GF

\$16.90

Clay oven roasted chicken fillets cooked in a delicious blend of garlic, ginger, onion and capsicum served in a zesty medium-hot tomato based sauce.

Peppery Chicken *GF

\$16.90

This appetising chicken dish is cooked with freshly ground pepper and garlic – full of flavour.

Chilli Chicken *GF

\$16.90

Delicately flavoured chicken dish is prepared with specially selected spices in a beautiful tomato sauce & chilli.

Satay Chicken *GF

\$16.90

Chicken cooked with satay sauce, ground almond & subtle spices in a creamy sauce.

Beef

Dhanya Gosht *GF

\$16.90

Beef cooked with methi, fresh coriander and aromatic spices

Pumpkin Beef Curry *GF

\$16.90

Tender Beef pieces gently cooked and simmered with butternut pumpkin, water chestnuts and spices, garnished with dry chillies.

Kashmiri Beef *GF

\$16.90

Beef cooked with ground almond and aromatic spices in a creamy sauce.

Masamam Beef *GF

\$16.90

Yummy masamam curried beef cooked with peanuts, special herbs, crispy onions and lime juice.

Sabzi Gosht *GF

\$16.90

Beef and mixed vegetables cooked with roasted spices, tomatoes and onions and in a lightly spiced sauce.

Nargis Kebab Curry *GF

\$16.90

Sheek Kebab & cottage cheese cooked with specially blended spices in a tomato sauce.

Requests for freshly chopped chilli, onion rings, etc will be charged at a reasonable rate.