

STARTERS

SAMOSAS (vg)



Crispy homemade pastry with a savory filling of spiced potatoes, onions and baby peas. Moreish! (2) 10.90

ONION BHAJEE (vg/gf)



A light golden flavorsome and crispy onion fritter made with chickpea flour. 9.90

PAKORA (vg/gf)



Crispy fried snack made with ground chickpeas, spices & shredded veggies. another winner starter. 9.90

PAPDI CHAAT (v)



A melt in your mouth fusion of flavours and textures; crispy discs topped with boiled potatoes, chickpeas, chopped onion with a trio of sauces giving it a tangy, sweet, spicy balance. A 'must' try. 10.90

BATATA VADA (vg/gf)



Mash potato balls seasoned with herbs and spices, coated in a gram flour batter and deep fried. Delish and moreish. 9.90

NAAN POCKETS

CHEESE & SPINACH (v)

A homestyle, cheese and fresh spinach filled Indian flatbread made with plain flour and lightly brushed with butter. 12.90



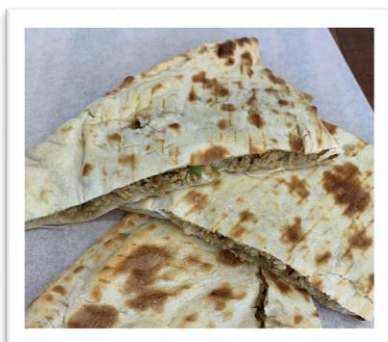
CHEESE & SPRING ONION (v)

A homestyle, cheese and fresh spring onion filled Indian flatbread made with plain flour and lightly brushed with butter. 12.90



CHICKEN & CHEESE

A homestyle, cheese and spiced minced chicken filled Indian flatbread made with plain flour and lightly brushed with butter. 14.90



LAMB & CHEESE

A homestyle, cheese and spiced minced lamb filled Indian flatbread made with plain flour and lightly brushed with butter. 14.90



MAIN DISHES

BUTTER CHICKEN



Chicken tandoori tikka pieces grilled and prepared in a buttery, creamy, silky smooth curry sauce with a rich blend of aromatic spices and herbs, tomato puree and a touch of cream. Finger licking goodness! 21.90

CHICKEN TANDOORI TIKKA



Boneless pieces of marinated overnight in my personal blend of Tandoori spice rub & yogurt. Skewered & chargrilled to succulent perfection; served with chutney & grilled onions. 19.90

CHICKEN TIKKA MASALA



Tender chicken pieces marinated and grilled, then cooked in a creamy, spice infused tasty gravy with fresh bell peppers, tomatoes and onions. 21.90

CHICKEN CURRY



A traditional home style chicken curry cooked on the bone with chunky potatoes, fresh tomatoes and coriander in a curry sauce. 20.90

LAMB ROGANJOSH



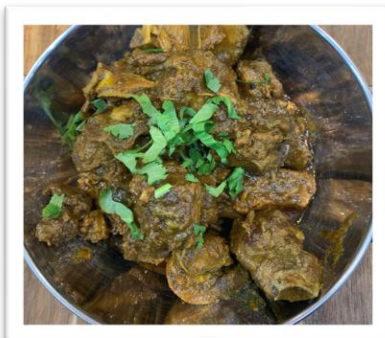
A Kashmiri style succulent lamb curry simmered in an aromatic and flavour packed sauce. 23.90

DUCK CURRY



A delicacy of Fiji. My special duck curry cooked with spices and rendered duck fat to create a semi saucy/ dry roasted, delicious dish. Pairs nicely with dal and roti/rice. 24.90

GOAT CURRY



Fiji style spicy goat curry cooked on the bone with a unique and personal spice masala. Deliciously tender and robust flavour. 25.90

BEEF VINDALOO



Succulent pieces of boneless diced beef marinated overnight in my personally ground spicy vindaloo masala, then cooked low and slow to create a semi saucy, melt in your mouth, delicious fiery curry. 25.90

MAIN DISHES (V)

AMMA'S ALOO (vg/gf)



A dish inspired by the many mothers in my life who taught me something valuable about cooking. A humble potato curry cooked with spices and puréed fresh tomatoes to create an extra delish gravy. 17.90

MIXED DAL TADKA (gf)



A unique combination of 5 different lentils, veggies and spices cooked to a thick and creamy consistency, then tempered with whole spices. A healthy protein packed vegetarian dish fit for kings! 17.90

EGGPLANT BHARTA (vg/gf)



Eggplant braised with fresh tomatoes, onion, ginger, garlic and ground spices and fresh herbs. A personal favourite! 19.90

PALAK PANEER (gf)



Spinach (Palak) and Indian cottage cheese (Paneer) infused with homemade ground spices, ginger, garlic to create a healthy and nutritious vegetarian gravy dish. 19.90

ALOO GOBI MASALA (vg/gf)



Cauliflower florets and potatoes cooked in a gravy with turmeric, tomatoes and freshly ground spices. A vegetarian delight! 18.90

CHANA MASALA (vg/gf)



Protein packed chickpeas cooked in a special gravy made from roasted onions and tomatoes with home-made aromatic garam masala. 17.90

PUMPKIN CURRY (vg/gf)



A South Indian aromatic curry. Very nutritious, tasty and healthy. Cooked with freshly ground spices and finished with dry roasted coconut milk. 17.90

RICE DISHES

VEGETABLE BIRYANI (vg/gf)



A delicious saffron infused rice dish layered with warm spices, a selection of fresh garden vegetables, caramelised onions and fresh herbs. 17.90

CHICKEN BIRYANI (gf)



A delicious saffron infused rice dish layered with warm spices, marinated chicken, caramelised onions and fresh herbs. 19.90

LAMB BIRYANI (gf)



A celebration of aroma, flavour and colour in this dish Comes from cooking it with tender pieces of boneless premium quality lamb, caramelized onions, fresh coriander, mint and saffron. 20.50

BASMATI RICE (vg/gf)



A special aromatic rice. 4.00

INDIAN BREADS

BUTTER NAAN / GARLIC NAAN



A homestyle soft and pillowy flatbread made with plain flour and brushed with butter or garlic butter. 3.90 / 4.90

CHEESE NAAN / CHILLI CHEESE NAAN



A homestyle, cheese filled indian flatbread made with plain flour and lightly brushed with butter (add chilli). 5.90 / 6.90

TAWA ROTI (vg)



A homemade tortilla like Indian bread made with whole wheat flour. 2.90

SIDES

RAITA (gf)



A condiment / dressing made of mildly spiced yogurt with shredded cucumber and a touch of carrot. Totally cooling! 4.50

MANGO CHUTNEY (vg/gf)



Homemade chutney made with the sweetest mangoes, balanced with a tangy and mildly spiced finish. 4.90

PAPADOM (vg/gf)



A thin crispy cracker made from lentil and rice flour. 2.90

KATCHUMBER (vg/gf)



A chopped Indian salad made with tomatoes, cucumber, red onion, and green chilli. Seasoned with salt, lemon juice and coriander leaves. 10.90

LUNCH SPECIAL

CURRY & RICE



A Vegetable dish and Rice 14.90

A Meat dish with rice. 16.90

COMBINATION MEAL

2 CURRIES & RICE



Butter Chicken, one vegetable dish & rice. 18.90

Chicken Tikka Masala, one vegetable dish & rice. 18.90

Palak Paneer, one other vegetable dish & rice. 18.90

Lamb Rogan Josh, one vegetable dish & rice. 19.90

SWEETS

BANANA DONUTS



Bite size balls of sweet banana donuts. An absolute treat! 9.90

KHEER



A popular Indian desert, rice pudding made with milk, rice, sweet spices and nuts. 9.90

MANGO KULFI



Creamy delicious Indian frozen desert made with milk, sugar, mango, cardamom, nuts and saffron. 9.90

GULABJAMUN



This delicious treat consists of soft, melt-in-your-mouth, deep fried dumplings that are made of milk and soaked in rose-flavoured sugar syrup. 9.90

DRINKS

LASSI (5.50)

Sweet Mango or Mixed Berry - Yoghurt based mango smoothie with sweet spices.

WATER

Mount Franklyn 500ml (3.50) / San Pellegrino Sparkling Water 750ml (7.90)

BUNDABERG (5.50)

Ginger Beer, Guava, Tropical Mango, Passionfruit, Lemon Lime Bitters

SOFT DRINKS (4.00)

Coke Regular, Coke No Sugar, Sprite, Fanta

MASALA CHAI (4.90)

A tea beverage made by boiling black tea in milk and water with a mixture of aromatic herbs and spices.