Hall of Starters

MAKAI CHAAT GF — **$ 15.00**
Corn mixed with onion, tomato, fresh herbs, butter, and lemon juice.

DIRTY RISSOLE(V) 3P — **$ 16.00**
Plain flour pastry, potato & peas stuffing, chick-peas masala, aromatic chutney

TEXTURE OF ONIONS (GF) — **$ 16.50**
Onions and lentils fritters, garlic-lemon, tamarind & mint chutney

CHAAT — **$ 18.50**
Northern India dish, with potato seasoned with salad and fried triangle pastries

PEPPERED LAMB (GF) 3P — **$ 26.00**
Overnight Rack Cooked with Drunken Sauce

CULTURED TIKKA (V) (GF) 4P — **$ 24.00**
Tandoori cottage cheese, chutney, daikon and wild Australian tomato's

TANDOORI CHICKEN (GF) (H) **$ 22.00** (F) **$ 29.00**

HALL OF FLAMES CHICKEN — **$ 25.00**
Secret Ingredients

SMOKED KUMB (mushroom) (GF) — **$ 22.00**
Marinated mushroom cooked in charcoal

FUCHKA PANI PURI 6p — **$ 17.00**
A hollow, crispy-fried puffed ball that is filled with potato, chickpeas, onions, spices, and finished with flavoured water

ASHETS MIX PLATTER — **$ 40.00**
Samosa, paneer tikka, chicken tikka, onion bhaji, lamb chop

Amritsari Machi (GF) — **$ 29.00**
Fish appetizer mixed with gram flour and spices

Hall of Mains

RED VELVET (Butter Chicken) (GF) — **$ 29.00**
Succulent tandoori chicken, spices, tomato & cashew gravy

BRAISE N GLAZE KORMA (GF)
Succulent, Black pepper, yogurt, onion and tomato gravy

Murgh — **$ 29.00**
Lamb — **$ 31.00**

IN A TOUGH SPOT ACHARI (GF)
Curry made with Achaar, a South Indian Pickle

Murgh — **$ 29.00**
Lamb — **$ 31.00**
Prawn — **$ 33.00**
Fish — **$ 33.00**

SILVER BEET SPINACH (GF)
Tender meat, English spinach, tempered garlic & onion gravy

Murgh — **$ 29.00**
Lamb — **$ 31.00**

ROGAN (GF) — **$ 31.00**
Diced lamb, dried ginger, chilli & onion gravy

TWO LEMON PEPPER (GF)
Tender meat, tempered mustard & sun-dried, onion & tomato gravy

Murgh — **$ 29.00**
Lamb — **$ 31.00**

CHENNAI PRAWNS (DF) — **$ 33.00**
Prawns, coconut milk, tempered mustard, tomato & onion gravy

SURRENDER WITH CHICKEN — **$ 31.00**
Boneless Chicken cooked with onions, capsicum & simmered in chef's special sauce.

VINDALOO
Hot Dish cooked with vinegar and flames

Murgh — **$ 29.00**
Lamb — **$ 31.00**
Prawn — **$ 33.00**
Fish — **$ 33.00**

Hall of Farms

DUMPLINGS IN CREAM SAUCE — $ 28.00
Cottage cheese & seasonal loafs, onion & cashew gravy

BUTTERY LENTIL (GF) — $ 29.00
Slow-cooked black lentils, infused aromatic spices, coriander butter & cream

CULTURED TIKKA MASALA (GF) — $ 27.50
Cottage cheese, tempered fenugreek, onion and tomato gravy

SILVER BEET SPINACH (GF) — $ 27.50
Cottage cheese, English spinach, tempered garlic & green chili, confit tomatoes

FLAMBE YELLOW LENTIL — $ 24.50
Yellow Split Lentils cooked with mustard seeds and curry leaves

PINDI CHOLE — $ 24.50
Chickpeas mixed with thick gravy

OKRA MASALA — $ 24.50
Okra cooked with onions and tomato sauce

SURRENDER WITH PANEER — $ 29.00
Cottage cheese cooked with onions, capsicum & simmered in chef's special sauce

ROASTED EGGPLANT — $ 25.50
Toasted in Tandoor and summered in onions and tomatoes sauces

BRAISE N GLAZE KORMA (GF) — $ 29.00
Cottage cheese cooked with cashew sauce

POTATO ROLLED IN CUMIN'S — $ 24.50

Hall of Flour

NAAN	**$ 8.00**
CHEESY NAAN	**$ 12.00**
KALONJI CORIANDER NAAN	**$ 11.00**
WHEAT ROTI	**$ 6.00**
BULLET GARLIC ROTI	**$ 8.50**
BUTTERY WHEAT ROTI	**$ 11.00**
ROOMALI ROTI	**$ 12.00**
BURSTING BREAD (Choose stuffing-Potato, Cultured cheese, minced Hogget)	**$ 13.00**
KASHMIRI KULCHA Bread, stuffed with dry fruits, saffron and butter	**$ 13.00**

ADD GARLIC TO ANY BREAD $1.00

All our tandoori dishes are perfect with the below bread enjoy passing them around the table.

Hall of Pilaf

STRAIGHT	$ 7.00
CUMIN	$ 11.00
SAFFRON	$ 9.00
COCONUT	$ 12.00
KASHMIR	$ 13.00
VEG BRIYANI	$ 26.00
MURGH/LAMB BRIYANI	$ 29.00
PRAWN/FISH BRIYANI	$ 31.00

We use India Gate classic' premium basmati rice for all our rice dishes.

Sides

NATURAL YOGURT, CUCUMBER, CARROT AND ROASTED CUMIN,	$ 10.00
FRESH GARDEN SALAD Leaves, cheese, tomatoes, red onion, house dressing	$ 15.00
ONION SALAD Sliced onion, chat masala and lemon	$ 8.00
MINT CHUTNEY	$ 7.00
TAMARIND CHUTNEY	$ 7.00

MANGO PICKLE	$ 7.00
MIXED HOT PICKLE	$ 7.00
BEETROOT RAITA	$ 10.00

Hall of Feast

KULFIZILLA Pistachio, rose, betel leaf, mango, cardamon	$ 15.00
A MIX OF 4 FEAST	$ 40.00
SUGAR BOMBS	$ 15.00
ICE CREAM	$ 9.00
MOONG DAAL HALWA	$ 21.00

Essentials

CRACKER BASKET WITH INDIAN DIPS	$ 20.00
ASSORTED DIPS PLATTER WITH INDIAN WINGS & CHIPS	$ 25.00