

## APPETISERS

### Onion Bhajia (4) **V**

Onions, potatoes & spinach coated with gram flour batter,  
fried to a perfect crunch & served with home made tamarind sauce **\$8.90**

### Cauliflower Pakoras (6) **V**

Florets of cauliflower coated with spiced batter,  
served with tamarind sauce **\$8.90**

### Chicken Pakoras (5)

Charcoal smoked chicken, coated with gram flour batter,  
served with tamarind sauce **\$10.90**

### Samosas (4)

Home made pastry filled with seasoned potatoes & mixed vegetables or ground lamb

*Vegetable* **V** **\$8.90**

*Lamb* **\$9.90**

### Himalayan Spring Rolls (4)

Chunky Tibet style home made spring rolls filled with spicy chicken mince  
& mixed vegetables, served with sweet chilli sauce **\$9.90**

### Chicken Tikka (4) **GF**

Chicken fillets marinated in yoghurt & spices  
cooked over charcoal fired tandoori oven **\$10.90**

### Chicken Shashlik (4) **GF**

Succulent chicken fillets marinated with onions, peppers and spices  
and cooked in our charcoal clay oven **\$10.90**

### Seekh Kebab (4) **GF**

Moist ground lamb marinated with selected herbs & spices,  
grilled on skewers over charcoal in the clay oven **\$10.90**

### Chef's Deluxe Platter

2 samosas, 2 spring rolls, 2 chicken tikka & 2 seekh kebabs,  
served with tamarind sauce, mint yoghurt sauce & sweet chilli sauce **\$18.90**

### Vegetarian Deluxe Platter **V**

2 samosas, 2 onion bhajia & 3 cauliflower pakoras,  
served with tamarind sauce **\$14.90**

 Mild  Medium  Hot **V** Vegetarian **GF** Gluten Free

Enjoy your Spicy Affair Dine In experience.  
\$3.00 corkage fee per person. BYO wine only.  
15% surcharge on public holidays. All prices include GST.

## BANQUET

### Banquet Affair *Minimum 2 People*

**Entree** Samosa & Onion Bhajia

**Main** *Choice of one curry per person, from the selection of the following:*

- > Butter Chicken OR
- > Lamb Roganjosht OR
- > Alugosht OR
- > Vegetable Korma

**Rice** Basmati Rice

**Naan** Plain OR Garlic

**Raita** Raita

*Per person*

**\$32.90**

## MAIN COURSE

### Korma, Madras or Vindaloo Curries

*Chicken* **\$17.90**

*Beef* **\$18.90**

*Lamb* **\$19.90**

#### **Korma** 🌶️ GF

A mild creamy sauce based on onions, ground cashews & selected spices

#### **Madras** 🌶️🌶️ GF

A South Indian favourite cooked with roasted coconut & spices

#### **Vindaloo** 🌶️🌶️🌶️ GF

A traditional hot aromatic sauce cooked with onion, garlic, Goan spices, vinegar & chilli

🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot 🌿 Vegetarian GF Gluten Free

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## SPICY AFFAIR SPECIALITIES *Signature Dishes*

### **Butter Chicken** 🍴 GF

All time favourite \$18.90

### **Chicken Tikka Masala** 🍴 GF

Chicken Tikka sautéed with onion & bell peppers, simmered in a rich cashew & tomato based sauce \$18.90

### **Lamb Kofta** 🍴 GF

Moist ground lamb, marinated with selected herbs & spices, cooked in a creamy cashew & tomato based sauce \$18.90

### **Lamb Jalfrezi** 🍴 GF

Slow cooked diced lamb, stir fried with selected vegetables & cilantro \$19.90

### **Beef Rendang** 🍴🍴 GF

Top side beef, simmered with roasted spices, coconut milk & dry chillies \$19.50

### **Ceylon (Lamb, chicken)** 🍴 GF

Chef's favourite dish, cooked with English spinach, coconut & selected spices \$19.90

### **Alugosht** 🍴 GF

Beef cooked with spicy potatoes, coconut milk & cilantro \$18.90

### **Lamb Roganjosh** 🍴 GF

A traditional style dish of tender lamb prepared with ginger, garlic, yoghurt & spices \$19.90

### **Chicken Sherpa** 🍴 GF

A Tibetan classic dish, cooked with ginger, garlic, mild spices, spring onions & cilantro in a homemade style \$18.90

### **Chicken Mappaas** 🍴🍴 GF

Chicken morsels marinated with garlic, browned onion, turmeric & fresh coconut milk-cooked till tender \$19.50

### **Dhal Murg** 🍴 GF

Chicken cooked with spices, onion, garlic, ginger & simmered with red lentils \$18.90

### **Fijian Goat Curry** 🍴🍴 GF

Diced goat slow cooked with ginger, garlic & tomatoes in a spicy onion sauce \$21.90

### **Chilli (Lamb, Chicken)** 🍴 GF

An Indochinese style dish, cooked with assorted wild mushrooms, onions & bell peppers \$19.90

### **Chicken Tikka Salad** GF

Chicken Tikka, tossed with fresh garden salad & mint yoghurt dressing \$18.90

🍴 Mild 🍴🍴 Medium 🍴🍴🍴 Hot 🌿 Vegetarian GF Gluten Free

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## VEGETABLE GARDEN

### Dhal 🌶️ V GF

Red lentils cooked with onions, tomatoes, spices & cilantro Side \$10.90 Main \$14.90

### Dhal Palak 🌶️ V GF

Red lentils tempered in mustard seeds, cumin and garlic cooked with English spinach & spices Side \$11.90 Main \$16.90

### Paneer Butter Masala 🌶️ V GF

Home made cubed cottage cheese stir fried with onion, capsicum & simmered in a creamy tomato based sauce Main \$17.50

### Palak Paneer 🌶️ V GF

A royal blend of fresh spinach, browned onions, spices, home made cottage cheese & a hint of cream for a mouth watering flavour Main \$17.50

### Channa Cholley 🌶️ V GF

Whole chickpeas cooked with onion, capsicum & potatoes in a special blend of aromatic spices Main \$16.90

### Aloo Mattar 🌶️ V GF

Potatoes & peas cooked with aromatic spices Side \$11.90 Main \$16.90

### Aloo Gobi 🌶️ V GF

Potato & cauliflower florets cooked with mustard seeds, onion, tomato & roasted spices in coconut milk Side \$11.90 Main \$16.90

### Khumb 🌶️ V GF

Wild mushrooms, spiced potatoes & baby peas cooked in a special cashew coconut sauce Side \$11.90 Main \$16.90

### Dhal Makhani 🌶️ V GF

Black lentils & kidney beans slow cooked in turmeric & sautéed with onions, tomatoes, ground spices & a hint of cream Main \$16.90

### Vegetable Korma 🌶️ V GF

Seasonal vegetables cooked in a creamy cashew sauce Side \$11.90 Main \$17.50

### Baingan 🌶️ V GF

Eggplant cooked with spiced potatoes, in a tomato based sauce Main \$17.50

🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot V Vegetarian GF Gluten Free

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## FROM THE FISHERMAN'S NET

### **Fish Moilee** 🍴 GF

A Kerala specialty with fish simmered in a saffron & coconut curry \$21.90

### **Fish Ceylon** 🍴🍴 GF

A Srilankan recipe of fish cooked with a blend of spinach, onions, tomatoes & spices enhanced with coconut \$20.90

### **Fish Malabar** 🍴🍴 GF

Fish cooked in a spicy roasted coconut sauce & tamarind with tempered mustard seeds & curry leaves \$20.90

### **Fish Vindaloo** 🍴🍴🍴 GF

A hot dish from Goa, cooked with onion, garlic, vinegar, chilli & cilantro \$20.90

### **Fish Nariyal** 🍴 GF

Diced fish cooked with spring onions, garlic, wild mushrooms in a special coconut blend \$20.90

### **Prawn Saagwala** 🍴 GF

Large prawns cooked with fresh spinach, wild mushrooms, herbs & spices \$22.90

### **Prawn Malabar** 🍴🍴 GF

Fresh prawns sautéed with onion, bell peppers cooked in a spicy roasted coconut sauce & tempered with mustard seeds \$22.90

### **Prawn Nariyal** 🍴 GF

Fresh prawns cooked with spring onions, garlic, wild mushrooms in a special coconut blend \$22.90

### **Prawn Vindaloo** 🍴🍴🍴 GF

A Goan specialty with onion, garlic, tomatoes, vinegar & chilli \$22.90

### **Seafood Moilee** 🍴 GF

A specialty from Kerala, with fresh mussels, prawns, squid & fish simmered in a saffron & coconut curry \$23.90

🍴 Mild 🍴🍴 Medium 🍴🍴🍴 Hot 🌿 Vegetarian GF Gluten Free

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## TANDOORI *From our charcoal fired tandoor grill*

### Chicken Tikka (6) GF

Chicken fillets marinated in yoghurt & spices cooked over charcoal fired tandoori oven \$18.90

### Tandoori Chicken GF

Half \$14.90

Whole \$22.90

### Chicken Shashlik (6) GF

Succulent chicken fillets marinated with onions, peppers and spices and cooked in our charcoal clay oven \$18.90

**Tandoori Prawn (8) GF \$24.90**

### Seekh Kebab (6) G

Moist ground lamb marinated with selected herbs & spices, grilled on skewers over charcoal in the clay oven \$18.90

### Tandoori Deluxe Platter GF

2 Chicken Tikka, 2 Tandoori Chicken, 2 Seekh Kebab,  
2 Chicken Shashlik & 2 Tandoori Prawn \$26.90

🔪 Mild 🔪🔪 Medium 🔪🔪🔪 Hot 🌿 Vegetarian GF Gluten Free

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## BREAD ZONE

### Naan

*Indian bread made of plain flour and baked in charcoal fired oven*

<b>Plain Naan</b>	\$4.50
<b>Garlic Naan</b>	\$5.00
<b>Butter Naan</b>	\$5.50
<b>Cheese Naan</b>	\$5.50
<b>Cheese &amp; Garlic Naan</b>	\$6.00
<b>Cheese &amp; Spinach Naan</b>	\$6.00
<b>Cheese, Spinach &amp; Garlic Naan</b>	\$6.50
<b>Chicken &amp; Cheese Naan</b>	\$6.50
<b>Chilli, Cheese &amp; Mushroom Naan</b>	\$6.50
<b>Peshawari Naan</b>	
Filled with almonds, coconut & raisin	\$6.50
<b>Potato Naan</b>	\$6.00
<b>Masala Naan</b>	
Filled with onions, cottage cheese, cilantro & garlic	\$6.50
<b>Kheema Naan</b>	
Filled with spiced ground lamb & potatoes	\$6.50
<b>Roti</b>	
Wholemeal flour	\$4.50
<b>Paratha</b>	
Whole wheat layered bread cooked in the tandoori oven with clarified butter	\$5.00

🔪 Mild 🔪🔪 Medium 🔪🔪🔪 Hot 🌱 Vegetarian GF Gluten Free

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## RICE

### Basmati Rice V GF

Per person \$2.50

## COCONUT RICE

### Coconut Rice V GF

Per person \$4.50

## RICE DISHES

### Biryani GF

Spiced basmati rice, flavoured with mint, cilantro & saffron

Vegetable \$17.90

Chicken \$19.90

Lamb \$20.90

## ACCOMPANIMENTS

Pappadums V GF \$4.90

Raita V GF \$5.00

Mango Chutney V \$5.00

Yoghurt & Mint Sauce V GF \$5.00

### Pickles V GF

Lime, green chilli & mixed pickle \$5.00

### Kachumbar Salad V GF

Onion, cucumber & tomato \$5.50

🌶 Mild 🌶🌶 Medium 🌶🌶🌶 Hot V Vegetarian GF Gluten Free

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