

Appetisers

Onion Bhajia (4) **V**

Onions, potatoes & spinach coated with gram flour batter, fried to a perfect crunch & served with home made tamarind sauce \$9.90

Cauliflower Pakoras (6) **V**

Florets of cauliflower coated with spiced batter, served with tamarind sauce \$9.90

Chicken Pakoras (5)

Charcoal smoked chicken, coated with gram flour batter, served with tamarind sauce \$11.90

Samosas (4)

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

Vegetable **V** \$9.90

Lamb \$10.90

Himalayan Spring Rolls (4)

Chunky Tibet style home made spring rolls filled with spicy chicken mince & mixed vegetables, served with sweet chilli sauce \$10.90

Chicken Tikka (4) **GF**

Chicken fillets marinated in yoghurt & spices cooked over charcoal fired tandoori oven \$11.90

Chicken Shashlik (4) **GF**

Succulent chicken fillets marinated with onions, peppers and spices and cooked in our charcoal clay oven \$11.90

Seekh Kebab (4) **GF**

Moist ground lamb marinated with selected herbs & spices, grilled on skewers over charcoal in the clay oven \$11.90

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 \$19.90

Vegetarian Deluxe Platter **V**

2 samosas, 2 onion bhajia & 3 cauliflower pakoras, served with tamarind sauce \$15.90

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

Enjoy your Spicy Affair Dine In experience.
\$3.50 corkage fee per person. BYO wine only.
15% surcharge on public holidays. All prices include GST.

Banquet

Banquet Affair Minimum 2 People

Entree Pappadums, Samosa & Onion Bhajia

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

- > Butter Chicken OR
- > Lamb Roganjosh 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 \$18.90

Beef \$19.90

Lamb \$20.90

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 V Vegetarian GF Gluten Free

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Spicy Affair Specialities

Signature Dishes

Butter Chicken **GF**

All time favourite \$19.90

Chicken Tikka Masala **GF**

Chicken Tikka sautéed with onion & bell peppers, simmered in a rich cashew & tomato based sauce \$19.90

Lamb Kofta **GF**

Moist ground lamb, marinated with selected herbs & spices, cooked in a creamy cashew & tomato based sauce \$19.90

Lamb Jalfrezi **GF**

Slow cooked diced lamb, stir fried with selected vegetables & cilantro \$20.90

Beef Rendang **GF**

Top side beef, simmered with roasted spices, coconut milk & dry chillies \$20.50

Ceylon (Lamb, chicken) **GF**

Chef's favourite dish, cooked with English spinach, coconut & selected spices \$20.90

Alugosh **GF**

Beef cooked with spicy potatoes, coconut milk & cilantro \$19.90

Lamb Rogan Josh **GF**

A traditional style dish of tender lamb prepared with ginger, garlic, yoghurt & spices \$20.90

Chicken Sherpa **GF**

A Tibetan classic dish, cooked with ginger, garlic, mild spices, spring onions & cilantro in a homemade style \$19.90

Chicken Mappas **GF**

Chicken morsels marinated with garlic, browned onion, turmeric & fresh coconut milk-cooked till tender \$20.50

Dhal Murg **GF**

Chicken cooked with spices, onion, garlic, ginger & simmered with red lentils \$19.90

Fijian Goat Curry **GF**

Diced goat slow cooked with ginger, garlic & tomatoes in a spicy onion sauce \$22.90

Chilli (Lamb, Chicken) **GF**

An Indochinese style dish, cooked with assorted wild mushrooms, onions & bell peppers \$20.90

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 \$11.90 Main \$15.90

Dhal Palak V GF

Red lentils tempered in mustard seeds, cumin and garlic cooked with English spinach & spices Side \$12.90 Main \$17.90

Paneer Butter Masala V GF

Home made cubed cottage cheese stir fried with onion, capsicum & simmered in a creamy tomato based sauce Main \$18.50

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 \$18.50

Channa Choley V GF

Whole chickpeas cooked with onion, capsicum & potatoes in a special blend of aromatic spices Main \$17.90

Aloo Mattar V GF

Potatoes & peas cooked with aromatic spices Side \$12.90 Main \$17.90

Aloo Gobi V GF

Potato & cauliflower florets cooked with mustard seeds, onion, tomato & roasted spices in coconut milk Side \$12.90 Main \$17.90

Khumb V GF

Wild mushrooms, spiced potatoes & baby peas cooked in a special cashew coconut sauce Side \$12.90 Main \$17.90

Dhal Makhan V GF

Black lentils & kidney beans slow cooked in turmeric & sautéed with onions, tomatoes, ground spices & a hint of cream Main \$17.90

Vegetable Korma V GF

Seasonal vegetables cooked in a creamy cashew sauce Side \$12.90 Main \$18.50

Baingan V GF

Eggplant cooked with spiced potatoes, in a tomato based sauce Main \$18.50

🌶️ 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 \$22.90

Fish Ceylon GF

A Srilankan recipe of fish cooked with a blend of spinach, onions, tomatoes & spices enhanced with coconut \$21.90

Fish Malabar GF

Fish cooked in a spicy roasted coconut sauce & tamarind with tempered mustard seeds & curry leaves \$21.90

Fish Vindaloo GF

A hot dish from Goa, cooked with onion, garlic, vinegar, chilli & cilantro \$21.90

Fish Nariyal GF

Diced fish cooked with spring onions, garlic, wild mushrooms in a special coconut blend \$21.90

Prawn Saagwal GF

Large prawns cooked with fresh spinach, wild mushrooms, herbs & spices \$23.90

Prawn Malabar GF

Fresh prawns sautéed with onion, bell peppers cooked in a spicy roasted coconut sauce & tempered with mustard seeds \$23.90

Prawn Nariyal GF

Fresh prawns cooked with spring onions, garlic, wild mushrooms in a special coconut blend \$23.90

Prawn Vindaloo GF

A Goan specialty with onion, garlic, tomatoes, vinegar & chilli \$23.90

Seafood Moilee GF

A specialty from Kerala, with fresh mussels, prawns, squid & fish simmered in a saffron & coconut curry \$24.90

🔪 Mild 🔪🔪 Medium 🔪🔪🔪 Hot V 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 tandoor oven ~~\$19.90~~

Tandoori Chicken GF

Half

\$15.90

Whole

\$23.90

Chicken Shashlik (6) GF

Succulent chicken fillets marinated with onions, peppers and spices

and cooked in our charcoal clay oven

\$19.90

Tandoori Prawn (8) GF

\$25.90

Seekh Kebab (6) G

Moist ground lamb marinated with selected herbs & spices,

grilled on skewers over charcoal in the clay oven

\$19.90

Tandoori Deluxe Platter GF

2 Chicken Tikka, 2 Tandoori Chicken, 2 Seekh Kebab,

2 Chicken Shashlik & 2 Tandoori Prawn

\$28.90

 Mild  Medium   Hot  Vegetarian  GF Gluten Free

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Bread Zone

Naan

Indian bread made of plain flour and baked in oven

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

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Rice

Basmati Rice V GF

Per person \$3.00

Coconut Rice

Coconut Rice V GF

Per person \$4.50

Rice Dishes

Biriyani GF

Spiced basmati rice, flavoured with mint, cilantro & saffron

Vegetable \$18.90

Chicken \$20.90

Lamb \$21.90

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 \$6.00

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