



SPICY AFFAIR

Indian Dine In

Appetisers

Onion Bhajia (4) V

Onions, potatoes & spinach coated with gram flour batter,
fried to a perfect crunch & served with home made tamarind sauce 16

Cauliflower Pakoras (6) V

Florets of cauliflower coated with spiced batter,
served with tamarind sauce 16

Chicken Pakoras (5)

Charcoal smoked chicken, coated with gram flour batter,
served with tamarind sauce 16

Samosas (4)

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

Vegetable V 15

Lamb 16

Himalayan Spring Rolls (4)

Chunky Tibet style home made spring rolls filled with spicy chicken mince
& mixed vegetables, served with sweet chilli sauce 16

Chicken Tikka (4) GF

Chicken fillets marinated in yoghurt & spices
cooked over charcoal fired tandoori oven 18

Chicken Shashlik (4) GF

Succulent chicken fillets marinated with onions, peppers and spices
and cooked in our charcoal clay oven 18

Seekh Kebab (4) GF

Moist ground lamb marinated with selected herbs & spices,
grilled on skewers over charcoal in the clay oven 18

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 27

Vegetarian Deluxe Platter V

2 samosas, 2 onion bhajia & 3 cauliflower pakoras,
served with tamarind sauce 21

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

Enjoy your dining experience. All prices include GST.
\$5.00 corkage fee per person. BYO wine only.
15% surcharge on public holidays.



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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

47

Main Course

Korma, Madras or Vindaloo Curries

Chicken 25

Beef 27

Lamb 28

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 29

Chicken Tikka Masala 🌶️ GF

Chicken Tikka sautéed with onion & bell peppers,
simmered in a rich cashew & tomato based sauce 28

Lamb Kofta 🌶️ GF

Moist ground lamb, marinated with selected herbs & spices,
cooked in a creamy cashew & tomato based sauce 28

Lamb Jalfrezi 🌶️ GF

Slow cooked diced lamb, stir fried with selected vegetables & cilantro 28

Beef Rendang 🌶️🌶️ GF

Top side beef, simmered with roasted spices, coconut milk & dry chillies 28

Ceylon (Lamb, chicken) 🌶️ GF

Chef's favourite dish, cooked with English spinach, coconut & selected spices 29

Alugosht 🌶️ GF

Beef cooked with spicy potatoes, coconut milk & cilantro 28

Lamb Rogan Josh 🌶️ GF

A traditional style dish of tender lamb prepared with ginger, garlic, yoghurt & spices 29

Chicken Sherpa 🌶️ GF

A Tibetan classic dish, cooked with ginger, garlic, mild spices, spring onions
& cilantro in a homemade style 28

Chicken Mappaas 🌶️🌶️ GF

Chicken morsels marinated with garlic, browned onion, turmeric
& fresh coconut milk-cooked till tender 28

Dhal Murg 🌶️ GF

Chicken cooked with spices, onion, garlic, ginger & simmered with red lentils 28

Fijian Goat Curry 🌶️🌶️ GF

Diced goat slow cooked with ginger, garlic & tomatoes in a spicy onion sauce 30

Chilli (Lamb, Chicken) 🌶️ GF

An Indochinese style dish, cooked with assorted wild mushrooms, onions & bell peppers 29

Chicken Tikka Salad GF

Chicken Tikka, tossed with fresh garden salad & mint yoghurt dressing 26

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Vegetable Garden

Dhal 🌶️ V GF

Red lentils cooked with onions, tomatoes, spices & cilantro Side 17 Main 22

Dhal Palak 🌶️ V GF

Red lentils tempered in mustard seeds, cumin and garlic
cooked with English spinach & spices Side 18 Main 23

Paneer Butter Masala 🌶️ V GF

Home made cubed cottage cheese stir fried with onion, capsicum
& simmered in a creamy tomato based sauce Main 25

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 25

Channa Cholley 🌶️ V GF

Whole chickpeas cooked with onion, capsicum & potatoes
in a special blend of aromatic spices Main 25

Aloo Mattar 🌶️ V GF

Potatoes & peas cooked with aromatic spices Side 17 Main 24

Aloo Gobi 🌶️ V GF

Potato & cauliflower florets cooked with mustard seeds, onion,
tomato & roasted spices in coconut milk Side 17 Main 24

Khumb 🌶️ V GF

Wild mushrooms, spiced potatoes & baby peas cooked
in a special cashew coconut sauce Side 18 Main 25

Dhal Makhani 🌶️ V GF

Black lentils & kidney beans slow cooked in turmeric & sautéed
with onions, tomatoes, ground spices & a hint of cream Main 25

Vegetable Korma 🌶️ V GF

Seasonal vegetables cooked in a creamy cashew sauce Side 18 Main 25

Malai Kofta 🌶️ V

Potato & paneer koftas served in a creamy mild cashew & almond sauce Main 26

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Indian Dine In

From the Fisherman's Net

Fish Moilee 🌶 GF

A Kerala specialty with fish simmered in a saffron & coconut curry 31

Fish Ceylon 🌶🌶 GF

A Srilankan recipe of fish cooked with a blend of spinach, onions, tomatoes & spices enhanced with coconut 31

Fish Malabar 🌶🌶 GF

Fish cooked in a spicy roasted coconut sauce & tamarind with tempered mustard seeds & curry leaves 31

Fish Vindaloo 🌶🌶🌶 GF

A hot dish from Goa, cooked with onion, garlic, vinegar, chilli & cilantro 31

Fish Nariyal 🌶 GF

Diced fish cooked with spring onions, garlic, wild mushrooms in a special coconut blend 31

Prawn Saagwala 🌶 GF

Large prawns cooked with fresh spinach, wild mushrooms, herbs & spices 32

Prawn Malabar 🌶🌶 GF

Fresh prawns sautéed with onion, bell peppers cooked in a spicy roasted coconut sauce & tempered with mustard seeds 32

Prawn Nariyal 🌶 GF

Fresh prawns cooked with spring onions, garlic, wild mushrooms in a special coconut blend 32

Prawn Vindaloo 🌶🌶🌶 GF

A Goan specialty with onion, garlic, tomatoes, vinegar & chilli 32

Seafood Moilee 🌶 GF

A specialty from Kerala, with fresh mussels, prawns, squid & fish simmered in a saffron & coconut curry 34

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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 27

Tandoori Chicken GF

Half 22

Whole 31

Chicken Shashlik (6) GF

Succulent chicken fillets marinated with onions, peppers and spices
and cooked in our charcoal clay oven 27

Seekh Kebab (6) G

Moist ground lamb marinated with selected herbs & spices,
grilled on skewers over charcoal in the clay oven 27

Tandoori Deluxe Platter GF

2 Chicken Tikka, 2 Tandoori Chicken, 2 Seekh Kebab,
2 Chicken Shashlik & 2 Tandoori Prawn 37

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Bread Zone

Naan

Indian bread made of plain flour and baked in tandoori oven

Plain Naan	7
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Garlic Naan	8
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Butter Naan	8
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Cheese Naan	8.5
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Cheese & Garlic Naan	9
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Cheese & Spinach Naan	9
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Cheese, Spinach & Garlic Naan	9.5
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Chicken & Cheese Naan	9.5
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Chilli, Cheese & Mushroom Naan	9.5
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Peshawari Naan

Filled with almonds, coconut & raisin	9.5
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Potato Naan	8.5
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Masala Naan

Filled with onions, cottage cheese, cilantro & garlic	9.5
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Kheema Naan

Filled with spiced ground lamb & potatoes	9.5
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Roti

Wholemeal flour	6
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Paratha

Whole wheat layered bread cooked in the oven with clarified butter	7
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Rice

Basmati Rice V GF

Per person 5

Coconut Rice

Coconut Rice V GF

Per person 7

Rice Dishes

Biryani GF

Spiced basmati rice, flavoured with mint, cilantro & saffron

Vegetable 26

Chicken 28

Lamb 30

Accompaniments

Pappadums V GF 7

Raita V GF 7

Mango Chutney V 7

Yoghurt & Mint Sauce V GF 7

Pickles V GF

Lime, green chilli & mixed pickle 6

Kachumbar Salad V GF

Onion, cucumber & tomato 7

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