

## Appetisers

### Onion Bhajia (4) V

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

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\$10.90

### Cauliflower Pakoras (6) V

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

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\$10.90

### Chicken Pakoras (5)

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

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\$12.90

### Samosas (4)

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

*Vegetable* V

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\$10.90

*Lamb*

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\$11.90

### Himalayan Spring Rolls (4)

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

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\$11.90

### Chicken Tikka (4) GF

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

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\$13.50

### Chicken Shashlik (4) GF

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

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\$12.90

### Seekh Kebab (4) GF

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

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\$13.90

### 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

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\$21.90

### Vegetarian Deluxe Platter V

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

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\$17.90

## 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* \$35.90

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## Main Course

### Korma, Madras or Vindaloo Curries

*Chicken* \$20.90

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*Beef* \$22.90

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*Lamb* \$23.90

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### 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

## Spicy Affair Specialities

Signature Dishes

### Butter Chicken 🍴 GF

All time favourite \$23.90

### Chicken Tikka Masala 🍴 GF

Chicken Tikka sautéed with onion & bell peppers,  
simmered in a rich cashew & tomato based sauce \$22.90

### Lamb Kofta 🍴 GF

Moist ground lamb, marinated with selected herbs & spices,  
cooked in a creamy cashew & tomato based sauce \$23.90

### Lamb Jalfrezi 🍴 GF

Slow cooked diced lamb, stir fried with selected vegetables & cilantro \$22.90

### Beef Rendang 🍴🍴 GF

Top side beef, simmered with roasted spices, coconut milk & dry chillies \$22.50

### Ceylon (Lamb, chicken) 🍴 GF

Chef's favourite dish, cooked with English spinach, coconut & selected spices \$23.90

### Alugosht 🍴 GF

Beef cooked with spicy potatoes, coconut milk & cilantro \$22.90

### Lamb Roganjosh 🍴 GF

A traditional style dish of tender lamb prepared with ginger, garlic, yoghurt & spices \$23.90

### Chicken Sherpa 🍴 GF

A Tibetan classic dish, cooked with ginger, garlic, mild spices, spring onions  
& cilantro in a homemade style \$21.90

### Chicken Mappaas 🍴🍴 GF

Chicken morsels marinated with garlic, browned onion, turmeric  
& fresh coconut milk-cooked till tender \$22.50

### Dhal Murg 🍴 GF

Chicken cooked with spices, onion, garlic, ginger & simmered with red lentils \$21.90

### Fijian Goat Curry 🍴🍴 GF

Diced goat slow cooked with ginger, garlic & tomatoes in a spicy onion sauce \$25.90

### Chilli (Lamb, Chicken) 🍴 GF

An Indochinese style dish, cooked with assorted wild mushrooms, onions & bell peppers \$22.90

### Chicken Tikka Salad GF

Chicken Tikka, tossed with fresh garden salad & mint yoghurt dressing \$20.90

## Vegetable Garden

### Dhal 🍴 V GF

Red lentils cooked with onions, tomatoes, spices & cilantro Side \$12.90 Main \$17.50

### Dhal Palak 🍴 V GF

Red lentils tempered in mustard seeds, cumin and garlic cooked with English spinach & spices Side \$13.90 Main \$19.90

### Paneer Butter Masala 🍴 V GF

Home made cubed cottage cheese stir fried with onion, capsicum & simmered in a creamy tomato based sauce Main \$19.90

### 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 \$20.90

### Channa Cholley 🍴 V GF

Whole chickpeas cooked with onion, capsicum & potatoes in a special blend of aromatic spices Main \$19.50

### Aloo Mattar 🍴 V GF

Potatoes & peas cooked with aromatic spices Side \$13.90 Main \$19.50

### Aloo Gobi 🍴 V GF

Potato & cauliflower florets cooked with mustard seeds, onion, tomato & roasted spices in coconut milk Side \$13.90 Main \$19.50

### Khumb 🍴 V GF

Wild mushrooms, spiced potatoes & baby peas cooked in a special cashew coconut sauce Side \$13.90 Main \$19.90

### Dhal Makhani 🍴 V GF

Black lentils & kidney beans slow cooked in turmeric & sautéed with onions, tomatoes, ground spices & a hint of cream Main \$19.50

### Vegetable Korma 🍴 V GF

Seasonal vegetables cooked in a creamy cashew sauce Side \$14.90 Main \$19.90

### Baingan 🍴 V GF

Eggplant cooked with spiced potatoes, in a tomato based sauce Main \$19.90

## From the Fisherman's Net

### Fish Moilee 🍴 GF

A Kerala specialty with fish simmered in a saffron & coconut curry \$25.90

### Fish Ceylon 🍴 GF

A Srilankan recipe of fish cooked with a blend of spinach, onions, tomatoes & spices enhanced with coconut \$24.90

### Fish Malabar 🍴 GF

Fish cooked in a spicy roasted coconut sauce & tamarind with tempered mustard seeds & curry leaves \$24.90

### Fish Vindaloo 🍴 GF

A hot dish from Goa, cooked with onion, garlic, vinegar, chilli & cilantro \$24.90

### Fish Nariyal 🍴 GF

Diced fish cooked with spring onions, garlic, wild mushrooms in a special coconut blend \$24.90

### Prawn Saagwala 🍴 GF

Large prawns cooked with fresh spinach, wild mushrooms, herbs & spices \$26.90

### Prawn Malabar 🍴 GF

Fresh prawns sautéed with onion, bell peppers cooked in a spicy roasted coconut sauce & tempered with mustard seeds \$26.90

### Prawn Nariyal 🍴 GF

Fresh prawns cooked with spring onions, garlic, wild mushrooms in a special coconut blend \$26.90

### Prawn Vindaloo 🍴 GF

A Goan specialty with onion, garlic, tomatoes, vinegar & chilli \$26.90

### Seafood Moilee 🍴 GF

A specialty from Kerala, with fresh mussels, prawns, squid & fish simmered in a saffron & coconut curry \$28.90

## **Tandoori**

*From our charcoal fired tandoor grill*

### **Chicken Tikka (6) GF**

Chicken fillets marinated in yoghurt & spices cooked over charcoal fired tandoori oven \$21.90

### **Tandoori Chicken GF**

*Half* \$17.50

*Whole* \$25.90

### **Chicken Shashlik (6) GF**

Succulent chicken fillets marinated with onions, peppers and spices  
and cooked in our charcoal clay oven \$21.90

**Tandoori Prawn (8) GF** \$28.90

### **Seekh Kebab (6) G**

Moist ground lamb marinated with selected herbs & spices,  
grilled on skewers over charcoal in the clay oven \$22.90

### **Tandoori Deluxe Platter GF**

2 Chicken Tikka, 2 Tandoori Chicken, 2 Seekh Kebab,  
2 Chicken Shashlik & 2 Tandoori Prawn \$32.90

## Bread Zone

### Naan

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

<b>Plain Naan</b>	\$5.00
<b>Garlic Naan</b>	\$5.50
<b>Butter Naan</b>	\$6.00
<b>Cheese Naan</b>	\$6.00
<b>Cheese &amp; Garlic Naan</b>	\$6.50
<b>Cheese &amp; Spinach Naan</b>	\$6.50
<b>Cheese, Spinach &amp; Garlic Naan</b>	\$7.00
<b>Chicken &amp; Cheese Naan</b>	\$7.00
<b>Chilli, Cheese &amp; Mushroom Naan</b>	\$7.00
<b>Peshawari Naan</b>	
Filled with almonds, coconut & raisin	\$7.00
<b>Potato Naan</b>	\$6.50
<b>Masala Naan</b>	
Filled with onions, cottage cheese, cilantro & garlic	\$7.00
<b>Kheema Naan</b>	
Filled with spiced ground lamb & potatoes	\$7.00
<b>Roti</b>	
Wholemeal flour	\$5.00
<b>Paratha</b>	
Whole wheat layered bread cooked in the oven with clarified butter	\$5.50

## Rice

### Basmati Rice V GF

Per person \$3.50

## Coconut Rice

### Coconut Rice V GF

Per person \$5.00

## Rice Dishes

### Biryani GF

Spiced basmati rice, flavoured with mint, cilantro & saffron

Vegetable \$20.90

Chicken \$22.90

Lamb \$24.90

## Accompaniments

Pappadums V GF \$4.90

Raita V GF \$5.50

Mango Chutney V \$5.50

Yoghurt & Mint Sauce V GF \$5.50

### Pickles V GF

Lime, green chilli & mixed pickle \$5.00

### Kachumbar Salad V GF

Onion, cucumber & tomato \$6.00