

Appetisers

Onion Bhajia (4) V

Onions, potatoes & spinach coated with gram flour batter,
fried to a perfect crunch & served with home made tamarind sauce \$11.90

Cauliflower Pakoras (6) V

Florets of cauliflower coated with spiced batter,
served with tamarind sauce \$11.90

Chicken Pakoras (5)

Charcoal smoked chicken, coated with gram flour batter,
served with tamarind sauce \$13.90

Samosas (4)

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

Vegetable V \$11.90

Lamb \$12.90

Himalayan Spring Rolls (4)

Chunky Tibet style home made spring rolls filled with spicy chicken mince
& mixed vegetables, served with sweet chilli sauce \$12.90

Chicken Tikka (4) GF

Chicken fillets marinated in yoghurt & spices
cooked over charcoal fired tandoori oven \$14.90

Chicken Shashlik (4) GF

Succulent chicken fillets marinated with onions, peppers and spices
and cooked in our charcoal clay oven \$13.90

Seekh Kebab (4) GF

Moist ground lamb marinated with selected herbs & spices,
grilled on skewers over charcoal in the clay oven \$14.50

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 \$23.90

Vegetarian Deluxe Platter V

2 samosas, 2 onion bhajia & 3 cauliflower pakoras,
served with tamarind sauce \$18.90

 Mild  Medium  Hot V Vegetarian GF Gluten Free

Enjoy your Spicy Affair Dine In experience.
\$4.00 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 \$38.90

Main Course

Korma, Madras or Vindaloo Curries

Chicken \$21.90

Beef \$23.90

Lamb \$24.90

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 \$23.90

Chicken Tikka Masala 🍴 GF

Chicken Tikka sautéed with onion & bell peppers,
simmered in a rich cashew & tomato based sauce \$23.90

Lamb Kofta 🍴 GF

Moist ground lamb, marinated with selected herbs & spices,
cooked in a creamy cashew & tomato based sauce \$24.90

Lamb Jalfrezi 🍴 GF

Slow cooked diced lamb, stir fried with selected vegetables & cilantro \$24.90

Beef Rendang 🍴🍴 GF

Top side beef, simmered with roasted spices, coconut milk & dry chillies \$23.90

Ceylon (Lamb, chicken) 🍴 GF

Chef's favourite dish, cooked with English spinach, coconut & selected spices \$24.90

Alugosht 🍴 GF

Beef cooked with spicy potatoes, coconut milk & cilantro \$23.90

Lamb Roganjosh 🍴 GF

A traditional style dish of tender lamb prepared with ginger, garlic, yoghurt & spices \$24.90

Chicken Sherpa 🍴 GF

A Tibetan classic dish, cooked with ginger, garlic, mild spices, spring onions
& cilantro in a homemade style \$23.90

Chicken Mappaas 🍴🍴 GF

Chicken morsels marinated with garlic, browned onion, turmeric
& fresh coconut milk-cooked till tender \$23.90

Dhal Murg 🍴 GF

Chicken cooked with spices, onion, garlic, ginger & simmered with red lentils \$23.90

Fijian Goat Curry 🍴🍴 GF

Diced goat slow cooked with ginger, garlic & tomatoes in a spicy onion sauce \$26.90

Chilli (Lamb, Chicken) 🍴 GF

An Indochinese style dish, cooked with assorted wild mushrooms, onions & bell peppers \$23.90

Chicken Tikka Salad GF

Chicken Tikka, tossed with fresh garden salad & mint yoghurt dressing \$21.90

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

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Vegetable Garden

Dhal 🍴 V GF

Red lentils cooked with onions, tomatoes, spices & cilantro Side \$13.90 Main \$18.50

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 \$20.90

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 \$21.90

Channa Cholley 🍴 V GF

Whole chickpeas cooked with onion, capsicum & potatoes in a special blend of aromatic spices Main \$19.90

Aloo Mattar 🍴 V GF

Potatoes & peas cooked with aromatic spices Side \$13.90 Main \$19.90

Aloo Gobi 🍴 V GF

Potato & cauliflower florets cooked with mustard seeds, onion, tomato & roasted spices in coconut milk Side \$13.90 Main \$19.90

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 \$19.90

Vegetable Korma 🍴 V GF

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

Malai Kofta 🍴 V

Potato & paneer koftas served in a creamy mild cashew & almond sauce Main \$21.90

From the Fisherman's Net

Fish Moilee 🍴 GF

A Kerala specialty with fish simmered in a saffron & coconut curry \$26.90

Fish Ceylon 🍴🍴 GF

A Srilankan recipe of fish cooked with a blend of spinach, onions, tomatoes & spices enhanced with coconut \$25.90

Fish Malabar 🍴🍴 GF

Fish cooked in a spicy roasted coconut sauce & tamarind with tempered mustard seeds & curry leaves \$25.90

Fish Vindaloo 🍴🍴🍴 GF

A hot dish from Goa, cooked with onion, garlic, vinegar, chilli & cilantro \$25.90

Fish Nariyal 🍴 GF

Diced fish cooked with spring onions, garlic, wild mushrooms in a special coconut blend \$25.90

Prawn Saagwala 🍴 GF

Large prawns cooked with fresh spinach, wild mushrooms, herbs & spices \$27.90

Prawn Malabar 🍴🍴 GF

Fresh prawns sautéed with onion, bell peppers cooked in a spicy roasted coconut sauce & tempered with mustard seeds \$27.90

Prawn Nariyal 🍴 GF

Fresh prawns cooked with spring onions, garlic, wild mushrooms in a special coconut blend \$27.90

Prawn Vindaloo 🍴🍴🍴 GF

A Goan specialty with onion, garlic, tomatoes, vinegar & chilli \$27.90

Seafood Moilee 🍴 GF

A specialty from Kerala, with fresh mussels, prawns, squid & fish simmered in a saffron & coconut curry \$29.90

🍴 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 tandoori oven \$23.90

Tandoori Chicken GF

Half \$18.50

Whole \$26.90

Chicken Shashlik (6) GF

Succulent chicken fillets marinated with onions, peppers and spices and cooked in our charcoal clay oven \$23.90

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 \$23.90

Tandoori Deluxe Platter GF

2 Chicken Tikka, 2 Tandoori Chicken, 2 Seekh Kebab,
2 Chicken Shashlik & 2 Tandoori Prawn \$33.90

 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	\$5.50
Garlic Naan	\$6.00
Butter Naan	\$6.50
Cheese Naan	\$6.50
Cheese & Garlic Naan	\$6.90
Cheese & Spinach Naan	\$6.90
Cheese, Spinach & Garlic Naan	\$7.50
Chicken & Cheese Naan	\$7.90
Chilli, Cheese & Mushroom Naan	\$7.50
Peshawari Naan	
Filled with almonds, coconut & raisin	\$7.90
Potato Naan	\$6.90
Masala Naan	
Filled with onions, cottage cheese, cilantro & garlic	\$7.50
Kheema Naan	
Filled with spiced ground lamb & potatoes	\$7.90
Roti	
Wholemeal flour	\$5.50
Paratha	
Whole wheat layered bread cooked in the oven with clarified butter	\$5.90

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Rice

Basmati Rice V GF

Per person \$3.90

Coconut Rice

Coconut Rice V GF

Per person \$5.50

Rice Dishes

Biryani GF

Spiced basmati rice, flavoured with mint, cilantro & saffron

Vegetable \$21.90

Chicken \$23.90

Lamb \$25.90

Accompaniments

Pappadums V GF \$5.50

Raita V GF \$6.50

Mango Chutney V \$6.50

Yoghurt & Mint Sauce V GF \$6.50

Pickles V GF

Lime, green chilli & mixed pickle \$5.90

Kachumbar Salad V GF

Onion, cucumber & tomato \$6.50

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

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\$3.50 corkage fee per person. BYO wine only.

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