

# SHARE MENUS

## # ONE

\$36.9 per person  
(min 2 people)

### ENTRÉE

Butta Kebab  
Chicken Tikka  
Papadums  
Raita  
Mango Chutney

### MAIN

Butter Chicken  
Beef Korma  
Rogan Josh  
Naan  
Basmati Rice

### DESSERT

chose any one:  
Gulab Jamun  
Bailey Ice Cream  
Pistachio Kulfi

## # TWO

\$39.9 per person  
(min 2 people)

### ENTRÉE

Butta Kebab  
Chicken Tikka  
Island Fish  
Papadums  
Raita  
Mango Chutney

### MAIN

Butter Chicken  
Rogan Josh  
Prawn Malabar  
Vegetable Korma  
Naan  
Basmati Rice

### DESSERT

chose any one:  
Gulab Jamun  
Bailey Ice Cream  
Pistachio Kulfi

## RED

	G	B
<b>Robert Oatley G17 Grenache (Served Chilled)</b> McLaren Vale, SA	12	49
<b>Luna Rosa</b> Central Ranges Australia	8.5	33
<b>Elderton Shiraz Cabernet</b> Barossa Valley, SA	9.5	41
<b>Angove Chalk Hill Blue Shiraz Cabernet</b> McLaren Vale, SA	7.5	27
<b>Hollick Cabernet Sauvignon</b> Coonawarra, SA	10.5	47
<b>Claymore 'You'll Never Walk Alone' Grenache Shiraz Mataro</b> Clare Valley, SA	48	
<b>Rockburn Devil's Staircase Pinot Noir</b> Central Otago, NZ	11.5	48
<b>Hentley Farm Villain &amp; Vixen Shiraz</b> Barossa Valley, SA	12	50
<b>The Lane Basket Press Shiraz</b> Adelaide Hills, SA	75	
<b>Bremerton Special Release Malbec</b> Langhorne Creek, SA	48	
<b>SPARKLING</b>		
	G	B
<b>The Lane 'Lois' Blanc de Blancs</b> Adelaide Hills, SA	49	
<b>Chain of Fire Brut</b> South East Australia	7.5	27
<b>Scarpantoni Fleur Shiraz</b> McLaren Vale, SA	9.0	35
<b>Grandin Méthode Traditionnelle 200ml</b> France	13	

## WHITE

	G	B
<b>Fiore Moscato</b> Mudgee, NSW	9.5	39
<b>Hentley Farm Riesling</b> Barossa Valley, SA	10.5	47
<b>Giesen Vineyard Sauvignon Blanc</b> Marlborough, NZ	9.5	41
<b>Angove Chalk Hill Blue Semillon Sauvignon Blanc</b> South Australia	7.5	27
<b>Shaw &amp; Smith Sauvignon Blanc</b> Adelaide Hills, SA	14	59
<b>Hugh Hamilton Pinot Grigio</b> Adelaide Hills, SA	50	
<b>Cool Woods Pinot Gris</b> Barossa Valley, SA	8.5	34
<b>The Lane Block 1A Chardonnay</b> Adelaide Hills, SA	10.5	47
<b>SPIRITS</b>		
<b>Jim Beam, Jack Daniels, Bombay Sapphire, Southern Comfort, Canadian Club, Bailey's Irish Cream, Vodka, Scotch Whiskey, Brandy</b>	9.5	
<b>Chivas Regal, Johnnie Walker Black, Absolut Vodka, Glenfiddich</b>	12	

## BEER & CIDER

<b>Cascade Premium Light</b> (Tasmania)	8.0
<b>Hahn Super Dry Low Carb</b> (Australia)	8.5
<b>James Boag Premium Ale</b> (Tasmania)	8.5
<b>James Squire One Fifty Lashes Pale Ale</b> (Australia)	8.5
<b>Kingfisher Lager</b> (India)	8.5
<b>Coopers Pale Ale</b> (Australia)	8.5
<b>Corona Lager</b> (Mexico)	8.5
<b>Tiger Lager</b> (Singapore)	8.5
<b>Hills Cider Apple Cider</b> (Australia)	8.5
<b>Non alcoholic beer</b>	7.5

## COCKTAILS

<b>Kaffir Lime Leaf</b> Kar lime infused vodka, fresh liffime & a dash of soda. Topped with pineapple juice.	14
<b>Strawberry Blossom</b> Strawberry liqueur, Malibu & a dash of lemon juice. Topped with lemonade.	14
<b>Rum Jungle</b> A lush mix of white rum, fresh mint & mango juice.	14
<b>Ruby Sling</b> Bombay gin, elder flower & ruby red grapefruit juice. Served long w a strip of cucumber.	14

## PURITY

<b>Sparkling / Still Water 1L</b>	8.0
<b>Soft Drinks</b> Cola, Diet Cola, Sprite, Lemon Squash, Fanta, Tonic Water, Sparkling Water, Dry Ginger Ale, Lemon Lime & Bitters, Ginger Beer	4.5
<b>Juices</b> Apple, Orange, Pineapple, Mango, Tomato Juice, Cranberry Juice, Ruby Red Grapefruit	4.5
<b>Pom's Paradise</b> Passion Fruit, Orange, Pineapple & Mango	8.0
<b>Berry Refresher</b> Berries, Cranberry, Ruby Red Grapefruit & Mint	8.0
<b>Lemon lime bitter / Soda lime bitter / Soda lime</b>	5.5

## LASSI

<b>Mango Lassi</b> A fresh yoghurt drink, whipped & blended with mango	6.0
<b>Absolute Lassi</b> A fresh yoghurt drink, whipped & blended with a dash of vodka & fresh orange juice	13

# ENTREES

<b>Onion &amp; Palak Bajji (GF,DF,V)</b> Served with tamarind sauce	7.9
<b>Gobhi 65 (V)</b> Cauliflower pods tossed with onion capsicum and 5 spices	13.9
<b>Samosa Vegetable/Chicken</b> Two pasty parcels of mildly spiced potato and peas, served with tamarind sauce	8.9
<b>Andaman Island Fish</b> Light, fresh and flavoursome seasonal fish cooked in traditional spices and lightly fried	11.9
<b>Butta Kebab (Vegetarian)</b> Potato croquettes flavoured with fresh corn and white pepper, then deep fried and served with mint & coriander sauce	8.9
<b>Vegetable Manchurian (Vegetarian)</b> Grated vegetable dumplings - wok tossed with five spice, spring onion & capsicum	13.9
<b>Seekh Kebab (GF)</b> Minced Chicken & lamb with Indian herbs & spices, finger rolled & grilled in the tandoor	9.9
<b>Lamb Chops (GF) (2pcs)</b> Marinated in a blend of Indian spices & grilled in the tandoor	13.9
<b>Tandoori Chicken Tikka (GF)</b> Marinated in yoghurt, accompanied with green salad & mint chutney	12.9
<b>Paneer Tikka</b> Chunks of paneer marinated in five spice and grilled in tandoor	11.9
<b>Dips Platter (Vegetarian)</b> A selection of fresh tantalizing relishes & chutneys, served with naan	9.9
<b>Crab Pakora</b> Softshell Crab tempura batter mixed with Indian spices, then deep fried and served with raw mango salad	14.9
<b>Chilli Chicken</b> Tender chicken pieces cooked and tossed with onion capsicum and 5 spice sauce	15.9
<b>Tandoori Experience</b> 2 pc ch tikka, 2 pc sheesh kebab, 2 pc lamb chop, 2 pc and Andaman fish	25.9

# MAIN MEALS

<b>Butter Chicken (GF)</b> Cooked in the tandoor, then pan-fried in a rich, creamy tomato & cashew nut sauce	S: 16.9 L: 19.9
<b>Tawa Tikka Masala (GF)</b> Chicken tikka sautéed on the tawa with onion & tomato, and flavoured with green chilli, garlic and ginger	20.9
<b>Goan Prawns/Fish (GF)</b> Prawns/Fish cooked with onion and tomato, garnished with cream & coconut. A must try for prawn lovers	24.9
<b>Prawn Jalfrazi (Mild) (GF)</b> King prawns cooked with mixed vegetables	24.9
<b>Duck Leg Curry (GF)</b> Tender duck leg cooked in freshly ground Indian spices, onion, ginger & garlic. Served with vegetable rice	17.9
<b>Goat do Pyaza (GF,DF)</b> Tender goat flavoured with cardamom in a tomato sauce infused with cumin, bay leaves & mace	24.9
<b>Korma Chicken, Lamb or Beef (GF)</b> Succulent pieces of meat coated in a creamy sauce flavoured with ground cashew nuts	S: 16.9 L: 19.9
<b>Rogan Josh (GF,DF)</b> An intense lamb curry flavoured with sun dried kashmiri chilli & green cardamom	S: 16.9 L: 19.9

<b>Vindaloo (Hot) Chicken, Lamb or Beef (GF,DF)</b> Chunks of juicy meat cooked in traditional hot vindaloo sauce	S: 16.9 L: 19.9
<b>Beef Cheeks</b> Beef cheeks braised with spices, sliced onions and ginger garlic	25.9
<b>Madras (Hot) Chicken, Lamb or Beef (GF,DF)</b> Succulent pieces of meat coated in our chef's special madras sauce, coconut cream & flavoured with five spice	S: 16.9 L: 19.9
<b>Lamb Shank (GF,DF)</b> Braised in their own juices, Indian herbs, finished with cumin & ginger and served with potato & cauliflower mixed veg	20.9
<b>Saag Gosht / Chicken Saagwala (GF)</b> Lamb or Chicken diced in a spinach puree with ginger and garlic	20.9
<b>Charminar Fish</b> Fish tossed in Home made spices and served with eggplant masala	24.9
<b>Choo Chee Prawns / Chicken</b> Mild red curry (Thai style)	24.9/ 20.9
<b>Curry Plate</b> Combination of Butter chicken, Beef korma, Navratan Korma, Chiken tikka, Rice and Naan	24.9

BREADS		BREADS		SIDES		SIDES		RICE	
<b>Naan</b> - leavened bread baked in the tandoor - plain / garlic	4.0	<b>Cheese Naan</b> - Grated cheese stuffed and cooked in the tandoor	6.0	<b>Raita</b> - grated cucumber and yoghurt, sprinkled with roasted cumin	4.5	<b>Papadums (5pcs)</b> - crispy lentil wafers with cumin flavour	3	<b>Steamed Basmati</b>	3.0
<b>Roti</b> - round, unleavened, wholemeal bread	4.5	<b>Gobi Naan</b> - grated cauliflower with five spices stuffed and cooked in the tandoor	6.0	<b>Eggplant Raita</b> - lightly peppered yoghurt with char-grilled eggplant, capsicum and red onion	5	<b>Mixed Pickles</b> - a spicy relish made of assorted vegetables	3	<b>Biryani infused basmati</b> with flavours of whole spices, mint & ginger lamb, chicken, beef	18.9
<b>Kulcha Naan</b> - bread stuffed with crushed cashew nuts, sultanas and grated almonds	6	<b>Kheema Naan</b> - chargrilled lamb mince stuffed and cooked in the tandoor	6.5	<b>Mango Chutney</b> - a sweet accompaniment to tickle your taste buds	3	<b>Bowl of Vegetables</b> - fresh vegetables sautee with Indian spices	8.9	<b>OR</b> vegetables	14.9

# VEGETARIAN

<b>Navratan Korma (GF)</b> Medley of vegetables cooked in an almond & light cream sauce	16.9
<b>Vegetable Jalfrazi (GF,V)</b> Sautéed mixed vegetables with 5 spices	15.9
<b>Aloo Gobi (GF,V)</b> Potato, cauliflower & peas cooked in turmeric and mild spices	15.9
<b>Saag Paneer (GF)</b> Cottage cheese cooked in a mildly spiced spinach puree	16.9
<b>Malai Kofta</b> Potato & cottage cheese dumplings stuffed with crushed cashew nuts & cooked in an almond sauce	16.9
<b>Daal Makhni (GF)</b> A selection of lentils simmered on a slow fire & finished with cream & coriander	13.9
<b>Chilli Paneer (GF)</b> Indian cottage cheese with sliced onion, chilli paste & fresh coriander	16.9
<b>Bagara Baingan (GF,V)</b> A home-style dish of eggplant marinated with tamarind, fennel, curry leaves & mild chillikashmiri chilli & green cardamom	15.9
<b>Channa Masala (GF,V)</b> Chick peas cooked in five spice	14.9
<b>Kadai Panner</b> Ground Kadai masala in onion capsicum and creamy sauce	16.9
<b>Paneer Tikka Masala</b> Chunks of Panner marinated in five spice cooked in tandoor and tossed in chefs special gravy	17.9
<b>Kashmiri Eggplant (V)</b> Chilli, roast cashew and spice masala dressed eggplant with aromatic tomato sauce	16.9
<b>Tadka Daal</b> Daal Tadka lentils are spiced and finished with a tempering made of ghee and 5 spices	13.9
<b>Vegetarian Curry Plate</b> Samosa, Navratan Korma, Saag Paneer, Daal Makhini, Rice and Naan	24.9