



## 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

choose 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

#### DESSERT

choose any one  
Gulab Jamun  
Bailey Ice Cream  
Pistachio Kulfi

(GF) - Gluten Free

(DF) - Dairy Free

(V) - Vegan

# BEVERAGE LIST

## RED

	GLS	BTL
<b>Rockford Alicante Rosé</b> Barossa Valley, SA	14.5	58
<b>Robert Oatley Grenache (Served Chilled)</b> McLaren Vale, SA	12.5	51
<b>Luna Rosa Rosé</b> Central Ranges Australia	8.5	35
<b>Barefoot Merlot</b> South East Australia	9	35
<b>Elvarado Tempranillo Grenache</b> McLaren Vale, SA	47	
<b>Angove Chalk Hill Blue Shiraz Cabernet</b> McLaren Vale, SA	8	32
<b>Hollick Cabernet Sauvignon</b> Coonawarra, SA	11	49
<b>Rockburn Devil's Staircase Pinot Noir</b> Central Otago, NZ	12	50
<b>Hentley Farm Villain &amp; Vixen Shiraz</b> Barossa Valley, SA	12.5	52
<b>Gemtree Uncut Shiraz</b> McLaren Vale, SA	52	
<b>Bremerton Special Release Malbec</b> Langhorne Creek, SA	50	
<b>Rockford Frugal Farmer Grenache Mataro</b> Barossa Valley, SA	15.5	62

## SPARKLING

	GLS	BTL
<b>The Lane 'Lois' Blanc de Blancs</b> Adelaide Hills, SA		51
<b>Chain of Fire Brut</b> South East Australia	8	32
<b>Grandin Méthode Traditionnelle 200ml</b> France	15	
<b>Hancock &amp; Hancock Shiraz Cuvée 200ml</b> McLaren Vale, SA	14	

## WHITE

	GLS	BTL
<b>Fiore Moscato</b> Mudgee, NSW	10	41
<b>Wilson Watervale Riesling</b> Clare Valley, SA		50
<b>Hentley Farm Riesling</b> Barossa Valley, SA	11	50
<b>Giesen Vineyard Sauvignon Blanc</b> Marlborough, NZ	10	42
<b>Angove Chalk Hill Blue Semillon Sauvignon Blanc</b> South Australia	8	32
<b>Shaw &amp; Smith Sauvignon Blanc</b> Adelaide Hills, SA	14.5	62
<b>Pikes Luccio Pinot Grigio</b> Clare Valley, SA		50
<b>Cool Woods Pinot Gris</b> Barossa Valley, SA	9	36
<b>The Lane Block 1A Chardonnay</b> Adelaide Hills, SA	10	49

## SPIRITS

**Jim Beam, Jack Daniels, Bombay Sapphire, Southern Comfort, Canadian Club, Wild Turkey, Bailey's Irish Cream, Vodka, Scotch Whiskey, Brandy, Chivas Regal, Johnnie Walker Black, Absolut Vodka**

## BEER & CIDER

<b>Non Alcoholic Beer</b>	7.5
<b>Cascade Premium Light (Tasmania)</b>	8.5
<b>Hahn Super Dry Low Carb (Australia)</b>	9
<b>Great Northern Original (Australia)</b>	9
<b>James Boag Premium Ale (Tasmania)</b>	9
<b>James Squire One Fifty Lashes Pale Ale (Australia)</b>	9
<b>Kingfisher Lager (India)</b>	9
<b>Coopers Pale Ale (Australia)</b>	9
<b>Corona Lager (Mexico)</b>	9
<b>Tiger Lager (Singapore)</b>	9
<b>Hills Cider Apple Cider (Australia)</b>	9

## 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>	7.5
<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
<b>Berry Refresher</b> Berries, Cranberry, Ruby Red Grapefruit & Mint	8
<b>Lemon lime bitter / Soda lime bitter / Soda lime</b>	4.5

## LASSI

<b>Mango Lassi</b> A fresh yoghurt drink, whipped & blended with mango	6
<b>Absolute Lassi</b> A fresh yoghurt drink, whipped & blended with a dash of vodka & fresh orange juice	13

# ENTREES

- Onion & Palak Bajji (GF, DF, V)** 8.5  
Sliced onion and Spinach in a mildly spiced chickpea batter, served with mint & coriander sauce
- Samosa Vegetable/Chicken** 8.9 / 9.9  
Two pasty parcels of mildly spiced potato and peas, served with tamarind sauce
- Andaman Island Fish** 12.9  
Light, fresh and flavoursome seasonal fish cooked in traditional spices and lightly fried
- Butta Kebab (Vegetarian)** 9.5  
Potato croquettes flavoured with fresh corn and white pepper, then deep fried and served with mint & coriander sauce
- Vegetable Manchurian (Vegetarian)** 14.9  
Grated vegetable dumplings - wok tossed with five spice, spring onion & capsicum
- Seekh Kebab (GF)** 9.9  
Minced Chicken & lamb with Indian herbs & spices, finger rolled & grilled in the tandoor
- Lamb Chops (2pcs) (GF)** 13.9  
Marinated in a blend of Indian spices & grilled in the tandoor
- Tandoori Chicken Tikka (GF)** 13.9  
Marinated in yoghurt, accompanied with green salad & mint chutney
- Paneer Tikka** 12.9  
Chunks of paneer marinated in five spice and grilled in tandoor
- Soya Chaap (Vegetarian)** 10.9  
Veg meat with soya chunk marinated in five spice and grilled in tandoor
- Dips Platter (Vegetarian)** 9.9  
A selection of fresh tantalizing relishes & chutneys, served with naan
- Chilli Chicken** 15.9  
Tender chicken pieces cooked and tossed with onion, capsicum and a 5 spice sauce
- Tandoori Experience** 28.9  
2 pc ch tikka, 2 pc sheesh kebab, 2 pc lamb chop, 2 pc and Andaman fish

# MAIN MEALS

- Butter Chicken (GF)** 20.9  
Cooked in the tandoor, then pan-fried in a rich, creamy tomato & cashew nut sauce
- Tawa Tikka Masala (GF)** 21.9  
Chicken tikka sautéed on the tawa with onion & tomato, and flavoured with green chilli, garlic and ginger
- Goan Prawns/Fish (GF)** 24.9  
Prawns/Fish cooked with onion and tomato, garnished with cream & coconut. A must try for prawn lovers
- Prawn Jalfrazi (Mild) (GF)** 24.9  
King prawns cooked with mixed vegetables
- Duck Leg Curry (GF)** 18.9  
Tender duck leg cooked in freshly ground Indian spices, onion, ginger & garlic. Served with vegetable rice
- Goat do Pyaza (GF, DF)** 25.9  
Tender goat flavoured with cardamom in a tomato sauce infused with cumin, bay leaves & mace
- Korma Chicken, Lamb or Beef (GF)** 20.9  
Succulent pieces of meat coated in a creamy sauce flavoured with ground cashew nuts
- Rogan Josh (GF, DF)** 20.9  
An intense lamb curry flavoured with sun dried kashmiri chilli & green cardamom
- Vindaloo (Hot)** 20.9  
**Chicken, Lamb or Beef (GF, DF)**  
Chunks of juicy meat cooked in traditional hot vindaloo sauce
- Beef Cheeks** 27.9  
Beef cheeks braised with spices, sliced onions and ginger garlic
- Madras (Hot)** 20.9  
**Chicken, Lamb or Beef (GF, DF)**  
Succulent pieces of meat coated in our chef's special madras sauce, coconut cream & flavoured with five spice
- Lamb Shank (GF, DF)** 21.9  
Braised in their own juices, Indian herbs, finished with cumin & ginger and served with potato & cauliflower mixed veg
- Saag Gosht / Chicken Saagwala (GF)** 21.9  
Lamb or Chicken diced in a spinach puree with ginger and garlic
- Charminar Fish** 24.9  
Fish tossed in Home made spices and served with eggplant masala
- Choo Chee Prawns / Chicken** 24.9 / 22.9  
Mild red curry (Thai style)
- Curry Plate** 25.9  
Combination of Butter chicken, Beef korma, Navratan Korma, Chiken tikka, Rice and Naan

## BREADS

- Naan** 4.5  
Leavened bread baked in the tandoor - plain / garlic
- Roti** 4.5  
Round, unleavened, wholemeal bread
- Kulcha Naan** 6.5  
Bread stuffed with crushed cashew nuts, sultanas and grated almonds

## BREADS

- Cheese Naan** 6.5  
Grated cheese stuffed and cooked in the tandoor
- Gobi Naan** 6.5  
Grated cauliflower with five spices stuffed and cooked in the tandoor
- Kheema Naan** 6.5  
Char-grilled lamb mince stuffed and cooked in the tandoor

## SIDES

- Raita** 5  
Grated cucumber and yoghurt, sprinkled with roasted cumin
- Eggplant Raita** 6  
Lightly peppered yoghurt with char-grilled eggplant, capsicum and red onion
- Mango Chutney** 3  
A sweet accompaniment to tickle your taste buds

## SIDES

- Papadums** 3.5  
(5pcs) - Crispy lentil wafers with cumin flavour
- Mixed Pickles** 3.5  
A spicy relish made of assorted vegetables
- Bowl of Vegetables** 8.9  
Fresh vegetables sautéed with Indian spices

## RICE

- Steamed Basmati** 3.5
- Biryani Infused Basmati** 19.9  
with flavours of whole spices, mint & ginger lamb, chicken, beef
- OR  
vegetables 15.9

# VEGETARIAN

- Navratan Korma (GF)** 17.9  
Medley of vegetables cooked in an almond & light cream sauce
- Vegetable Jalfrazi (GF, V)** 17.9  
Sautéed mixed vegetables with 5 spices
- Aloo Gobi (GF, V)** 17.9  
Potato, cauliflower & peas cooked in turmeric and mild spices
- Saag Paneer (GF)** 17.9  
Cottage cheese cooked in a mildly spiced spinach puree
- Malai Kofta** 17.9  
Potato & cottage cheese dumplings stuffed with crushed cashew nuts & cooked in an almond sauce
- Tadka Daal** 14.9  
Daal Tadka lentils are spiced and finished with a tempering made of ghee and 5 spices
- Daal Makhni (GF)** 15.9  
A selection of lentils simmered on a slow fire & finished with cream & coriander
- Chilli Paneer (GF)** 17.9  
Indian cottage cheese with sliced onion, cabbage, chilli paste & fresh coriander
- Bagara Baingan (GF, V)** 17.9  
A home-style dish of eggplant marinated with tamarind, fennel, curry leaves & mild chillikashmiri chilli & green cardamom
- Channa Masala (GF, V)** 15.9  
Chick peas cooked in five spice
- Kadai Panner** 17.9  
Ground Kadai masala in onion capsicum and creamy sauce
- Paneer Tikka Masala** 17.9  
Chunks of Panner marinated in five spice cooked in tandoor and tossed in chefs special gravy
- Kashmiri Eggplant (V)** 17.9  
Chilli, roast cashew and spice masala dressed eggplant with aromatic tomato sauce
- Vegetarian Curry Plate** 25.9  
Samosa, Navratan Korma, Saag Paneer, Daal Makhini, Rice and Naan