

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
Robert Oatley G17 Grenache (Served Chilled) McLaren Vale, SA	12.5	49
Luna Rosa Central Ranges Australia	9.0	33
Elderton Shiraz Cabernet Barossa Valley, SA	10	41
Angove Chalk Hill Blue Shiraz Cabernet McLaren Vale, SA	8.0	27
Hollick Cabernet Sauvignon Coonawarra, SA	10.5	47
Rockburn Devil's Staircase Pinot Noir Central Otago, NZ	12	48
Hentley Farm Villain & Vixen Shiraz Barossa Valley, SA	12.5	50
The Lane Basket Press Shiraz Adelaide Hills, SA	75	
Bremerton Special Release Malbec Langhorne Creek, SA	48	

SPARKLING

	G	B
The Lane 'Lois' Blanc de Blancs Adelaide Hills, SA		49
Chain of Fire Brut South East Australia	8.0	27
Scarpantoni Fleur Shiraz McLaren Vale, SA	9.0	35
Grandin Méthode Traditionnelle 200ml France		13

WHITE

	G	B
Fiore Moscato Mudgee, NSW	9.5	39
Hentley Farm Riesling Barossa Valley, SA	10.5	47
Giesen Vineyard Sauvignon Blanc Marlborough, NZ	9.5	41
Angove Chalk Hill Blue Semillon Sauvignon Blanc South Australia	8.0	27
Shaw & Smith Sauvignon Blanc Adelaide Hills, SA	14	59
Hugh Hamilton Pinot Grigio Adelaide Hills, SA		50
Cool Woods Pinot Gris Barossa Valley, SA	9.0	35
The Lane Block 1A Chardonnay Adelaide Hills, SA	10.5	47

SPIRITS

Jim Beam, Jack Daniels, Bombay Sapphire, Southern Comfort, Canadian Club, Bailey's Irish Cream, Vodka, Scotch Whiskey, Brandy	9.5
Chivas Regal, Johnnie Walker Black, Absolut Vodka, Glenfiddich	12

BEER & CIDER

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

COCKTAILS

Kaffir Lime Leaf Kar lime infused vodka, fresh liffime & a dash of soda. Topped with pineapple juice.	15
Strawberry Blossom Strawberry liqueur, Malibu & a dash of lemon juice. Topped with lemonade.	15
Rum Jungle A lush mix of white rum, fresh mint & mango juice.	15
Ruby Sling Bombay gin, elder flower & ruby red grapefruit juice. Served long w a strip of cucumber.	15

PURITY

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

LASSI

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

ENTREES

Onion & Palak Bajji (GF,DF,V) Served with tamarind sauce	8.5
Gobhi 65 (V) Cauliflower pods tossed with onion capsicum and 5 spices	13.9
Samosa Vegetable/Chicken Two pasty parcels of mildly spiced potato and peas, served with tamarind sauce	8.9
Andaman Island Fish Light, fresh and flavoursome seasonal fish cooked in traditional spices and lightly fried	12.9
Butta Kebab (Vegetarian) Potato croquettes flavoured with fresh corn and white pepper, then deep fried and served with mint & coriander sauce	9.5
Vegetable Manchurian (Vegetarian) Grated vegetable dumplings - wok tossed with five spice, spring onion & capsicum	14.9
Seekh Kebab (GF) Minced Chicken & lamb with Indian herbs & spices, finger rolled & grilled in the tandoor	9.9
Lamb Chops (GF) (2pcs) Marinated in a blend of Indian spices & grilled in the tandoor	13.9
Tandoori Chicken Tikka (GF) Marinated in yoghurt, accompanied with green salad & mint chutney	13.9
Paneer Tikka Chunks of paneer marinated in five spice and grilled in tandoor	12.9
Soya Chaap (Vegetarian) Soya chenk marinated in five spice and grilled in tandoor	10.9
Dips Platter (Vegetarian) A selection of fresh tantalizing relishes & chutneys, served with naan	9.9
Crab Pakora Softshell Crab tempura batter mixed with Indian spices, then deep fried and served with raw mango salad	16.9
Chilli Chicken Tender chicken pieces cooked and tossed with onion capsicum and 5 spice sauce	15.9
Tandoori Experience 2 pc ch tikka, 2 pc sheesh kebab, 2 pc lamb chop, 2 pc and Andaman fish	27.9

MAIN MEALS

Butter Chicken (GF) Cooked in the tandoor, then pan-fried in a rich, creamy tomato & cashew nut sauce	S: 16.9 L: 20.9
Tawa Tikka Masala (GF) Chicken tikka sautéed on the tawa with onion & tomato, and flavoured with green chilli, garlic and ginger	21.9
Goan Prawns/Fish (GF) Prawns/Fish cooked with onion and tomato, garnished with cream & coconut. A must try for prawn lovers	24.9
Prawn Jalfrazi (Mild) (GF) King prawns cooked with mixed vegetables	24.9
Duck Leg Curry (GF) Tender duck leg cooked in freshly ground Indian spices, onion, ginger & garlic. Served with vegetable rice	18.9
Goat do Pyaza (GF,DF) Tender goat flavoured with cardamom in a tomato sauce infused with cumin, bay leaves & mace	25.9
Korma Chicken, Lamb or Beef (GF) Succulent pieces of meat coated in a creamy sauce flavoured with ground cashew nuts	S: 17.5 L: 20.9
Rogan Josh (GF,DF) An intense lamb curry flavoured with sun dried kashmiri chilli & green cardamom	S: 17.5 L: 20.9

Vindaloo (Hot) Chicken, Lamb or Beef (GF,DF) Chunks of juicy meat cooked in traditional hot vindaloo sauce	S: 17.5 L: 20.9
Beef Cheeks Beef cheeks braised with spices, sliced onions and ginger garlic	27.9
Madras (Hot) Chicken, Lamb or Beef (GF,DF) Succulent pieces of meat coated in our chef's special madras sauce, coconut cream & flavoured with five spice	S: 17.5 L: 20.9
Lamb Shank (GF,DF) Braised in their own juices, Indian herbs, finished with cumin & ginger and served with potato & cauliflower mixed veg	21.9
Saag Gosht / Chicken Saagwala (GF) Lamb or Chicken diced in a spinach puree with ginger and garlic	21.9
Charminar Fish Fish tossed in Home made spices and served with eggplant masala	24.9
Choo Chee Prawns / Chicken Mild red curry (Thai style)	24.9/ 21.9
Curry Plate Combination of Butter chicken, Beef korma, Navratan Korma, Chiken tikka, Rice and Naan	25.9

BREADS		BREADS		SIDES		SIDES		RICE	
Naan - leavened bread baked in the tandoor - plain / garlic	4.5	Cheese Naan - Grated cheese stuffed and cooked in the tandoor	6.5	Raita - grated cucumber and yoghurt, sprinkled with roasted cumin	4.5	Papadums (5pcs) - crispy lentil wafers with cumin flavour	3.5	Steamed Basmati	3.5
Roti - round, unleavened, wholemeal bread	4.5	Gobi Naan - grated cauliflower with five spices stuffed and cooked in the tandoor	6.5	Eggplant Raita - lightly peppered yoghurt with char-grilled eggplant, capsicum and red onion	5	Mixed Pickles - a spicy relish made of assorted vegetables	3.5	Biryani infused basmati with flavours of whole spices, mint & ginger lamb, chicken, beef	18.9
Kulcha Naan - bread stuffed with crushed cashew nuts, sultanas and grated almonds	6.5	Kheema Naan - chargrilled lamb mince stuffed and cooked in the tandoor	6.5	Mango Chutney - a sweet accompaniment to tickle your taste buds	3.5	Bowl of Vegetables - fresh vegetables sautee with Indian spices	10.9	OR vegetables	14.9

VEGETARIAN

Navratan Korma (GF) Medley of vegetables cooked in an almond & light cream sauce	17.9
Vegetable Jalfrazi (GF,V) Sautéed mixed vegetables with 5 spices	16.9
Aloo Gobi (GF,V) Potato, cauliflower & peas cooked in turmeric and mild spices	16.9
Saag Paneer (GF) Cottage cheese cooked in a mildly spiced spinach puree	17.9
Malai Kofta Potato & cottage cheese dumplings stuffed with crushed cashew nuts & cooked in an almond sauce	17.9
Daal Makhni (GF) A selection of lentils simmered on a slow fire & finished with cream & coriander	15.9
Chilli Paneer (GF) Indian cottage cheese with sliced onion, chilli paste & fresh coriander	17.9
Bagara Baingan (GF,V) A home-style dish of eggplant marinated with tamarind, fennel, curry leaves & mild chillikashmiri chilli & green cardamom	16.9
Channa Masala (GF,V) Chick peas cooked in five spice	15.9
Kadai Panner Ground Kadai masala in onion capsicum and creamy sauce	17.9
Paneer Tikka Masala Chunks of Panner marinated in five spice cooked in tandoor and tossed in chefs special gravy	18.9
Kashmiri Eggplant (V) Chilli, roast cashew and spice masala dressed eggplant with aromatic tomato sauce	17.9
Tadka Daal Daal Tadka lentils are spiced and finished with a tempering made of ghee and 5 spices	14.9
Vegetarian Curry Plate Samosa, Navratan Korma, Saag Paneer, Daal Makhini, Rice and Naan	25.9