

Vegeterian

Dal Makhni Black lentils and kidney beans cooked with butter and spices.	\$18
Malai Kofta Home made Indian cottage cheese & potatoes balls finished in hot oil and cooked in creamy gravy made of crushed cashews and spices.	\$18
Shahi Paneer Home made Indian cottage cheese cut in cubes and cooked in creamy tomatoes and crushed almonds gravy.	\$20
Palak Paneer Cubes of home made Indian cottage cheese cooked in spinach puree and spices.	\$20
Afghani Malai Chaap Soya bean chaap cooked in creamy nuts gravy.	\$17
Amritsari Paneer Bhurji Shredded Paneer cooked in Authentic Punjabi spices, masala and splash of cream.	\$20
Mushroom Masala Mushrooms cooked with ground spices & delicious onion and tomato gravy finished with coriander and fresh ginger.	\$18
Butter Paneer Masala Homemade cottage cheese cubes cooked in creamy onion and tomato gravy.	\$20
Mutter Mushroom Mushroom and green peas cooked in cashew nut gravy.	\$18
Karahi Paneer Homemade cottage cheese cooked with fresh capsicum & onion in thick spiced gravy.	\$20
Karahi Chaap Homemade chaap cooked with fresh capsicum & onion in thick spiced gravy.	\$17

Chicken

Butter Chicken A classic indian curry cooked with mild tomato and buttery flavours & a drizzle of honey.	\$21
Chicken Korma A authentic north indian curry cooked with mild creamy and nutty flavours.	\$21
Karahi Chicken Boneless chicken cooked with capsicum, onion and thick spiced gravy.	\$22
Chicken Saagwala Boneless chicken cooked in light creamy mustard leaves and spinach puree with ginger and garlic.	\$21
Punjabi Chicken Succulent bone-in chicken marinated in aromatic spices and slow-cooked to perfection. A rich and hearty dish that embodies the bold flavors of Punjab.	\$21
Chicken Tikka Masala An internationally renowned dish. Boneless chicken cooked in a secret recipe of yoghurt, cream and spices.	\$21
Chicken Bhuna Roast Tender chicken pieces marinated in aromatic spices and slow-cooked in rich ghee (clarified butter), resulting in a flavourful and indulgent dish. A true delight for spice lovers.	\$22
Chicken Jalfrezi Tender boneless chicken with colourful bell peppers, onions, and aromatic spices.	\$21

All curries will be served with Rice



Lamb

Lamb Rogan Josh Slow-cooked bone-in lamb infused with aromatic spices, ginger and tomato gravy. A rich and flavourful Indian classic that pairs perfectly with basmati rice or naan bread.	\$23
Bhunna Ghost Diced lamb cooked with ginger, garlic, onions, spices and full flavour of clarified butter.	\$24
Lamb Korma A authentic north Indian curry cooked with mild creamy and nutty flavours.	\$23
Lamb Masala Diced lamb lightly sauteed with onions, garlic, ginger and cooked in masala gravy.	\$24
Mutton Rara Minced mutton and mutton chunks cooked with aromatic spices, onions, ginger, garlic and tomatoes.	\$24
Lamb Saag Wala Boneless lamb cooked in light creamy mustard leaves and spinach puree with ginger and garlic.	\$24

Beef & Seafood

Beef Korma A authentic north Indian curry cooked with mild creamy and nutty flavours.	\$20
Beef Vindaloo Spicy & tangy beef Vindaloo is a classic Indian dish made with tender beef, potatoes and a fiery vindaloo sauce.	\$20
Beef Masala Beef cooked in thick onion and tomato spiced gravy.	\$21
Beef Saagwala Boneless beef cooked in light creamy mustard leaves and spinach puree with ginger and garlic.	\$20
Fish Madras Succulent fish cooked in a fiery tomato and coconut sauce with mustard seeds and curry leaves.	\$24
Prawn Masala Prawns simmered in a flavourful masala sauce with fresh herbs and spices.	\$23
Prawn Korma Tender prawns cooked with mild creamy and nutty flavours.	\$23
Butter Prawns Tender prawns cooked in light creamy tomato gravy with a bit of sweetness.	\$23

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Snacks

Tandoori Paneer Tikka Cubes of paneer marinated in yoghurt and spices, grilled in a tandoor until smoky and tender.	\$16
Achari Paneer Tikka Flavourful cottage cheese skewers marinated in pickled spices and grilled to smoky goodness.	\$16
Paneer Malai Tikka Creamy and mild paneer tikka marinated in yoghurt and spices, grilled to perfection.	\$16
Malai Chaap North Indian delight featuring soy-based chunks marinated in creamy and spice blend, grilled to perfection.	\$15
Tandoori Chaap Soy chunks marinated in aromatic Indian spices, char-grilled to perfection in a traditional clay oven, delivering a smoky flavour.	\$15
Mutton Seekh Kabab Smoky minced mutton kebabs grilled on skewers, served with mint chutney and onions.	\$18
Tandoori Fish Tikka Grilled fish marinated in yogurt, spices, and herbs and served with mint chutney.	\$18
Malai Chicken Tikka Creamy and mild chicken tikka marinated in yoghurt and spices & grilled to perfection.	\$17
Tandoori Chicken Tikka Chicken pieces marinated in yogurt and spices & grilled to perfection in a clay oven.	\$17

Rice & Breads

Plain Naan	\$3.5
Butter Naan	\$4.5
Garlic Naan	\$4
Lachha Pratha	\$4.5
Tandoori Roti	\$3.5
Triangle Homestyle Paratha Triangle Homestyle Paratha is a delicious and authentic Indian flatbread made with whole wheat flour & ghee.	\$4.5
Amritsari Stuffed Kulcha Amritsari Kulcha is a traditional flatbread from Amritsar. Stuffed with a mild potato or lamb or beef mixture.	\$6
Plain Rice	\$6
Vegetable Biryani Aromatic rice dish with vegetables, simmered in spices and herbs.	\$12
Chicken Biryani Aromatic basmati rice layered with tender chicken, aromatic spices, and vegetables.	\$13
Lamb Biryani Aromatic and tender lamb, layered with rice and aromatic spices. A classic Indian dish that is sure to be pleased.	\$14

