

- Vegetarian -

Mushroom Bhaji Stir fried mushrooms with potatoes, capsicum, fresh ginger & green chilli.	• \$20.95
Dhal Madras Yellow lentils flavoured with asafoetida & coconut cream.	\$20.95
Vegetable Korma (Mild) Home-made cheese with vegetables in a mild cashew nut gravy.	\$20.95
Chana Masala Spicy kabuli chick peas with potatoes & roasted spices.	\$20.95
Vegetable Dhansak Seasonal vegetables with yellow lentils, potatoes & tamarind.	\$20.95
Malai Kofta Balls of mixed potatoes, peas & paneer tossed in garam masala and served in a creamy cashew nut sauce.	\$20.95
Saag Paneer Home-made cheese in a spinach sauce flavoured with fenugreek.	\$20.95
Aloo Gobi Potato, cauliflower florets & peas, simmered in a light tomato curry sauce with cumin seeds, fresh ginger & coriander.	• \$20.95
Dhal Makhni Black lentils slowly cooked with ginger, garlic and tomato with fresh coriander, onions and cream.	\$20.95
Chilli Paneer Cubes of home-made cheese cooked with capsicum, onion, spices in a sweet and sour sauce.	\$20.95
Shahi Paneer Homemade cheese in a tomato & fenugreek curry sauce.	\$20.95
Vegetable Biryani Mixed vegetables marinated in a spice and curd mixture and cooked with basmati rice on a slow fire.	• \$24.95

- Rice -

Egg Fried Rice	• \$12.95
Vegetable Rice Fried pulao rice with a combination of vegetables.	• \$12.95
Zeera Rice Onion and cumin fried rice.	• \$12.95
Plain Rice	Small \$4.00 Large \$6.00

- Bread -

Roti (Wholemeal flour)	\$4.00
Garlic Naan	\$4.50
Plain Naan	\$4.00
Peshawari Naan	\$6.00
<i>Stuffed with almonds, cashew nuts & sultanas.</i>	
Cheese Naan	\$6.00
Cheese & Garlic Naan	\$6.00
Vegetable Naan Stuffed with potato & peas.	\$6.00
Keema Naan Stuffed with lamb minced meat.	• \$6.00

- Essential Extras -

Combination Side Dishes (Any 3)	\$12.95
Raita	\$5.00
Banana Coconut	\$5.00
Sweet Mango Chutney	\$5.00
Tomato & Onion Salad	\$5.00
Hot Mixed Pickle	\$5.00
Pappadams (4 in serve)	\$5.00
Garden Salad	\$5.00

- Children -

Chicken Nuggets & Chips	\$10.00
Bowl of Chips	\$6.00

All prices include GST. Public Holiday 10% Surcharge

Dishes marked with • Not Available on Public Holidays & New Year's Eve



taste of NORTH INDIA

*A Taste of the
Exotic
Comes to You*

Our chef and his team have delighted the diners of Coffs Coast with their North Indian dishes and tradition of excellence for over a decade.

Chef was born and raised in a picturesque North Indian village in the province of Punjab, which name means 'five rivers'.

The bountiful harvests taken from the exceptionally fertile soil in this district, led to the emergence of a rich and distinctive style of cooking over the centuries, renowned throughout India and now finally being experienced in Australia.

He learned many of his cooking secrets from his mother and grandmother, whose provincial dishes aroused both his appetite and curiosity.

Minimum dine-in charge \$20.00 per adult.
All Mains are M.S.G. and Gluten FREE

FULLY LICENSED RESTAURANT

- Appetizers -

Served with touch salad and mint sauce.

Seekh Kebab Lamb mince flavoured with spices, mint and roasted in the tandoor	\$12.95
Keema Samosas Lamb minced meat, spiced potatoes & peas wrapped in a light pastry. 2 pcs.	\$10.95
Mixed Entree Combination of seekh kebab, chicken tikka, samosa & pakora.	\$14.95
Chicken Tikka Pieces of chicken marinated in spices and grilled in the tandoor.	\$12.95
Fish Tikka Barramundi grilled with spices & yoghurt in the tandoor.	\$12.95
Fish Pakora Barramundi pieces coated with spiced batter. (Medium)	\$12.95

VEGETARIAN

Samosas Spiced potatoes & peas wrapped in a light pastry. 2 pcs.	\$10.95
Cholle Samosa Chick peas & samosa served with mint sauce & yoghurt. Punjabi Style	\$10.95
Pakorras Onion, potato & mixed vegetable fritters. 3 pcs.	\$10.95
Spicy Potatoes Mashed spicy potato balls. 2 pcs.	\$10.95
Mixed Vegetable Entree Combination of samosa, pakora & spicy potato.	\$12.95
Manchurian Very fine diced vegetables rolled into small ball with corn flour. Served in sweet and sour sauce.	\$10.95
Papri Chat Crisp-fried wafers, boiled potato, chickpeas, yoghurt, tamarind sauce. Topped with coriander, onion, sev & chat masala.	\$10.95

- Tandoori Clay Oven -

Served with salad, mint sauce and Garlic Naan.

Tandoori Sizzler A combination of marinated seekh kebab, chicken tikka, lamb cutlet & fish.	\$29.95
Tandoori Lamb Cutlets Succulent lamb cutlets marinated in yoghurt & spices and grilled in the tandoor. 3 pcs.	\$29.95
Reshmi Chicken Tender breast fillets marinated in yoghurt, spices, cashew nut paste and grilled in the tandoor.	\$25.95
Chicken Tikka Pieces of chicken marinated in spices and grilled in the tandoor.	\$24.95
Fish Tikka Barramundi marinated in spices and grilled in the tandoor.	\$29.95

All curries made to your own taste - Mild, Medium, Hot.

May contain Nuts or Cream on garnish. Please notify us if you have an allergy.

- Chicken (Murg) -

Chicken Tikka Masala Tender tandoori fillets, sauteed with fresh coriander & tomatoes.	\$21.95
Chicken Saag Turmeric flavoured thigh fillets with spinach, spiced with coriander, fenugreek & ginger.	\$21.95
Chicken Butter Masala (Mild) Tandoori chicken fillets in a tomato - fenugreek curry sauce.	\$21.95
Murg Masala Chicken fillets with eggplant & spiced with cracked coriander, dry chilli & roasted capsicum.	\$21.95
Mango Chicken (Mild) Fillets of chicken simmered in a coconut mango sauce.	\$21.95
Chicken Vindaloo (V. Hot) Boneless chicken pieces cooked in a chilli based sauce.	\$21.95
Chicken Korma (Mild) Succulent chicken pieces cooked in a mild cashew nut sauce flavoured with garam masala spices.	\$21.95
Chicken Dhansak A Parsi dish made from chicken, lentils & eggplant.	\$21.95
Chilli Chicken Boneless chicken cooked with capsicum, onion, spices in a sweet and sour sauce.	\$21.95
Chicken Fry Boneless chicken pieces cooked with onion & tomato Do Piazza style.	\$21.95
Chicken Biryani Chicken pieces marinated in a spice and curd mixture and cooked with basmati rice on a slow fire.	\$24.95

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- Goat -

Goat Curry Pieces of goat cooked with Indian spices.	\$23.95
Chilli Goat Pieces of goat cooked with capsicum, onion in a fine mixed of spices. (Medium)	\$23.95
Goat Biryani Pieces of goat marinated in a spice and curd mixture and cooked with basmati rice on a slow fire.	\$24.95

- Lamb (Gosht) -

Lamb Korma (Mild) Succulent lamb pieces cooked in a mild cashew nut sauce flavoured with garam masala spices.	\$23.95
Lamb Rogan Josh A lamb curry cooked with tomatoes & Indian spices.	\$23.95
Lamb Dhansak A Parsi dish made from diced lamb, lentils & eggplant.	\$23.95
Lamb Saag Diced lamb with spinach & flavoured with fenugreek.	\$23.95
Lamb Vindaloo (V. Hot) Lean lamb cubes in a chilli based curry.	\$23.95
Lamb Jalfrezi Cubes of succulent lamb in a medium hot curry with tomatoes, fresh ginger & capsicum.	\$23.95
Bhuna Gosht Pure North Indian dish cooked with cumin, crushed coriander seeds, ginger & fresh coriander leaves.	\$23.95
Lamb Biryani Lamb pieces marinated in a spice and curd mixture and cooked with basmati rice on a slow fire.	\$24.95

- Beef -

Beef Jalfrezi Cubes of succulent beef in a medium hot curry with tomatoes, fresh ginger & capsicum.	\$21.95
Beef Vindaloo (V. Hot) Hot Goan beef curry, flavoured with roasted cumin & green chilli.	\$21.95
Sabzi Beef A perfect combination of beef, zucchini & spinach cooked in mustard oil.	\$21.95
Beef Rogan Josh A beef curry cooked with tomatoes & Indian spices.	\$21.95
Beef Dhansak A Parsi dish made from beef, lentils & eggplant.	\$21.95
Beef Biryani Diced beef pieces marinated in a spice and curd mixture and cooked with basmati rice on a slow fire.	\$24.95

- Seafood -

Prawn Malabari Local green prawns stir fried with capsicum, tomatoes & fresh ginger and simmered in a coconut sauce.	\$29.95
Garlic Prawns Local green prawns stir fried with fresh garlic, Indian five spices & tomatoes.	\$29.95
Chilli Prawn Local green prawns stir fried with green chilli, snow peas & ginger and served with cucumber raita.	\$29.95
Fish Tikka Masala Barramundi sauteed with fresh coriander & tomatoes.	\$29.95
Fish Butter Masala (Mild) Tandoori barramundi in a tomato - fenugreek curry sauce.	\$29.95

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