



Snacks

SAMOSA (DF) (Pastry with filling of potatoes and peas.) (Serve with tamarind chutney.)	\$3.00	ONION BHAJI (DF, GF) (Crispy onion fritters, fresh herbs mixed with chickpea flour & deep fried.) -(4 Pics / portion)	\$8.00
5 SAMOSA (Pastry with filling of potatoes and peas.) (Serve with tamarind chutney.)	\$12.00	BREAD PAKORA (V) (Bread filled with potato, peas, fresh herbs mixed with chickpea batter and deep fried.)	\$3.50
PANEER PAKORA (5 PCS) (Cottage cheese stuffed with herbs, coated with chickpea flour deep fried.)	\$12.00	VEGETABLE PAKORA - (V) (6 PCS) (Selection of mixed vegetable dipped in chickpea batter and deep fried.)	\$10.00
CAULIFLOWER PAKORA (6 PCS) (V) (Cauliflower cuts dipped in chickpea batter and deep fried.)	\$10.00	HARA BHARA KEBAB (V) (6 PCS) (Mixture of potato, peas, spinach, mint, coriander, green bean and coated with bread crumbs and deep fried.)	\$12.00
VEG PAKORA BY WEIGHT (500GM)	\$15.00	PAV BHAJI (4 PAV) (Mixture of cooked vegetable in pav bun.)	\$15.00
KACHORI KHASTA (1 PCS) (White flour dough with spices and deep fried, Great with Indian tea.)	\$3.00	VADA PAV (2 PCS)	\$10.00
MOMOS VEG(6 PCS)	\$12.00	MOMOS PANEER (6 PCS)	\$14.00

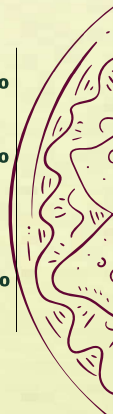
South Indian

SADA DOSA PLAIN (V) (Thin crepe made with fermented rice and black gram.) (Serve with coconut chutney, sambher & onion chutney.)	\$15.00	ONION - TOMATO UTTAPAM (Uttapam with onion and tomato topping.)	\$13.00
MASALA DOSA (V) (Dosa stuffed with potato, onion and spices.)	\$16.00	MIX VEG UTTAPAM (Rice batter with topping of beans, carrot, green peas and corn.) (Serve with sambher, coconut chutney & onion chutney.)	\$14.00
PANEER DOSA (Delicious variation of dosa with cottage cheese filling.)	\$18.00	IDLI SAMBHER (2 PCS) (Fermented rice and black gram batter, steamed cooked and serve with sambher.)	\$10.00
SAMBHER VADA (4PCS) (Chopped onion, green chilli, coriander, cumin seeds dipped in urad daal batter and deep fried.) (Serve with sambher, coconut chutney & onion chutney.)	\$14.00		



From Tandoor

MIX PLATTER (Includes 2 samosa, 2 onion bhaji, 2 paneer pakora, 2 vegetable pakora.)	\$16.00	PANEER TIKKA (6 PCS) (Indian cottage cheese marinated in yogurt and spices.)	\$17.00
TIKKA PLATTER (Includes 2 paneer tikka, 2 pepper 'N' mint paneer tikka, 29 special paneer tikka, 2 mushroom tikka.)	\$24.00	PEPPER N MINT (PANEER TIKKA) (6 PCS) (Cottage cheese marinated in yogurt, mint and pepper.)	\$17.00
MUSHROOM TIKKA (6 PCS) (Mushrooms marinated in yogurt and spices cooked in tandoor over flaming charcoal.)	\$14.00	29 SWEETS SPECIAL PANEER TIKKA (6PCS)	\$18.00



Burger and Fries

VEG BURGER (ALOO TIKKI & NOODLE FILLING) (Served with fries.)	\$10.00	FRIES PERI-PERI FRIES	\$6.00
ALOO TIKKI BURGER (Served with fries.)	\$10.00		\$5.00

Sweets



Chaat

SAMOSA CHAAT (Samosa, chickpeas, topped with yogurt tamarind sauce, sliced onion and mint sauce.)	\$10.00	DAHI GOLGAPPE (6 PCS) (Golgappe served with yogurt, sev bhujia, potato cheakpeas, mint and tamarind sauce.)	\$12.00
ALOO TIKKI CHAAT (1 Aloo tikki topped with yogurt, tamarind sauce, mint sauce, papdi.)	\$9.00	DAHI BHALLA CHAAT (2 Pcs bhalla, sweet yogurt, tamarind sauce, mint sauce & papdi.)	\$10.00
PAPDI CHAAT (Fried flour cracker with yogurt, tamarind sauce and mint.)	\$7.00	RAJ KACHORI	\$14.00
GOLGAPPE (6 PCS) (Water ball with chickpeas, potato, serve with sweet and sour spiced water.)	\$10.00	CHOLE BHATURE	\$16.00
		AMRITSARI CHOLE-KULCHE (Chole, raita & pickle)	\$17.00

Soup

HOT N SOUR SOUP (V, GF) (Made with mushroom, tofu, cabbage, carrot and celery.) (It has a hearty spicy and sour taste.)	\$9.00
LEMON N CORIANDER SOUP (V, GF) (A good appetizer contain a strong flavour of lemon & coriander.)	\$9.00
SWEET CORN SOUP (Thick N silky broth with rich flavours of sweet corn.)	\$9.00
MANCHOW SOUP (This super flavorful umami tasting soup is served with crispy fried noodle.) (Made with beans, cottage cheese, carrot and cabbage.)	\$9.00

Chinese

CHEESE CHILLI DRY (Paneer cubes coated with cornflour and deep fried then tossed in slightly sweet, spicy, hot & tangy sauces.)	\$16.00
29 SWEETS SPECIAL NOODLES	\$15.00
MANCHURIAN DRY (Crispy fried vegetable balls dunked in sweet, sour and hot manchurian sauce.)	\$12.00
MANCHURIAN GRAVY (Served with rice)	\$18.00
CHEESE CHILLI GRAVY (Served with rice)	\$20.00



Thali / Combo

THALI (DINE IN ONLY) (2 curries, 2 tandoori roti, dry fruit kheer & rice)	\$25.00	COMBO 1 (2 Curries, takeaway only) (Any 2 curries, 2 plain naan or roti, onion bhaji & 2 cans.)	\$45.00
29 SWEETS SPECIAL THALI (DINE IN ONLY) (2 Curries, 2 roti, dry fruit kheer, mango lassi, rice)	\$30.00	COMBO 2 (4 Curries, takeaway only) (Any 4 curries, 4 plain naan or roti, 2 onion bhaji, 1.5 liter coke & 2 gulab kheer.)	\$90.00
SOUTH INDIAN PLATTER (DINE IN ONLY) (Masala dosa, 2 pcs idli & 2 pcs vada.)	\$25.00		



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Mains

DAL MAKHNI (GF) (Kidney beans and lentils cooked in ghee, herbs and spices.)	\$19.00	SHAHI PANEER / TOFU (GF) (Home made cottage cheese / tofu cooked with cashew, cream and tomato.) (A favourite north Indian dish.)	\$20.00
YELLOW DAL TADKA (GF) (Moong lentils cooked in tomato, onion and mixed spices.)	\$18.00	KADAI PANEER / TOFU (GF) (Cottage cheese / tofu cooked in vegetable gravy with sliced onion, capsicum, bell pepper and fresh ground kadai masala.)	\$20.00
RAJASTHANI PANCHRATAN DAL (GF) (5 Different lentils cooked in Indian curry masala.)	\$19.00	PANEER 2 PYAZA / TOFU (GF) (Cottage cheese / tofu cooked in curry masala with chunks of diced onion and spices.)	\$20.00
MALAI KOFTA (GF) (Cottage cheese and potato dumpling with mixed spices, cashew and raisins cooked in cashew gravy.)	\$20.00	PALAK PANEER / TOFU (GF) (Cottage cheese / tofu cubes cooked with spinach, cream and spices.)	\$20.00
PALAK KOFTA (GF) (Kofta cooked in spinach based gravy.)	\$19.00	PANEER METHI MALAI (Methi paneer is a flavorful, robust curry made with fenugreek leaves, soft paneer cubes in a spiced and tangy cashew based gravy)	\$20.00
PINDI CHANA (DF, GF) (Boiled white chickpeas cooked in fresh onion, tomato and spices.)	\$19.00	MUSHROOM 2 PYAZA (GF) (Mushroom cooked with diced onion in curry masala.)	\$19.00
PANEER KORMA (29 SWEETS SPL.)-(GF)	\$20.00	VEGETABLE JALFREZI (GF) (Vegetable cooked with spices, coconut cream.)	\$18.00
PANEER TIKKA MASALA (GF) (Cottage cheese cubes cooked in tandoor and then prepared with a selection of herbs and spices.)	\$20.00	AALOO GOBI (GF, DF) (Cauliflower and potato cooked with cumin, coriander, ginger, garlic and spices.)	\$18.00
PANEER POST (GF) (Paneer cubes sauted with onion, ginger, garlic, tomato and cooked with poppy seeds.)	\$19.00	BAINGAN BHARTA (GF,DF) (Roasted egg plant cooked in curry masala with ginger, garlic and tomato seasoned with herbs and spices.)	\$18.00
PANEER ACHARI (GF) (Paneer sauted with mustard seed, ginger, garlic and fenugreek seeds cooked in tangy curry masala.)	\$19.00	MIX VEGETABLE (GF,DF) (Chopped mixed veges cooked in curry masala with ginger, garlic and spices.)	\$18.00
PANEER LABABDAR (GF) (Cottage cheese cooked in curry masala, chopped onion and veg sauce.)	\$19.00	BHINDI FRY (DF)	\$18.00
MATAR PANEER (GF) (Green peas and Indian cottage cheese cooked with tomato, spices and herbs.)	\$18.00	ALOO MATAR (GF) (Potato and peas cooked in spiced curry masala.)	\$18.00
		BUTTER PANEER	\$20.00
		MAKKI KI ROTI-SARSON KA SAAG 2 makki roti, onion, salted lassi	\$20.00

Breads

TANDOORI ROTI	\$4.00	ONION KULCHA (With plain yoghurt + pickle)	\$9.00
BUTTER NAAN	\$4.50	AALOO PRATHA (TAWA/ TANDOOR) (With plain yoghurt + pickle)	\$9.00
GARLIC NAAN	\$5.50	PANEER KULCHA (With plain yoghurt + pickle)	\$10.00
CHOCOLATE NAAN	\$6.00	GOBI PRATHA (TAWA/ TANDOOR) (With plain yoghurt + pickle)	\$9.00
CHEESE NAAN	\$5.50	VEGETABLE KULCHA (With plain yoghurt + pickle)	\$9.00
CHAPATI	\$4.00	LACHA PRATHA	\$7.00
KASHMIRI NAAN	\$7.00	MOOLI PRATHA (With plain yoghurt + pickle)	\$7.00
CHEESE GARLIC NAAN	\$6.00		

(Salad, Raita, Chutney, Papad)

MIX VEG RAITA	\$4.00	TAMARIND CHUTNEY	\$4.00
JEERA PAPAD	\$2.00	MINT CHUTNEY	\$4.00
MANGO CHUTNEY	\$4.00	PLAIN DAHI	\$4.00
GREEN SALAD	\$8.00	BUTTER TIKKI	\$2.00
		MIXED PICKLE	\$4.00

Biryani / Rice

VEGETABLE BIRYANI (Basmati rice cooked with selected vegetable. A delicious wholesome meal seived with mixed vege raita.)	\$16.00	NAV RATAN PULAO (Basmati rice with cashew, almond, sultana and dislicated coconut and tropical fruits.)	\$16.00
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Desserts

GULAB JAMUN (2 PCS) (Sweet milk made dumplings soaked in flavoured sugar syrup.)	\$4.00	SHAHI TUKDA (2 PCS) (Fried bread slice in ghee and soaked in thickened milk, garnished with dessicated coconut powder, pistachio & almond.)	\$8.00
CHOCOLATE BROWNIE (Served with Ice Cream.)	\$12.00	ICE CREAM (DF) (2 SCOOP)	\$8.00
VANILLA ICE CREAM (2 SCOOP)	\$8.00	DRY FRUIT KHEER (Rice cooked in milk infused with saffron and dry nuts.)	\$6.00
RASMALAI (2 PCS) (Chenna (a style of cheese) balls socked in milk cream.)	\$8.00	MOONG DAL HALWA	\$8.00

Non Alcoholic

COCA-COLA, COKE-ZERO, SPRITE, FANTA, L&P	\$6.00	LEMON, LIME, BITTER	\$7.00
LIMCA	\$6.00	SCHWEPES GINGER ALE, GINGER BEER	\$6.00
COKE RASPBERRY	\$6.50	SPARKLING MINERAL WATER	\$6.00
SCHWEPES LEMONADE RASPBERRY	\$6.00	JUICE (Keri apple juice, orange juice, pineapple juice.)	\$7.00
SCHWEPES LEMONADE	\$6.00	CRANBERRY JUICE	\$7.00
SCHWEPES TONIC OR SODA WATER	\$6.00		

Lassi And Shakes

SALTED LASSI (VEGAN AVAILABLE)	\$5.00
MANGO LASSI (VEGAN AVAILABLE)	\$6.00
STRAWBERRY MILK SHAKE	\$8.00
ALMOND MILK (HOT OR COLD)	\$7.00

Mocktail

CHATKORI MOJITO (Anardana hajmola, mint, lemon.)	\$12.00	VIRGIN MOJITO (Mint, sprite, lemon, black salt.)	\$12.00
BLUE YAKULT (Yakult, sprite, lemon, and blue lagoon syrup.)	\$12.00	SPICY MANGO (Syrup, lemon, black salt, mint leaves, sprite.)	\$12.00
		BLUE ORANGE (Fresh orange, sparkling lemonade, lemon.)	\$12.00



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* VENUE AVAILABLE FOR HIRE