

# Food Menu

## Entrees

Condiments Platter \$12

6 pieces papadums, cucumber raita, homemade eggplant pickle, homemade tomato kasundhi and sweet mango chutney

Onion Bhajji ))) **Vegan** **Gluten free**  
Sliced onion, coriander & spice fritters

\$10

Vegetable Samosa )))  
Spiced potato, ginger & peas in a light flaky pastry

\$10



Seekh Kebab ))) **Gluten free**  
Ground Lamb with garlic, mint & spices, skewered and cooked in the tandoor

\$16

Tandoori Chicken Breast Tikka ))) **Gluten free**  
Marinated in traditional spices & grilled in the tandoor

\$16

## Chicken Breast

Butter Chicken (mild) )  
Almond, tomato, ginger creamy curry

\$25

Chicken Tikka Masala )))  
Stir fried capsicum, onions in an almond, fenugreek tomato creamy curry

\$26

Mango Chicken (mild) )  
A fragrant lightly spiced mango & ginger creamy curry

\$26



## Vegetarian

Eggplant Pasanda ) Signature \$26

Halved eggplant stuffed with potato, panir, dry fruits & flavoured with fennel in a rich creamy sauce with grilled cheese topping.

Salan ))) **Vegan** Signature \$22

Chickpeas & pumpkin in a aromatic spinach and coconut curry

Kadhai Vegetables ))) **Vegan** \$22

A spicy curry of mixed vegetables, chillies, tomato, garlic & cumin seeds

Tadka Dahl ) **Vegan** \$19

Red lentils tempered with curry leaves, ginger & garlic

Panir Tikka Masala ))) \$24

Panir made inhouse and stirfried with capsicums, onions in an almond, fenugreek and tomato creamy curry



## Lamb

Lamb Shank Nilgiri ))) Signature \$32  
Crispy spiced Lamb Shank in fragrant lamb nilgiri curry made with shallots, spinach, coriander, mint, ginger, and coconut cream.

Lamb Khorma (mild) ) \$27  
Creamy almond curry scented with rose water

Lamb Rogan Josh ))) \$27  
A rich onions, tomatoes and garam masala curry

Lamb Biryani ))) \$30  
A classic festive rice and lamb dish flavoured with fried onions, black cardamom, bay leaves, yoghurt, tomato, fresh coriander and mint.



## Tandoori Breads

Roti (whole meal bread) \$6

Butter Naan \$6

Garlic Naan ))) \$7

Tasty Cheese Naan \$7

Peshwari Naan (dry fruit & nuts) \$7

Cheese & Garlic Naan ))) \$8



## Beef

Beef Vindaloo (hot) ))) \$26  
A classic preparation of chillies, garlic, vinegar & tomato

Beef Madras ))) \$26  
Coriander, cumin, turmeric combined with the flavours of mustard seeds, coconut & red chillies to create a delectable & aromatic spicy curry.

## Seafood

Prawn Vindaloo (hot) ))) \$30  
A classic preparation of chillies, garlic, vinegar & tomato.

Barramundi Fillet Goan ))) \$30  
Served on Goan sauce garnished with spice dusted crispy calamari.

Prawn & Mango Balti ))) Signature \$33  
Stir fried King Prawns with mango dices, asparagus, onion, capsicum & chilli. Finished with a tantalising Balti flavoured curry sauce.



## Accompaniments

Chips \$9

Papadums (6) \$4

Cucumber and Yoghurt Raita \$5

Coconut Basmati Rice Signature \$7

Saffron Basmati Rice \$5

Steamed Basmati Rice \$3

All main meals are Gluten Free

**kaali**  
GOURMET INDIAN  
LICENCED

Effective December 2017  
15% Surcharge on Public Holidays apply

Estd. 2009