



## Starters

### **Melt in the Mouth Vegetable Samosas (VP) 12.00**

Pastry Triangles wrapped around spiced vegetable filling with green chutney  
(Wine Suggestion: Fox Creek Verdelho)

### **Chicken Tikka Pakoras (GF) 15.00**

With fresh herb and chickpea salad  
(Wine Suggestion: Kangarilla Road Chardonnay)

### **Eggplant Bhajee Bhel Chaat (V/GF) 15.00**

Crispy eggplant with puffed rice, sev, fresh coriander, mint, spanish onion and tamarind  
(Wine Suggestion: Maverick "Trial Hill" Riesling)

### **Prawn Karvari, Fruit Chaat with Mango Lime Dressing 16.00**

Crunchy semolina coated prawns with piquant fruit salsa  
(Wine Suggestion: Sinclairs Gully Sauvignon Blanc)

### **Goat Seenkh Kabab, Roomali Roti - tandoor cooked 16.00**

Ground goat meat skewered kebabs, handkerchief breadserved with fresh asparagus, mint and green chilli mustard yogurt  
(Wine Suggestion: Temple Bruer Cabernet Merlot)

### **Duck Akuri with Chilli Orange Naan 16.00**

Bombay style scrambled eggs with spicy roasted duck served with chilli orange naan  
(Wine Suggestion: Bonython Pinot Noir)

### **Mixed Entrée Platter (V/GFP) per person 15.00**

Your Choice of any 4 - minimum of 2 people  
(Wine Suggestion: Christina Pinot Noir Sparkling)

## Main Course Mild

### **Patrani Machli with Fish Stick 'Balchao' (GFP) 27.00**

Roasted banana leaf wrapped fish of the day served with special spiced crispy fish sticks  
(Wine Suggestion: Skillogalee Riesling)

### **South Australian King Prawns Bengali (GF) 28.00**

Served with five spice flavoured spinach and pumpkin with sweet tomato chutney  
(Wine Suggestion: Babich "Black Label" Sauvignon Blanc)

### **Chicken Makhani Maharani (Royal Butter Chicken) GF 24.00**

Tandoori chicken tikka finished with a rich tomato, fenugreek leaf sauce

(Wine Suggestion: Fox Creek Verdelho)

**Old Delhi Lamb Korma “Ishtew” and Apricot Fool (GF) 26.00**

Rich cashew nut thickened juicy lamb pieces, scented with mace, cardamon and white poppy seeds served with Apricot Fool

(Wine Suggestion: Tarrawarra Tin Cow’s Pinot Noir)

**Bhuna Beef and Onion Masala (GF) 25.00**

With whole garam masala and potato bhurta

(Wine Suggestion: Heathfield Ridge Cabernet Sauvignon)

**Duck and Cherry Temperado (GF) 27.00**

Marinated roasted duck simmered in a cherry vinegar gravy, with duck liver and fig chutney

(Wine Suggestion: The Bonython Pinot Noir)

**Main Course Medium and Hot**

**Ranthanbore Jungle Curry (GF) 25.00**

Chicken and smoked eggplant curry

(Wine Suggestion: Kangarilla Road Chardonnay)

**Kid Goat Rojanjosh (GF) 25.00**

Farmed baby goat in an old fashioned tomato ginger curry

(Wine Suggestion: Torbreck ‘Wood Cutters’ Shiraz)

**Lamb, Kohlapuri with Stringhoppers (GF) 25.00**

Spicy lamb curry from Kohlapur, Western India, served with rice noodle pancakes.

(Wine Suggestion: Son of Eden ‘Kennedy’ Grenache, Shiraz Mourvedre)

**The Four Vindaloos (GF) 26.00**

Beef & Beetroot, Pork belly, Egg, Chicken

(Wine Suggestion: Kay Brothers Amery Merlot)

**Hyderabadi Chicken Biryani with Dahi chutney (GFP) 22.00**

Basmati rice and chicken cooked in a rich fragrant stock under a whole wheat dough lid and served beside a mint, coriander, green chilli yoghurt

(Wine Suggestion: Delatite “Dead Mans Hill” Gewurztraminer)

**The Spice Kitchen Thali (GFP) 26.00**

Lamb, Chicken, Beef and Vegetarian curries with rice and poories

(Wine Suggestion: The Pawn ‘En passant’ Tempranillo)



### From The Tandoor

**Marinated Succulent charcoal grilled meat and vegetable dishes from the Tandoor, served with salad and green chutney.**

#### **Tandoori Chicken Extravaganza (GF) 28.00**

Traditional Tandoori Chicken, Garlic Chicken Tikka, Herb and Sesame Chicken Tikka

(Wine Suggestion: Sinclair's Gully Sauvignon Blanc)

#### **Beef Ribs Kali Mirch (GF) 28.00**

Prime Beef Rib chargrilled in pepper marinade with Tandoori mushrooms

(Wine Suggestion: Thomas Vineyard Estate Shiraz)

#### **Crumbed Kashmiri Lamb Cutlets (GFP) 28.00**

Milk marinated tender lamb cutlets sprinkled with Kashmiri Garam Masala, served with minted Kipfler potatoes with asafoetida

(Wine Suggestion: The Pawn 'En passant' Tempranillo)

#### **Tandoori Seafood Platter (GF) Daily Special 32.00**

(Wine Suggestion: Maverick 'Trial Hill' Riesling)

#### **Seasonal Vegetarian Tandoori Platter (GFP) 25.00**

Chef 's Choice

(Wine Suggestion: Caves Road Chardonnay)

#### **Our Special Mixed Tandoori Platter (GF)**

Meat Only **30.00**

(Wine Suggestion: Thomas Vineyard Estate Shiraz)

Meat and Seafood **34.00**

(Wine Suggestion: Turkey Flat Rose)



## **Vegetarian Main Courses & Accompaniments**

### **The Vegetarian Thali (GFP/VP) 25.00**

Assortment of five vegetable dishes with pulao rice and poories  
(Wine Suggestion: Delatite 'Dead Mans' Gewurztraminer)

### **Masala Dosa (GF/VP) 22.00**

Crisp pancake of fermented rice and lentil batter with mustard seed potatoes, coconut chutney and sambar dal  
(Wine Suggestion: Redbank Pinot Gris)

### **Tandoori Panir Makhani (GF/VP) 22.00**

Marinated panir cheese pieces, grilled in the tandoor and finished in a tomato and fenugreek leaf sauce  
(Wine Suggestion: Caves Road Chardonnay)

### **Vegetable Biryani with Dahi Chutney 18.00**

Basmati rice layered with yogurt, seasonal vegetables, nuts & caramelised onion, with mint, coriander & green chilli yogurt  
(Wine Suggestion: Esk Valley Sauvignon Blanc)

### **Mushroom & Tomato Takatak with Crispy Chickpeas 16.00**

Pan cooked Swiss brown mushrooms with a garlic tomato sauce

### **Palak Panir (GF) 15.00**

Spinach puree with panir cheese

### **Mixed Vegetable Navratan Curry (GF/V) 14.00**

Seasonal 'nine gem' vegetable tomato based curry

### **Smoked Eggplant Bhurta (GF/V) 15.00**

Smoked eggplant cooked with tomato concasse, ginger, onion, coriander and fresh chilli

### **Aloo Methi (GF/V) 14.00**

Potatoes cooked with fenugreek leaves

### **Masala Dal (GF/VP) 12.00**

Our special lentil of the day

### **Seasonal Vegetable Special of the Day 15.00**

## **Accompaniments**

### **Our special "Help Yourself BUFFET" of per person 7.00**

**Salads, Home Made Chutneys, Pickles,  
Raita and Pappadums (GF/VP)**

### **Pulao Rice (GF) 4.00**

### **Naan 4.00**

Plain, garlic, cheese or with onion seeds

### **Masala Naan 5.00**

With panir, coriander, mint and garlic

### **Kashmiri Naan 5.50**

With sultanas, cashew, almond and khoya

### **Special Seasonal Vegetarian Naan 5.50**

With white radish or cauliflower

**Keema Naan 5.50**

With spiced ground meat

**Tandoori Roti (Whole wheat flour) 4.00**

**Roomali Roti (Handkerchief Bread) 5.00**

**Poories (Whole wheat fried bread) 6.00**

**Bhatura (Fried leavened bread) 5.90**

**Tandoori Paratha (Whole wheat flour) 5.00**

Plain, methi, mint or potato

**An Assortment of Raitas (GF) 6.00**

Cucumber, smoked eggplant and potato

**An Assortment of Chutneys and Pickles (GF) 6.00**

**Beer**

**Cascade Light ... \$5.50**

**Coopers Light... \$5.50**

**Coopers Pale Ale, Sparkling Ale ... \$6.50**

**Crown Lager ... \$8.00**

**Trumer Pills ... \$8.00**

**King Fisher Indian Lager ... \$8.00**

**Stella Artois ... \$8.50**

**Heineken ... \$8.00**

**James Boag's ... \$8.00**

**Corona Extra ... \$8.50**

**Spirits**

**Standard Spirits ... \$6.50**

**Premium Spirits ... \$9.00**

**Cognac ... \$12.50**

**Mixers ... \$3.00**

**Soft and Smooth**

**Yoghurt Lassi (Seasonal Flavour) ... \$6.50**

**Fruit Juices ... \$4.90**

**Sparkling Mineral Water (1lt) ... \$9.50**

**Still Mineral Water (750ml) ... \$6.00**

**Soft Drinks ... \$4.75**

**Tea with Indian Style Petit Fours ... \$4.00**

**Masala Tea with Indian Style Petit Four ... \$5.00**

**Coffee with Indian Style Petit Fours ... \$4.50**

**Madras Coffee with Indian Style Petit Fours ... \$5.00**

**Cappuccino with Indian Style Petit Fours ... \$4.50**

**Hot Chocolate with Cinnamon and Indian Style Petit Fours ... \$5.00**

All prices include GST