

ALOO MATAR	Pea and potatoes cooked in a very smooth onion and tomato based curry.	\$20.00
DAAL TADKA	Lentils cooked with cumin, ginger, coriander, onion and tomato puree.	\$20.00
MALAI KOFTA	Mashed potatoes & cottage cheese balls deep fried & cooked in rich, spicy gravy.	\$20.00
PANEER BUTTER MASALA	Fresh cottage cheese cooked in onion tomato favourite sauce.	\$20.00
MUSHROOM MASALA	Fresh mushroom cooked with herbs capsicum and onion gravy.	\$20.00
MATAR MUSHROOM MASALA	Fresh mushroom and green peas cooked with herbs capsicum and onion gravy.	\$20.00
PANEER METHI MALAI	Paneer methi malai is a blend of cottage cheese, dried fenugreek leaves cream and spices.	\$20.00
PANEER TIKKA MASALA	Paneer roasted in tandoor and then cooked in spicy gravy, capsicum, onions and fresh herbs.	\$20.00
BOMBAY ALOO	Potato cooked with cumin seeds, onion, tomatoes, fresh coriander and spices.	\$20.00
SHAHI PANEER	Homemade cottage cheese cooked in butter and nut gravy.	\$20.00
BUTTER PANEER INDIAN STYLE	Cottage cheese pieces roasted in clay oven then finished with butter and tomatoes	\$20.00
MALAI CHAAP	Soya bean chaap cooked in rich tomato, onion and cashew gravy.	\$20.00

NAAN BREADS

TANDOORI ROTI	Hand-rolled bread made from wholemeal and white flour.	\$4.00
BUTTER NAAN	Plain flour bread cooked in tandoor oven, garnished with butter.	\$4.00
GARLIC NAAN	Naan topped with garlic butter.	\$4.50
CHEESE NAAN	Stuffed with grated cheese.	\$5.00
ONION KULCHA	Naan stuffed with chopped onion herbs.	\$7.00
PESHAWARI NAAN	Stuffed with dry fruits.	\$7.00
POTATO PARANTHA	Stuffed with grated potato and herbs.	\$7.00
KEEMA NAAN	Stuffed with spiced mince mixture of meat.	\$7.00
CHEESE & CHICKEN NAAN	Stuffed with cheese and chopped chicken.	\$7.00
CHEESE & GARLIC NAAN	Stuffed with cheese and garlic.	\$6.50
PANEER KULCHA	Naan stuffed with chopped paneer & herbs.	\$7.50
LACHA PARATHA	Unleavened wholemeal flour bread layered.	\$6.00
PUDINA PARATHA	A delicious multi layered Indian paratha made from mint.	\$6.50

BIRYANI / RICE DISHES

LAMB BIRYANI	Lamb cooked with rice in herbs and spices. Served with Raita	\$21.00
CHICKEN BIRYANI	Chicken cooked with rice in herbs and spices. Served with Raita	\$20.00
GOAT BIRYANI	Goat cooked with rice in herbs and spices. Served with Raita	\$22.00
PRAWN BIRYANI	Prawn cooked with rice in herbs and spices. Served with Raita	\$21.00
VEGETABLE BIRYANI	Rice cooked with fresh vegetable in herbs and spices.	\$18.00
BASMATI RICE	Plain rice steamed to perfection.	Small \$5.00 Large \$6.50
PEAS PULAO	Lightly spiced basmati rice with peas.	\$8.00
JEERA RICE	Basmati rice flavoured with cumin.	\$7.00
KASHMIRI PULAO	Rice cooked with nuts.	\$10.00

KIDS SPECIAL
(For Kids under 10 only)

BUTTER CHICKEN WITH NAAN	\$16.00
CHICKEN NUGGETS & CHIPS	\$10.00
CHIPS	\$8.00
VEGETABLE SPRING ROLLS (8 pieces)	\$10.00

SIDE DISHES

PAPADUM (4 piece)	each \$4.00
RAITA	each \$5.00
MIX PICKLE	each \$4.00
MINT / TAMARIND SAUCE	each \$4.00
GREEN SALAD	\$12.00
ONION SALAD	\$8.00

DESSERT

MANGO KULFI (ICE CREAM)	\$7.00
GULAB JAMUN	\$7.00
MANGO KULFI WITH ONE GULAB JAMUN	\$10.00

*Dear Guest, you are welcome to takeaway the leftovers of the food.
There will be a charge of 50c for each container.*



***The Real Taste of
India***

ORDER A REFRESHING DRINK FROM OUR FULLY LICENSED BAR OR BRING YOUR OWN WINE
CORKAGE FEE PER BOTTLE \$8.00

VEG STARTERS

ONION BHAJI	Deep fried fritters of onion in mild spiced batter served with home tamarind sauce.	\$7.00
SAMOSA	Triangular shaped parcels consisting of water thin pastry, filled with vegetables.	\$7.00
VEGETABLE PAKORA	Seasonal vegetables dipped in a finally spiced with chickpea flour and deep fried.	\$7.00
VEGETABLE MANCHURIAN	Vegetables bowls cooked with finely chopped onions in soya sauce.	\$19.00
CHEESE CHILLI	Cottage cheese dipped in gram flour, butter and half fried. Finished with fresh capsicum and onions.	\$19.00
PANEER TIKKA	Cottage cheese marinated with yogurt, spices. Roasted in tandoor with onion, capsicum, tomatoes.	\$21.00
TANDOORI CHAAP	Soyabean champ marinated with yogurt and Indian herbs and spices then cooked in clay oven.	\$19.00
MALAI CHAAP	Marinated Soyabean with cream pepper. skewered, roasted in tandoor served with salad and mint chutney.	\$19.00
VEGETABLE PLATTER FOR 2	Mixture of vegetable pakora, onion bhaji and samosa.	\$20.00

NON-VEG STARTERS

CHICKEN 65	Battered chicken cooked in mustard seeds and curry leaves then toast in pan with fine chopped onions.	\$22.50
CHILLI CHICKEN	Battered fried boneless chicken toasted in work with diced onions and soy sauce.	\$20.50
CHICKEN TIKKA	Cubes of chicken marinated in various herbs and barbecued in tandoori oven	Half \$15.00 Full \$22.50
SEEKH KEBAB	Spiced keema (minced lamb) meat prepared then skewered in tandoori oven.	Half \$15.00 Full \$22.50
TANDOORI CHICKEN	Chicken on the bone marinated in spices and cooked in tandoori oven.	Half \$15.00 Full \$24.00
MURGH MALAI TIKKA	Chicken pieces marinated in yogurt cream pepper then skewered and roasted in tandoor served with salad and mint chutney.	Half \$15.00 Full \$22.50
CHICKEN ACHARI TIKKA	Chicken piece marinated in yogurt mustard fenugreeks and spices and roasted in tandoor served with salad and mint chutney.	Half \$15.00 Full \$22.50
PERI PERI CHICKEN TIKKA	Boneless chicken cubed pieces marinated in peri-peri sauce and Indian spices then served with mint, peri-peri sauce and salad.	\$22.50
MIX PLATTER FOR 2	Mixture and fine selection of vegetable pakora, chicken tikka and seekh kebab.	\$22.00
NON-VEG PLATTER FOR 2	Mixture of Chicken tikka, Seekh kebab and Malai chicken.	\$22.50
TANDOORI PRAWNS	Prawns marinated in yogurt then cooked with herbs and spices in tandoor (clay oven)	Half \$15.00 Full \$23.00
GOLDEN FRIED PRAWNS	Fried with mixture of spices in fine flour, egg and corn flour.	\$23.00
CHILLI PRAWNS	Battered fried prawns toasted in pan with soya sauce, tomato sauce, onions, capsicum.	\$23.00
FISH TIKKA	Fish marinated with yogurt and mild spices then cooked in clay oven, served with salad and mint sauce.	\$23.00
AMRITSARI FISH	Boneless fish pieces battered in chickpea flour and served with salad and tamarind sauce.	\$23.00

BANQUET

(MINIMUM FOR TWO PEOPLE)

HOUSE OF SPICE NON-VEG BANQUET \$42.00 per person

Appetiser: Chicken Tikka, Seekh Kebab, Onion Bhaji
Mains: Butter Chicken, Lamb Rogan Josh, Vegetable Korma With Rice And Naan Bread.
Dessert: Dessert of the day after the dinner.

VEGETARIAN BANQUET \$38.00 per person

Appetiser: Samosa, Onion Bhaji, Vegetable Pakora.
Mains: Daal Makhani, Butter Paneer, Vegetable Korma With Rice And Naan Bread.
Dessert: Dessert of the day after the dinner.

MAIN COURSE: CHICKEN

All curries can be cooked Mild, Medium or Hot and are served with Rice.

BUTTER CHICKEN	Roasted chicken morsels finished in a mild creamy tomato flavoured sauce.	\$20.50
BUTTER CHICKEN INDIAN STYLE	Roasted chicken morsels finished with butter and tomatoes flavour.	\$22.00
CHICKEN KORMA	Cooked in cashew nuts, gravy and home made cream. Traditionally cooked.	\$20.50
CHICKEN TIKKA MASALA	Roasted chicken morsels cooked in spicy gravy, Capsicums, onions and fresh herbs.	\$20.50

MANGO CHICKEN	Exotic curry with tender boneless chicken in subtle mango sauce.	\$20.50
CHICKEN MADRAS	South Indian curry, tempered with mustard and curry leaves.	\$20.50
CHICKEN SAAG	Chicken cooked with fresh spinach cooked in aromatic spices.	\$20.50
PUNJABI CHICKEN	Curry melts in your mouth... chicken made with citrus juices and some basic Indian spices.	\$20.50
METHI CHICKEN	Fresh cream Fine chopped fenugreek leaves cooked cashew paste with onion tomato gravy.	\$20.50
CHICKEN DHANSAK	Boneless meat cooked with lentils and spinach in an onion and cashew gravy	\$20.50

HOUSE OF SPICE SPECIAL

GARLIC BUTTER CHICKEN		\$21.00
CHEF SPECIAL CURRY	Tender succulent chicken/lamb/beef cooked with onions, fenugreek and chef's special spices.	\$22.50
CHICKEN/LAMB/BEEF TAWA	Meat cooked with butter sauce, brown sauce and finely chopped meat with desiccated coconut and fried with garlic.	\$22.00
SEAFOOD TAWA	Tiger prawn, fish and mussels cooked with butter and brown sauce, and desiccated.	\$24.00
CHICKEN/LAMB/BEEF BHUNA GHOST	Boneless meat cooked with onion, ginger, garlic and cashew gravy	\$22.50
CHICKEN/LAMB/BEEF JALFREZI	Meat cooked together with seasonal vegetables adding light Spiced masala sauce.	\$22.50
CHICKEN/LAMB/BEEF BALTI	Boneless meat pieces cooked with onion and some mix vegetables and selection of spices and garnish with coriander	\$22.50
CHICKEN/LAMB/BEEF KADHAI	Chicken fillets cooked with onion, capsicum, cream, & crushed tomato.	\$22.50
CHICKEN/LAMB/BEEF RAJASTHANI	Diced meat cooked in rich butter sauce with cashew gravy and simmered over slow fire mouth-watering dish.	\$22.50
GOAT CURRY	Goat with bones cooked with special homemade onion and tomato gravy and garnish with fresh coriander.	\$22.50
EGG CURRY	Boiled eggs cooked in chef special onion and tomatoes gravy.	\$22.50

MAINS: LAMB / BEEF

LAMB / BEEF ROGAN JOSH (low fat dairy free)	Meat cooked with fine onion gravy garnished with fresh spices.	\$22.50
LAMB / BEEF KORMA	Cooked in cashew nuts, gravy and home-made cream. Traditionally cooked.	\$22.50
LAMB / BEEF MADRAS	South Indian curry, tempered with mustard and curry leaves.	\$22.50
LAMB / BEEF SAAG	Meat cooked with fresh spinach cooked in aromatic spices.	\$22.50
LAMB / BEEF VINDALOO	Meat cooked with spices and onion gravy in hot vindaloo sauce, with spring onions.	\$22.50
LAMB DO PIAZA	Boneless lamb cooked with fried sliced onions and dry roasted spices, garnished with Green herbs.	\$22.50
LAMB ANARKALI	Diced lamb cooked with herbs, spice, mint and pomegranate seeds and tomatoes.	\$22.50
LAMB TIKKA MASALA	Diced lamb cooked with onion, tomatoes gravy and fresh herbs.	\$22.50
LAMB MUSHROOM MASALA	Fresh mushrooms and diced lamb cooked with garlic tomatoes and onions gravy.	\$22.50
BEEF CURRY	Diced beef cooked with some pieces of potatoes in traditionally Indian style.	\$22.50

MAINS: SEAFOOD

PRAWN MASALA	Prawn prepared in thick onion gravy finished with capsicum &onion.	\$23.00
PRAWN MALABARI	Prawn cooked with grated coconut and tamarind sauce.	\$23.00
BUTTER PRAWNS	Prawn cooked in mild creamy tomato flavoured sauce.	\$23.00
PRAWN SPINACH	Prawn cooked with fresh spinach cooked aromatic spices.	\$23.00
FISH MASALA	Fish cooked with capsicum, onion and masala sauce.	\$23.00
GOAN FISH CURRY	Fish fillet cooked in fine tomato paste and coconut gravy.	\$23.00
PRAWN/FISH VINDALOO	Prawns/Fish cooked with spices and onion gravy in Vindaloo sauce.	\$23.00
KADHAI FISH/PRAWN	Prawns/Fish cooked with cumin seeds, coriander seeds, tomatoes onion and chef special gravy.	\$23.00
BENGALI FISH	Popular east Indian dish cooked with onion, tomato, ginger, garlic and freshly ground spices.	\$23.00

MAINS: VEGETABLES

VEGETABLE KORMA	Veges cooked with cashew nut, cream, coconut, mild herbs, spices, ginger, cinnamon, cardamom.	\$19.00
BUTTER VEGETABLES	Fresh vegetable cooked in smooth tomato and creamy sauce.	\$19.00
SEASONAL VEGETABLES	Fresh vegetable cooked in traditional style with aromatic herbs.	\$19.00
BUTTER PANEER	Fresh homemade cottage cheese cooked with creamy tomato flavoured sauce.	\$19.00
CHANNA MASALA	Chickpea cooked with onion & tomato gravy and garnished with herbs.	\$19.00
SAAG ALOO	Potato cooked with puree of fresh leafy spinach and blend of spices.	\$19.00
PALAK PANEER	Freshly made cottage cheese cooked with puree of fresh leafy spinach and blend spices.	\$19.00
DAAL MAKHANI	Simmered assortment of beans, delicately flavoured with onion, Tomato, shredded ginger and coriander.	\$20.00