

LUNCH MENU Chicken \$15 Lamb \$16 (curry with rice & 1 Naan Bread)

Mon - Thur from 11:00am to 2.30pm (except public holidays)

1 can Soft Drink for \$1

Butter Chicken

Marinated boneless chicken fillets roasted in the Tandoor oven and cooked in a creamy tomato gravy.

Chicken Tikka Masala

Tender chicken fillets roasted in the Tandoor Oven and cooked with onion, capsicum and spices.

Kadhai Chicken or Lamb

Chicken or Lamb sauteed with thick cut pieces of onion and capsicum, cooked in onion gravy and spices, with a dash of cream.

Lamb Roganjosh

Lamb cooked with an exotic blend of herbs and spices. A speciality of Kashmir.

Madras

A traditional South Indian style curry cooked with coconut, spices, choice of chicken/lamb.

Masala

Tender succulent, lamb/chicken cooked in an onion base with a touch of coriander flavour.

Korma

Choice of chicken/lamb cooked with a gravy of cashew nuts, almonds, sultanas & very mild spices.

Vindaloo

Red hot curry from Goa, choice of chicken/lamb.

Vegetable Korma

A variety of vegetable cooked with mild spices.

Methi Mater Paneer

Green peas cooked in fresh cream, fenugreek and fresh indian spices.

Dhal Makhani

Lentils cooked with ginger, onions, tomatoes & butter.

Channa Masala

Chickpeas cooked in light spicey gravy.

Aloo Mattar

Potatoes and peas cooked in spicy curry.

Paneer Kadhai

Paneer sauteed with thick cut pieces of onion & capsicum, cooked in onion gravy & spices, with a dash of cream.

Paneer Makhani

Marinated paneer cooked in a creamy tomato gravy.

Paneer Tikka Masala

Home made cheese cooked in gravy of creamy tomato, onion, capsicum and spices.

Malai Kofta

Speciality of Kashmir, sweet base curry with Tender succulent balls made of mashed potatoes, cheese, dried fruit and nuts.

Shahi Paneer

Cottage cheese cooked with onion gravy & creamy sauce.