




STREET FOOD

Dahi Puri (d) Puff pastry filled with spiced mashed potatoes, yogurt, tamarind chutney	15	Pani Puri Crispy pastry balls, potato, tamarind chutney	15
Papadi Chaat (d) Crispy pastry, boiled potatoes, yogurt, coriander & mint relish, pomegranate	15	Avocado Bhel Puri  Avocado, Smashed potatoes, chopped onions, puffed rice, chickpeas, tamarind sauce	18
Onion Bhaji Crispy onion golden fritters in spiced chickpea flour batter	15	Kale Chaat Crispy kale, boiled potatoes, yogurt, coriander & mint relish, pomegranate	18
Gobi 65 (d) Spicy fried cauliflower, mustard seeds & curry leave	15	Samosa Chaat (d) Chickpea curry, yogurt, coriander & mint chutney, pomegranate	18
Mix Pakora Basket Paneer, Green Chilli, Eggplant & Mix Veg Pakora	30		

ENTREES

Okra Fries (gf) Spice tampered okra fries	15	Fish Tacos Crispy Barramundi, pineapple salsa, masala guacamole	18
Potstickers (Momo's) Chicken Pan seared Momo's served with chilly garlic oil	19	Paneer Tikka (gf, d) Oven roasted cottage cheese, Capsicums, pickled onions,	20
Chilli Chicken Fried chicken in sweet n sour sauce with capsicums and onion chunks	18.5	Tandoori Chicken Tikka (gf, d) Oven roasted chicken, pickled onions	19
Lamb Sheek Kebab(gf) Lamb skewers, mint & coriander chutney	20	Chicken 65 Lollipops(d) Spicy fried chicken, mustard seeds & curry leave sauté	17
Momos Chicken/Vegan Handmade dumplings served with sesame & roasted tomato chutney	17.5	Kashmiri Lamb Cutlets(gf) Spiced porched & gram masala marinated	25
Chilli Paneer(d) Fried paneer in sweet n sour sauce with capsicums and onion chunks		Garlic Tiger Prawns (gf) Served with fresh mint & coriander chutney	23

MAINS MEAT


G.O.A.T.licious Our legendary bone-in goat curry!	29	Butter Chicken (d) No intro needed—ours is finger-lickin' legendary!	27
Lal Maas A fiery lamb dish for the brave-hearted only!	29	Spicy Butter Chicken (d) Delhi Style butter bliss  with cashews	27
Lamb Madras Lamb cooked in coconut cream, mustard seeds	29	Chicken Korma (d) Tender chicken simmered in a flavourful and creamy sauce	27
Lamb Saagwala (d) Lamb with English spinach	29	Chicken Tikka Masala(d) Roasted chicken combined with diced capsicum in a rich, creamy sauce.	27
Rosemary Beef Rogan Josh Rosemary infused beef cooked with garam masala	29	Kadai Chicken Chicken sautéed with diced onion, capsicum & fresh ginger	27
Fisherman's Curry Barramundi packed with flavours	30	Butter Prawn (d) Tiger prawns enveloped in our delectable butter sauce	30
Goan Fish Curry Barramundi Cooked in a smooth coconut cream sauce	30	Mumbai Prawn Curry A traditional Mumbai-style prawn featuring fresh ginger, garlic, and coconut milk	30
Masala Prawn A spicy South Indian-style prawn dish with curry leaves	30		



MAINS VEGAN

Vegan Butter Chicken Roasted soya chunks in our special vegan butter sauce	25	Kadai Mixed Vegetable Fresh seasonal vegetables cooked in ginger n garlic and mix of spices	25
Mushroom Potato n Peas Masala Potato and Peas cooked in onion and tomato gravy, garnished with coriander	25	Bhindi-do-piazza Okra stir fry with onions and tangy spices n herbs	25
Chana Masala Slow cooked Chickpeas with blend of selected spices, north Indian style	25	Vegetable Jalfrezi Seasonal vegetables in a tangy sauce	25
		Dal Tadka Traditional yellow lentils with fresh ginger, tomatoes and cumin	23

MAINS VEGETARIAN

Dal Makhani (d, gf) Slow cooked black lentils & Red kidney beans with dash of cream	25	Corn Palak Paneer(d,gf) Sweet corn kernels with English spinach & cottage cheese	25
Vegetable Korma (d, gf) Seasonal vegetables in an exotic creamy sauce	25	Paneer Butter Masala (d) Roasted cottage cheese in mild creamy sauce	25
Malai Kofta (d, gf) Cottage cheese and mashed potato balls cooked in rich creamy sauce	25	Shahi Paneer (d, gf) Roasted cottage cheese in chick creamy sauce	25
Palak Paneer (d, gf) Fresh spinach delicately blended and sautéed with cottage cheese cubes	25	Paneer Bhurji (d) Shredded cottage cheese cooked with onions, capsicum & mild spices	25
Kadai Paneer (d, gf) Cottage cheese cubes tossed with capsicums & onions.	25	Paneer Tikka Masala(d,gf) Cottage cheese cubes tossed with capsicums & onions	25
		Paneer Lababdar (d)  with cashews	25

Biryani (gf) 25 Dosa(Crepes)(gf)

Chicken Goat Veg Meat and Vegetables cooked with rice in Dum (Sealed Pot) served with cucumber Raita & Gravy		Rice & lentils Crepes, served with sambar (lentil stew), coconut & tomato chutney	
• Masala- potatoes filled	20		
• Mysore Masala- Spicy	20		
• Paneer(Cottage Cheese)	23		
• Chicken or Lamb	23		

Gourmet salads

Honey Mustard Chicken Grilled Chicken, Lettuce, Avocado slices, Cherry tomatoes, Spanish onions	22	Watermelon & Cucumber Fresh watermelon, cucumber, mint, cottage cheese	19
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TANDOORI BREADS

Plain Butter Naan	5.5	Cheese n Garlic Naan	7.5
Lacha Paratha	7.5	Oregano n Cheese Naan	7.5
Garlic Naan	6.5	Vegan Roti (wholemeal)	5.5
Cheese Naan	6.5	Butter Roti(wholemeal)	5.5
Keema Naan	8.5	Peshwari Naan	7.5
Gluten Free Naan (a.k.a plain uttapam)	6.5	(Filled with sultans & coconut)	

Rice



Basmati Plain Rice	6.5	Masala Yogurt Raita (d)	6
Cumin n Peas	7.5	Plain Yogurt (d)	6
		Pappadums (gf)	3
		Mango Chutney	3
		Lime Pickle	3

Sides

Kids-Friendly

Chicken Nuggets & Fries	15
Chicken Lollipops & Fries	15
Chicken Nuggets	10
Fries	10

Traditional Indian Desserts

RAS MALAI  Cheese dumplings in a chilled creamy sauce, Pistachio	10	GULAB JAMUM Cottage cheese balls in rose syrup	10
PISTA KULFI  condense milk, Pistachio, cardamon	8	MANGO KULFI condense milk, Mango pulp, cream	8

FEAST \$49 PER PERSON, MINIMUM 4 GUESTS AND UPTO 12

2 Entrées or 2 Street Food (excl Lamb cutlets),
4 mains between four,
Rice, Naan Bread & Pappadums & Raita

Only up to four different mains choices | Whole table must participate. Add an extra entrée for \$5 or mains for \$7 per person

*No further discount on Masala Feast

All gratuities go directly to staff. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food suppliers have given assurances that none of our ingredients are genetically modified

Cakeage \$4 per person or \$20 for the table on externally sourced cakes
B.Y.O - \$7Corkage per person

Public Holiday Surcharge 10%
Credit Card & Eftpos surcharge 1.5%

All meat is 100% halal certified



Vegan

(d)Contain Dairy

(gf) Gluten Free

Contains Nuts

