

Appetisers

	Main size	Entree size
VEGETABLE SAMOSA (2pc) Deep fried golden pastry with a spiced filling of mashed potatoes and peas	\$7.0	\$7.0
ONION BAHJI Mildly spiced onion fritters coated in a coriander and chickpea batter	\$7.0	\$7.0
MIXED PAKODA'S (3pc) Mildly spiced silverbeet, mashed potato and chickpea patties	\$7.0	\$7.0
Aloo Makai Tikki (3pc) Mildly spiced potato and corn patties, with a light crispy batter	\$9.5	\$9.5
CHICKEN TIKKA (3pc) Chargrilled tender chicken thighs, marinated in a mildly spiced yogurt.	\$11.9	\$11.9
SEEKH KEBAB (3pc) Tender lamb mince combined with roasted spices, skewered and chargrilled in the tandoor	\$11.9	\$11.9
CHARGRILLED LAMB CHOPS Lamb chops marinated in roasted spices and chargrilled	6pc \$26.9	3pc \$16.9
TANDOORI PRAWNS Prawns marinated and chargrilled in the tandoor	6pc \$26.9	3pc \$16.9
MIXED PLATTER FOR TWO (2pc of each) Seekh kebab, chicken tikka, mixed pakoda & veg samosas	\$21.9	\$21.9
VEGETARIAN PLATTER FOR TWO Veg samosas, mixed pakoda and onion bhaji	\$18.9	\$18.9

Mains

Choose from:
Lamb, Chicken or Beef \$18.9 | Seafood
Choose from: Fish, Squid or Prawns \$20.9

SAAGWALLA An aromatic, creamy spinach curry
DO PYAZA A creamy onion based dish with roasted ground spices
MADRAS A creamy curry with roasted coconut, curry leaves, mustard seeds
MASALA A rich tomato and onion based gravy with roasted spices
KORMA A creamy cashew based gravy
VINDALOO A spicy, tangy Goan curry blended with red chillies & aromatic spices
PEPPER FRY A spicy & rich tomato and onion base with cracked peppercorn
JALFREZI An indulgent tomato and onion based dish with garden veggies
KADHAI A rich and tangy, roasted tomato and onion gravy

Seafood

(choose fish, prawns or squid)

MALABARI Seafood simmered with roasted coconut, curry leaves, mustard seeds
BUTTER GRAVY Seafood simmered in a rich & creamy tomato gravy
PATIA Seafood cooked in a tangy tomato gravy

Chicken & Lamb

MANGO CHICKEN Tender chicken in a creamy cashew and mango gravy	\$18.9
BUTTER CHICKEN Chargrilled chicken in a rich & creamy tomato and butter sauce	\$18.9
CHICKEN TIKKA MASALA Chargrilled chicken simmered in a rich tomato, capsicum and onion gravy	\$18.9
CHICKEN BALTI Tender chicken in a rich tomato and onion gravy	\$18.9
LAMB ROGAN JOSH Tender lamb slow cooked with a variety of roasted whole spices in a tomato and onion based gravy	\$18.9
LAMB NAWABI Tender lamb combined with a creamy coconut gravy	\$18.9

Rice dishes

MEAT BYRIANI'S (Lamb, Chicken or Beef) Tender meat with onion, capsicum, fluffy rice, saffron & whole roasted spices	\$18.9
VEGETABLE BYRIANI Mildly spiced garden veggies with onion, capsicum, fluffy rice, saffron & roasted spices	\$17.9
VEGETABLE PULAO Garden veggies with fluffy rice and a variety of roasted spices	\$8.9
KASHMIRI PULAO Fluffy rice tossed with dried fruit, nuts and aromatic spices	\$10.9
SAFFRON RICE or PLAIN RICE	\$3.0

Vegetarian

SAAG ALOO	\$17.9
Diced potatoes simmered in an aromatic spinach gravy	
BOMBAY ALOO	\$17.9
Crispy potatoes tossed in roasted spices	
ALOO GOBI	\$17.9
Crispy cauliflower florets and potatoes simmered in a tomato and onion gravy	
ALOO MATTAR	\$17.9
Diced potatoes and green peas simmered in a tomato and onion gravy	
DHINGRI MATTAR	\$17.9
Sliced mushrooms and green peas cooked in a tomato and onion gravy	
PANEER MAKHANI	\$17.9
Diced cottage cheese simmered in a rich & creamy tomato and butter sauce	
PALAK PANEER	\$17.9
Cottage cheese simmered in a aromatic spinach gravy	
PANEER TIKKA MASALA	\$17.9
Cottage cheese in a rich tomato & onion gravy	
MALAI KOFTA	\$17.9
Dumplings with mashed potatoes, dried fruits and nuts, lightly fried and coated in a rich cocount gravy	
VEGETABLE KORMA	\$17.9
Garden veggies simmered in a creamy cashew gravy	
CHOLE MASALA	\$17.9
Chickpeas cooked in a mildly spiced tomato & onion gravy	
DAL MAKHANI	\$17.9
Rich black lentils and kidney beans slow cooked in a creamy tomato gravy	

Indian Breads

BUTTER NAAN	\$3.9
GARLIC NAAN	\$3.9
CHEESE NAAN	\$4.9
CHEESE & GARLIC NAAN	\$5.9
PESHWARI NAAN	\$5.9
Dried fruits & nuts filling	
KHEEMA NAAN	\$5.9
Spiced lamb mince filling	
PANEER KULCHA	\$5.9
Spiced cottage cheese filling	
POORI (2pc)	\$7.9
Fried fluffy bread made of wholemeal flour	
BHATURA (2pc)	\$7.9
Fried fluffy bread made of plain flour	

Accompaniments

POPPADUMS (4pc)	\$3.5
TOMATO & ONION KUCHUMBER	\$3.0
SWEET MANGO CHUTNEY	\$3.0
MIXED SPICY PICKLE	\$3.0
MINT CHUTNEY	\$3.0
CUCUMBER RAITA	\$3.0
SIDE PLATTER (choose 4 of the above)	\$12



Fully licensed, BYOW Corkage fees apply

- Gluten free & Vegan options available
- Private catering services available
- 15% surcharge on public holidays

157-159 Rooke Street, Devonport,
Tasmania 7310

(03) 6424 7933

DAY	LUNCH	DINNER
Monday	11:30am - 2:00pm	5:00pm-9:00pm
Tuesday	11:30am - 2:00pm	5:00pm-9:00pm
Wednesday	11:30am - 2:00pm	5:00pm-9:00pm
Thursday	11:30am - 2:00pm	5:00pm-9:00pm
Friday	11:30am - 2:00pm	5:00pm-9:00pm
Saturday	11:30am - 2:00pm	5:00pm-9:00pm
Sunday	Closed	5:00pm-9:00pm