

**Award Winning
Indian Restaurant**

Starters

Samosa \$7.90 (2 pieces)

Delicious parcels of our own flaky pastry stuffed with spicy potatoes, peas, dried fruit and nuts and served with our special tamarind chutney.

Onion Bhaji (Onion Fritters) \$7.90

A delicious combination of julienned onions, besan flour and Indian spices, served with mint chutney.

Vegetable Pakoras (Vegetable Fritters) \$7.90

A traditional combination of potatoes and seasonal vegetables in besan flour, served with mint chutney.

Starters From The Tandoor

(Indian Clay Oven)

Kudrati Kebab (Stuffed Tandoori Mushrooms) \$10.90

Tantalize your palate.

A tasty and low fat combination of fresh button mushrooms stuffed with a combination of roast chickpeas and onions seasoned with pomegranate seeds and spices.

Paneer Shashlik (Indian-style Tandoori Soft Cheese) \$10.90

A light and delicious way to start your meal.

Cubed paneer made fresh in-house and marinated in a combination of mustard oil and roasted spices and then cooked in the Tandoor with capsicums, Spanish onions and tomatoes.

Murg Malai Kebab (Chicken Cheese Kebab) 6 pieces \$12.90

An interesting amalgam of Indian spices and cheddar cheese!

Boneless breast chicken pieces marinated in ginger and garlic, lime juice and cheddar cheese and then cooked on skewers - ideal for those looking for a less spicy start to their meal.

Murg Tikka (Chicken Tikka) 6 pieces \$12.90

A timeless classic from the Tandoor.

Boneless breast chicken cubes marinated in homemade natural yoghurt and a combination of ginger, garlic and selected Bollywood spices and then cooked in the Tandoor. Served with mint chutney.

Tandoori Murg (Tandoori Chicken) (half) \$13.90 (full) \$18.90

The Indian version of a roast chicken!

Whole/half succulent spring chicken marinated in ginger, garlic, yoghurt, lemon juice and a range of ground spices and Garam Masala (for extra oomph), and then cooked in the Tandoor.

Served with mint chutney.

Burra Kebab (Lamb Cutlets) \$14.90

A version of lamb cutlets that was favoured by Indian Rajas.

A succulent combination of lamb (3) cutlets marinated in traditional tandoori spices and cooked in the Tandoor.

Macchi Tikka (Fish Tikka) \$14.90

Australian Barramundi like you've never tasted before!

A delicious and healthy combination of boneless cubed Australian Barramundi marinated in homemade natural yoghurt and a host of spices and cooked in the Tandoor.

Tandoori Jhinga (Tandoori Prawns) \$14.90

For prawn lovers - spicy and succulent.

King prawns (6 pieces) marinated in fresh garlic and ginger paste, lime juice and a range of tandoori spices.

Mirchi Jhinga (Chilli Prawns) \$14.90

For those who like it hot!

King prawns (6 pieces) marinated in chillis, corn flour and sautéed with fresh onions, capsicum, and coriander, then tossed in red chilli sauce and finished with Chef's special combination of herbs and spices.

Entrée Platters

Entrée platter for two (non-vegetarian) \$23.90

A variety of fish, chicken, lamb (cutlets) dishes from the Tandoor.

Entrée platter for two (vegetarian) \$21.90

A variety of samosas, onion bhaji, paneer shashlik and kudrati kebabs.

Mixed platter for two \$22.90

A variety of chicken and prawn dishes, samosas and onion bhaji.

Dear Customers - Please note that we keep your interests at heart in providing you with the best ingredients and freshly cooked meals - therefore your patience is appreciated during very busy times.

Please note that the restaurant is fully licensed with a range of local and imported beers to complement our cuisine.

BYO wine only. Corkage of \$5.50 per bottle applies.

Please let us know in advance if you have any special dietary requirements.

We recommend a cooling yoghurt raita as an accompaniment to our main course curries.

We endeavour to cater to all palates, and therefore our food is generally medium.

Please let our staff know if you prefer a dish to be mild or hot.

However, some dishes cannot be made milder.

Mains

Murg/Chicken

Aam Murg (Mango Chicken) \$17.90

An unusual and delicious combination of mangoes and chicken!

Boneless chicken pieces cooked in a mildly spiced mango gravy.

Murg Pastoom (Butter Chicken) \$17.90

An all time favourite - for those who want something familiar.

Boneless chicken pieces cooked in the Tandoor and simmered in a mild and creamy tomato-based gravy.

Shahi Korma (Chicken Korma) \$16.90

A mild but rich dish fit for royalty.

Tender boneless chicken pieces cooked in the Tandoor and simmered in mildly spiced cashewnut-based gravy.

Murg Masala (Chicken Masala) \$16.90

Brings you the best of both worlds!

Boneless tender chicken marinated in a combination of homemade natural yoghurt and spices and then first cooked in the Tandoor and then tossed with Indian herbs and spices in a thick, savoury curry of tomatoes and onions.

Saag Murg (Spinach Chicken) \$17.90

A delicious combination of spinach and chicken.

Boneless chicken pieces cooked in a mild but tangy sauce of pureed spinach flavoured with herbs.

Murg Vindaloo (Chicken Vindaloo) \$16.90

A popular dish from Goa for those who like it hot!

Boneless chicken pieces cooked in a traditional vindaloo curry.

Bollywood Murg Taajawaab (Stuffed Tandoori Spatchcock) \$21.90

Another of our signature dishes.

Succulent spatchcock cooked in the Tandoor and served on a bed of saffron rice, dried fruit, paneer and covered in a light tangy gravy.

Gosht/Lamb

Rogan Josh (Lamb Curry) \$16.90

A royal and popular specialty from Kashmir

Lamb pieces in a gravy mildly flavoured with fenugreek, cooked slowly over a low fire.

Bhuna Gosht (Lamb in thick gravy) \$17.90

Slow cooked marinated lamb.

Tender pieces of lamb marinated in fresh ginger, garlic and select Bollywood spices, slow cooked with tomatoes and onions in a thick based pan to seal in all the juices.

Gosht Mysore (Lamb Mysore) \$17.90

A South Indian specialty favoured by the Mysore Royals.

A dry spicy lamb curry mildly flavoured with curry leaves, mustard seeds and soya sauce.

Gosht Madras (Lamb Madras) \$16.90

A popular and delicious prepared in the traditional South Indian style.

Tender boneless lamb curry with a touch of coconut.

Gosht Jalfrezi (Lamb Jalfrezi) \$17.90

A delicious combination of lamb and vegetables.

Tender boneless lamb pieces tossed with capsicum, onion, tomatoes and Indian spices.

Gosht Korma (Lamb Korma) \$16.90

A mild but rich dish.

Tender boneless lamb pieces cooked in the Tandoor and simmered in a mildly spiced cashewnut-based gravy.

Gosht Vindaloo (Lamb Vindaloo) \$16.90

Hot Goan Style

Tender pieces of lamb cooked in the Chef's authentic vindaloo curry.

Saag Gosht (Spinach Lamb) \$17.90

A delicious combination of lamb and spinach.

Delicate pieces of lamb cooked in a puree of spinach with a dash of cream and flavoured with fenugreek leaves.

Bollywood Leg of Lamb (Chef's Special) \$21.90

Our most popular signature dish.

An off-the-bone 'melt in the mouth' Mughlai style combination of marinated leg of lamb, pan-cooked in a thick yoghurt-based sauce with a touch of rum and finished with Bollywood special herbs and spices.

Beef

Beef Vindaloo \$16.90

A popular and hot dish from Goa.

Tender pieces of beef cooked in Chef's special vindaloo curry.

Beef Korma \$16.90

A mild but rich curry dish.

Tender diced beef cooked in a combination of cashewnuts, yoghurt, and fragrantly spiced with aromatic spices.

Beef Lahsuni (Garlic Beef) \$17.90

Tender diced beef cooked in a delicious gravy with a hint of roast garlic.

Beef Madras \$16.90

A delicious South Indian dish (although wouldn't find it with beef in India!)

Tender beef pieces cooked with curry leaves, mustard seeds and a touch of coconut.

From the Ocean

Malabari Jhinga (Malabari Prawns) \$20.90

Another spicy South Indian specialty.

King prawns cooked in a cashewnut and tomato sauce, and enhanced with mustard seeds, curry leaves and a touch of coconut.

Jhinga Jalfrezi (Prawn Jalfrezi) \$20.90

A traditional combination of vegetables and King prawns.

King prawns cooked with julienned onions, tomatoes and capsicum in a thick onion-based gravy.

Jhinga Qaziz (Prawn Qaziz) \$20.90

A delicious combination of honey and prawns.

King prawns marinated in honey and exotic spices and cooked in a mild tomato-based sauce.

Kerala Macchi (Kerala Fish Curry) \$20.90

A South Indian favourite.

Barramundi cubes cooked in an onion and tomato gravy complemented with coconut, mustard seeds and curry leaves.

Kadai Macchi (Indian Wok-Cooked Fish) \$20.90

Barramundi in a wok - mmm tasty!

Barramundi cubes tossed in an onion and tomato sauce and combined with julienned onions, capsicums and tomatoes.

Masala Macchi (Spicy Curried Fish) \$20.90

A North Indian favourite.

Barramundi cubes cooked in spicy thick gravy.

Calamari Onion Masala \$17.90

Simple but delicious.

An innovative combination of calamari, onions, tomatoes and chef's special herbs and spices.

Bollywood Masala Squid (Stuffed Squid) \$21.90

Another innovative dish from the Bollywood Chefs.

Squid stuffed with minced barramundi, onions, garlic and tomatoes and special herbs and spices (don't want to give away all our secrets!), cooked in the Tandoor, and then served with the Chef's special gravy.

Vegetarian Dishes

Aloo Gobi (Potatoes and Cauliflower) \$15.90

A simple yet delicious combination.

An uncomplicated combination of potatoes and cauliflower florets.

Achari Baingan (Spicy Eggplant) \$16.90

Eggplant like you've never tasted before!

A delicious combination of diced eggplant cooked with a combination of spices.

Vegetable Jalfrezi (Mixed Vegetables) \$15.90

A delicious combination of fresh vegetables.

A combination of fresh capsicums, cauliflower, beans, carrots (and/or other seasonal vegetables) cooked with Indian spices.

Vegetable Korma (Vegetable Curry) \$15.90

A mild vegetarian curry.

Seasonal vegetables cooked in a mildly spiced cashewnut-based gravy.

Malai Kofta (Creamy Kofta) \$16.90

Yes, vegetables can taste this good!

Fresh paneer made on the premises and combined with potatoes and dried fruit and cooked in a rich tomato and cashewnut-based sauce.

Palak Paneer (Spinach and Paneer) \$16.90

Spinach never tasted this good!

A popular dish from North India consisting of a combination of spiced spinach and our fresh paneer.

Kadai Paneer \$16.90

A delicious combination of homemade paneer and seasonal vegetables.

An excellent combination of our homemade paneer and julienned tomatoes, onions and capsicums in a thick gravy.

Daal Bollywood (Daal Makhni) \$14.90

A North Indian favourite!

A protein-rich combination of black lentils and red kidney beans cooked slowly over a low fire, and pampered with pureed tomatoes, cream and butter (for good measure!)

Daal Tadka \$14.90

Simple but delicious - A staple food all over India.

Boiled yellow lentils to which is added "tadka" of sautéed onions, garlic, ginger and tomatoes and finished with fresh coriander.

Rice

Steamed Basmati Rice \$3.00

Jeera Pulao \$3.90

Basmati Rice flavoured with cumin seeds.

Matar Pulao \$3.90

Basmati rice cooked with green peas.

Saffron Basmati Rice \$3.90

Yes - we use real saffron!

Basmati rice flavoured with Spanish saffron and enhanced with fried onions, mint leaves and rose water!

Chicken/Lamb Biryani \$17.90

A complete dish in its own right - favoured by royalty.

Consists of either chicken or lamb steamed with Basmati rice and a combination of fragrant herbs and spices. Served with raita.

Vegetable Biryani \$16.90

A vegetarian option for biryani lovers!

Vegetables steamed with Basmati rice and a combination of fragrant herbs and spices. Served with raita.

Bollywood Special Biryani (A combination of Lamb, Naan and Dried Fruit and Nuts) \$19.90

A fascinating dish served in a special way!

A flavoursome combination of lamb, Basmati rice and chef's special fragrant herbs and spices, cooked in a pot with a naan-style edible 'lid' and garnished with fruit. Served with raita.

Indian Flat Breads

(Hot from the Tandoor!)

Plain Naan (Plain Flour Flat Bread) \$3.00

An Indian flat bread made from leavened plain flour and garnished with Kalonji (onion) seeds.

Butter Naan \$3.50

An Indian flat bread topped with butter.

Tandoori Roti \$3.00

Atta (Indian wholemeal) flour flat bread - for those who want a low fat, egg free bread.

Lahsuni Naan (Garlic Indian Flat Bread) \$3.90

An Indian flat bread topped with garlic.

Hariyali Naan \$3.90

An Indian flat bread embellished with spinach and ajwain seeds.

Cheese Naan \$3.90

An Indian flat bread stuffed with cheddar cheese.

Kashmiri Naan \$3.90

An intriguing combination of leavened plain flour, almonds and dried fruit.

Sundried Tomato Naan \$3.90

A popular and innovative dish from the Chef - Naan bread with sundried tomatoes.

Laccha Paratha \$3.90

Layered, flaky bread, plain but delicious.

Aloo Paratha \$3.90

A traditional favourite - wholemeal flat bread stuffed with spicy potatoes.

Hot and Cold Beverages

Chai (Masala Tea) \$3.00

Traditional Indian beverage of white tea infused with aromatic spices.

Mango Lassi \$5.90

Our popular version of the traditional sweet Indian yoghurt-based drink made with fresh yoghurt made in-house in the traditional style and combined with mango pulp.

Strawberry Lassi \$5.90

Our very own pink twist to the traditional lassi!

Rose Lassi \$5.90

Rose flavoured sweet lassi.

Sweet Lassi \$5.50

Simple but sweet!

Accompaniments

Cucumber Raita \$4.90

A cooling and popular accompaniment to curries - a combination of our traditional and all natural homemade yoghurt, spices and cucumber.

Beetroot Raita 4.90

A yummy combination of our traditional all natural homemade yoghurt, and fresh beetroot.

Kachumber Salad (Mixed Salad) \$4.90

A combination of diced fresh seasonal salad vegetables tossed in lime juice, Indian spices and black pepper.

Mint/Tamarind Chutney \$2.20

Sweet Mango Chutney \$2.20

Indian Mixed/Lime/Mango Pickle \$2.20

Basket of Papaddams (4 pieces) served with Mint Chutney \$3.90

