

# Entrées

## **Gourmet Tandoori Naan \$7.9**

Naan stuffed with sundried tomatoes, paneer, cashewnuts, herbs and spices, drizzled with garlic dip ( n)

## **Samosa \$11.9**

Parcels of our flaky pastry stuffed with a potato and nut mix; served with our tamarind and mint chutney ( n)

## **Samosa Chat \$11.9**

Deconstructed samosa – reminiscent of Indian street food; drizzled with tamarind and mint chutney and of yoghurt (N)

## **Vegetable Pakoras (4 pieces) \$11.9 G F(traces of gluten)**

Vegetable fritters served with tamarind and mint chutney

## **Tandoori Mushrooms \$15.9 GF**

Button mushrooms stuffed with spinach and paneer; served with mint and beetroot dips

## **Paneer Shashlik \$15.9 GF**

Our home-made paneer cooked in the tandoor with capsicum, spanish onions and tomatoes; served with mint and beetroot

## **Tandoori Tikka Achari \$15.9 GF**

Tender chicken pieces in a traditional tandoori marinade and pickled spices; served with mint chutney

## **Barrah Kebab (2 pieces) \$15.9 GF**

Succulent tandoori lamb cutlets; served mint chutney

## **Tandoori Murg \$15.9 GF**

Tandoori spring chicken; pieces served with mint chutney

## **Tandoori Nimbu Jhinga \$16.9. GF**

Australian prawns marinated in a paste of Kaffir lime leaves and lemon grass, finished with Indian spices; served with mint chutney

## **Mixed Taster \$21.9 GF (traces of gluten)**

A piece of chicken tikka, vegetable pakora, lamb cutlet, mushroom, tandoori prawn; served with mint and tamarind chutney

Dear customers - we keep your interests at heart in providing you with the best ingredients and cooking meals to order – therefore your patience is appreciated during busy times. Can cater to most dietary requirements, so please advise us in advance  
N=nuts. GF=gluten free

# Mains

## Bollywood Specialties

(Some of our main attractions by people's choice)

### Beef Hara Masala \$24.9 GF

Lean beef, fresh coriander, mint and spinach combined in a thick curry

### Bakri Gosht \$24.9 GF

Baby goat specially cut lean meat (on-the-bone), cooked homestyle

### Bollywood Leg of Lamb \$28.9 GF

Our most popular signature dish (n)

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 home-ground spices

### Bollywood Masala Squid \$32.9 GF (Traces of gluten)

Squid stuffed with a combination of barramundi and a masala of onions, tomatoes and home-ground spices, cooked in the tandoor, and served with the Chef's special gravy

### Lakhnavi Briyani (Chicken/Goat) \$25.9/\$29.9 GF

An exotic mix of chicken/goat meat combined with saffron rice, fragrant herbs and spices; served with raita

### Nimbu Machhi \$32.9 GF

Barramundi marinated in Kaffir lime leaves and lemon grass, finished with Indian spices, cooked in the tandoor; drizzled with lime and pepper sauce; comes with Basmati rice

## Classic Dishes

(For those who want something familiar)

### Butter Chicken \$23.9 GF

An all time favourite

### Murg Tikka Masala \$23.9 GF

Chicken tikka combined with a masala of onion and tomatoes

### Lamb Korma \$25.9 GF

Tender lean boneless lamb simmered in a mild cashewnut gravy (n)

#### Did you know?

We use a charcoal fired tandoor (clay oven)

We roast, grind and blend our spices

We make our paneer (Indian soft cheese) and dahi (Indian yoghurt)

We use Barramundi fish

**Beef Vindaloo** \$24.9 GF

Tender pieces of beef cooked in hot vindaloo curry

**Lamb Saag** \$25.9 GF

Tender lean lamb pieces cooked in a spinach sauce

**Lamb Rogan Josh** \$25.9 GF

Lean diced lamb braised in a gravy flavoured with garlic, ginger and aromatic spices

**Prawn/Lamb Jalfrezi** \$29.9/\$25.9 GF (traces of gluten in prawns)  
king prawns/lamb tossed in a spicy combination of capsicums and onions

**Regional Dishes**

(Regional specialties that we love)

**Murg Tariwala** \$23.9 GF

From Punjab in North India  
A homestyle chicken curry

**Beef Madras** \$24.9 GF

From Madras in South India  
Tender boneless meat curry with a touch of coconut

**Dum Ka Murg** \$23.9 GF

From Lucknow in North India  
A slow (dum) cooked chicken dish prepared in a cashewnut and yoghurt base (N)

**Laal Maas** \$25.9 GF

A specialty from Rajasthan  
Lean diced lamb (medium to hot) curry with kashmiri chillies, cloves and yoghurt

**Malabari Jhinga** \$29.9 GF (traces of gluten)

From the Malabar Coast in South India  
king prawns cooked in a tomato and onion sauce, enhanced with mustard seeds, curry leaves, coconut milk and a touch of cashewnuts (n)

**Meen Mollie** \$29.9 GF (traces of gluten)

From Kerala in South India  
Barramundi fillets cooked in coconut milk infused with south Indian spices

*Vegetarian*

**Daal Tadka** \$19.9 GF

Yellow lentils to which is added a 'tadka' of sautéed onions, garlic, ginger and tomatoes

**Subzi Jalfrezi** \$19.9 GF

Broccoli, cauliflower, french beans, paneer, capsicum-red, yellow and peas

**Daal Bollywood** \$20.9 GF

'Heaven in a bucket' (Canberra Times)  
Slow cooked black lentils and red kidney beans enriched with cream

**Vegetable Biryani \$22.9 GF**

Vegetables combined with saffron rice and fragrant herbs and spices; served with raita

**Nizami Kadai \$20.9 GF**

Seasonal vegetables in a coconut milk base, tempered with curry leaves and mustard seeds

**Achari Baingan \$22.9 GF**

Spicy eggplant cooked in special pickles (Achari) spices

**Palak Paneer \$22.9 GF**

Our popular home-made paneer in spinach .

**Malai Kofta \$22.9**

Our exotic malai koftas contain prunes, macademias, paneer combined with potatoes into a dumpling (Kofta) and cooked in a rich tomato, cashewnut and cream-based sauce (n)

## *Chawal (Rice)*

(We use Basmati rice)

**Plain Rice \$3.9**

**Jeera Rice** (rice with cumin seeds) \$4.5

**Matar Rice** (rice with peas) \$4.5

**Exotic Saffron Rice** (we use real saffron) \$4.5

## *Tandoori Flat Breads*

(Our breads are made fresh to order)

**Tandoori roti/Plain naan/Butter naan \$3.9**

**Laccha Paratha \$4.5**

**Lahsuni (Garlic) Naan \$4.5**

**Cheese Naan \$5.5**

**Cheese and garlic naan \$5.9**

**Peshawari Naan** (stuffed with spices, dried fruit and nuts) \$5.9 (n)

# *Hot and Cold Beverages*

## **Chai (Indian Masala Tea) \$3.9**

Pot boiled loose tea leaves, cardamoms, cloves, fennel and milk – chai as made in India

## **Mango Lassi \$6.9**

Our popular version of the traditional mango lassi prepared with dahi

## **Strawberry Lassi \$6.9**

A strawberry flavoured lassi

## **Rose Lassi \$6.9**

A rose flavoured lassi

## **Sweet Lassi \$6**

Simple but sweet

# *Accompaniments*

## **Cucumber raita \$3.9**

**Garden fresh salad** with our special tangy dressing \$7.9

## **Combination of accompaniments**

Sweet mango chutney, lime pickle, cucumber raita \$ 8.9

## **Chutneys and Indian Pickles**

Sweet mango/mint/tamarind chutney, lime/mango pickle  
\$2.9 each

**Basket of pappadams** served with mint chutney (4 pieces) \$3.9.GF

Prices include 10% GST

. BYO bottled wine only.Corkage \$ 9 per bottle

We endeavour to cater to most palates, therefore our food is generally mild-medium hot. Some dishes can be made milder or hotter.

V=vegetarian; n=contains nuts