



M E N U

Essential

Fafda (V)(NV)

Tandoori chicken, black channa & potato chat, mint and coriander chutney

Uttar Dakshin (V)(NV)

Cumin potatoes, tandoori prawns, tamarind chutney, coconut chutney, masala dehydrated crumbs and sunflower seeds

First entree

Tandoori Murgh Malai (NV)(GF)

Spicy tandoori chicken, tikka sauce, cucumber & lemon gels and capsicum reduction

OR

Dhuan dar paneer (V)(GF)

Smoked marinated cottage cheese, capsicum, mint & tamarind chutney and lemon gels

Second entree

Tandoori trout (NV)(GF)

Twice cooked trout, coconut & mustard sauce, garlic & lemon aioli and wild Australian tomato gels

OR

Kachori (V)

Spicy fried puffed pastry, spicy moong dal mixture, mint and tamarind chutney

Main

Murgh makhani (Butter Chicken) (NV)(GF)

Succulent tandoori chicken, spices, tomato and cashew gravy

Lamb southern style (NV)(GF)

Diced lamb, dried ginger, tempered mustard and chilli, coconut and onion gravy

Paneer Khurchan (V)(GF)

Cottage cheese, sautéed vegetables, tempered fenugreek, onion and tomato gravy

Dal Bukhara(V)(GF)

Slow cooked black lentils, home ground garam masala, butter and cream

Garlic naan, butter naan, plain naan and saffron rice (GF)

Dessert

Bharat (aka India)

Shahi tukda, saffron & mango reduction, pistachio kulfi, strawberry compote and coconut crumble