

## essentials

Golgappa (V)

*Crispy-fried puffed ball, potato, black chickpeas, mango reduction, tamarind & mint chutney and lemon gels* 12

Channa chur garam (NV)(V)

*Tandoori prawn/lotus seed, potatoes, chickpeas, channa chur and chutneys* 14

Pappadums (V)

*Crispy lentil flour wafers and mint chutney* 12

## entrée

Jhinga pakora (NV)

*Tempura prawns, garlic-lemon and beetroot aioli, pumpkin puree, kasundi, puffed rice and lemon gels* 38

Murgh tikka (FR)(NV)(GF)

*Tandoori marinated chicken, daikon, black chickpeas, tomato chutney and yakhni* 35

Charcoal (FR)(NV)(GF)

*Tandoori chicken fritters, chickpea chutney, coconut vindaloo reduction, gold leaf and zucchini flower* 38

Sikandari raan (NV)(GF)

*8 hrs sous vide leg of lamb & Dutch carrots, herb potatoes and mint chutney* 40

Achari machli (NV)(GF)

*Twice cooked salmon, pickled spiced marination and mustard tempered coconut chutney* 42

Makka (V)(GF)

*Sweet corn fritters, garlic-lemon aioli, chilli infused olive oil, tamarind & mint chutney and kale crisp* 28

Paneer (V)(GF)

*Tandoori cottage cheese, Bengali chutney, asparagus, daikon and wild Australian tomato gels* 30

Dirty samosa (V)

*Plain flour pastry, potato & peas stuffing, chickpea masala and aromatic chutney* 22

## main

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

*Succulent tandoori chicken, spices, tomato & cashew gravy* 45

Murgh chettinad (house ground chettinad masala) (NV)(GF)

*Succulent chicken, chilli pepper, yogurt, coconut, onion and tomato gravy* 43

Achari murgh palak (NV)(GF)

*Tender pickled chicken, English spinach, tempered garlic & green chilli, confit tomatoes* 45

Pahadi bhed (NV)(GF)

*Diced lamb, dried ginger, Kashmiri chilli, yogurt & onion gravy* 46

Lamb chennai (NV)(GF)

*Braised lamb, tempered mustard & curry leaves, coconut & tomato gravy* 48

Lamb korma (NV)(GF)

*Braised lamb, roasted dry fruits, cashew gravy* 48

Beef mircha (NV)(GF)

*Tender beef, tempered mustard & sun-dried chilli, onion & tomato gravy* 42

Beef do pyaza (NV)(GF)

*Tender beef, sautéed onion & capsicum and spicy gravy* 44

Kerla Jhinga (NV)(GF)

*King prawns, coconut milk, tempered mustard & sun-dried chillies, tomato & onion gravy* 48

Machi tikka masala (NV)(GF)

*Fried barramundi fillets, sautéed capsicum & onion, yellow chilli, tomato gravy* 49

Nargeshi kofta (V)(GF)

*Cottage cheese & seasonal vegetable loafs, tomato, onion & cashew gravy* 42

Dal Bukhara (V)(GF)

*16 hrs slow-cooked black lentils, infused aromatic spices, coriander butter & cream* 36

Paneer tikka masala (V)(GF)

*Cottage cheese, sautéed vegetables, tempered fenugreek, onion and tomato gravy* 40

Palak paneer (V)(GF)

*Cottage cheese, English spinach, tempered garlic & green chilli, confit tomatoes* 42

Dakshin (house ground masala) (V)(GF)

*Sautéed vegetables, tempered mustard & sun-dried chillies, curry leaves, coconut tomato gravy* 40

## bread

*All our tandoori dishes are perfect with the below breads - enjoy passing them around the table.*

Tandoori roti	<i>Whole meal baked bread</i>	9
Tandoori naan	<i>Plain flour baked bread</i>	8
Tandoori butter naan	<i>Plain flour baked bread, onion seeds, butter</i>	9
Garlic naan	<i>Plain flour baked bread, roasted garlic infused butter</i>	10
Kashmiri kulcha	<i>Plain flour baked bread, stuffed dry fruits, saffron and butter</i>	12
Gluten free roti	<i>Gluten free flour baked bread</i>	12
Breadbasket	<i>Tandoori naan, garlic naan &amp; butter naan</i>	24

## rice

*We use 'India gate classic' premium basmati rice for all our rice dishes.*

Steamed rice	<i>Basmati rice, fresh coriander</i>	12
Saffron rice	<i>Aromatic saffron basmati rice</i>	15
Jeera rice	<i>Basmati rice, tempered whole cumin seeds</i>	13
Dum murg biryani	<i>Tender chicken, steamed rice, mint, dry fruits, spices, saffron</i>	45
Dum lamb biryani	<i>Tender lamb, steamed rice, mint, dry fruits, spices, saffron</i>	49
Dum veg biryani	<i>Seasonal vegetables, steamed rice, mint, dry fruits, spices, saffron</i>	39

## accompaniment

Raita	<i>Natural yogurt, cucumber, onion &amp; tomato, and roasted cumin</i>	12
Fresh garden salad	<i>Mesclun leaves, cheese, tomatoes, red onion, olives, house dressing</i>	18
Onion salad	<i>Sliced onion, chat masala and lemon</i>	12
Mint chutney		10
Tamarind chutney		10
Mango pickle		9
Mixed hot pickle		9

**FR:** Free range **GF:** Gluten free **V:** Vegetarian **NV:** Non-Vegetarian