

essentials

Chatpatta paan (NV)(V)(GF)

Tandoori chicken/tawa paneer, betel leaf, cabbage foogath, balsamic gels 8

Pappadums (V)

Crispy lentil flour wafers, mint chutney 10

Channa chur garam (NV)(V)

Tandoori prawn/lotus seeds, potatoes, chickpeas, wild Australian tomato gels and chutneys 12

entrée

Jhinga (NV)(GF)

Prawn fritters, garlic-lemon aioli, chilli infused olive oil, tamarind chutney and Kale crisp 22

Pudina murgh (FR)(NV)(GF)

Mint infused tandoori chicken, daikon, black chickpeas, tomato chutney and fenugreek consommé 28

Sikandari raan (NV)(GF)

Sous vide leg of lamb & Dutch carrots, herb potatoes, mint chutney 32

Achari machli (NV)(GF)

Twice cooked salmon, pickled spiced marination, mustard tempered coconut chutney 32

Samundari jal pari (NV)(GF)

Tandoori marinated scallops, cauliflower puree, lemon foam, lemon gels 30

Makka (V)(GF)

Sweet corn fritters, garlic-lemon aioli, chilli infused olive oil, tamarind chutney and Kale crisp 20

Paneer (V)(GF)

Chickpeas battered kale, cottage cheese, Bengali chutney, coriander foam and lemon gels 25

Dirty samosa (V)

Plain flour pastry, potato & peas stuffing, chickpeas masala, aromatic chutney 20

main

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

Succulent tandoori chicken, spices, tomato & cashew gravy 38

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

Succulent chicken, chilli pepper, yogurt, coconut, onion and tomato gravy 35

Achari murgh palak (NV)(GF)

Tender pickled chicken, English spinach, tempered garlic & green chilli, confit tomatoes 36

Pahadi bhed (NV)(GF)

Diced lamb, dried ginger, Kashmiri chilli, yogurt & onion gravy 38

Lamb chennai (NV)(GF)

Braised lamb, tempered mustard & curry leaves, coconut & tomato gravy 39

Lamb korma (NV)(GF)

Braised lamb, roasted dry fruits, cashew gravy 35

Beef mircha (NV)(GF)

Tender beef, tempered mustard & sun-dried chilli, onion & tomato gravy 34

Beef do pyaza (NV)(GF)

Tender beef, sautéed onion & capsicum, spicy gravy 36

Kerla Jhinga (NV)(GF)

King prawns, coconut milk, tempered mustard & sun-dried chillies, tomato & onion gravy 40

Machi tikka masala (NV)(GF)

Fried barramundi fillets, sautéed capsicum & onion, yellow chilli, tomato gravy 41

Nargeshi kofta (V)(GF)	
<i>Cottage cheese & seasonal vegetable loafs, tomato, onion & cashew gravy</i>	35
Dal Bukhara (V)(GF)	
<i>Slow cooked black lentils, infused aromatic spices, coriander butter & cream</i>	30
Paneer tikka masala (V)(GF)	
<i>Cottage cheese, sautéed vegetables, tempered fenugreek, onion and tomato gravy</i>	33
Palak paneer (V)(GF)	
<i>Cottage cheese, English spinach, tempered garlic & green chilli, confit tomatoes</i>	36
Mushroom methi malai (V)(GF)	
<i>Sautéed mushroom & peas, fenugreek leaves, tomato & cashew gravy</i>	33

bread

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

Tandoori roti	Whole meal baked bread	8
Tandoori naan	Plain flour baked bread, onion seeds	7
Tandoori butter naan	Plain flour baked bread, onion seeds, butter	8
Garlic naan	Plain flour baked bread, roasted garlic infused butter	9
Kashmiri kulcha	Plain flour baked bread, stuffed dry fruits, saffron and butter	10
Gluten free roti	Gluten free flour baked bread	10
Breadbasket	Tandoori naan, garlic naan & butter naan	22

rice

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

Steamed rice	Basmati rice, fresh coriander	10
Saffron rice	Aromatic saffron basmati rice	12
Jeera rice	Basmati rice, tempered whole cumin seeds	12
Dum murgh biryani	Tender chicken, steamed rice, mint, dry fruits, spices, saffron	38
Dum lamb biryani	Tender lamb, steamed rice, mint, dry fruits, spices, saffron	42
Dum veg biryani	Seasonal vegetables, steamed rice, mint, dry fruits, spices, saffron	33

accompaniment

Raita	Natural yogurt, cucumber, onion & tomato, and roasted cumin	10
Fresh garden salad	Mesclun leaves, cheese, tomatoes, red onion, olives, house dressing	15
Onion salad	Sliced onion, chat masala and lemon	12
Mint chutney		5
Tamarind chutney		5
Mango pickle		6
Mixed hot pickle		6

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