



M E N U

Essential

Fafda (V)(NV)

Tandoori chicken, spring onions and garlic aioli (NV)

Aloo tikki with green peas, spring onions and chutneys (V)

First entree

Tandoori Murgh (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 (V)(GF)

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

OR

Medu Vada (V)

Lentil fritter, lentil & tomato consume, coconut chutney and mint 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

Dil (Heart)

Cardamom kulfi, saffron milk reduction, vanilla floss, pistachio and coconut praline