

Indian Summer Banquet

Non Veg Banquet

*Minimum order for two people \$37.00 (per person) **

Entrée: Onion bhaji, spring rolls, chicken tikka and seekh kebab.

Mains: Butter chicken, lamb rogan josh, beef tikka masala and vegetable korma with naan bread and rice.
Dessert.

Veg Banquet

*Minimum order for two people \$30.00 (per person) **

Entrée: Onion bhaji, samosa, pakora, spring roll.

Mains: Daal makhani, paneer makhani, vegetable korma, zeera aloo with naan bread and rice.
Dessert.

Entrée

Vegetarian Entrée

Samosa Aaloo Chaat \$11.99 *

Deep fried samosa and chopped onions, tomato, cucumber, yoghurt, mint and tamarind sauce mixed together.

Vegetable Samosa \$7.00 *

Crispy deep fried triangular pastry stuffed with potato and peas.

Onion Bhaji \$7.00

Julienne cut onion dipped in spiced chickpeas then battered and deep fried.

Mixed Vegetable Pakora \$7.00

Fresh vegetable dipped in spiced chickpeas then battered and deep fried.

Vegetable Spring Roll \$7.00 *

Julienne mixed vegetables stuffed in a thin pastry and then deep fried until crispy.

Paneer Tikka \$12.00

Cottage cheese pieces marinated with yoghurt, spices and then cooked in oven.

Tandoori Vegetable Platter \$18.99

Seasonal vegetables marinated with yoghurt, capsicums and cooked in a tandoori oven.

Vegetable Platter for Two \$18.99 *

Vegetable samosa, onion bhaji, vegetable pakora and spring rolls.

Vegetable Platter for Three \$25.00 *

Vegetable samosa, onion bhaji, vegetable pakora and spring rolls.

*may contain MSG or Gluten

**all breads may contain Gluten

***all curries may contain Dairy

Non Vegetarian Entrée

Chicken Tikka \$12.00

Tender chicken pieces marinated overnight in yoghurt, spices and cooked in a charcoal oven.

Chicken Malai Kebab \$12.00

Tender pieces of chicken marinated in yoghurt, cheese and cream sauce, cooked in a charcoal oven.

Reshmi Kebab \$12.00

Chicken breast marinated overnight with yoghurt spices and then cooked in a tandoori oven.

Lasuni Tikka (Chef's Special) \$12.00

Tender chicken pieces marinated in yoghurt, cashew nut, black pepper and fresh garlic.

Prawns Kalimirch (Chef's Special) \$13.99 *

Jumbo prawns tossed in pepper, crispy garlic and spring onions made to perfection.

Chicken Wings \$11.00

Chicken wings marinated with yoghurt, spices and cooked in tandoor.

Seekh Kebab \$12.00

Lamb mince mixed with spices, herbs, vegetables and cooked in a charcoal oven.

Tandoori Prawns \$13.99

King prawns marinated in chef's special sauce and cooked in tandoor, capsicum, onions and tomatoes.

Fish Tikka \$12.99

Fresh fish marinated with yoghurt, spices and caraway seeds cooked in a charcoal oven.

Mixed Platter for Two \$19.99 *

Chicken tikka, seekh kebab, samosa and onion bhaji.

Mixed Platter for Three \$28.00 *

Chicken tikka, seekh kebab, samosa and onion bhaji.

Tandoori Mixed Platter \$25.00

Tandoori chicken, chicken tikka, seekh kebab, prawns and fish tikka.

Main Courses

All mains are served with complimentary basmati rice and cooked to your requirement - mild, medium or hot.

Vegetable Dishes

Bombay Aloo \$16.00

Boiled potato, sautéed with mustard seed and curry leaves.

Vegetable Madras \$16.00

All mixed vegetable cooked with onion sauce and coconut milk, tempered with curry leaves and mustard seed.

Vegetable Korma \$16.00

Fresh mixed vegetables cooked in rich creamy cashew nut gravy.

Shahi Paneer \$16.99

Cottage cheese cooked in rich cashew nut gravy and crushed almond.

Vegetable Jalfrazi \$16.00

Fresh mix vegetable julienne of onion, tomato, capsicum, carrot and onion sauce.

Malai Kofta \$16.00 *

Fresh vegetable, cottage cheese potato and nut ball cooked in creamy cashew nut gravy.

Palak Paneer \$16.99

Fresh made cottage cheese cooked in creamy spinach.

Paneer Makhani \$16.99

Fresh cottage cheese cooked in spices, creamy tomato and butter sauce.

Saag Aloo \$16.00

Potato cooked in creamy spinach gravy.

Aloo Gobhi \$16.00

Potato cooked with cauliflower and spices.

Mushroom Palak \$16.99

Fresh mushroom cooked in creamy spinach and spices.

Aloo Jeera \$16.00

Fresh potato cooked with cumin seed and herbs.

Daal Makhani \$16.00

Black lentil and red kidney beans cooked with onion butter sauce.

Sabzi Saag \$16.00

Mixed vegetables cooked with spinach and an onion and tomato gravy.

Paneer or Mattar Methi Malai \$16.99

Homemade cottage cheese cooked with fenugreek cashew nut, ground spices and cream.

Kadhai Paneer \$16.99

Fresh cottage cheese cooked in kadhai with capsicum and whole coriander seeds.

Paneer Tikka Masala \$16.99

Fresh cottage cheese cooked with onion, capsicum and tomato sauce.

Mattar Paneer \$16.99

Fresh cottage cheese and peas cooked with onion and tomato sauce.

Chana Masala \$16.00

Chick peas cooked in onion and tomato gravy.

Daai Tadka \$16.00

Yellow lentil cooked in fresh garlic and cumin seeds.

Paneer Butter Masala (Chef's Special) \$16.99

Fresh cottage cheese cooked with onion and rich butter sauce.

Vegetable Balti Garlic \$16.00

Mixed vegetables cooked with garlic, herbs, spices and diced tomato.

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Chicken Dishes

Indian Summer Chicken (House Special) \$18.99

Boneless roasted chicken cooked with red capsicum, red onion, spring onion and chef's special sauce.

Apricot Chicken (Summerhill Special) \$19.99

Tender pieces of chicken cooked in apricot sauce and spices.

Better Chicken \$19.99

Unique chicken dish cooked in chef's special sauce.

Butter Chicken \$18.99

Very popular all times. Boneless chicken pieces marinated overnight, cooked in tandoori oven and smothered in alluring spices and creamy tomato gravy.

Chicken Tikka Masala \$18.99

Boneless chicken pieces marinated overnight in yoghurt and spices then roasted in a tandoor and cooked with onion and tomato sauce.

Chicken Kadhai \$18.99

Tender chicken pieces cooked in kadhai with capsicum and whole coriander seeds.

Chicken Madras \$18.99

Chicken pieces simmered in coconut milk, spices then tempered with fresh curry leaves and mustard seeds.

Chicken Mushroom Madras \$19.99

Chicken and mushroom pieces simmered in coconut milk, spices then tempered with fresh curry leaves and mustard seeds.

Chicken Rara \$18.99

Tender chicken pieces and chopped chicken with ginger, garlic and chef's special sauce.

Bhuna Chicken \$18.99

Boneless chicken pieces cooked in a thick onion, Tomato, capsicum and cooked with aromatic combination of ginger, garlic, coriander and spices.

Mango Chicken \$19.99

Boneless chicken pieces cooked in a delicately mildly creamy mango sauce.

Chicken Korma \$18.99

Tender boneless chicken pieces cooked in rich cashew nut gravy.

Chicken Saagwala \$18.99

A beautiful royal Indian dish, cubed chicken cooked in a spice laced spinach sauce.

Chicken Vindaloo \$18.99

This is a unique dish chicken cooked in specially blended spices and herbs which was famous among the Portuguese in Goa.

Chicken Jalfrezi \$18.99

Boneless chicken cooked with julienne cut onion, tomato, capsicum, carrot and onion sauce.

Chicken Mushroom Masala \$19.99

Tender pieces of chicken cooked with fresh mushroom, garlic, tomato and onion sauce.

Chicken Badam Pasanda \$19.99

Tender pieces of chicken cooked with aromatic spices in a mild almond sauce.

Murgh Methi Malai \$19.99

Boneless chicken pieces cooked with fenugreek, cashew nut, ground spices and cream.

Chicken Balti Garlic \$18.99

Tender chicken pieces cooked with garlic, herbs, spices and diced tomato.

Chicken Patiyala \$19.99

Tender chicken pieces marinated in yoghurt and cooked onion sauce and egg.

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Beef and Lamb Dishes

Beef or Lamb Madras \$20.50

Boneless beef or lamb meat pieces cooked in onion, coconut sauce with fresh curry leaves and mustard seeds.

Beef or Lamb Saagwala \$20.50

A beautiful royal Indian beef or lamb meat dish cooked in spice laced spinach sauce.

Beef or Lamb Vindaloo \$20.50

This is a unique dish with beef or lamb cooked in specially blended spices and herbs which was famous among the Portuguese in Goa.

Beef or Lamb Kadhai \$20.50

Tender beef or lamb meat pieces cooked with capsicum, onion and coriander seeds.

Beef or Lamb Jalfrezi \$20.50

Boneless beef or lamb meat cooked with julienne cut onion, tomato and capsicum with vegetables. Tempered with coriander and ginger.

Beef or Lamb Korma \$20.50

Tender boneless beef or lamb pieces cooked in a rich cashew nut gravy. No colouring added and it has subtle but assertive flavour.

Beef or Lamb Balti Garlic \$15.99

Tender beef or lamb pieces cooked with garlic, herbs, spices and diced tomato.

Beef or Lamb Rogan Josh \$20.50

A deliciously spiced slow cooked beef or lamb dish, in a rich onion sauce with a special strain of spices, which have a brilliant colour from the part of Kashmir India.

Beef or Lamb Rajsthani \$20.50

Speciality of Rajsthan this unique beef or lamb dish cooked in chef's special sauce.

Beef or Lamb Tikka Masala \$20.50

Tender beef or lamb pieces cooked with capsicum, onion, fresh tomato and special sauce.

Beef or Lamb Mushroom Masala \$20.50

Fresh mushroom, tender diced beef or lamb cooked with garlic, tomato and onion sauce.

Beef or Lamb Bhuna \$20.50

Beef or lamb pieces cooked in a thick onion, tomato, capsicum and cooked with aromatic combination of ginger, garlic, coriander and spices.

Beef or Lamb Mushroom Madras \$20.50

Boneless beef or lamb meat pieces cooked in onion, coconut milk tempered with mushroom, fresh curry leaves and mustard seeds.

Beef or Lamb Rahra \$20.50

Boneless beef or lamb meat pieces cooked with ginger, lamb mince and chef special sauce.

Seafood Dishes

Shahi Prawns (Chef's Special) \$21.99

Prawns cooked in rich cashew nut gravy and crushed almond.

Fish Masala \$21.99

Fresh cooked fish in onion tomato sauce and ground spices.

Butter Prawns \$21.99

Prawns cooked in a rich tomato and butter gravy.

Prawn Saagwala \$21.99

Prawn cooked in creamy spinach gravy.

Goan Fish Curry \$21.99

Fish marinated with caraway seeds, freshly ground spices and roasted in a charcoal oven, then simmered in onion and coconut gravy.

Prawn Malabari \$21.99

King prawns cooked on a rich coconut, onion gravy with fresh curry leaves and mustard seeds.

Prawn Jalfrazi \$21.99

Marinated prawns cooked fish in charcoal oven and cooked with capsicum, onion and tomato.

Tandoori Speciality

Tandoori Chicken Full: \$22.00 / Half: \$12.00

Whole chicken marinated in yoghurt spices and roasted in clay oven.

Lasuni Tikka (Chef's Special) \$20.00

Tandoori chicken pieces marinated in yoghurt, cashew nut, black pepper and fresh garlic.

Chicken Tikka \$20.00

Boneless chicken pieces marinated overnight and roasted in charcoal oven.

Malai Kebab \$20.00

Boneless chicken pieces marinated on yoghurt, ground spices and cheese then roasted in tandoor.

Tandoori Chicken Wings \$18.00

Chicken wings marinated in yoghurt, ground spices, ginger and garlic then roasted in charcoal oven.

Seekh Kebab \$20.00

Minced lamb flavoured with special pounded herbs and spices, then skewered and roasted in the tandoor oven.

Fish Tikka \$24.00

Tender pieces of fish marinated in spices and herbs then roasted in the charcoal oven.

Tandoori Prawn \$24.00

King prawns marinated in spices and herbs and roasted in capsicum, tomato and onion.

Prawns Kalimirch (Chef's Special) \$24.00 *

Jumbo prawns tossed in pepper, crispy garlic and spring onions - made to perfection.

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Rice and Biryani

Extra Rice \$4.00 Jeera Rice \$5.00 Coconut Rice \$7.00

Vegetable Pulao \$8.00 Mushroom Rice \$8.00

Vegetable Biryani \$18.00

Basmati rice cooked with seasonal vegetables.

Chicken Biryani \$20.00

Flavoured basmati rice cooked with marinated chicken pieces and spices.

Lamb Biryani \$20.50

Flavoured basmati rice cooked with marinated lamb pieces and spices.

Prawn Biryani \$22.00

Flavoured basmati rice cooked with marinated prawns and spices.

Fish Biryani \$22.00

Flavoured basmati rice cooked with marinated fish and spices.

Tandoori Bread

House Special \$7.00

Naan stuffed with chopped olives, capsicum, cheese, onion and sundried tomatoes.

Roti \$3.00

Wholemeal bread baked in charcoal oven.

Plain Naan \$3.00

Refined flour fermented and baked in charcoal oven.

Garlic Naan \$3.50

Refined flour bread with garlic.

Butter Naan \$3.50

Refined flour bread with butter.

Cheese Naan \$5.00

Refined flour bread stuffed with cheese.

Cheese and Garlic Naan \$6.00

Refined flour bread stuffed with cheese and garlic.

Keema Naan \$6.00

Refined flour bread stuffed with lamb mince.

Chicken Naan \$5.99

Naan stuffed with boneless chicken tikka.

Paneer Naan \$5.50

Naan bread stuffed with homemade cottage cheese.

Peshawari Naan \$6.00

Naan stuffed with nuts.

Onion Kulcha \$5.00

Refined flour bread stuffed with chopped onion.

Stuffed Parantha \$6.00

Wholemeal flour bread stuffed with potato and spices.

Bread Basket \$15.50

Selected bread (naan, roti, keema naan and onion kulcha).

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Side Dishes

Poppadom (four pieces) \$3.00

Mango Pickle \$3.50

Mango, Green or Tamarind Chutney \$3.50

Raita \$4.50

Grated cucumber and green herbs in yoghurt.

Indian Kachumber \$5.00

Diced onion, tomato, cucumber with coriander leaves and freshly squeezed lemon.

Mixed Green Salad \$6.50

Slices of selected vegetables (cucumber, carrots, onion and tomato).

Onion Salad \$3.50

Special Menu

Available Monday to Thursday

Chilli Mushroom \$16.99 *

Fresh button mushrooms deep fried and cooked with capsicum, onion, chilli sauce and soy sauce.

Vegetable or Chicken Chowmein Vegetable: \$13.00 /Chicken: \$16.99 *

Indo chinese stir fried noodles with vegetable or chicken.

Chicken/Cheese Chilli (Dry Gravy) Chicken: \$19.99 /Cheese: \$16.99 *

Pieces of chicken/cheese cooked with onion capsicum and chillies in soy sauce.

Vegetable Manchurian (Dry Gravy) \$16.00 *

Vegetable balls cooked in special Indian Summer manchurian sauce.

Chicken Fried Rice \$14.00 *

Vegetable Fried Rice \$10.00 *