

# FLAVOURS TAKE AWAY

## Starters

- Sweet Potato and Spinach Chaat** 12.00  
Sweet potatoes, crispy spinach fritters & special spices topped with tamarind chutney sweet yogurt & mint sauce
- Samosa (vegetable)** 11.00  
Deep-fried crisp triangles of spiced peas and potatoes, accompanied with date and tamarind chutney
- Onion & Corn Bhaji** GF\*11.00  
Sweet corn and onion fritters with flavoured mango chutney
- Gobhi Manchurian** 13.50  
A street speciality from Calcutta influenced by the Chinese settlers; comprising of crisp cauliflowers tossed with garlic tomato sauce
- Chicken 65** 13.50  
Deep-fried chicken with Fennel seeds, chillies, curry leaves and mint chutney
- Tandoori Chicken** GF\* 13.50  
Maryland fillet with tandoori marinade and burnt garlic Raita
- Chilli Chicken** 14.50  
An absolute Indo-Chinese speciality; comprising of crispy chicken tossed with garlic tomato sauce
- Smoked Lamb Cutlet** GF\*15.00  
Chargrilled tender lamb cutlets with mint sauce, beetroot raita and served with Mango kachumber

**Chilli Prawns** GF\* 19.00  
Battered prawns with cinnamon, star anise, cloves, pepper mix and curry leaf pesto

**Masala Fish Fry** GF\* 17.00  
Delicious fish morsels marinated in special spices and flavoured with carom seeds

GF\* - GLUTEN FREE

## Vegetables & Lentils

**Egg Plant Masala** 17.50  
Baby eggplant and potatoes with fennel, dried mango powder and fresh spices

**Chana Masala** 17.00  
A delectable concoction of chickpeas, onions tomatoes & spices

**Kadhai Chole (Sizzler)** 17.00  
Boiled chic peas tossed with diced onions, tomatoes & capsicums & cooked with special spices

**Kadai veg (Sizzler)** 17.00  
An Indian stir-Fry. Mixed veggies cooked with bell peppers, onions, coriander seeds & cumin

**Vegetable Korma** 17.00  
Mixed vegetables cooked with Cashew nuts and cream sauce

**Vegetable Saag(Spinach)** 17.00  
Mixed vegetables & spinach are cooked in special spices & cream

**Aloo - Palak** 17.00  
Cubed potatoes cooked with spinach & flavoured with fenugreek

**Aloo - Gobhi** 17.00  
Flowerets of cauliflower & diced potatoes cooked with onions, tomato & ginger juliennes

**Lentils or Daal** 17.00  
A choice of Yellow Daal/Black Daal or Daal Makhani/Mixed Dal

## Paneer (Cottage Cheese)

**Paneer Butter Masala** 17.00  
Cubes of fresh cottage cheese cooked with chef's own herbs & spices in a rich creamy sauce

**Paneer Khatta Pyaz** 17.00  
Cottage cheese, pickled onions, cream & cashew gravy

**Shahi Kofta** 17.00  
Dry fruits, cheese and potatoes in a cashew nut sauce

**Kadai Paneer (Sizzler)** 17.00  
Indian stir-Fry. Cottage cheese cooked with bell peppers, Onions, coriander seeds and cumin

**Paneer Korma** 17.00  
Cubes of cottage cheese cooked with Cashew nuts and cream sauce

**Paneer Saag (Spinach)** 17.00  
Cubes of cottage cheese cooked with spinach, spices & cream

## Chicken

**Butter Chicken** 19.90

**Chicken Tikka Masala** 19.90

**Chicken Korma** 19.90

Diced chicken cooked with Cashew nuts and cream sauce

**Kadai Chicken (Sizzler)**

20.90

Indian style stir-Fry. Pieces of chicken cooked with onions, bell peppers, coriander seeds and cumin

**Chicken Chettinad** 20.90

A surprise treat from the Chettiyar Business community of Tamil Nadu. Consists of curry leaves, coconut and a tinge of tamarind

**Chicken Kaali Mirch** 19.90

A speciality from Southern India that has a flavour of coarsely ground pepper & fresh curry leaves

**Chicken Saag(Spinach)** 19.90

Pieces of chicken cooked with spinach, spices & cream

**Chicken Vindaloo** 19.90

A true Goan dish influenced by Portuguese settlers. This Authentic spicy Goan style dish of boneless meat cooked with garlic, vinegar, fresh herbs & red-hot chillies

**Madras Chicken** 19.90

A superb dish of diced chicken that is flavoured with curry leaves & desiccated coconut

**Mango Chicken** 20.90

\*\* VEGAN OPTIONS ARE AVAILABLE ON REQUEST \*\*

## Lamb/Goat

**Kosha Mangsho (Goat)** 20.90  
A Bengali favourite of goat pieces with bone, potatoes and garam masala with herbs

**Rogan Josh** 19.90

**Coconut Lamb** 20.90  
Pan roasted lamb tossed with curry leaves, spices and plenty of coconut for flavour

**L Lamb Korma** 19.90  
Diced Lamb cooked with Cashew nuts and cream sauce

**B Madras Lamb** 20.90  
A medium spiced dish of diced lamb that is flavoured with desiccated coconut & curry leaves

**Kadai Lamb (Sizzler)** 20.90  
Indian style stir-Fry. Pieces of lamb cooked with bell peppers, onions, coriander seeds and cumin

**D Lamb Chettinad** 20.90  
A speciality from the Chettiyar Business community from south. Consists of curry leaves, coconut and a tinge of tamarind

**E Lamb Saag (Spinach)** 19.90  
Pieces of lamb cooked with spinach, spices & cream

**Lamb Vindaloo** 19.90  
Authentic spicy Goan style dish of boneless meat cooked with garlic, vinegar, fresh herbs & red-hot chillies

**Lamb Chilli Fry** 20.90  
Diced lamb tossed with chef's favourite herbs & spices & fresh chillies

**Lamb Aloo** 20.90  
This delicious combination of lamb and potatoes cooked with favorite herbs & spices

**Lamb Gosht** 20.90  
This delicious lamb and black lentils dish is cooked to perfection on slow fire

## Beef

**Beef Korma** 19.90  
Diced beef cooked with Cashew nuts and cream sauce

**B E E F Madras Beef** 19.90  
A superb medium spiced dish of diced beef that is flavoured with desiccated coconut & curry leaves

**Kadai Beef (Sizzler)** 20.90  
Indian style stir-Fry. Pieces of beef cooked with onions, bell peppers, coriander seeds and cumin

**D Beef Chettinad** 20.90  
A speciality from the Chettiyar Business community from south. Consists of curry leaves, coconut and a tinge of tamarind

**S H Beef Saag (Spinach)** 19.90  
Pieces of lamb cooked with spinach, spices & cream

**S Beef Vindaloo** 19.90  
Authentic spicy Goan style dish of boneless meat cooked with garlic, vinegar, fresh herbs & red-hot chillies

**10% Discount over \$40.00**

## Sea Food

**S E Angler's Fish Curry** MP  
Catch of the day, Fenugreek seeds, curry leaves, coconut and Garcinia Cambogia

**A F O O D Goan Prawn Curry** 24.90  
Prawns cooked in coconut milk, tomatoes & deliciously favoured with mustard seeds, curry leaves

**D Kadai Prawns(Sizzler)** 24.90  
A sizzled prawn dish, tossed with diced onions, capsicums & tomatoes

**Goan Fish curry** MP  
Catch of the fish, cooked in coconut milk, tomatoes & deliciously favoured with mustard seeds, curry leaves & garnished with coriander

**D I H E S Prawn Chettinad** 24.90  
An aromatic treat from the Chettiyar Business community from Tamil Nadu

**Fish masala** MP  
Boneless pieces of fish cooked in a thick sauce of crushed tomatoes, herbs & spices

## Rice Dishes

**R I C E Biryani**  
Special aromatic saffron rice with a concoction of aromatic spices and herbs

**Veg** 19.50

**Lamb/Chicken/Beef** 22.50

**Prawns/Fish** MP

**Lunch box (rice + curry) \$10.00**

**Plain rice** 3.50

**Saffron rice** 3.75

## Breads

**Olive and Parmesan Naan** 5.0

**Peshawari Naan** 5.0

**B Garlic Naan** 4.0

**R Plain Naan / Roti** 3.50

**E Layered Parantha** 4.25

**A Bread Stuffed with Potatoes and fenugreek** 5.0

**D S Palak Paneer Kulcha** 5.0  
Spinach and cottage cheese stuffed Bread

**Palak Paneer Kulcha** 5.0

**Spinach and cottage cheese stuffed Bread**

**S Cheesy Garlic Naan** 5.0

Garlic naan stuffed with Indian cottage cheese

## Accompaniments

**I D E S Raita** 5.0  
yoghurt and cucumber

**S Kachumber** 5.0  
onion, tomato & cucumber salad

**D E S Chutneys** 3.25  
Mango/Tamarind/Mint/Mixed pickle

**S Pappadums** (4 pcs) 3.0

## Desserts

**D GuLab Jamun** 8.0

**R I N K S Deep fried dumplings of reduced milk, soaked in cardamom sugar Syrup**

## Sweet Drinks

**Lassi Sweet/ Mango/ Rose** 6.0