TAKE AWAY MENU

FINE INDIAN CUISINE

"In every pinch of spice lies centuries of tradition, stories of trade, and whispers of culture."

9381 2099

Phone for bookings or any other enquiries
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Allergen guide GF Gluten-free DF Dairy-free NT Contains nuts

Please note: BYO wine Monday–Wednesday only, corkage $7.50 per bottle (no BYO Thursday–Sunday). Sorry, no separate billing; an itemised account is available. A 2.5% fee applies on American Express. The authentic Indian recipes may contain traces of nuts, seeds, dairy, eggs & shellfish — please tell our staff about any allergies.

Entrée

1. Punjabi Samosa (3 pcs) — 12.50
Handmade savoury pastries filled with spicy potato and peas

2. Achari Paneer Tikka (4 pcs) — 16.50
Paneer coated with spicy, tangy masala — a delight to eat

3. Onion Bhaji (3 pcs) — 11.50
Finely chopped onion, chilli & coriander in chickpea batter

4. Hara Bhara Kebab (3 pcs) — 15.50
Vegetarian kebabs with spinach, potato & green peas

5. Paneer Chilli Milli — 16.50
Paneer stir-fried with capsicum & onion, spicy tangy finish

6. Chicken 65 — 17.50
Bite-size chicken in chef's special batter, deep fried

7. Lamb ki Seekh (4 pcs) GF DF — 16.50
Minced lamb skewered & cooked in the tandoor

8. Murgh Tikka — 17.50
Thigh fillet marinated overnight, cooked in the tandoor

9. Tandoori Fish Tikka — 21.50
Fish fillet marinated in yoghurt & spices, tandoor-cooked

10. Tandoori Adrakhi Lamb Cutlets GF — 24.50
Marinated lamb cutlets gently roasted in the tandoor

11. Tandoori Chicken (4 pcs) GF — 16.00
Marinated in yoghurt, garam masala & chilli, tandoor-roasted

12. Chutney Mary's Mixed Platter (Serves 2) — 28.50
Seekh kebab, chicken tikka, lamb cutlet, fish tikka & onion bhaji

Main Course

Butter Chicken GF NT — 20.50
Tandoori chicken in a creamy tomato-butter sauce

Chicken Tikka Masala GF NT — 20.50
Roasted marinated chicken in spiced curry sauce

Homestyle Chicken Curry GF NT — 20.50
Boneless chicken in a medium-spiced gravy

Chicken Madras GF NT — 20.50
Dried chillies, curry leaf & a touch of coconut

Chicken Vindaloo GF DF — 20.50
Extra-hot chicken & potato with vinegar & spices

Lamb Vindaloo GF DF — 22.50
Extra-hot lamb & potato with vinegar & spices — hot!

Mughalayi Chicken GF NT — 21.50
Mildly spiced chicken in cashew-nut gravy

Kadhai Chicken GF NT — 20.50
Semi-dry with ginger, capsicum & tomato

Chicken Palak GF — 20.50
Boneless chicken with English spinach & ginger

Shahi Lamb Korma GF NT — 22.50
Mild, delicately spiced lamb with ground nuts

Lamb Rogan Josh GF DF — 22.50
Traditional lamb curry with ground spices & tomato

Gosht Saag Wala GF — 22.50
Lamb fillet cooked with English spinach & spices

Goat Curry — House Speciality GF DF — 23.50
Goat on the bone, hot & spicy with chef's spice blend

Seafood Main Course

Prawn Lababdar GF NT — 24.50
King prawns in rich tomato-onion sauce, tamarind & cashew

Prawn & Scallop Molee Curry GF NT — 24.50
Mild coastal curry with turmeric, coconut & curry leaf

Malabar Fish Curry GF NT — 25.50
Spiced South Indian dish with red emperor fillets

Prawn Masala GF DF — 24.50
King prawns in onion, tomato & curry leaf, gently spiced

Vegetarian Main Course

Chana Masala GF — 14.50
Chickpeas cooked with traditional spices

Daal Tadka GF — 14.50
Traditional home-style dal with spices

Daal Makhani GF — 15.50
Slow-cooked black lentils with tomato, chilli & cream

Bombay Potato GF DF — 14.50
Spiced potatoes with mustard seed, cumin & garam masala

Green Bean & Potato GF DF — 15.50
A dry curry, excellent with Rogan Josh or Malabar Fish

Bhindi Do Pyaza GF DF — 16.50
Fresh okra cooked with onion & spices

Aloo Gobi — 15.50
Cauliflower & potato in chef's special sauce

Malai Kofta NT — 18.50
Vegetarian koftas in a creamy sauce, great with naan

Shahi Paneer GF NT — 19.50
Popular veg dish, full of nuts & rich flavours

Muttar Paneer GF NT — 19.50
Paneer with peas, tomato & spices

Saag Paneer GF — 19.50
Paneer cooked in spinach with ginger & garlic

Saag Aloo GF — 17.50
Potatoes with spinach, a simple, popular dish

Brinjal Bhaji GF DF NT — 19.50
Baby eggplant in ground cashew, peanut, sesame & coconut

Kadhai Paneer GF — 19.50
Paneer & capsicum in spicy tomato-onion masala

Sabz Bahaar Korma GF NT — 17.50
Mixed vegetables in Mughlai creamy sauce with pistachios

Mixed Veg Curry GF NT — 16.50
Seasonal vegetables in a spiced gravy

Biryani

Served with raita & papadum

Vegetable Biryani — 16.50
Aromatic spiced rice with mixed vegetables

Chicken Biryani — 18.50
Aromatic spiced rice with chicken

Lamb Biryani — 20.50
Tender lamb with basmati & spices

Goat Biryani — 23.00
Tender goat with basmati & spices

Prawn Biryani — 24.50
Prawns with basmati & aromatic spices

Side Dishes

Cucumber Raita GF — 5.50
Yoghurt with cucumber, roasted cumin & herbs

Coconut Raita GF — 5.50
Cooling yoghurt with fresh coconut

Kachumber Salad GF DF — 6.50
Fresh chopped onion, tomato & cucumber

Papadums (4 pcs) DF — 3.00
Crispy lentil crackers with mint chutney

Mango Chutney GF DF — 3.00
Mildly sweet with a spiced finish

Mint Chutney GF — 3.00
Yoghurt with fresh mint & coriander

Mixed Pickle GF — 3.00
Bold, spicy & tangy Indian pickles

Rice & Breads

All breads are baked fresh to order

1. Steam Aromatic Basmati Rice GF — 4.00
Fluffy long-grain basmati, steamed to perfection

2. Saffron Rice GF — 4.50
Aromatic rice infused with saffron & a touch of ghee

3. Roti — 4.00
Fresh wholemeal bread baked in the tandoor

4. Laccha Paratha — 5.00
Flaky, layered wholewheat paratha

5. Aloo Paratha — 5.00
Leavened bread filled with lightly spiced potato

6. Naan (Plain) — 4.00
Soft, tandoor-baked Indian bread

7. Garlic Naan — 4.50
Leavened bread with a touch of garlic

8. Butter Naan — 5.50
Traditional naan, leavened & buttered

9. Chilli Naan — 5.50
Leavened bread topped with chilli

10. Cheese Naan — 6.00
Leavened bread filled with cream cheese

11. Kashmiri Naan — 5.50
Sweet naan filled with cherries, almond & coconut

12. Keema Naan — 6.00
Naan filled with spiced minced lamb

Desserts

Gulab Jamun — 8.50
Indian doughnuts served in warm syrup

Rasmalai (2 pcs) — 7.50
Paneer balls immersed in chilled creamy milk

Pistachio Kulfi (Homemade) — 7.50
Traditional kulfi ice cream with pistachios