

Lunch Menu

11.30am – 2pm

Tandoori Chicken Salad - \$15.00

Your choice of Chooza Tikka, Malai Tikka or Achaari Tikka tossed with lettuce, tomato, cucumber, red onions, lemon juice served with mint chutney.

Tandoori Lamb Salad - \$15.00

Boti Kebab tossed with lettuce, tomato, cucumber, red onions, lemon juice served with mint chutney.

Biryani Chicken / Lamb / Vegetable - \$16.00

Basmati rice cooked with chicken, lamb or vegetables. Served with 2 poppadoms and raita.

Bhatura Chicken / Lamb / Chole - \$16.00

Bhatura is a wonderfully soft bread made from flour mixed with semolina and yoghurt, then finished in hot oil.

Bhatura is a speciality from the Punjab and is enjoyed on the street corners at any time of the day.

Two pieces of Bhatura breads served with Chole (chick pea), lamb or chicken.

Butter Chicken - \$16.00

World famous, served with a naan & basmati rice.

Chicken Tikka Masala - \$16.00

An internationally renowned dish. Boneless chicken cooked in a secret recipe of yoghurt, cream and spices.

Lamb Rogan Josh - \$16.00

Lean lamb cooked with roasted and crushed spices, served with a naan & basmati rice.

Korma Lamb / Chicken / Vegetable - \$16.00

Traditionally a mild dish cooked in a creamy sauce made of almond paste, cream and spices, served with a naan & basmati rice.

Bhuna Chicken - \$16.00

Boneless spring chicken cooked with ginger, garlic, fresh coriander, capsicum, onions and spices, served with a naan & basmati rice.

Lamb / Chicken Vindaloo - \$16.00

A hot dish, made world famous by the Chefs of Goa. It has a Portugese influence. It is cooked with vinegar, capsicum and whole spices. Served with a naan & basmati rice.

Malabari Prawn / Fish - \$18.00

A Bombay speciality. Cooked with coconut, capsicum, tomatoes, cream and an assortment of spices, served with a naan & basmati rice.

Ganga Jamuna Sabzi - \$14.00

Fresh seasonal vegetables cooked with cumin seeds, turmeric and spices, served with a naan & basmati rice.

Amritsari Chole - \$14.00

Chickpeas cooked with ginger, garlic, finished with freshly ground spices, served with a naan & basmati rice.

Shahi Paneer - \$14.00

Home made Indian cottage cheese cooked with crushed almonds, cream and tomatoes, served with a naan & basmati rice.

Aaloo Saag - \$14.00

Potatoes cooked with spinach and spices. Served with a naan & basmati rice.

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Sides

Papadom - \$1.00

Raita - \$3.50

Mint Chutney - \$3..50

Kechumber - \$3.50

Diced onions, tomatoes, cucumber, coriander with a touch of lemon juice and spices.

Banana and Coconut - \$3.50

Sliced bananas sprinkled with desiccated coconut.

Little India Chilly Chutney - \$3.50

For the daring!!!

Mixed Vegetable Pickle - \$3.50

Achar.

Mango Chutney - \$3.50

Tamarind - \$3.50

A sweet but tangy sauce, a perfect match for our vegetarian starters.

Side Dish Platter - \$10.00

Raita, mint chutney, kechumber, banana and coconut, Little India chilli chutney and mango chutney served with six papadoms.

Little India Salad - \$7.50

Onions, cucumber, cabbage and tomatoes with lemon juice and a special mix of spices.

Onion Salad - \$3.50

Rice

Basmati Rice - \$4.00

Plain, steamed Basmati rice.

Jeera Rice - \$6.50

Basmati rice cooked with cumin seeds.

Kashmiri Pulao - \$6.50

Basmati rice mixed with cashews, almonds, sultanas and desiccated coconut.

Mixed Vegetable Pulao - \$7.50

Basmati rice cooked with fresh seasonal vegetables and spices.

Chicken Pulao - \$10.00

Basmati rice cooked with tender boneless chicken, peas, onions and spices.

Breads

Naan - \$3.00

Leavened bread made of refined flour baked in the tandoor.

Garlic Naan - \$3.50

Leavened bread sprinkled with crushed garlic, baked in the tandoor.

Keema Naan - \$5.00

Naan with a stuffing of spiced lamb mince.

Onion Kulcha - \$4.00

Naan with a stuffing of onions and spices.

Chicken Naan - \$5.00

Naan with a stuffing of mildly spiced chicken.

Paneer Kulcha - \$4.50

Naan stuffed with home made Indian cottage cheese and spices.

Paneer & Garlic Kulcha - \$5.00

Naan sprinkled with crushed garlic, stuffed with home made Indian cottage cheese and spices.

Kashmiri Naan - \$4.50

Naan topped with nuts and sultanas.

Vegetable Kulcha - \$4.00

Naan stuffed with fresh seasoned vegetables and spices.

Tandoori Roti - \$3.00

Unleavened wholemeal flour bread baked in the tandoor.

Lacha Parantha - \$4.00

Unleavened wholemeal flour bread layered with lashings of ghee. Baked in the tandoor.

Aloo Parantha - \$4.00

Unleavened wholemeal flour bread stuffed with potatoes, onions and spices.