

BANQUET

(Minimum 2 people)

VEGETARIAN BANQUET

\$37

Per Person

Entrees :

Samosa/Pakora/Onion Bhaji

Main Course :

Vegetable Korma/Palak Paneer/Dhal
Rice/Naan/Condiments

MAHARAJA BANQUET

\$44

Per Person

Entrees :

Samosa/Chicken Tikka/Seekh Kebab
Onion Bhaji

Main Course :

Butter Chicken /Roganjosh /Madras
Vegetable Korma /Rice /Naan
Condiments

TANDOORI BANQUET

\$48

Per Person

Entrees :

Prawn Pakora / Seekh Kebab/Chicken
Tikka/Samosa

Main Course :

Tandoori Special Prawn Curry/
Butter Chicken/Roganjosh/
Vegetable Korma/Rice/Naan/
Condiments

TANDOORI
B A R & E A T E R Y

"\$1 charge applies for leftover food to takeaway"

ENTRÉE

[Served with dips]

Poppadum Platter	\$11.00
Poppadum/selection of dips	
Samosa G	\$12.00
Potatoes/peas/spices/pastry	
Onion Bhaji V	\$10.50
Chickpea flour/caraway seeds/turmeric	
Pakora	\$11.50
Spinach/silverbeet/chickpea flour cumin/turmeric	
Paneer Tikka	\$18.50
Indian cheese/yoghurt/garam masala	
Prawn Pakora	\$20.50
King prawns/chickpea flour/garam masala	
Tandoori Chicken Salad	\$20.50
Tandoori chicken/sundried tomatoes feta/green salad/olives/mustard dressing	

PLATTER FOR 2

[Served with dips and sauces]

Vegetable Platter	\$22.50
Samosa/Onion Bhaji/Pakora/Paneer Tikka	
Oriental Platter	\$19.50
Spring Rolls/Wontons/Cocktail Samosa/Onion Rings	
Maharaja Platter	\$26.50
Samosa/Onion Bhaji/Chicken Tikka/ Seekh Kebab	
Tandoori Platter	\$29.50
Tandoori Chicken/Seekh Kebab Murgh Malai Kebab/Tandoori Prawns	

CHARCOAL FIRED TANDOOR

Tandoori Chicken HALF \$18.50 FULL \$29.00	
Whole chicken/yoghurt/tandoori masala/lemon	
Chicken Tikka HALF \$18.00 FULL \$29.00	
Chicken/yoghurt/coriander/cumin	
Murg Malai Kebab HALF \$18.00 FULL \$29.00	
Chicken/cashew nuts/cream/ cardamom/white pepper	
Seekh Kebab	\$20.00
Lamb mince/garam masala	

Fish Tikka HALF \$18.50 FULL \$26.50	
Fish/garam masala/herbs	
Tandoori Prawns	\$18.50
King prawns/tandoori masala	
Methi Kebab	\$27.50
Chicken/fenugreek leaves/cashew nuts/ginger/ garlic/mustard/ yoghurt	

CHEFS SPECIAL (subject to availability)

Chips & Curry	\$12.00
Chips/Butter sauce or curry sauce	
Kanava (Entree)	\$18.50
Calamari/chickpea flour/capsicum/spring onions/garam masala	
Chilli Paneer	\$25.50
Paneer/spring onions/capsicum/chef's special sauce	
Rustic Goat (subjected to availability)	\$27.50
Goat/tomatoes/onion/Indo-Fijian spices	
Kerala Beef Fry	\$26.50
Pepper/coconut/cinnamon/fennel/curry leaves	
Nilgiri Korma	\$27.50
Chicken/mint/coriander/coconut/cashew/curry leaves	
Tandoori Meen	\$32.00
Whole fish/cumin/coriander/tumeric/South Indian spices	
Chicken Lollipops	\$25.50

INDO-CHINESE G

Dry Chilli Chicken	\$25.50
Chicken/spring onions/capsicum/chef special sauce	
Chilli Chicken	\$25.50
Chicken/sweet chilli/capsicum/onions	
Garlic Chicken	\$25.50
Chicken/ginger/garlic	
Veg Manchurian	\$25.50

NON-VEG G

Butter Chicken	\$25.50
Tandoori chicken fillets/cream/tomato/spices	
Chicken Tikka Masala	\$25.50
Chicken/capsicums/onions/spices	
Mango Chicken	\$25.50
Chicken/mango/white pepper/cardamon	

Roganjosh	\$27.50
Lamb/ herbs/ spices/ tomato onion gravy/ Kashmiri masala	

Saagwalla	\$27.50
Chicken or lamb or beef/spinach/Punjabi masala	

Korma	\$27.50
Chicken or lamb or beef/cashew/almonds/ sultanas/mild spices	

Madras	\$27.50
Chicken or lamb or beef/coconut cream/ South Indian spices	

Bhuna / Bhuna Indian Style	\$27.50
Chicken or lamb or beef/sweet mango chutney/ ginger/garlic/garam masala	

Vindaloo	\$27.50
Chicken or lamb or beef/Goan red hot masala	

Tandoori Special Curry	\$27.50
Chicken or lamb or beef/onion/coriander/chefs special sauce	

VEG G \$20.50

Vegetable Korma	\$20.50
Seasonal vegetables/cashew/almonds/ sultanas/mild spices	

Dhal Makhani	\$20.50
Lentils/ginger/onions/tomatoes/coriander/cream	

Dhal Tadka V	\$20.50
Lentils/tomatoes/onions/garlic/cumin	

Aloo Gobhi V	\$20.50
Cauliflower/potatoes/tomatoes	

Bombay Aloo V	\$20.50
Potatoes/turmeric/cumin/coriander/mustard seeds	

VEG - PANEER G \$22.50

Palak Paneer	\$22.50
Paneer/spinach/cream/Punjabi Masala	

Paneer Tikka Masala	\$22.50
Paneer/capsicums/onions/spices	

Butter Paneer	\$22.50
Paneer/butter sauce	

Malai Kofta	\$22.50
Vegetables/dried fruit/nuts/paneer/ cream/cashew/mashed potatoes	

SEAFOOD \$27.50

Andhra Prawns	\$27.50
Prawns/tamarind/tomatoes/curry leaves/ mustard seeds /Hyderbadi spices	

Madras	\$27.50
Prawn or fish/coconut/South Indian spices/curry leaves	

Tandoori Seafood Special	\$27.50
Prawn or fish/capsicum/coriander/herbs/chefs special sauce	

NAAN G

Indian Roti V	\$4.00
Butter Naan/Plain Naan	\$4.00
Garlic Naan	\$5.00
Lamb Mince Naan	\$5.50
Cheese Naan	\$5.50
Peshawari Naan	\$6.00
Paneer Kulcha	\$6.00
Cheese and Garlic Naan	\$6.00

RICE

Biryani	\$22.50
Chicken or lamb or beef/rice/saffron/onions coriander/Mughlai spices	
Goat Biryani	\$24.50
Goat/rice/saffron/onions/coriander/ Indo-Fijian spices	
Basmati Rice	\$4.50

CONDIMENTS

Raita	\$4.00
Mixed Pickles	\$3.50
Sweet Mango Chutney	\$3.50
Green Salad/Onion Salad	\$10.00
Fries	\$4.50
Mixed Seasonal Vegetables	\$10.00
Poppadum (4 pieces)	\$4.50

PLEASE ORDER RICE FOR THE TABLE

V - Vegan G - Contains Gluten