

Set Banquets

Set Banquet 1

Vegetarian \$27.95 per head

Non Vegetarian \$30.95 per head

(Minimum 2 people)

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| ENTREES | Vegetarian | Samosa |
| | Non Vegetarian | Samosa, Chicken Tikka |
| 2 CURRIES | (Choose any two) | Butter Chicken, Bombay Beef, Palak Paneer, Mix Vegetables, Malai Kofta, Paneer Balti |
| BREAD & RICE | | Naan, Rice |
| ACCOMPANIMENTS | | Raita |
| DESSERT | | Ice Cream or Indian Tea or Barista Coffee |

Set Banquet 2 - \$39.95 per head (Minimum 4 people)

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| 3 ENTREES | (1 Veg, 2 Non Veg) | Zaffrani Garlic Prawn, Chicken Tikka, Samosa |
| 4 CURRIES | (Choose any 4) | Chicken Tikka Masala, Lamb Pepper Masala, Beef Vindaloo, Prawn Malabar, Navratan Korma, Alu Palak |
| BREAD & RICE | | Choose any bread and any rice |
| ACCOMPANIMENTS | | Raita , Mango Chutney and Salad |
| DESSERT | | Choice of any Dessert or Indian Tea or Barista Coffee |

Payment Method: We accept all major Cards & Cash, we don't accept cheque. **1.5% surcharge** for AMEX. **Corkage \$1.50 per person** on BYO wines.

Soups

TOMATO SHORBA \$4.90

Tomato soup flavoured with spices (GF)

HOT AND SOUR (Veg or Chicken) \$4.90

Spicy hot and sour soup

DAAL KA SHORBA \$4.90

Red lentil soup mildly spiced (GF)

Entree

SAMOSA (MEAT OR VEGETABLE) \$7.50

Mix of spiced peas and potatoes stuffed in pastry and lamb mince added to meat samosa

TANDOORI GOBI \$8.90

Cauliflower marinated in spices and cooked in Tandoor (clay oven) (GF)

VEGETABLE PAKORA \$8.50

Vegetables marinated in spiced chickpea batter then fried

ONION BHAJI \$7.90

Onion rings coated in chickpea batter and golden fried

PANEER TIKKA \$10.90

Cottage cheese marinated in tandoori spices and cooked in Tandoor (clay oven) (GF)

CHILLI PANEER \$10.90

Cottage cheese tossed with onion, capsicum and green chilli

INDII VEG PLATTER \$16.90

Samosa, Pakora, Tandoori Gobi and Paneer Tikka served with salad

CHICKEN TIKKA \$11.90

Boneless chicken marinated and cooked in a tandoor (GF)

CHILLI CHICKEN (Medium Spicy) \$11.90

Diced chicken tossed with onion, capsicum and green chilli

TANDOORI CHICKEN Half \$11.90/ Full \$19.90

Full/Half bird marinated in traditional North Indian spices and roasted in a tandoor (GF)

TANDOORI LAMB CUTLETS (GF) \$12.90

Succulent lamb cutlets marinated in spiced yoghurt served with salad (2 Pieces, \$5.90 charge for any additional pieces)

SHEEKH KEBAB \$11.90

Lamb mince mixed with exotic spices cooked in a tandoor (GF)

FISH TIKKA \$13.90

Fish fillets marinated in fresh ginger and garlic, a delicacy from Amritsar (GF)

ZAAFRANI GARLIC PRAWN \$18.90

Prawn cutlets tossed in garlic with a touch of saffron and cream

INDII MIX SIZZLER \$24.90

Chicken Tikka, Sheekh Kebab, Lamb Cutlets & Fish served in a sizzling platter with salad (GF)

Accompaniments

CUCUMBER RAITA \$3.50

Yoghurt and Cucumber Dip (GF)

INDII SNACK DIP \$3.50

Hung yoghurt, cucumber, parsley, spring onion and special spices (GF)

CHUTNEY (Choose from Mint, Tamarind and Mango) \$2.50

Traditional Indian chutneys (GF)

MIXED PICKLES \$2.50

Indian pickles of various fruits and vegetables (GF)

PAPADUMS \$2.00

Tasting Plates

Smaller serves aimed at providing variety and opportunity to taste unique dishes

DAAL TADKA \$7.50

Traditional Punjabi style lentils cooked with ginger and onion (GF)

ALOO PALAK \$8.90

Fresh spinach cooked with onions, tomatoes, green herbs and potato(GF)

DUM KA MURG \$9.90

Royal Mughlai dish; chicken cooked in its own juices with spices and nuts in a slow cooking method(GF)

LAMB VARUVAL \$9.90

A very famous South Indian dish; lamb cooked with a coconut paste, fried onions, fennel and freshly ground pepper (GF)

SHAHI MACHLI (FISH) \$9.50

Rockling cooked in mustard oil, cardamom and white pepper with a dash of lemon juice(GF)

GOAN PRAWN VINDALOO \$12.90

Prawn cutlets cooked in famous GOAN Vindaloo sauce prepared from scratch in our kitchen (GF)

Most of our main course dishes are prepared mild; we can make it spicier according to your taste. Advise the waiter of your choice - Mild, Medium, Hot or Extra Hot. Some dishes are not mild. We can modify some dishes to change meat type at your request.

Main Course

CHICKEN MAKHANI (Butter Chicken) \$18.90

Chicken Tikka cooked in a creamy tomato sauce with spices (GF)

CHICKEN MADRAS \$18.90

Boneless chicken cooked with curry leaves and coconut (GF)

CHICKEN TIKKA MASALA \$19.50

Diced chicken Tikka cooked in a creamy sauce with onions, tomato & capsicum (GF)

SAAG CHICKEN \$18.90

Diced chicken cooked with fresh spinach and exotic spices (GF)

MURG KALI MIRCHI (Medium Spicy) \$18.90

Boneless chicken cooked with an onion pepper sauce, a delicacy from Punjab (GF)

DHANIYA CHICKEN (Medium Spicy) \$18.90

Diced chicken cooked with ginger, garlic, a touch of yoghurt and spices (GF)

CHICKEN LABABDAR (Spicy) \$19.50

Chef special recipe from the highway Dhaba's of Punjab in Inida (GF)

LAMB ROGAN JOSH \$18.90

Boneless lamb slow cooked in whole spices, fresh ginger & garlic (GF)

KADAI LAMB \$18.90

Boneless pieces of lamb cooked with capsicum, tomatoes and onions (GF)

NAWABI LAMB KORMA \$18.90

Mughlai cuisine inspired boneless lamb slow cooked in a cashew nuts base korma sauce (GF)

LAMB VINDALOO \$18.90

Boneless lamb cooked in the famous GOAN vindaloo sauce, known for its fiery hot flavor (GF)

LAMB BHUNA GOSHT \$18.90

Diced lamb cooked in a chef special dry sheekh kebab sauce (GF)

SAAG LAMB \$18.90

Diced lamb cooked with fresh spinach and exotic spices (GF)

LAMB PEPPER MASALA (Medium Spicy) \$18.50

Boneless pieces of succulent lamb cooked in onion pepper sauce with fresh ginger and coriander (GF)

KOLHAPURI LAMB \$18.90

Diced lamb cooked in traditional lamb curry sauce with sesame seeds (GF)

TANDOORI LAMB CUTLETS \$27.90

Succulent lamb cutlets marinated in spiced yoghurt served with salad (6 pieces) (GF)

BEEF CURRY \$17.90

Boneless beef cooked in whole spices, ginger & garlic (GF)

BOMBAY BEEF \$17.90

Diced beef and potatoes cooked in original Bombay style sauce (GF)

BEEF SAAGWALA \$18.50

Boneless beef cooked with fresh spinach and exotic spices (GF)

BEEF-DO-PIAZA \$18.50

Succulent beef cooked with diced onion and aromatic spices (GF)

GOAT MASALA \$17.90

Goat on the bone cooked in traditional Punjabi curry style (GF)

KADAI FISH \$18.90

Fish fillets gently cooked with capsicum, tomatoes and onions (GF)

FISH MALABAR \$18.90

Fish fillets gently cooked in tomato & coconut sauce with tamarind, curry leaves and mustard (GF)

FISH MOILEE - CHEF SIGNATURE DISH \$23.90

Rockling fillet in chef special sauce, served with butter rice (GF)

PRAWN MALABAR \$22.50

Prawn cutlets slow cooked in tomato & coconut sauce with tamarind, curry leaves and mustard (GF)

SAAG PRAWNS \$22.50

Prawn cutlets cooked in fresh spinach and exotic spices (GF)

VEGETARIAN

DAAL MAKHANI \$13.50

A mix of two lentils slow cooked in a creamy sauce with fresh ginger, garlic & whole spices (GF)

DAAL TADKA \$13.50

Traditional Punjabi style lentils cooked with ginger and onion (GF)

NAVRATAN KORMA \$14.90

Fresh vegetables gently cooked in a mild & creamy sauce (GF)

ALOO GOBI ADRAKI \$14.90

Potato and Cauliflower cooked in mild onion tomato sauce (GF)

MIX VEGETABLES \$15.90

Variety of fresh vegetables sautéed in fresh herbs and spices (GF)

MALAI KOFTA \$15.90

Cottage cheese & potato dumplings stuffed with nuts and raisins slow cooked in a creamy sauce

PANEER BALTI \$15.90

Cottage cheese cubes cooked in a creamy tomato sauce with onions & capsicum (GF)

PALAK PANEER \$15.90

Fresh spinach cooked with onions, tomatoes, green herbs & cottage cheese (GF)

SHAHI PANEER \$15.90

Cottage cheese cubes cooked in a creamy cashew sauce with cardamom and white pepper (GF)

KHATTA MEETHA BAIGAN \$13.90

Eggplant and potato curry made using a famous New Delhi street food recipe (GF)

MUSHROOM MUTTER (Medium Spicy) \$15.90

Mushroom and peas curry prepared in onion tomato sauce (GF)

MUTTER PANEER (Medium Spicy) \$15.90

Traditional Punjabi style peas and cottage cheese curry (GF)

BREADS

ROTI \$2.90

Traditional Indian bread made from whole-wheat flour cooked in Tandoor

NAAN (PLAIN, GARLIC) \$3.25

Indian bread made from plain flour cooked in Tandoor

CHILLI & GARLIC NAAN \$3.50

White flour bread glazed with garlic and chilli flakes and cooked in a Tandoor

BUTTER NAAN \$3.90

White flour bread stuffed with butter and cooked in a Tandoor

CHEESE NAAN \$3.90

White flour bread stuffed with cheese and cooked in a Tandoor

CHEESE & GARLIC NAAN \$4.50

White flour bread stuffed with cheese and glazed with garlic, cooked in a Tandoor

CHOCOLATE NAAN \$4.90

White flour bread stuffed with chocolate and M&M's, cooked in a Tandoor

PESHAWARI NAAN \$4.90

White flour bread stuffed with a mix of royal nuts & glazed with butter cooked in a Tandoor

AMRITSARI KULCHA \$4.90

White flour bread stuffed with spiced potatoes, peas & cottage cheese mix

KEEMA NAAN \$4.90

Plain flour bread stuffed with spiced lamb mince

CHEESE & KEEMA NAAN \$4.90

Plain flour bread stuffed with spiced lamb mince and cheese

LACHA PARATHA \$3.90

Wholemeal flour multilayered bread

BIRYANI

VEG BIRYANI \$14.90

Delicately spiced rice cooked with vegetables and mint (GF)

CHICKEN BIRYANI \$15.50

Basmati rice cooked with saffron, exotic spices and boneless chicken (GF)

LAMB BIRYANI \$15.50

Spiced basmati rice slow cooked with lamb (GF)

PRAWN BIRYANI \$18.90

Spiced basmati rice slow cooked with prawns (GF)

RICE

STEAM RICE (GF) \$3.00

SAFFRON RICE \$3.50

Saffron flavoured basmati rice (GF)

LEMON COCONUT RICE \$3.90

A delicious blend of lemon, coconut and Basmati rice (GF)

KASHMIRI PILAU \$4.90

Saffron rice slow cooked with dry fruits and nuts (GF)

SALADS

KACHUMBER SALAD \$5.90

Slightly spiced diced pieces of onion, tomato, carrot & cucumber

GARDEN SALAD \$6.50

Fresh garden salad

DESSERTS

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| GULAB JAMUN | \$4.90 |
| <i>Fried milk and cinnamon dumplings, soaked in sugar syrup & served warm with ice cream</i> | |
| PISTACHIO KULFI | \$4.90 |
| <i>Traditional Indian ice cream enriched with pistachios</i> | |
| AAM KI KULFI | \$4.90 |
| <i>Traditional Indian mango flavoured ice cream</i> | |
| CHOICE OF ICE CREAMS - CHOCOLATE & VANILA | \$3.90 |
| <i>Choose your topping – Chocolate, Strawberry, Caramel</i> | |

DRINKS

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|---|------------------------|
| MANGO LASSI | \$3.50 |
| <i>Mango flavoured Indian yoghurt drink served sweet</i> | |
| MASALA CHAI | \$3.50 |
| <i>Indian masala chai made on order in a traditional Indian fashion</i> | |
| TEA | \$3.00 |
| <i>Earl Grey, English Breakfast, Green Tea, Chamomile, Lemon Grass & Ginger, Peppermint</i> | |
| INSTANT COFFEE | \$2.90 |
| SOFT DRINKS | \$2.90 |
| <i>Coke, Diet Coke, Coke Zero, Lemonade, Fanta and Schweppes Lemon Lime Bitters served by glass</i> | |
| JUICE | \$2.90 |
| <i>Apple and Orange juice served by glass</i> | |
| SPARKLING WATER | |
| <i>Antipodes sparkling water served by bottle</i> | (500ml) \$4.50 |
| | (1000ml) \$7.50 |