

The Nawab Banquet

55 per person (minimum of 4 people)

Appetisers

Pappadams and a selection of traditional condiments.

Entrée

A platter of your favourite entrées.

Punjab Hariyali Tikka, Seekh Kebab and Vegetable Samosas.

Main Course

Some of our most popular dishes have been included in this banquet.

If however your favourite dish is not listed, or you would like more or less spice, please speak with your waitperson who can suggest a selection of dishes to suit all tastes.

Butter Chicken

Our house speciality. Tender, boneless free range Mount Barker chicken cooked in a thick tomato sauce with a hint of butter and cream.

Lamb Rogan Josh

Our customers travel from far and wide to enjoy this succulent dish.

Tender lamb slowly cooked in the traditional sauce we are famous for.

Beef Masala

Boneless beef cooked in a traditional sauce flavoured with sautéed onions and tomato.

Mixed Vegetable Curry

Combination of seasonal vegetables cooked in a thick sauce.

Get your daily serve of veg.

Rice

Steamed Basmati Rice

Pulao Rice

Saffron flavoured basmati rice cooked with a hint of spice.

Bread

Bread Basket

Assorted Indian breads, including Garlic Naan and Roti, baked to order in our traditional charcoal fired Tandoori oven.

The Maharaja Banquet

60 per person (minimum of 4 people)

Appetisers

Pappadams and a selection of traditional condiments.

Entrée

A platter of your favourite entrées including seafood.

Tandoori Prawns, Fish Amaristi, Punjabi Hariyali Tikka, Seekh Kebab and Vegetable Samosas.

Main Course

Some of our most popular dishes have been included in this banquet.

If however your favourite dish is not listed, or you would like more or less spice, please speak with your waitperson who can suggest a selection of dishes to suit all tastes.

Prawn Malabari

If you're a seafood connoisseur you'll love this dish.

Sizeable Australian Tiger prawns cooked with dried coconut, mustard and coriander seeds in a thick sauce.

Methi Palak Lamb - Chef's Special

Tender lamb simmered in a sauce with chopped spinach and fenugreek leaves.

Chicken Tikka Masala

One of the United Kingdom's most popular Indian dishes.

Free range boneless Mount Barker chicken marinated then cooked in our charcoal tandoor. The tasty chicken is then simmered in a sauce flavoured with sautéed onions and tomato.

Navratan Korma

Combination of seasonal vegetables cooked in thick and rich creamy sauce with mild spices. A great way to get your daily serve of vegetables

Rice

Steamed Basmati Rice

Pulao Rice

Saffron flavoured basmati rice cooked with a hint of spice.

Bread

Bread Basket

Assorted Indian breads including Garlic Naan, Peshwari Naan and Paratha, baked to order in our traditional charcoal fired Tandoori oven.

Desserts

Gulab Jamuns	9
Sweet dumplings made from milk soaked in rose flavoured sugar syrup.	
Kulfi (Indian Ice Cream)	9
A traditional home-made dessert containing a delicate blend of crushed pistachios and saffron. Topped with crushed pistachios.	
Mango Kulfi (Indian Ice Cream)	9
Refreshing home-made ice cream flavoured with mango.	
Carrot Halwa	9
Finely grated carrot cooked with sweet milk and garnished with crushed cashews.	
Fresh Fruit Platter	14
A selection of freshly sliced fruit.	
Vanilla Ice Cream	8
Plain or topped with your choice of strawberry or chocolate topping.	
Dessert Naan	14
A special concoction of our chefs. A naan stuffed with chocolate, dried fruit, crushed cashews and shredded coconut, then topped with a sprinkling of cardamom sugar, freeze dried raspberries and a drizzle of chocolate sauce.	
Spiced Yoghurt Panna Cotta with Pineapple	10
Home-made yoghurt panna cotta with cinnamon, cardamom and a dash of rosewater. Topped with tandoori pineapple and mint.	

Dessert Wine, Port and Digestifs

	60ml	Bottle
Stormflower SBS Botrytis	12	60
2018 Margaret River, WA		
Fraser Gallop 'Ice Pressed' Chardonnay		70
2022 Margaret River, WA		
Valdespino Pedro Ximenez Yellow Label	10	75
NV Jerez, Spain		
Galway Pipe Fine Old Tawny Port	10	
NV Multi-Regional		
Penfold's Grandfather Rare Tawny Port	18	
NV Multi-Regional		
Amaro Montenegro (30ml)	10	
NV Bologna, Italy		
Swan River Limoncello (30ml)	9	
Western Australia		

Cognac

Martell VSOP Red Barrel	14
Remy Martin XO	27
Hennessy XO	29

Liqueurs

Baileys	9
Kahlua	9
Kahlua Salted Caramel	9
Disaronno Amaretto	11
St. Germain Elderflower Liqueur	13
Cointreau	12
Drambuie	13
Grand Marnier	15

as Affogato plus 5

as Liqueur Coffee plus 5

Coffee

Espresso, Short Macchiato	5
Flat White, Latte, Cappuccino, Mocha	5
Long Black, Long Macchiato, Double Espresso	5
Chai Latte	5
Hot Chocolate	5
Affogato	8

Tea

all 5

English Breakfast, Earl Grey, Darjeeling
Sencha Green, Jasmine Green
Peppermint, Chamomile, Lemongrass & Ginger
Masala Chai (Indian tea)