





Entrée


All entrées served with a complimentary chutney (VO)


Chicken Tikka Muglai (Four pieces) (GF)  19
Free range boneless chicken marinated in a mild blend of spices and yoghurt then cooked in our charcoal tandoor.


Chicken Hariyali Tikka (Four pieces) (GF)  19
Spinach, coriander and green chilli give the tender free range chicken pieces a healthy green coating before being cooked in our charcoal tandoor.


Seekh Kebab (Four pieces) (GF)  20
Spicy minced lamb skewered in the traditional manner and grilled in our charcoal tandoor.


Fish Amritsari (Four pieces) (GF)  24
Boneless fish pieces coated in our Chef's special red yoghurt batter and cooked until crispy.


Tandoori Prawn (Four pieces) (GF)  28
Tiger prawns marinated in spiced yoghurt, skewered then cooked to perfection in our charcoal tandoor.


Lamb Samosas (Four pieces)  14
Homemade triangles of mildly spiced lamb mince and peas wrapped in a light pastry.


Vegetable Samosas (Four pieces) (VO)  12
Homemade triangles of mildly spiced mashed potato and seasonal vegetables wrapped in a light pastry.

Vegetable Pakoras (Generous serve) (VO)  15
Fresh eggplant, potato and cauliflower coated in a traditional batter and cooked until golden brown.

Onion Bhazi (Four pieces) (VO)  14
Onion pieces coated in traditional batter and cooked until golden brown.

Paneer Tikka (Four pieces) (GF)  18
Chunks of fresh ricotta marinated with cream, carom seeds and spices, then baked in our charcoal tandoor.


Hara Bhara Kebab (Four pieces)  15
Vegetable patties cooked with spinach, green peas and ricotta cheese and flavoured with our special spices.

Chickpea Chips (Four pieces) (VO)  12
Chips made from chickpeas, flavoured with spices and deep fried. Served with a homemade tamarind and tomato salsa.


Royal Punjab Platter (For 2 persons) 38
Combination of our most popular entrees consisting of Tandoori Tiger Prawns, Fish Amritsari, Punjabi Hariyali Tikka, Seekh Kebab and vegetable Samosa.
Perfect finger food to share. Extra person \$18

Chicken Dishes

Traditionally thigh meat is used in curries; however, breast meat is available on request.

Tandoori Chicken (Four pieces) (GF)  29

Tender free range chicken marinated in a mouth watering blend of spices and yoghurt. Cooked in our charcoal tandoor and served with our home made chutney.

Chicken Korma (GF)  30

Free range chicken cooked in a mildly spiced creamy sauce with ground cashew nuts.

Butter Chicken (GF)  30

Our House Speciality. Tender free range chicken cooked in our famous tomato sauce with a hint of butter and cream.

Chicken Tikka Masala (GF)  30

Free range chicken marinated, then grilled in our charcoal tandoor. The tasty chicken is then simmered in a sauce flavoured with sautéed onions and tomato.

Methi Palak Chicken - Chef's Special  30

Free range chicken marinated, then grilled in our charcoal tandoor. Tender chicken pieces are then simmered in a sauce of chopped spinach and fenugreek leaves.

Chicken Jhal Frazi (GF)  30

Free range chicken cooked with sliced capsicum, onions and tomatoes. A traditional Punjabi dish.

Chicken Madras (GF)  30

Free range chicken cooked in a sour, medium to hot sauce with a delicate blend of authentic spices, dried coconut and mustard seeds.

Beef Dishes

Beef Badami (GF)  32

Succulent beef cooked in a thick and rich sauce with almond flakes, mild spices and a hint of cream.

Beef Masala (GF)  32

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

Beef Karahi (GF)  32

Tender chunks of beef cooked with crushed spices and freshly sliced green capsicum.

Beef Vindaloo (GF)  32

Tender boneless beef cooked in hot sauce with a hint of malt vinegar.

Lamb & Goat Dishes

Lamb Korma (GF)		32
Tender pieces of lamb cooked in a thick and aromatic creamy sauce with ground cashews and mild spices.		
Lamb Rogan Josh (GF)	 	32
Tender lamb slowly cooked in the traditional tomato and onion based sauce for which we are famous. Our customers travel from far and wide to enjoy this succulent dish.		
Saag Lamb (GF)	 	32
Finely chopped spinach and spices such as cumin and cardamom form the base of the richly flavoured sauce covering tender chunks of boneless lamb.		
Lamb Madras (GF)	   	32
Cooked in a sour sauce with a delicate blend of authentic spices, dried coconut and mustard seeds.		
Methi Palak Lamb - Chef's Special (GF)	 	32
Tender lamb simmered in a sauce with chopped spinach and fenugreek leaves.		
Goat Curry (GF)	 	32
Succulent goat meat cooked on the bone with tomato, cloves, cardamom pods and fennel. Traditionally served on special occasions.		

Seafood Dishes

Fish Curry (GF)		34
Fish pieces cooked in traditional sauce flavoured with sautéed onions and tomatoes.		
Fish Goan Curry (GF)	   	34
Fish pieces cooked in a mouthwatering Goan style sauce with coriander seeds and dried coconut.		
Prawn Malai Korma (GF)		36
Tiger prawns cooked in a thick and aromatic sauce with ground cashews, cream and mild spices.		
Prawn Malabari (GF)	  	36
Tiger prawns cooked with dried coconut, mustard and coriander seeds in a thick sauce. If you're a seafood connoisseur you'll love this dish.		
Prawn Jhal Frazi (GF)	 	36
Tiger prawns with sliced capsicum, onions and tomatoes. A traditional Punjabi dish.		
Prawn Madras (GF)	   	36
Tiger prawns cooked in a sour, medium to hot sauce with a delicate blend of authentic spices including dried coconut and mustard seeds.		

Vegetarian Dishes

Aloo Bhazi (GF) (VO)		20
Potato chunks cooked in a thin, Bombay style curry, spiced with turmeric and cloves.		
Bhindi Masala (GF) (VO)		24
Okra cooked with sautéed tomatoes and onion. A traditional Punjabi home cooked dish.		
Dhal Makhani (GF)		21
Black lentils cooked with tomato, ginger, garlic, coriander and our special blend of spices. Finished with a touch of cream.		
Dhal Punjabi (GF) (VO)		20
Yellow lentils cooked with tomatoes and an irresistible blend of traditional spices. People travel for miles to taste this sought after dish.		
Malai Kofta		24
Mildly spiced homemade potato dumplings cooked in our Chef's special creamy sauce. Garnished with dried fruit.		
Mattar Paneer (GF)		25
Ricotta cheese cooked with green peas and a blend of traditional Northern Indian spices.		
Mixed Vegetable Curry (GF) (VO)		24
Combination of seasonal vegetables cooked in a thick sauce. Get your daily serve of veg.		
Mushroom Karahi (GF) (VO)		24
Mushrooms lightly cooked with crushed spices and freshly sliced capsicum.		
Navratan Korma (GF)		25
Mixed seasonal vegetables in a rich sauce with mild spices and a hint of cream.		
Palak Aloo (GF) (VO)		24
Pieces of potato covered in a rich sauce made from finely chopped spinach. Flavoured with fragrant spices such as cardamom.		
Palak Paneer (GF)		25
Pieces of fresh ricotta cooked in a curry made of finely chopped spinach and spices such as cumin and cardamom.		
Methi Palak Paneer - Chef's Special (GF)		25
Fresh ricotta cheese simmered in a sauce with chopped spinach and fenugreek leaves.		
Paneer Butter Masala (GF)		25
Fresh ricotta cheese cooked in our homemade tomato sauce with a hint of butter and cream.		

Tandoori Breads

Cooked fresh in our charcoal fired tandoor

Plain Naan	6
Punjabi leavened bread lightly brushed with ghee.	
Garlic Naan	7
Punjabi leavened bread topped with garlic and brushed with ghee.	
Butter Naan	7
Butter folded through our famous Punjabi leavened bread.	
Cheese Garlic Naan	8
Naan stuffed with lightly spiced ricotta cheese with garlic on the top.	
Chilli Naan	7
Punjabi leavened bread cooked with red and green chillies.	
Keema Naan	8
Our famous Naan stuffed with spiced lamb mince.	
Peshwari Naan	8
Yoghurt enriched Naan stuffed with dried fruits.	
Aloo Kulcha	8
Soft Naan stuffed with mashed spiced potatoes.	
Paneer Kulcha	8
Our famous Naan stuffed with lightly spiced ricotta cheese.	
Roti (VO)	6
Unleavened wholemeal bread. A staple of the Indian diet.	
Missi Roti (VO)	7
A staple in Punjabi homes, roti prepared with wheat and chickpea flour flavoured with onion, green chilli, coriander and finished with a touch of salt.	
Paratha	7
Unleavened wholemeal dough, coiled and folded to make a flaky bread.	
Aloo Paratha	8
Paratha stuffed with mashed spiced potatoes.	

Rice Dishes

Steamed Rice (Serves two) (GF) Steamed basmati rice.	9
Pulao Rice (Serves two) (GF) Saffron flavoured basmati rice cooked with a hint of spice.	10
Zeera Rice (Serves two) (GF) (VO) Fragrant steamed basmati rice sauteed with cumin seed.	12
Mattar Pulao (Serves two) (GF) (VO) Basmati rice cooked with green peas and spices.	12
Mushroom Biryani (GF) (VO) Mushrooms cooked with basmati rice and spices.	24
Vegetable Biryani (GF) (VO) Seasoned vegetables cooked with basmati rice and spices.	24
Goat Biryani (GF) Succulent goat cooked with basmati rice and spices. Served with raita.	32
Chicken Biryani (GF) Free range chicken cooked with basmati rice, herbs and spices. Served with raita.	30

Side Dishes

Pappadams (VO) Light and crispy discs made from pulse flour.	7
Raita Finely grated cucumber, pineapple and mild spices in natural yoghurt.	7
Kachumber Salad (VO) A flavoursome mix of chopped tomatoes, cucumber and onion.	7
Mint Chutney Mint and yoghurt combined with our chef's selection of spices.	4
Tamarind Chutney (VO) A mildly spiced blend of tamarind and dates.	4
Sweet Mango Chutney, Lime Pickle Or Mixed Pickle	4
Garden Salad	14
Hot Chips (per serve)	10

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)