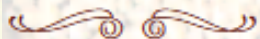




Mother's Day Menu



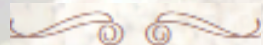
Free glass of red or white wine

\$55 pp

min for 2 pax



STATERS



SAMOSA or CHEESE CORN SAMOSA

Crispy, spicy, and simply irresistible / Crunchy, cheesy, and full of flavor.

ONION BHAJI

Spinach flavoured Indian savoury stuffed with potatoes and green peas. V

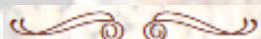
PALAK CHICKEN TIKKA or MALAI TIKKA

Spinach & garlic flavoured chicken morsels. GF / Creamy, tender, and enriched with nuts and cashews.

FISH PAKORAS or TANDOORI FISH

Timeless and irresistibly smooth. / Smoky, spicy, and perfectly grilled to flavor-packed perfection.

MAIN PICK ANY



BUTTER CHICKEN

Tender pieces of chicken tikka cooked with makhani gravy, finished with cream and butter. GF

CHICKEN TIKKA MASALA

Tender pieces of chicken breast tikka, tossed in mild flavored onions & tomato gravy. GF

MANGO CHICKEN

Boneless chicken curry cooked in mild curry sauce and mango puree. GF

LAMB ROGAN JOSH

Free range lamb from Cowra, cooked in mild spicy gravy with Kashmiri spices. GF

LAMB KORMA

Smooth gravy of onions, tomato and cashews. Choice of lamb, beef or chicken. GF

LAMB SAAG

Succulent free-range lamb from Cowra, slow-cooked with fresh spinach and aromatic spices, creating a rich and flavorful classic. GF

BEEF KORMA

Smooth gravy of onions, tomato and cashews. GF

BOMBAY BEEF

Tender pieces of beef cooked in onion & tomatoes. GF

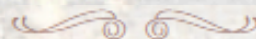
BEEF VINDALOO

Spicy gravy cooked with spices and vinegar. GF

GOAT

Goat on bones cooked with exotic spices. GF

VEG AND VEGAN



PANEER BUTTER MASALA

Cottage cheese cooked with flavorful gravy of onions, tomato and cashews. GF,N

PALAK PANEER

Cottage cheese served with coarsely chopped spinach gravy. GF

MALAI KOFTA

Deep-fried vegetable mince balls served in a rich, mild cashew-based curry. N

DAL MAKHANI

Black lentils gently simmered overnight, finished with a touch of butter and cream. GF

ALOO MATAR TAMATAR

Peas and potatoes cooked in tomato puree sauce. V,GF

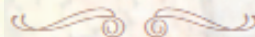
CHANNA MASALA

Tender chickpeas in a tangy tomato gravy, infused with aromatic spices. V/ GF

DAL TADKA

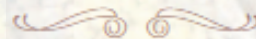
Yellow lentils, tempered with cumin and garlic. V, GF

CHOICE OF BREADS



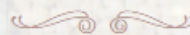
NAN, GARLIC, CHEESE, CHEESE AND GARLIC, ROTI.

CHOICE OF RICE



PLAIN RICE, TURMERIC RICE, SAFFRON PAULO.

DESSERT



GULAB JAMUN or SHAHI TUKDA

Soft, syrupy, and melt-in-your-mouth sweet delight. / Rich, creamy, and soaked in saffron-kissed sweetness.