

LUNCH MENU

ENTREES

Vegetable Samosa \$6.50

Wholesome vegetables in a mild masala sauce, encased in a crisp tasty pastry (2 Samosa) and served with chutney

Onion Bhajees \$6.50

Light crispy fritters served with tamarind chutney (4 Bhajees)

Chicken Tikka \$9.50

Lean breast, marinated in spicy yoghurt, tender baked in the Tandoor (5 pieces)

Burah Kebab \$10.50

Premium lamb pieces marinated in zesty spices, char-grilled to perfection (5 pieces)

Palace Platter \$17.50

A tempting selection of entrees - Samosa, Bhajees and Tandoori meats served with salad & chutney

(Serves 2)

BANQUET

Lunch Banquet \$20.00(per person)

Onion Bhagees, Chicken Tikka, Butter Chicken, Rogan Josh, Vegetable Jaypuri & Naan Bread

(Minimum 2 persons)

INDIAN BREADS

Baked in the Tandoor oven

Mini Naan \$2.00

Traditional Indian leavened bread

Mini Garlic Naan \$2.50

Leavened bread with a generous sprinkling of crushed garlic

CHUTNEY & PICKLES

Raita \$2.50

Classic cooler with cucumber and organic yoghurt

Chutney and Pickles \$2.00ea

Mango chutney, lime pickle, mint chutney

Chutney and Pickle Tray \$6.50 tray

Roasted Poppadoms \$2.00

Wafer thin spiced crisp bread

LUNCH MENU

MAINS

All curries are served with Basmati Rice

Butter Chicken \$9.95

Tender tandoor baked chicken in a dreamy masala sauce - best this side of Bombay

Chicken Korma \$9.95

A mild delicate creamy curry with coconut, sultanas and cashews

Chicken Tikka Masala \$9.95

Marinated pieces of chargrilled chicken breast with garlic, ginger and aromatic spices - ever popular

Chicken or Lamb Madras \$9.95

Chicken or lamb pieces in a spicy tomato masala sauce, garnished with coconut - renowned South Indian dish.

Chicken or Lamb Vegetable Biryani \$9.50

A wholesome blend of chicken or lamb, basmati rice, and seasonal vegetables - garnished with roasted nuts

Chicken Aloo \$9.95

Lightly spiced chicken with crisp seasonal vegetables, and aromatic spices

Rogan Josh \$9.95

Spiced lamb curry simmered with tomato and a dash of aniseed - the popular choice

Lamb or Chicken Vindaloo \$9.95

A powerful curry with ground chili, garam masala and fresh tomatoes - famous dish from Goa

Shrimp Malabari \$10.50

Shrimps sautéed with onions, capsicum, chilies and tomato. Cooked in a cashew and coconut sauce

Fish Masala \$10.50

Subtle seafood curry with a tangy masala sauce

VEGETARIAN

Vegetable Jaypuri \$9.00

Crisp seasonal vegetables with aromatic spices - garnished with cashews and poppadom pieces

Palak Paneer \$9.00

Homemade cottage cheese tempered with cumin seed, then cooked with tomato and fresh creamy spinach

Aloo Gobi \$8.50

Wok steamed cauliflower and potato tempered with cumin seeds in a masala sauce

Dahl Maharani \$8.50

Whole black lentils soaked overnight, cooked on a slow fire with fenugreek and mustard seeds