

( Starters and Entrees )

<b>Papadoms (4)   Masala Papadoms (2)</b>	<b>\$3.00</b>
<b>Onion Bhaji</b> Onions battered in spiced chickpea flour & deep fried	<b>\$10.00</b>
<b>Mixed Vegetable Pakora</b> Mixed vegetables dipped in spiced chickpea flour & deep fried	<b>\$6.50</b>
<b>Samosa (Vegetable or Meat) (2 pieces)</b> Deep fried triangular pastry filled with meat or vegetables.	<b>\$7.00</b>
<b>Vegetable Samosa</b> Spicy vegetable stuffed in a triangular pastry & deep fried	<b>\$6.50</b>
<b>Meat Samosa</b> Lightly spiced lamb mince stuffed in a triangular pastry & deep fried	<b>\$7.00</b>
<b>Samosa Chat</b> Vegetarian samosa topped with yoghurt, tamarind & dates chutney	<b>\$7.00</b>
<b>Chicken Liver</b> Chicken liver cooked with onion & tomato (A healthy dish)	<b>\$9.00</b>
<b>Chicken Salad</b>	<b>\$12.00</b>

( Entree from our Tandoor (Clay oven) )

<b>Chicken Tikka</b> Tender chicken boneless pieces marinated in yoghurt & spices. Cooked in theTandoor	<b>\$10.00</b>
<b>Chilli Chicken</b> Boneless chicken pieces marinated in fresh green chilli & coriander. Cooked in theTandoor	<b>\$10.00</b>
<b>Seekh Kebab</b> Lightly spiced lamb mince balls roasted in the Tandoor	<b>\$10.00</b>
<b>Barrah Kebab</b> Lamb cutlets marinated in yoghurt, fresh garlic, ginger & finished in the Tandoor	<b>\$12.00</b>
<b>Fish Tikka</b> Tandoori style boneless fish cooked in the Tandoor.	<b>\$10.00</b>

**Tandoori Mixed Platter** **\$21.00**  
A combination of seekh kebabs, lamb cutlets, chicken tikka & tandoori chicken

**Tandoori Chicken** **Half**  
Tender chicken marinated in yoghurt, fresh garlic, ginger, spices & cooked in the Tandoor **\$10.00**  
**Full**  
**\$18.00**

**( Chapati's Special Curry (With Basmati rice) )**

**Chef's Special** **\$19.00**  
Combination of Chicken, Lamb and Potatoes  
in lightly spiced onion & tomato gravy

**Maharaja's Choice** **\$19.00**  
Chicken or lamb or beef cooked with mushrooms & capsicums

**Goat Curry Masala** **\$19.00**  
Tender boneless meat cooked in North Indian style.  
For a wild man or woman

**Jalfrezi (Lamb|Beef|Chicken Tikka)** **\$19.00**  
Freshly ground spices with onions & chillies.  
A method to bring out the most delicious taste with extra special flavor.

**Do-Piazza (Lamb|Beef|Chicken)** **\$19.00**  
With double onions (which is what do-piazza  
means) An elegant dish served mild or as hot as you like.

**Kadai (Lamb|Beef|Chicken Tikka)** **\$19.00**  
Onions, capsicum, tomatoes and whole spices with fresh ginger and finished with coriander.

**( Main Course )**

All mains are served with plain Basmati rice.

We will endeavour to cook all the dishes to your taste, mild, medium, hot or extremely hot.

**Chicken**

**Chicken Shahi Korma** **\$19.00**  
Tender chicken cubes cooked in a gravy of tomato, fresh cream, nuts & sultanas producing a  
lightly spiced creamy taste

**Chicken Makhani (Butter Chicken)** **\$19.00**  
BBQ chicken pieces cooked in a mild creamy tomato sauce.

**Chicken Tikka Masala** **\$19.00**  
Clay oven chicken BBQ pieces cooked with  
tomato, capsicums & fresh coriander

**Chicken Saagwala** **\$19.00**  
Cooked with spinach & onion

**Chilli Garam Chicken** **\$19.00**  
BBQ chicken pieces, cooked with fresh green chilli, tomato & spring onion

**Chicken Madras** **\$19.00**  
Chicken pieces cooked in coconut cream and Madras spices

**Ginger Chicken** **\$19.00**  
Boneless chicken pieces cooked in garam masala and fresh ginger

**Mango Chicken** **\$19.00**  
Chicken pieces cooked in delicious mango flavoured cream and lightly spiced sauce

**( Lamb or Beef )**

**Saagwala** **\$20.00**  
Cooked with spinach. A specialty dish from Punjab

**Rogan Josh** **\$20.00**  
Prepared in our selected spices & Kashmiri style

**Vindaloo (Hot or very hot)** **\$20.00**  
Cooked in hot Vindaloo spicy sauce. Popular for its unique tangy taste & hotness. A traditional dish from the shores of Goa

**Korma** **\$20.00**  
Prepared in fresh cream, onion, tomato gravy & nuts

**Madras** **\$20.00**  
Popular South Indian dish, prepared in coconut cream, onion, tomato & Madras spices

**Masala** **\$20.00**  
Popular Central Indian dish, cooked with capsicum, tomato & fresh coriander

**( Sea Food )**

**Macchi Masala** **\$19.00**  
Boneless fish cooked with tomato, capsicum & fresh coriander

**Macchi Nariyalwala** **\$19.00**  
Boneless fish delicately cooked with coconut milk, onion & tomato. A taste of Madras

**Butter Prawns** **\$20.00**  
Prawns panfried with fresh garlic, prepared in a rich creamy sauce

**Prawn Masala** **\$20.00**  
Prawns cooked in our special masala gravy, tomato & capsicums

**Goan Fish Curry** **\$19.50**  
Fish fillet cooked in a fine thick tomato & coconut gravy finished with lemon & cream

**Prawn Malbari** **\$21.00**  
Peeled prawns cooked with sauteed onions, capsicum, tomatoes & coconut milk & garnished with cream

**( Vegetarian (Greens) Delight )**

**Mixed Vegetable** **\$16.00**  
Seasonal vegetables cooked in a mildly spiced tomato gravy

**Aloo Mutter Panner** **\$16.00**  
Green peas & potatoes cooked with home made cheese

**Chana Masala** **\$15.00**  
Chickpeas cooked in garlic, ginger & onion

**Palak Paneer** **\$16.50**  
Spinach cooked with cottage cheese garnished with spring onions & fresh coriander

**Shahi Paneer** **\$16.50**  
A taste of punjab. Home made cheese cooked in tomato & onion sauce

**Aloo Gobi** **\$16.00**  
Potatoes & cauliflower

**Malai Kofta** **\$16.50**  
Mashed potatoes & cottage cheese balls cooked in creamy onion & tomato sauce

**Mixed Vegetable Vindaloo** **\$16.00**  
Seasonal mixed vegetable in vindaloo sauce. Unique tangy taste

**Dhal Makhani** **\$15.00**  
Assorted lentils cooked in garam masala

& cream, mild creamy taste

**Butter Paneer**

**\$16.50**

Paneer cooked in our butter sauce

**Paneer Jalfrezi**

**\$16.50**

Paneer cooked with onions, chillies  
& fresh spices

**(Jay's Banquet )**

\$35 per person - (minimum 2 persons)

**Entrees**

Papadoms

Mixed Platter

A combination of Chicken Tikka, Seekh Kebab, Barrah Kebab, Vegetable Samosa with Sauce

**Mains**

Butter Chicken, Lamb or Beef Rogan Josh,

Mixed Vegetable Korma

served with Basmati rice, Naan Bread,

Pickles & Chutney

**Sweets**

Fruit Salad and Ice Cream

Tea or Filtered Coffee

**( Biryani Selections )**

Prepared in Basmati rice and served with Raita

**Mixed Vegetable Biryani**

**\$15.00**

**Chicken, Lamb or Beef**

**\$18.00**

**Butter Naan**

**\$20.00**

**( Extra rice Dishes )**

**Plain Rice**

**\$4.00**

**Jeera (Cumin) Rice**

**\$8.00**

**Pulao Rice**

**\$10.00**

**( Bread from our Clay Oven (Tandoor) )**

<b>Chapati (Roti)</b>	<b>\$3.50</b>
Wholemeal bread lightly coated with butter	
<b>Plain Naan</b>	<b>\$3.50</b>
<b>Butter Naan</b>	<b>\$4.50</b>
<b>Garlic Naan</b>	<b>\$4.50</b>
<b>Plain Paratha</b>	<b>\$4.50</b>
<b>Aloo Paratha</b>	<b>\$5.00</b>
Multi layered bread filled with green peas and potatoes	
<b>Cheese Naan</b>	<b>\$5.00</b>
<b>Cheese and Spinach Naan</b>	<b>\$5.50</b>
<b>Cheese &amp; Garlic Naan</b>	<b>\$5.50</b>
<b>Peshawari Naan</b>	<b>\$6.00</b>
Naan stuffed with nuts,sultanas and coconuts	
<b>Aloo Naan</b>	<b>\$5.50</b>
Naan stuffed with mashed potatoes	
<b>Onion Kulcha</b>	<b>\$5.50</b>
Bread filled with onion and fresh coriander	
<b>Kheema Naan</b>	<b>\$6.00</b>
Lamb stuffed with lamb mince	
<b>( Side Dishes )</b>	
<b>Raita</b>	<b>\$3.00</b>
<b>Sweet Mango Chutney</b>	<b>\$3.00</b>
<b>Mixed Hot Pickles</b>	<b>\$3.00</b>
<b>Tamarind and Dates Sauce</b>	<b>\$3.00</b>
<b>Onion Salad</b>	<b>\$5.00</b>
<b>Salad</b>	<b>\$7.00</b>
Slices of Carrots, Cucumber, Tomatoes & Onion	

**Side Dish Platter**

Raita, Mango Chutney, Pickles, Mint Sauce

**\$8.00**