

Beef Curries 21.9

- 33. **BOMBAY BEEF** (advise medium or hot)
Beef cooked with Indian herbs and a touch of cream.
- 34. **BEEF MAHARAJA**
Cooked with creamy sauce with pineapple and dried fruits.
- 35. **KADAH BEEF** (medium hot)
Cooked with tomato, onion, capsicum and green chilli.

Seafood Curries 23.9

- 36. **PRAWN MALABAR**
Coconut flavoured with capsicum, tomatoes, onion and peas.
- 37. **GOA PRAWN CURRY**
Coconut flavoured curry with mustard seeds and special spices.
- 38. **PANJIM FISH CURRY**
Bonelss pieces of fish simmered in spiced coconut milk.
- 39. **FISH AMRITSARI**
Cooked in creamy sauce, dry nuts, Indian herbs.

House Speciality & Rice

- 40. **BIRYANI HYDERABADI** Lamb, Beef 21.9
Lightly spiced basmatic rice dish. Chicken 19.9
Vegetables 19.9
- 41. **CHICKEN MAKHNI** 19.9
Chicken dish prepared in orange and creamy sauce.
- 42. **Rice Basmati** ✓ 2.0
With saffron & cumin seeds.

Drinks

- 43. **MANGO LASSI** 4.5
Yoghurt based cold drink with mango
- 44. **SOFT DRINKS & SPARKLING WATER**
Coke, Diet Coke, Solo, Lemonade. (Can 375ml) 3.5
Bundaberg Ginger Beer, Sparkling Water. (330ml) 4.5

Tandoori Flat Breads 3.5

- 45. **PLAIN NAAN** 🍄
Fine plain flour bread cooked in the Tandoor.
- 46. **GARLIC NAAN** 🍄 Bread cooked with garlic on top and garnished with coriander.
- 47. **NAN MAKHNI** 🍄
Bread with sesame seed and coriander on top.
- 48. **TANDOORI ROTI** Wholemeal bread. ✓ 🍄

Tandoori Stuffed Breads 6.5

- 49. **PESHWARI NAN** 🍄
Bread cooked with dry nuts and cream.
- 50. **KEEMA-NAN** 🍄
Stuffed with minced lamb and potatoes.
- 51. **VEGETABLE PARATHA** ✓ 🍄
Stuffed with potato, and herbs.
- 52. **CHICKEN PARATHA** 🍄 Plain flour bread stuffed with roasted chicken, onion and coriander.
- 54. **CHEESE NAN** 🍄 Cottage cheese potato & spice bread.
- 53. **CHEESE NAN WITH GARLIC** 🍄

Side Dishes

- 55. **CUCUMBER YOGHURT** Cucumber yoghurt with green chilli & masala. 4.9
- 56. **TOMATO ONION** garnished with coriander. ✓ 3.5
- 57. **MINT YOGHURT** prepared with special herbs. 3.0
- 58. **MANGO CHUTNEY** ✓ 3.0
- 59. **BANANA COCONUT** ✓ 4.0
- 60. **MIXED PICKLE** ✓ 3.0
- 61. **PAPADUM** (5 pieces) ✓ 4.9
- 62. **GREEN SALAD** ✓ 9.0
Red Onion, cucumber, green chillies topped with chaat masala & lemon juice.

Home Made Desserts

- 63. **MANGO KULFI** 5.0
cream & mango based ice cream.
- 64. **GULAB JAMUN** (2 pcs) Indian sweet dumpling. 🍄 5.0

Vegan ✓ Contains Gluten 🍄 Contains Nuts 🍄

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November 2021

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Snacks

Mint Yoghurt served with Snacks




1. **VEGETABLE SAMOSA** (2 pieces)    8.9
Stuffed with peas, potatoes, cumin seeds and deep fried.
2. **MEAT SAMOSA** (2 pieces)   9.9
Stuffed with minced lamb, peas, potatoes, spices and deep fried.
3. **ONION BHAJI**  8.9
Onion and lentil flour preparation with selected spices.
4. **MIXED VEGETABLE PAKORA**  8.9
Lightly fried cauliflower, onions, potato, coriander and crisp fried.
5. **TANDOORI LAMB CUTLETS**
Lamb cutlets marinated overnight and cooked in Tandoor.

3 pieces	16.9
4 pieces	22.5
6. **CHICKEN TIKKA** (4 pieces) 14.9
Boneless spring chicken fillet marinated overnight and cooked in Tandoor.
7. **SEEKH KEBAB** (4 pieces) 14.9
Spiced minced lamb pressed on skewer and smoke roasted in Tandoor.
8. **TANDOORI CHICKEN** (Half) 9.9
Chicken marinated in spices, ginger, garlic extract, lemon juice, yoghurt and smoke roasted.
9. **MIXED PLATTER**  15.9
Combination of Tandoori Lamb Cutlet, Chicken Tikka, Seekh Kebab, Vegetable Samosa and Vegetable Pakora.

Notes

- Great quality and service are our aim at all times. Please text or call 0412 480 652. Your feedback will only help us improve our selves.
- All curries and tandoori entrées are gluten and MSG free.
- Chilli and spice levels vary from curry to curry, feel free to ask for guidance.
- We can make our curries kid friendly, just advise our staff.

Vegetable Curries 19.9

10. **MIXED VEGETABLES** 
A bountiful assortment of fresh garden vegetable curry in herbs and tomatoes.
11. **POTATO & EGGPLANT** 
Potato and eggplant. Dry vegetable curry.
12. **PEAS & COTTAGE CHEESE**
Green peas and homemade cheese curry preparation.
13. **MUSHROOM, POTATO & PEA CURRY** 
Mushroom, potato and green peas, one of the most popular dishes of North India.
14. **POTATO, PEAS & TOMATO CURRY** 
Potato, green peas and tomato curry prepared with onion and tomato sauce.
15. **MALAI KOFTA**  
A vegetarian **speciality** of Gur Taj, served with thick cashew & almond nut gravy, garnished with a coriander of fresh cream.
16. **PANEER MAKHANI**
Sauteed in butter and a homemade cheese curry preparation.
17. **PANEER TIKKA MASALA**
Sauteed in butter and a homemade cheese curry prepared with capsicum, tomato & peas.
18. **POTATO, PEAS & COTTAGE CHEESE**
Potato, peas and home made cheese prepared with onion and tomato sauce.
19. **DAAL (YELLOW SPLIT LENTILS)**  17.9
Selected lentils in delicate masala.

Traditional Indian Curries

20. **KORMA** (mild)

Lamb, Beef	21.9
Chicken	19.9
Vegetable	19.9

Rich and creamy sauce curry of Lamb, Beef, Chicken or Vegetables.
21. **SAAG (SPINACH)**

Lamb, Beef	21.9
Chicken	19.9
Potato	19.9
Cottage Cheese	19.9

Green leafy spinach blended with onions, tomatoes, cumin seed and spices.

Vegan  Contains Gluten  Contains Nuts 

22. **VINDALOO** (advise medium or hot)

Lamb, Beef	21.9
Chicken	19.9
Prawn	23.9

Hot and spicy curry with mustard seed, fried red chilli, traditional dish of Goa, southern India.
23. **MASALA**

Lamb, Beef	21.9
Chicken	19.9
Prawn	23.9
Vegetable	18.9

Delicately roasted Indian spices and herbs together with onion & tomato sauce. Garnished with coriander leaves.
24. **MADRAS** (advise medium or hot)

Lamb, Beef	21.9
Chicken	19.9
Prawn	23.9
Vegetable	18.9

Spicy hot curry prepared with coconut cream Madras curry powder and hot spices.

Chicken Curries 19.9

25. **BUTTER CHICKEN** (advise if ordering for **kids**)
Boneless spring chicken fillets cooked in Tandoor and then prepared in orange and creamy sauce.
26. **MANGO CHICKEN** (mild)
Boneless chicken in a rich mango sauce.
27. **CHICKEN TIKKA MASALA**
Chef's special preparation.
28. **CUMIN CHICKEN**
Cumin flavoured thick sauce chicken curry.
29. **CHICKEN DO PIAZA**
Chicken curry cooked with onions, tomatoes, capsicum and peas.

Lamb Curries 21.9

30. **ROGAN JOSH**
The original lamb curry.
31. **MEAT KOFTA**
Minced lamb blended with spices and oriental sauce.
32. **LAMB DO PIAZA**
Lamb curry cooked with onions, tomatoes, capsicum and peas.

DID YOU KNOW?

Third party delivery partners charge small businesses around **35% fee**. Order direct to support your local businesses and economy.