



— tandoori bites —

FOOD MENU



ENTRÉE

CHIPS | \$10

Golden crispy chips sprinkled with chicken salt

TANDOORI CHICKEN POCKETS | \$12

Tender marinated chicken tikka pieces with cheese wrapped in a warm, golden brown hand folded crust.

BUTTER CHICKEN POUTINE | \$16

Golden fries topped with tender chicken in a creamy butter chicken sauce,

JALAPEÑO POPPERS \$18

Fresh jalapenos filled with cream cheese and tangy sauce, coated in breadcrumbs and fried to perfection

PANI PURI | \$12

DF, V+

Delicate semolina shells filled with a zesty mixture of spiced potatoes and tangy tamarind water, creating an explosion of flavours in every bite

DAHI PURI | \$16

Crispy semolina shells filled with a refreshing mix of yoghurt, tangy tamarind chutney, mint sauce and spices, topped with crunchy sev.

PAPRI CHAAT | \$18

A symphony of crispy papri, tangy tamarind chutney, yoghurt and mint sauce, topped with spices and fresh coriander.

BHEL PURI | \$14

A popular snack street made from puffed rice, sev, fresh onion and tomato, tossed with tamarind chutney, and a mix of sweet and tangy spices.

ONION BHAJI | \$14

Golden crispy onion fritters seasoned with a blend of fragrant spices, served with tangy sauces.

SAMOSA CHAAT | \$15

Crispy samosa crushed and topped with tangy chutneys, spiced chickpeas, yoghurt, and crunchy sev for a flavorful delight.

BUTTER CHICKEN PASTA | \$24

Tender chicken chunks in rich, creamy butter chicken sauce, tossed with pasta and finished with aromatic spices and cheese.

CHICKEN 65 | \$24

Deep fried marinated chicken pieces coated in tangy and spicy seasoning containing red chilli, ginger, garlic and curry leaves.

CHICKEN KALI MIRCH | \$26

Flavourful chicken cooked in aromatic black pepper, cumin, ginger and garlic sauce.

SEAFOOD

CALAMARI RINGS | \$19

Crumbed pieces of delicate squid served with tartare sauce.

AMRITSAR FISH FRY | \$20

Tender fish fillets marinated in spices, coated in a golden crust and fried to perfection.

PEPPER FRIED PRAWNS | \$24 GF, DF

Plump prawns delicately seasoned with freshly ground pepper, fried to golden perfection, served with tartare sauce



BEER COMBOS

1. PINT OF BEER WITH A PORTION OF PEPPER FRIED PRAWNS | \$15+
2. PINT OF BEER WITH A PORTION OF BUTTER CHICKEN POUTINE | \$15+
3. PINT OF BEER WITH A PORTION OF JALAPENO POPPERS | \$15+
4. PINT OF BEER WITH A PORTION OF CALAMARI RINGS | \$15+

SIZZLERS

TANDOORI VEG SIZZLER | \$46

A sizzling platter featuring an assortment of potato cutlets, onion bhaji, panner tikka & hariyali Panner tikka, grilled in oven, served with a small portion of fragrant biryani rice

TANDOORI NON VEG SIZZLER | \$50

A sizzling platter featuring an assortment of chicken tikka, chicken malai tikka, chicken seekh kebab and lamb seekh kebab served with a small portion of fragrant biryani rice.

FROM THE WOK

HONEY CHILI POTATO | \$21 GF, V+, DF

Crispy fries tossed in a sweet & spicy chilli sauce drizzled with honey, topped with sesame seeds and scallions.

CRISPY VEGETABLES | \$21 GF, V+, DF

Assorted vegetables lightly battered and fried, tossed in a sweet & sour sauce.

CHILLI PANEER | \$22

Crispy panner cubes tossed in sweet & spicy chilli sauce with onions & capsicum.

CHILLI CHICKEN | \$22

Tender chicken pieces marinated in spices and stir fried a tangy chilli sauce.

VEG MANCHURIAN | \$19 DF, V+

Delicate vegetable balls bathed in Savory sauces, topped with sesame seeds.

INDIAN STYLE NOODLES (VEG/CHICKEN) | \$22/24

Stir fried noodles with fresh veggies infused with spices and flavourfull sauces.

HAKKA NODDLES (VEG/CHICKEN) | \$21/23 DF

Sizzling stir fried noodles with vibrant veggies, blended with soya and tomato sauce.

SCHEZWAN NOODLES (VEG/CHICKEN) | \$21/23 DF

Wok tossed noodles infused with fiery schezwan sauce with veggies and spices.

FRIED RICE (VEG/CHICKEN) | \$18/20 DF, GF

Stir fried cooked rice seasoned with soya sauce and garlic. tossed with veggies.



CLAY OVEN

PANEER TIKKA | \$24 GF

Cubes of panner marinated in yoghurt & authentic indian spices, grilled in clay oven

HARIYALI PANEER TIKKA | \$24 GF

Chunks of panner marinated in mint, coriander and spices, grilled in clay oven.

CHICKEN TIKKA | \$24 GF

Tender chicken pieces marinated in traditional spices and yoghurt, grilled in clay oven, imparting a smokey aromatic flavour.

CHICKEN MALAI TIKKA | \$24 GF

Juicy chicken pieces marinated in cream, yoghurt & aromatic spices, grilled in clay oven for a melt in your mouth experience.

TANDOORI CHICKEN (FULL/HALF). | \$40/24 GF

Juicy chicken on bones marinated in a blend of spices and yoghurt, grilled in oven for a smokey flavour.

TANDOORI LAMB CHOP | \$36 GF

Tender lamb chops marinated in authentic indian spices, grilled in clay oven.

CHICKEN SEEKH KEBAB | \$22

Juicy minced chicken blended with aromatic spices, skewered and grilled in oven

LAMB SEEKH KEBAB | \$24

Succulent minced lamb blended with aromatic spices, skewered & grilled in Oven,



MAIN COURSE

DAL TADKA | \$18 GF, DF, V+

Cooked lentils seasoned with tempering of spices.

MIXED VEGETABLE KORMA | \$22 GF

Assorted vegetables cooked in a thick creamy gravy with fragrant herbs.

DAL MAKHANI | \$21 GF

Slow cooked black lentils infused with spices & enriched with butter & cream.

JEERA ALOO | \$18 GF, PV+

Boiled potato sautéed with cumin seeds along with aromatic spices.

MALAI KOFTA | \$24 GF

Deep fried balls made from a mixture of cottage cheese, spices & nuts, served in creamy tomato & cashew gravy.

EGGPLANT MASALA | \$22 GF

Mashed eggplant roasted over open flame & cooked with onions, tomatoes and spices.

SPINACH PANNER | \$24 GF

Panner cubes cooked in smooth blend of blanched spinach, garlic & spices.

SHAHI PANNER | \$24 GF

Paneer cubes simmered in a creamy sauce enriched with cashews, cream & spices.

KADHAI PANEER | \$24 GF

Panner cubes sautéed with bell peppers, onions & aromatic spices in a robust tomato gravy.



PANEER TIKKA MASALA | \$24 ^{GF}

Tandoori cubes of marinated paneer simmered in a rich tomato based gravy infused with traditional Indian spices

BUTTER CHICKEN | \$26 ^{GF}

Tender chicken simmered in a smooth tomato based gravy with cream, butter & blend of aromatic spices.

MANGO CHICKEN | \$26 ^{GF}

Tender chicken pieces cooked in mango sauce to give a sweet savoury flavour

CHICKEN MADRAS | \$26 ^{GF, DF}

Tender chicken simmered in bold tangy curry made with tomatoes, coconut & south Indian spices

CHICKEN TIKKA MASALA | \$26 ^{GF}

Chicken tikka pieces marinated in exotic spices, simmered in tomato & cream based thick sauce with a hint of fenugreek and fresh cilantro.

KADHAI CHICKEN | \$26 ^{GF}

Chicken pieces cooked with onions & bell peppers in a rich tomato based curry.

CHICKEN VINDALOO | \$26 ^{GF, DF}

Spicy & tangy chicken cooked with spices & fiery chilli paste.

SPINACH CHICKEN | \$26 ^{GF}

Chicken pieces cooked in smooth blend of blanched spinach, garlic & spices.

LAMB KORMA | \$28 ^{GF}

Tender lamb pieces cooked in a creamy cashew gravy.

LAMB ROGAN JOSH | \$28 ^{GF, DF}

Lamb curry cooked in a variety of spices, ginger and garlic.

LAMB VINDALOO | \$28 ^{GF, DF}

Spicy & tangy lamb cooked with spices & fiery chilli paste.

SPINACH LAMB | \$28 GF

Delicate lamb pieces cooked in smooth blend of blanched spinach.

GOAT ROGAN JOSH | \$30 GF, DF

Chef's special goat on bones, slow cooked & simmered in luscious aromatic gravy.

BEEF KORMA | \$27 GF

Tender pieces of beef cooked in a creamy cashew sauce.

BEEF ROGAN JOSH | \$27 GF, DF

Beef slow cooked in a rich aromatic gravy, simmered in a ginger & tomato based sauce.

BEEF VINDALOO | \$27 GF, DF

Beef cooked in homemade chilli vindaloo paste, creating a spicy flavour.

SPINACH BEEF | \$27 GF

Tender beef pieces cooked in smooth blend of blanched spinach, garlic & spices.

PRAWNS MALABAR | \$32 GF, DF

Juicy prawns cooked in a rich creamy coconut gravy with a blend of spices & curry leaves.

FISH CURRY | \$30 GF

Fish fillets gentle simmered in spiced coconut & tomato based gravy infused with tamarind and fragrant herbs.



RICE & INDIAN BREADS

PLAIN RICE | \$6

Steamed basmati rice.

SAFFRON RICE | \$7

Fragrant basmati rice infused with saffron & cardamom.

JEERA RICE | \$7

Basmati rice infused with fragrant cumin seeds, gently sautéed.

VEG DUM BIRYANI | \$24

Fragrant basmati rice cooked with variety of vegetables & spices with saffron infused flavour, served with a small portion of raita.

CHICKEN DUM BIRYANI | \$28

Fragrant basmati rice layered with marinated chicken pieces & spices with caramelised onions & fresh herbs, served with a small portion of raita.

GOAT DUM BIRYANI | \$30

Fragrant basmati rice layered with marinated goat on bones & spices, served with a small portion of raita.

TANDOORI BUTTER ROTI | \$4

Indian flatbreads made of whole wheat flour.

BUTTER NAAN | \$5

Soft indian flatbread made with white flour, topped with melted butter.

GARLIC BUTTER NAAN | \$6

Naan bread embedded with garlic granules and melted butter.

LACCHA PARATHA | \$6

Crispy and flakey flatbread made of whole wheat flour.

CHEESE NAAN | \$8

Naan bread stuffed with melted cheese

CHEESE & GARLIC NAAN | \$9

Naan breads stuffed with cheese and garlic granules.

KIDS MENU

MINI CHEESY POUTINE | \$10

Small portion of crispy fried topped with a creamy butter chicken sauce blended with cheese

BUTTER CHICKEN & RICE | \$15

Small portion of butter chicken served with rice.

ACCOMPANYING SIDES

PAPADUM | \$4

Crispy fried thin indian wafer made of lentil flour, served with mint sauce.

MANGO CHUTNEY | \$3

Sweet and tangy chutney made of ripe mangoes.

ONION SALAD | \$8

Onions drizzled in lemon juice and chaat masala.

VINEGAR ONION SALAD | \$8

Onions soaked in vinegar.

GARDEN SALAD | \$10

Mix of fresh cucumbers, onions, tomatoes, carrot with a drizzle of lemon & salt.

PLAIN RAITA / BOONDI RAITA | \$8

Thinned yoghurt blended with herbs and mint/ Yoghurt with spice powder and crisp fried graham flour balls. Option of plain boondi or mint boondi.

CUCUMBER RAITA | \$10

Blend of sweet yoghurt, grated Cucumber and herbs.



MINI MEAL COMBOS

DAL MAKHANI AND RICE | \$15

Black lentils and kidney beans slow-cooked with butter, cream, and a blend of spices, resulting in a thick, creamy, and flavorful gravy served with basmati rice

BUTTER CHICKEN & RICE | \$15

Tender chicken simmered in a smooth tomato based gravy with cream, butter & blend of aromatic spices served with basmati rice.

LAMB ROGAN JOSH & RICE | \$17

Lamb curry cooked in a variety of spices, ginger and garlic served with basmati rice.

FEED ME

\$65 PP (MIN 2 PEOPLE)

ENTRÉE

Pani Puri, Onion Bhaji

CLAY OVEN STARTERS

Chicken Tikka, Lamb Seekh Kebaab
or

Paneer Tikka, Hariyali Paneer Tikka

MAINS

Chicken Tikka Masala, Lamb Rogan Josh
or

Dal Makhani, Panner Tikka Masala

DESSERTS

Mango Delight Ice-cream



DESSERTS

MANGO KULFI | \$10

Special indian kulfi ice cream in a refreshing mango flavour.

MANGO DELIGHT | \$12

Vanilla ice cream topped with mango pulp and drizzled with a sweet mango flavouring.

GULAAB JAMUN & ICE CREAM | \$13

Warm and delicate gulaab jamun served on top of vanilla ice cream

ICE CREAM BROWNIE SIZZLER | \$15

Hot sizzling piece of brownie topped with vanilla ice cream and drizzled with chocolate sauce, creating a sizzle and perfect combination on hot & cold.

MANGO LASSI | \$9

Creamy yogurt based mango flavoured drink made with mango pulp and cardamom.

MANGO SHAKE (WITH/WITHOUT ICE CREAM) | \$12/9

Refreshing mangi flavoured milkshake with ice cream or without.

