



LUNCH MENU MONDAY TO FRIDAY 11:30 AM – 2:30 PM

Includes curry from the lunch menu served with rice choice of pappadum / plain naan.

Add can of soft drink with your meal for \$ 1.50 (375ml cans only)

VEGETARIAN LUNCH \$ 11.90

PANEER MAKHANI Tender firm homemade Indian cottage cheese cooked in creamy almond sauce garnish with almond flakes.(GF)

MALAI KOFTA Dumpling made with potato, cottage cheese, sultanas and cashew cooked in creamy cashew sauce.

PALAK PANEER Homemade Indian cheese cooked in pureed spinach and creamy sauce with fenugreek and traditional spices.(GF)

VEGETABLE KORMA Traditional Mughlai style dish cooked in onion, tomato, creamy cashew nut based gravy.(GF)

DAHL MAKHANI..... Black lentils, red kidney beans slow cooked in Punjabi style creamy gravy seasoned with freshly ground spices.(GF)

AMRITSARI CHANNA MASALA Chickpeas cooked in onion, tomato, green chillies gravy with Punjabi spices and lemon juice.(V)

VEGETABLE VINDALOO Southern Indian specialty from Goa cooked in traditional hot gravy with malt vinegar for tangy flavour.(GF,DF)

MEAT LUNCH \$ 13.90

BUTTER CHICKEN..... Tandoor roasted boneless chicken pieces simmered in butter, tomato, almond and herb sauce, finished with fresh cream.(GF)T

MANGO CHICKEN..... Tender chicken pieces cooked in mild creamy mango sauce.(GF)

KORMA (CHICKEN/LAMB/ BEEF).....Traditional Mughlai style dish cooked in onion, tomato, creamy cashew nut based gravy. (GF)

MADRAS (CHICKEN/LAMB/ BEEF)..... South Indian delicious curry made with onion, tomato, garlic, coconut milk and infused with tamarind.(GF,DF)

VINDALOO (CHICKEN/LAMB/ BEEF).... Southern Indian specialty from Goa cooked in traditional hot gravy with malt vinegar for tangy flavour.(GF,DF)

KADHAI (CHICKEN/ LAMB/ BEEF) Traditional north Indian dish cooked with capsicum , tomato, fresh ginger and finished with fresh coriander.

KASHMIRI ROGAN JOSHTender lamb pieces cooked in tomato, onion, garlic gravy seasoned with Kashmiri spices garnished with coriander.(GF,DF)