
TO START

HOUSE MADE
PAPPADUMS, RAITA,
DATE & TAMARIND
CHUTNEY \$9

CRISPY SCHOOL PRAWNS,
PICKLED LIME MAYO \$12

PANI PURI - CHICKPEAS,
SPICED POTATO,
CUCUMBER &
TAMARIND WATER \$3.5ea

PANI PURI - RAW
SNAPPER, COCONUT &
LIME \$4.5ea

SPICY TUNA
CROQUETTES, MANGO &
MINT CHUTNEY \$12

VEGO SAMOSAS WITH
TOMATO CHUTNEY \$5ea

VEGO BHAJI,
CURRY MAYO \$7

SPICE CURED OCEAN
TROUT, PICKLED RADISH,
LIME & CHILLI \$20

BURRATA, MINT & PEANUT
CHUTNEY, HEIRLOOM
CHERRY TOMATOES &
BLOOD ORANGE \$22

TANDOOR & CURRY

TANDOOR CHICKEN, *small \$16*
YOGHURT & MINT SAUCE *large \$30*

TANDOOR MARKET FISH,
COCONUT & POMELO
SAMBOL MP

TANDOOR ANGUS BEEF
RUMP, CORIANDER, MINT
& BANANA CHIPS \$34

MADRAS CURRY, CRISPY
SKIN BARRAMUNDI &
COCONUT CHUTNEY \$32

KERALA CURRY, KING
PRAWNS, COCONUT,
CHILLI & KOKAM \$36

SRI LANKAN BLACK
CURRY, SLOW COOKED
PORK & PICKLED BANANA
BLOSSOM \$29

RAJASTHAN HOT CURRY,
LAMB SHANKS & CHICKPEAS \$34

VEGETABLE KORMA,
COCONUT PUMPKIN &
SNOW PEA LEAF SALAD \$29

ON THE SIDE

DAAL OF THE DAY \$9

SPICED CAULIFLOWER
SALAD, POMEGRANATE,
FENUGREEK & GOATS
CURD \$12

DRY CURRY OF OKRA,
POTATO & KASHMIRI
CHILLI \$16

SPICY BEETROOT &
COCONUT CURRY \$12

VEGO BIRYANI - SPICED
RICE WITH VEGETABLES,
NUTS, HERBS & SAFFRON \$14

CUCUMBER &
TOMATO SALAD \$8

GREEN APPLE RAITA \$4

PICKLE PLATE *small \$5*
large \$10

NAAN \$6

BASMATI RICE \$4

TO END

KULFI POPSICLE \$7

COCONUT PANNACOTTA,
SPICED PINEAPPLE &
COCONUT SORBET \$12

GULAB JAMUN, LEMON
CURD, YOGHURT SORBET \$16

BANQUET MENU \$55 per person

HOUSE MADE PAPPADUMS

SPICY TUNA CROQUETTES

SPICE CURED OCEAN TROUT,
PICKLED RADISH

TANDOOR CHICKEN

SRI LANKAN BLACK CURRY,
SLOW COOKED PORK & PICKLED
BANANA BLOSSOM

DAAL OF THE DAY

CUCUMBER & TOMATO SALAD

PICKLE PLATE

BASMATI RICE

NAAN

VEGETARIAN MENU AVAILABLE

10% SURCHARGE APPLIES ON
PUBLIC HOLIDAYS