



2 FAI indians

**Note: Public Holiday's all food and drinks
incur a 10% surcharge.**

**For any special dietary requirements,
please speak to the manager or the chef.**

White Wines

| | G | B |
|----------------------------------|------|----|
| RIESLING | | |
| Alkoomi (Frankland River, AU) | 9.95 | 40 |

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|---|------|----|
| PINOT GRIS | G | B |
| Innocent Bystander (Yarra Valley, VIC) | 9.95 | 40 |

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| MOSCATO | G | B |
| Pinocchio Moscato (Mornington Peninsula, AU) | 9.95 | 40 |

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|----------------------------------|------|----|
| SAUVIGNON BLANC | G | B |
| Matua Valley (Marlborough NZ) | 9.95 | 40 |

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|-----------------------------------|--|----|
| Squealing Pig (Marlborough NZ) | | 42 |
|-----------------------------------|--|----|

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|--------------------------------------|--|----|
| Stella Bella (Margaret River, WA) | | 43 |
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| WHITE WINE BLENDS | G | B |
| Annies Lane Semillon Sav (Clare Valley, SA) | 9.95 | 40 |

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| Cape Mentelle Sauvignon Blanc Semillon (Margaret River, WA) | 12 | 48 |
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| CHARDONNAY | G | B |
| Wirra Wirra Scrubby Rise Unwooden Chardonnay (Adelaide Hills, AU) | 9.95 | 40 |

Red Wines

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| PINOT NOIR | G | B |
| Juliet Pinot Noir (Mornington Peninsula, AU) | 9.95 | 40 |

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|---|----|----|
| Squealing Pig (Central Otago, New Zealand) | 12 | 48 |
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Beverages

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| CABERNET MERLOT | G | B |
| Annies Lane Cab Merlot (Clare Valley, SA) | 9.95 | 40 |

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|--------------------------------------|------|----|
| SHIRAZ | G | B |
| Mr Mick Shiraz (Clare Valley, SA) | 9.95 | 40 |

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| Mitolo Jesters Shiraz (McLaren, SA) | 12 | 52 |
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Sparkling & Champagne

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|--|----|----|
| | G | B |
| Primo Secco Sparkling (Adelaide Plains, SA) | 11 | 50 |

Rose

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|--|------|----|
| | G | B |
| Skuttlebutt Rose (Margaret River, WA) | 9.95 | 40 |

Beers

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| TAP BEERS | 10.95 |
| Please ask our staff for availability of the day | |

BOTTLED BEERS

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|---------------------------|------|
| Cascade Premium Light | 9.50 |
| Pure Blonde | 9.50 |
| Little Creatures Pale Ale | 9.50 |
| Asahi | 9.50 |
| Corona | 9.50 |
| Heineken | 9.50 |
| Peroni | 9.50 |

Cider

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|-------------------------|------|
| Strawberry & Lime Cider | 9.50 |
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Beverages

Spirits & Liqueurs

GIN

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|-----------------|----|
| Bombay Sapphire | 9 |
| Roku Gin | 14 |

RUM

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|--|----|
| Bacardi | 9 |
| Captain Morgan Original Spiced Gold | 10 |
| Kraken Black Spiced | 14 |

VODKA

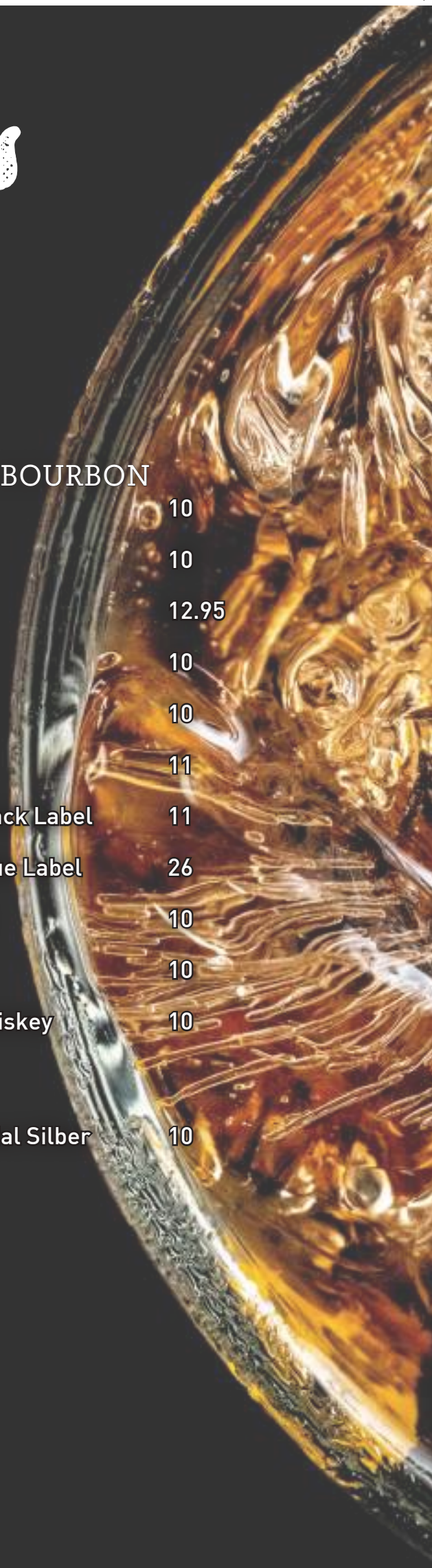
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| Absolut | 9.95 |
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WHISKY AND BOURBON

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|----------------------------|-------|
| Canadian Club | 10 |
| Chivas Regal | 10 |
| Glenfiddich | 12.95 |
| Jack Daniels | 10 |
| Jim Beam | 10 |
| Makers Mark | 11 |
| Johnnie Walker Black Label | 11 |
| Johnnie Walker Blue Label | 26 |
| Southern Comfort | 10 |
| Wild Turkey | 10 |
| Jamesons Irish Whiskey | 10 |

REPOSADO

| | |
|-----------------------------|----|
| Jose Cuerva Especial Silber | 10 |
|-----------------------------|----|



Beverages

Spirits & Liqueurs

| | |
|------------|---|
| Baileys | 9 |
| Midori | 9 |
| Cointreau | 9 |
| Frangelico | 9 |

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|----------------|---|
| Kahlua | 9 |
| Malibu | 9 |
| Peach Schnapps | 9 |

Soft Drinks

| | |
|--|------|
| Lemonade/Pepsi/ Pepsi Max/ Sunkist Solo/ Tonic water Dry Ginger Ale | 6.50 |
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|---------------|------|
| Heineken Zero | 9.50 |
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|--------------------|------|
| Lemon Lime bitters | 7.95 |
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|--------------|------|
| Lassi | |
| Mango | 7.90 |
| Salted/Sweet | 7.90 |
| Jug of Lassi | 22 |

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|---|------|
| Fruit Juice | 7.50 |
| Selection of Apple/Cranberry/ Orange/Pineapple | |

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|-------------|-----|
| Still Water | 7.5 |
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| Sparkling Water | 7.5 |
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| JUGS | |
| Soft Drink | 20 |

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|--------------------|----|
| Lemon Lime Bitters | 26 |
|--------------------|----|

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|---------------|----|
| Virgin Mojito | 34 |
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Beach Breeze

Cocktails

BOLLYWOOD BABY 19.50
(Havana Club Rum, Blue Curacao, Malibu, Peach Schnapps, Pineapple Juice)

LYCHITINI 19.50
(Vodka, Lychee Liquor, Fresh Lime)

COSMOPOLITAN 19
(Vodka, Cointreau, Cranberry Juice, Fresh Lime)

MOJITO 19
(Rum, Fresh Lime, Fresh Mint, Sugar)

MARGARITA 19
(Tequila, Cointreau, Fresh Lime)

TOBLERONE 19
(Frangelico, Kahlua, Baileys, Tia Maria & Milk)

BELINI 19
(Peach Schnapps, Champagne)

ESPRESSO MARITINI 19
(Kahlua, Espresso Shot, Vodka)

Mocktails

BEACH BREEZE GLASS 16
(Pineapple Juice, Cranberry Juice, Fresh Lime)

VIRGIN MOJITO 16
(Fresh Mint, Lime Juice, Lemonade)

FRUIT PUNCH 16
(Grenadine, Pineapple Juice, Orange Juice)

CRANBERRY PUNCH 16
(Cranberry Juice, ginger ale)



Chef's Special

✿ PANEER CHILLI MILLI

20.95

stir fried Cottage Cheese tossed with bell peppers and onions

gf ✿ BHARWAAN GUCCHI

20.95

white button mushrooms filled with cheese and spices cooked in the tandoor

gf ✿ PANEER TIKKA

20.95

Indian Cottage cheese marinated in sour yogurt, cream, tandoori spices and mustard oil

✿ CHILLI MILLI POTATO

19.95

Crispy potatoes tossed in a sweet and sour sauce.

gf TANDOOR WALI CHAP

26.95

succulent lamb chops, marinated in chilli, masala, yogurt and fenugreek

POPCORN CHICKEN

20.95

bite size chicken pieces marinated and fried in chef's special mix

GAVRAN CHICKEN CURRY

26.95

A rural Maharashtrian staple, rustic chicken on the bone cooked in a spiced "tarri" style sauce

KURKURI BHINDI

22.95

Crispy fried okra served over a tangy onion and tomato base

KERELA CHILLI MUTTON

26.95

Ageless combination of stir-fried in a rustic south Indian exotic herb and spice mix

LAMB KOFTA CURRY

26.95

Lightly spiced, minced lamb koftas simmered in a rustic, slow cooked onion based gravy

CHILLI GARLIC SCALLOP

24.95

Scallops stir fried with red chilli and garlic



BHARWAAN GUCCHI



Starters

SAMOSA

CRUNCHY STARTERS



-  **PAPPADUM BASKET** 6
Traditional pappadums accompanied with mint and tamarind chutney dips
-  **MASALA PAPAD** 9.95
Crispy papadums topped with spiced onion-tomato mixture.
-  **ONION BHAJI** 15.50
Sliced spiced onion marinated in authentic masala chick pea blend fried crispy
-  **SAMOSA** 15.50
Crispy pastry filled with potato and peas cooked in a mixture of secret spices, fresh onion, cilantro & fried to perfection
-  **MUMBAI BATATA VADA** 15.50
Spiced mashed potatoes engulfed in a coating of chickpea batter

PLATTERS

-  **BIG FAT MEAT PLATTER** 39.95
Hare masala ki tangdi, Lamb seekh kebab, Tandoor wali chaap, Chicken Tikka
- MIXED PLATTER** 35
Batata vada, Onion bhaji, Lamb seekh, Chicken tikka
-  **VEG PLATTER** 32
Samosa, Onion bhaji, Hariyali Kebab, Bharwaan Gucchi




PAPPADUM BASKET


 Gluten Free  Vegetarian





BIG FAT MEAT PLATTER



Traditional Entrees



 **CHILLI MILLI POTATO** 19.95
Crispy potatoes tossed in a sweet and sour sauce.


 **CHILLI MILLI CAULIFLOWER** 19.95
Crispy cauliflower florets tossed in a sweet and sour sauce.


 **HARIYALI KEBAB** 19.95
Mixed vegetables and cottage cheese cakes prepared with spinach and spices


 **PANEER CHILLI MILLI** 20.95
Stir fried cottage cheese tossed with bell peppers and onions

  **PANEER TIKKA** 20.95
Indian cottage cheese marinated in yogurt, cream, tandoori spices and mustard oil


  **BHARWAAN GUCCHI** 20.95
White button mushrooms filled with cheese & spices cooked in tandoori spices


 **CHICKEN TIKKA** 20.95
Succulent chicken thigh pieces marinated in yogurt, cream, tandoori spices & mustard oil



 **TANDOOR WALI CHAAP** 26.95
Succulent lamb chops, marinated in chilli, masala, yogurt and fenugreek

 **TANDOORI CHICKEN** 20.95
Half chicken marinated in chef's special tandoori blend of spices and yogurt

SPICED POPCORN CHICKEN 20.95
Bite size chicken pieces marinated and fried in chef's special mix

 **LAMB SEEKH KEBAB** 20.95
Pounded lamb mince sausages flavoured with Hyderbadi spice blend

 **HARA MASALA KI TANGDI** 20.95
Chicken drumstick roasted in a tandoor with chef's special blend of green masala mix

 Gluten Free  Vegetarian


SPICED POPCORN CHICKEN




HARA MASALA
KI TANGDI





 **TANDOORI JHINGA** 21.95
Prawns marinated in saffron,
raw chillies and garlic

**AMRITSARI MACHI
PAKORA** 22.95
Fish of the day coated with chef's
special blend of spices, gram
flour, lemon juice and
kashmiri chilli

 **SOFT SHELL CRAB** 26.95
Tangy and crispy fried soft-shell
crab tossed with cilantro spiced sauce



TANDOOR WALI CHAAP

TANDOORI JHINGA



Group Banquets

for 4 or more

All banquets are served with a selection of rice, naans, assorted sides and condiments. Includes all your mains, rice, naans, pappadums.



VEGETARIAN BANQUET

42 per person

Entrée:

Samosa, Onion Bhaji, Hariyali Kebab

Main Course:

Nizami Handi, Aloo Gobi,

Paneer Lababdar, Dal Makhani

CAROUSEL MIXED BANQUET

48 per person

Entrée:

Mumbai Batata Vada, Hare Masale Ki Tangdi,

Lamb Seekh Kebab

Main Course:

Butter Chicken, Lamb Rogan Josh,

Aloo Gobi, Dal Tadka

MEAT LOVERS BANQUET

58 per person

Entrée:

Chicken Tikka, Lamb Seekh Kebab,

Hare Masale Ki Tangdi, Popcorn Chicken

Main Course:

Butter Chicken, Saagwala Gosht, Murg Lazeez, Goat Curry

*All prices are per person

*No Take-Away

*For a minimum of four people

 Gluten Free  Vegetarian



DUO BANQUET -MEATOLICIOUS

Duo Banquets

BANQUETS FOR 2

\$99

All duo-banquets are served with a selection of rice, naans, assorted sides & condiments



VEGETARIAN BANQUET

Entrée:

Samosa, Onion Bhaji, Hariyali Kebab

Main Course:

Nazami Handi, Paneer Lababdar, Dal Makhani

MIXED BANQUET

Entrée:

Mumbai Batata Vada, Hare Masale Ki Tangdi,
Lamb Seekh Kebab

Main Course:

Butter Chicken, Lamb Rogan Josh, Dal Tadka

MEATOLICIOUS

Entrée:

Chicken Tikka, Lamb Seekh Kebab,
Tandoori Wali Chaap

Main Course:

Chicken Lababdar, Goat Curry, Rara Gosht

 Gluten Free  Vegetarian

*No Take-Away

*Dine in only

*Only for table of 2 people

Mains

VEGETARIAN CURRIES



MALAI KOFTA

Jf **DAL TADKA** 21.95

Yellow lentils tempered with fresh garlic, onion and coriander, finished with lemon juice

Jf **DAL MAKHANI** 22.95

Famous from Sindh region, black lentils cooked and tempered with fenugreek powder & cream

Jf **NIZAMI HANDI** 23.95

Mix vegetable preparation from Andhra region of India.

Jf **CHANA MASALA** 23.95

Chickpeas soaked overnight finished in the kadhai masala with coriander

Jf **BAINGAN KA SALAN** 23.95

Aubergine tempered with fresh ginger and Indian spices

Jf **ALOO GOBI** 23.95

A traditional favourite potato & cauliflower prepared in north Indian flavours

Jf **MASALENDAR ALOO** 23.95

Tangy medium hot preparation of roasted potatoes cooked with spices

Jf **MATAR MUSHROOM** 23.95

A kingly rich preparation of button mushroom and green peas in a creamy cashew gravy.

Jf **KADHAI PANEER** 25.95

Cottage cheese with ground spices, sliced capsicum in a thick tomato and onion based sauce

Jf **MALAI KOFTA** 24.95

Cottage cheese dumplings in a mild cashew and tomato gravy

Jf **ALOO PANEER AKURI** 24.95

Cottage cheese crumbs married with mashed potatoes, onions, tomatoes chef masala, mix laden with butter

Jf **PANEER MAKHANI** 24.95

Fenugreek flavoured cottage cheese in a creamy tomato gravy

Jf **PANEER TIKKA MASALA** 24.95

Indian Favourite paneer tikka with bell peppers in a medium hot onion tomato masala gravy

Jf **PALAK PANEER** 24.95

A blend of spinach and herbs with cottage cheese

Jf **SHAHI PANEER** 24.95

A rich mix of cottage cheese in a mild cashew and tomato gravy

Jf **PANEER LABABDAR** 25.95

Specialty of Punjab, cottage cheese in a tomato and onion gravy finished with fenugreek leaves

Jf Gluten Free **Jf** Vegetarian

PANEER MAKHANI

CHANA MASALA





LAAL MAAS



GOAT CURRY

CHICKEN CURRIES

- GF BUTTER CHICKEN** 26.95
Fenugreek flavoured tandoori chicken in a creamy tomato gravy
- GF CHICKEN KORMA** 26.95
Chicken breast cooked in a rich mild cashew gravy flavoured with fenugreek
- GF CHICKEN TIKKA MASALA** 26.95
Chicken cooked in an onion & tomato gravy with bell peppers
- GF CHICKEN TIKKA SAAGWALA** 26.95
Chicken tikka cooked in spinach & indian herbs
- GF CHICKEN JALFREZI** 26.95
Semi dry chicken pieces with medium spiced tomatoes, ginger, peppers & onions

- GF CHICKEN MADRAS** 26.95
Our Chef's re-creation of a famous southern Indian country style hot curry
- GF CHICKEN VINDALOO** 26.95
Goan influenced spicy tangy, chicken curry cooked in special chef's masala
- GF DUM PUKTH CHICKEN CURRY** 27.95
A classic dish from Hyderabad, slow cooked pieces of chicken with secret aromatic spices
- GF CHICKEN LABABDAR** 27.95
Specialty of Punjab, chicken cooked in rich tomato and onion gravy finished with fenugreek leaves
- GF MURG LAZEEZ** 27.95
Mughlai recipe of chicken cooked in a brown onion gravy with coriander and red chillies

LAMB & GOAT CURRIES

- GF LAMB ROGAN JOSH** 26.95
Authentic lamb preparation from Kashmir region of India
- GF LAMB KORMA** 26.95
Lamb cooked in Awadhi style with mild flavoured gravy with a hint of sweetness
- GF LAMB VINDALOO** 26.95
Goan influenced spicy tangy lamb curry cooked in special chef's masala's
- GF SAAGWALA GOSHT** 26.95
Lamb cooked with spinach & Indian herbs
- GF LAMB MADRAS** 26.95
Southern Country style preparation of Indian lamb curry.
- GF LAAL MAAS (SPICY LAMB)** 27.95
Authentic Rajasthani recipe of smoked spicy lamb flavoured with clove and fresh garlic
- GF MASALA CHOPS** 29.95
Tandoori lamb chops cooked in a chef's secret semi dry masala gravy
- GF GOAT CURRY** 27.95
Goat preparation with a blend of garam masala & exotic indian herbs
- GF KANDHARI GOAT MASALA** 28.95
Baby goat mildly coated with a thick sauce with fried onions, tomatoes and fresh coriander

SEAFOOD

GF GOAN FISH 29.95
A goan classic fish in coconut milk flavoured sauce with curry leaves and tamarind

GF GOAN PRAWNS 29.95
A goan classic prawn in coconut milk flavoured sauce with curry leaves and tamarind

GF Gluten Free **V** Vegetarian

SIZZLERS

V PANEER SHOLAY 34
Blend of vegetables and cottage cheese in chef's special tangy sauce served on a sizzling platter with a side of hot chips and fried rice

MURG KE SHOLAY 38
Chicken tossed in chef's special tangy sauce served on a sizzling platter with a side of hot chips and fried rice



SIZZLERS

Breads

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|----------------|------|
| PLAIN NAAN | 4.95 |
| BUTTER NAAN | 5.50 |
| GARLIC NAAN | 5.95 |
| PARATDAAR NAAN | 6.95 |
| KASHMIRI NAAN | 7.95 |
| TANDOORI ROTI | 5.95 |

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|--|------|
| STUFFED KULCHA cheese/chilli/onion/potato/ kheema | 7.95 |
| PARATHA plain/mint/ajwain/chilli | 7.25 |
| ALOO PARATHA | 7.95 |
| 2 FAT SPECIAL NAAN Our very exclusive naan filled with spinach, cheese, onion and potato spice mix. | 7.95 |

Rice

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|-------------------------|------|
| STEAM RICE | 6.50 |
| SAFFRON RICE | 7.50 |
| JEERA RICE | 7.95 |
| VEGETABLE FRIED RICE | 15 |

Sides

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|---|---|
| KACHUMBER Diced onion, tomatoes, cucumber, chilli, & coriander salad tossed with lemon juice and spices | 5 |
| ONION SALAD Sliced onions tossed with lemon juice and spices | 7 |

Biryani's

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|---|-------|
| VEGETARIAN BIRYANI Served with raita | 22.95 |
| Paneer Biryani Served with raita | 23.95 |
| CHICKEN BIRYANI Served with raita | 25.95 |
| LAMB BIRYANI Served with raita | 26.95 |
| GOAT BIRYANI Served with raita | 26.95 |
| PRAWN BIRYANI Served with raita | 27.95 |

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|--|------|
| GREEN SALAD Sliced onion, tomatoes, cucumber tossed with lemon juice and spices | 9 |
| RAITA Vegetarian / boondi / potato | 6 |
| MIXED PICKLE / MANGO CHUTNEY | 2.50 |

Vegan Vibes

SMALL STARTS

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|-----------------|------|
| PAPPADUM BASKET | 6 |
| MASALA PAPAD | 9.95 |

ENTREES

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|--|-------|
| BATATA VADA | 15.50 |
| 3 Bite sized golden fried spiced mashed potatoes engulfed in a coating of chickpea batter. | |

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|---|-------|
| ONION BHAJI | 15.50 |
| Sliced onions coated in a chickpea flour mixed with various herbs and spices, served hot and crunchy. | |

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|--|-------|
| CHILLI MILLI CAULIFLOWER | 19.95 |
| Crispy cauliflower florets tossed in a sweet and sour sauce. | |

| | |
|---|-------|
| CHILLI MILLI POTATO | 19.95 |
| Crispy potatoes tossed in a sweet and sour sauce. | |

 Gluten Free  Vegetarian

CURRIES

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|--|-------|
| DAL TADKA | 21.95 |
| Yellow lentils tempered with fresh garlic, onion and coriander, finished with lemon juice. | |

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|---|-------|
| SABZ CALDIN | 23.95 |
| Goan style mix vegetable curry infused with coconut milk, tempered with curry leaves. | |

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|---|-------|
| BAINGAN KA SALAN | 23.95 |
| Aubergine tempered with fresh ginger and Indian spices. | |

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|---|-------|
| JEERA ALOO | 23.95 |
| A traditional favourite potato preparation in north Indian flavours with cumin seeds. | |

ACCOMPANIMENTS

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|--|------|
| SAFFRON RICE  | 7.50 |
| STEAMED RICE  | 6.50 |
| JEERA RICE  | 7.95 |
| PLAIN TANDOORI ROTI | 5.95 |

SIDES

| | |
|---|---|
| ONION SALAD | 7 |
| Sliced onions tossed with lemon juice and spices. | |

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|--|---|
| GREEN SALAD | 9 |
| Sliced onion, tomatoes, cucumber tossed with lemon juice and spices. | |

| | |
|-----------------|------|
| KACHUMBER | 5.00 |
| MIXED PICKLE | 2.50 |
| / MANGO CHUTNEY | |



GULAB JAMUN



RAS MALAI

Desserts

GULAB JAMUN

8

A North Indian delicacy made with special dough, golden fried served in a mildly spiced sugar syrup

RAS MALAI

8

Steamed Indian cottage cheese patties served in a richly flavoured cold cream sauce with nuts.

Coffee

6

ESPRESSO / SHORT BLACK

LONG BLACK

FLAT WHITE

CAPPUCCINO

LATTE

MOCHA

HOT CHOCOLATE

Tea

6

MASALA CHAI

GREEN TEA



