



Zai 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.*

Beverages

White Wines

RIESLING

Alkoomi

(Frankland River, AU)

G B
9.95 40

Leeuwin Estate Art Series

(Margaret River, WA)

46

PINOT GRIS

Innocent Bystander

(Yarra Valley, VIC)

G B
9.95 40

MOSCATO

Pinocchio Moscato

(Mornington Peninsula, AU)

G B
9.95 40

SAUVIGNON BLANC

Matua Valley

(Marlborough NZ)

G B
9.95 40

Squealing Pig

(Marlborough NZ)

42

Stella Bella

(Margaret River, WA)

43

Dalrymple

(Margaret River, WA)

49

WHITE WINE BLENDS

Annies Lane Semillon Sav

(Clare Valley, SA)

G B
9.95 40

**Cape Mentelle Sauvignon
Blanc Semillon**

(Margaret River, WA)

12 48

Voyager Estate Sav Blanc

(Margaret River, WA)

48

CHARDONNAY

Wirra Wirra Scrubby Rise

Unwooden Chardonnay

(Adelaide Hills, SA)

G B
9.95 40

**Dalrymple Estate
Chardonnay**

(Pipers River, TAS)

15 57

Red Wines

PINOT NOIR

Juliet Pinot Noir

(Mornington Peninsula, VIC)

G B
9.95 40

Squealing Pig

(Central Otago, New Zealand)

12 48

Dalrymple Pinot Noir

(Pipers, Tasmania)

45

Cloudy Bay Pinot Noir

(Marlborough, New Zealand)

80

MERLOT
Cape Vale Debut merlot G B
(Western Australia) 9.95 40

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

Voyager Estate Cab Merlot 45
(Margaret River, WA)

Cape Mentelle Cab Merlot 40
(Margaret River, WA)

SHIRAZ G B
Mr Mick Shiraz 9.95 46
(Clare Valley, SA)

Mitolo Jesters Shiraz 12 52
(McLaren, SA)

Pepperjack Shiraz 54
(Barossa, SA)

Sparkling & Champagne

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

Chandon Brut NV 15 60
(Yarra Valley, VIC)

Moet & Chandon Imperial NV 89.95
(Champagne, France)

Rose

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

Beers

TAP BEERS

Tendulkar's Lager 9.95
Crisp smooth bodies with great malt character 4.2%

Yenda Pale Ale 9.95
Tropical fruit and floral aroma, full-bodied biscuit malt flavor 4.5%

Pressman's Apple Cider 9.95
Crisp refreshing real apple flavour 4.5%

BOTTLED BEERS

Cascade Premium Light 9.50

Pure Blonde 9.50

Little Creatures Pale Ale 9.50

Asahi 9.50

Corona 9.50

Budweiser 9.50

Heineken 9.50

Tsingtao 9.50

Peroni 9.50

Cider

Strawberry & Lime Cider 9.50

Beverages

Spirits & Liqueurs

GIN

Gordons	9
Bombay Sapphire	9
Tanqueray	12
Hendricks	13
Roku Gin	14

RUM

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

VODKA

Absolut	9.95
Belvedere	14
Grey goose	14

WHISKY AND BOURBON

Canadian Club	10
Chivas Regal	10
Glenfiddich	12.95
Jack Daniels	10
Jim Beam	10
Makers Mark	11
Johnnie Walker Red Label	10
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
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COGNAC

Hennessey VSOP	12
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Beverages

Spirits & Liqueurs

Baileys	9	Kahlua	9
Cointreau	9	Malibu	9
Frangelico	9	Midori Melon Liqueur	9
Jagermeister	9	Peach Schnapps	9

Soft Drinks

Lemonade/Pepsi/ Pepsi Max/ Sunkist Solo/ Tonic water Dry Ginger Ale	6.50
Heineken Zero	9.00
Lemon Lime bitters	7.50
Lassi Mango	7.50
Salted/Sweet	6.50
Fruit Juice Selection of Apple/Cranberry/ Orange/Pineapple	7.50
Still Water	7.5
Sparkling Water	7.5
JUGS Soft Drink	19
Lemon Lime Bitters	24
Virgin Mojito	32





Beach Breeze

Cocktails

BOLLYWOOD BABY 19
 (Havana Club Rum, Blue Curacao, Malibu, Peach Schnapps, Pineapple Juice)

LYCHITINI 18
 (Vodka, Lychee Liqueur, Fresh Lime)

COSMOPOLITAN 18
 (Vodka, Cointreau, Cranberry Juice, Fresh Lime)

MOJITO 18
 (Rum, Fresh Lime, Fresh Mint, Sugar)

MARGARITA 18
 (Tequila, Cointreau, Fresh Lime)

TOBLERONE 18
 (Frangelico, Kahlua, Baileys, Tia Maria & Milk)

BELINI 18
 (Peach Schnapps, Champagne)

ESPRESSO MARITINI 18
 (Kahlua, Espresso Shot, Vodka)

Mocktails

BEACH BREEZE 14
 (Pineapple Juice, Cranberry Juice, Fresh Lime)

VIRGIN MOJITO 14
 (Fresh Mint, Lime Juice, Lemonade)

FRUIT PUNCH 14
 (Grenadine, Pineapple Juice, Orange Juice)

CRANBERRY PUNCH 14
 (Cranberry Juice, ginger ale)





BHARWAAN GUCCHI

Chef's Special

🌿 **PANEER CHILLI MILLI**

19.95

stir fried Cottage Cheese tossed with bell peppers and onions

gf 🌿 **BHARWAAN GUCCHI**

19.95

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

gf 🌿 **PANEER TIKKA**

19.95

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

🌿 **CHILLI MILLI POTATO**

18.95

Crispy potatoes tossed in a sweet and sour sauce.

gf **TANDOOR WALI CHAP**

25.95

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

POPCORN CHICKEN

19.95

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



Starters

SAMOSA

CRUNCHY STARTERS

-  **PAPPADUM BASKET** 6
Traditional pappadums accompanied with mint and tamarind chutney dips
-  **MASALA PAPAD** 8.50
Crispy papadums topped with spiced onion-tomato mixture.

INDIAN STREET BITES

-   **ONION BHAJI** 14.50
Sliced spiced onion marinated in authentic masala chick pea blend fried crispy
-  **SAMOSA** 14.50
Crispy pastry filled with potato and peas cooked in a mixture of secret spices, fresh onion, pepper, cilantro & fried to perfection
-   **MUMBAI BATATA VADA** 14.50
Spiced mashed potatoes engulfed in a coating of chickpea batter

PLATTERS

-  **BIG FAT MEAT PLATTER** 39.50
Hare masala ki tangdi, Lamb seekh kebab, Tandoor wali chaap, Chicken Tikka
- MIXED PLATTER** 34
Batata vada, Onion bhaji, Lamb seekh, Chicken tikka
-  **VEG PLATTER** 32
Samosa, Onion bhaji, hariyali kebab Bharwaan Gucchi



PAPPADUM BASKET



BIG FAT MEAT PLATTER

Traditional Entrees

SPICED POPCORN CHICKEN



- CHILLI MILLI POTATO 18.95**
Crispy potatoes tossed in a sweet and sour sauce.
- CHILLI MILLI CAULIFLOWER 18.95**
Crispy cauliflower florets tossed in a sweet and sour sauce.
- HARIYALI KEBAB 18.95**
Mixed vegetables and cottage cheese cakes prepared with spinach and spices
- PANEER CHILLI MILLI 19.95**
Stir fried cottage cheese tossed with bell peppers and onions
- PANEER TIKKA 19.95**
Indian cottage cheese marinated in yogurt, cream, tandoori spices and mustard oil
- BHARWAAN GUCCHI 19.95**
White button mushroom filled with cheese & spices cooked in tandoori spices
- CHICKEN TIKKA 19.95**
Succulent chicken thigh pieces marinated in yogurt, cream, tandoori spices & mustard oil
- TANDOOR WALI CHAAP 25.95**
Succulent lamb chops, marinated in chilli, masala, yogurt and fenugreek
- TANDOORI CHICKEN 19.95**
Half chicken marinated in chef's special tandoori blend of spices and yogurt
- SPICED POPCORN CHICKEN 19.95**
Bite size chicken pieces marinated and fried in chef's special mix
- HARE MASALA KI TANGDI 19.95**
Chicken drumstick roasted in a tandoor with chef's special blend of green masala mix
- LAMB SEEKH KEBAB 19.95**
Pounded lamb mince sausages flavoured with Hyderbadi spice blend

GF Gluten Free **V** Vegetarian



HARE MASALA KI TANGDI



TANDOORI JHINGA 20.95
Prawns marinated in saffron,
raw chillies and garlic

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

SOFT SHELL CRAB 25.95
Tangy and crispy fried soft-shell
crab tossed with cilantro spiced sauce



TANDOOR WALI CHAAP



TANDOORI JHINGA

Banquets

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



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, Lamb Saag, Murg Lazeez, Goat Curry

*All prices are per person

*No Take-Away

*For a minimum of four people



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, Rarah Gosht, Goat Curry

 Gluten Free  Vegetarian

*No Take-Away

*Dine in only

*Only for table of 2 people

Mains

VEGETARIAN CURRIES



MALAI KOFTA

- | | |
|---|---|
| Jf  DAL TADKA 19.95 | Jf  KADHAI PANEER 23.95 |
| Yellow lentils tempered with fresh garlic, onion and coriander, finished with lemon juice | Cottage cheese with ground spices, sliced capsicum in a thick tomato and onion based sauce |
| Jf  DAL MAKHANI 21.95 |  MALAI KOFTA 23.95 |
| Famous from Sindh region, black lentils cooked and tempered with fenugreek powder & cream | Cottage cheese dumplings in a mild cashew and tomato gravy |
| Jf  NIZAMI HANDI 22.95 | Jf  ALOO PANEER AKURI 23.95 |
| Mix vegetable preparation from Andhra region of India. | Cottage cheese crumbs married with mashed potatoes, onions, tomatoes chef masala, mix laden with butter |
| Jf  CHANA MASALA 22.95 | Jf  PANEER MAKHANI 23.95 |
| Chickpeas soaked overnight finished in the kadhai masala with coriander | Fenugreek flavoured cottage cheese in a creamy tomato gravy |
| Jf  BAINGAN KA SALAN 22.95 | Jf  PANEER TIKKA MASALA 23.95 |
| Aubergine tempered with fresh ginger and Indian spices | Indian Favourite paneer tikka with bell peppers in a medium hot onion tomato masala gravy |
| Jf  ALOO GOBI 21.95 | Jf  PALAK PANEER 23.95 |
| A traditional favourite potato & cauliflower prepared in north Indian flavours | A blend of spinach and herbs with cottage cheese |
| Jf  MASALENDAR ALOO 22.95 | Jf  SHAHI PANEER 23.95 |
| Tangy medium hot preparation of roasted potatoes cooked with onion and spices | A rich mix of cottage cheese in a mild cashew and tomato gravy |
| Jf  MATAR MUSHROOM 22.95 | Jf  PANEER LABABDAR 24.95 |
| A kingly rich preparation of button mushroom and green peas in a creamy cashew gravy. | Specialty of Punjab, cottage cheese in a tomato and onion gravy finished with fenugreek leaves |

Jf Gluten Free  Vegetarian



PANEER MAKHANI



CHANA MASALA



LAAL MAAS



GOAT CURRY

CHICKEN CURRIES

- GF BUTTER CHICKEN 25.95**
Fenugreek flavoured tandoori chicken in a creamy tomato gravy
- GF CHICKEN KORMA 25.95**
Chicken breast cooked in a rich mild cashew gravy flavoured with fenugreek
- GF CHICKEN TIKKA MASALA 25.95**
Chicken cooked in an onion & tomato gravy with bell peppers
- GF CHICKEN TIKKA SAAGWALA 25.95**
Chicken tikka cooked in spinach & indian herbs
- GF CHICKEN JALFREZI 25.95**
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 25.95**
Goan influenced spicy tangy, chicken curry cooked in special chef's masala
- GF DUM PUKTH CHICKEN CURRY 26.95**
A classic dish from Hyderabad, slow cooked pieces of chicken with secret aromatic spices
- GF CHICKEN LABABDAR 26.95**
Specialty of Punjab, chicken cooked in rich tomato and onion gravy finished with fenugreek leaves
- GF MURG LAZEEZ 26.95**
Mughlai recipe of chicken cooked in a brown onion gravy with coriander and red chillies

LAMB & GOAT CURRIES

- GF LAMB ROGAN JOSH 25.95**
Authentic lamb preparation from Kashmir region of India
- GF LAMB KORMA 25.95**
Lamb cooked in Awadhi style with mild flavoured gravy with a hint of sweetness
- GF LAMB VINDALOO 25.95**
Goan influenced spicy tangy lamb curry cooked in special chef's masala's
- GF SAAGWALA GOSHT 25.95**
Lamb cooked with spinach & Indian herbs
- GF LAMB MADRAS 26.95**
Southern Country style preparation of Indian lamb curry.
- GF LAAL MAAS (SPICY LAMB) 26.95**
Authentic Rajasthani recipe of smoked spicy lamb flavoured with clove and fresh garlic
- GF MASALA CHOPS 28.95**
Tandoori lamb chops cooked in a chef's secret semi dry masala gravy
- GF GOAT CURRY 26.95**
Goat preparation with a blend of garam masala & exotic indian herbs
- GF KANDHARI GOAT MASALA 27.95**
Baby goat mildly coated with a thick sauce with fried onions, tomatoes and fresh coriander

SEAFOOD

GF GOAN FISH 28.50
A goan classic fish in coconut milk flavoured sauce with curry leaves and tamarind

GF GOAN PRAWNS 29.50
A goan classic prawn in coconut milk flavoured sauce with curry leaves and tamarind

GF Gluten Free **🌿** Vegetarian

SIZZLERS

🌿 PANEER SHOLAY 32
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 36
Chicken tossed in chef's special tangy sauce served on a sizzling platter with a side of hot chips and fried rice



SIZZLERS

Breads

 PLAIN NAAN	4.50	STUFFED KULCHA	7.50
 BUTTER NAAN	4.95	cheese/chilli/onion/potato/ kheema	
 GARLIC NAAN	5.50	 PARATHA	6.95
 PARATDAAR NAAN	6.50	plain/mint/chilli/ajwain	
 KASHMIRI NAAN	6.95	 ALOO PARATHA	7.50
 TANDOORI ROTI	5.50	 2 FAT SPECIAL NAAN	7.95
		Our very exclusive naan filled with spinach, cheese, onion and potato spice mix.	

Rice

 STEAM RICE	5.50
 SAFFRON RICE	6.50
 JEERA RICE	6.95
 VEGETABLE FRIED RICE	8.50

Sides

 KACHUMBER	4
Diced onion, tomatoes, cucumber & coriander salad tossed with lemon juice and spices	
 ONION SALAD	6
Sliced onions tossed with lemon juice and spices	

Biryani's

 VEGETARIAN BIRYANI	21.90
Served with raita	
 Paneer Biryani	22.95
Served with raita	
 CHICKEN BIRYANI	24.95
Served with raita	
 LAMB BIRYANI	24.95
Served with raita	
 GOAT BIRYANI	24.95
Served with raita	
 PRAWN BIRYANI	26.95
Served with raita	

 GREEN SALAD	8
Sliced onion, tomatoes, cucumber tossed with lemon juice and spices	
 RAITA	5
Vegetarian / boondi / potato	
MIXED PICKLE / MANGO CHUTNEY	2.50

Vegan Vibes

SMALL STARTS

PAPPADUM BASKET	6
MASALA PAPAD	8.50

ENTREES

BATATA VADA	14.50
3 Bite sized golden fried spiced mashed potatoes engulfed in a coating of chickpea batter.	

GF ONION BHAJI	14.50
Sliced spiced onion marinated in authentic masala chickpea blend fried crispy.	

CHILLI MILLI CAULIFLOWER	18.95
Crispy cauliflower florets tossed in a sweet and sour sauce.	

CHILLI MILLI POTATO	18.95
Crispy potatoes tossed in a sweet and sour sauce.	

GF Gluten Free  Vegetarian

CURRIES GF

DAL TADKA	19.95
Yellow lentils tempered with fresh garlic, onion and coriander, finished with lemon juice.	

SABZ CALDIN	22.95
Goan style mix vegetable curry infused with coconut milk, tempered with curry leaves.	

BAINGAN KA SALAN	22.95
Aubergine tempered with fresh ginger and Indian spices.	

JEERA ALOO	22.95
A traditional favourite potato preparation in north Indian flavours with cumin seeds.	

ACCOMPANIMENTS

STEAMED RICE GF	5.50
JEERA RICE GF	6.95
PLAIN TANDOORI ROTI	5.50

SIDES

ONION SALAD	6
Sliced onions tossed with lemon juice and spices.	

GREEN SALAD	8
Sliced onion, tomatoes, cucumber tossed with lemon juice and spices.	

MIXED PICKLE / MANGO CHUTNEY	2.50
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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
- FLAT WHITE
- CAPPUCCINO
- LATTE
- HOT CHOCOLATE

Tea

6

- MASALA CHAI
- EARL GREY
- ENGLISH BREAKFAST TEA
- GREEN TEA

