

# Entrees

## **Samosa - 9.5**

(2 pieces)

Home-made pastry cones filled with spiced vegetables  
DF

## **Vegetable Pakora - 9.5**

(4 pieces)

Garden-fresh vegetables fried in mildly spiced chickpea flour batter  
Vegan | DF | NF

## **Onion Bhaji - 9.5**

Onion rings in chickpea flour batter and deep-fried  
Vegan | DF | GF | NF

## **Bhel Poori - 10.0**

Famous street food including puffed rice, diced red onions, cucumbers and tomatoes with date and tamarind sauce.  
DF

## **Fish Pakora - 12.0**

Deep fried Basa fish marinated with ginger, garlic, lemon and chickpea flour  
DF | GF | NF

## **Aloo Tikki Chat - 11.0**

(3 pieces)

Potato rounds spiced with turmeric, ginger, chat masala, shredded coriander and onion, served with mint and tamarind chutney  
NF

## **Seekh Kebab 13.0 | 20.0**

(E- 3 pieces | MC - 6 pieces)

Minced lamb and chicken with herbs and spices, finger rolled and grilled in the tandoor  
DF | GF | NF

## **Mixed Entree Platter (for two) - 20.0**

(2 pieces each)

Mixed entrees of samosa, vegetable pakora, seekh kebab and chicken tikka

## **Tandoori Dishes**

*All tandoori dishes served with a fresh garden salad and mint sauce*

### **Chicken Tikka - 12.0 | 23.0**

E - 4 pieces | MC - 8 pieces

Tender pieces of boneless chicken marinated overnight in mild spices and yoghurt, then roasted in the tandoor  
GF/NF

### **Murg Malai Tikka - 14.0 | 22.0**

E - 4 pieces | MC - 8 pieces

Tender chicken fillets smothered in a wet rub of yoghurt, aromatic spices, fresh herbs and roasted in the tandoor  
GF | NF

### **Fish Tikka - 27.0**

Cubes of Barramundi filets marinated in mild spices, herbs and yoghurt, then roasted in the tandoor  
GF | NF

### **Garlic Prawn Tandoori - 28.0**

(7 Pieces)

Delicious juicy prawns in chef's special marinade, roasted in the tandoor  
GF | NF

### **Mixed Tandoori Platter (for two) - 40.0**

(2 pieces each)

Mixed platter of chicken tikka, fish tikka, garlic prawn and seekh kebab  
GF | NF

*All entrees served with salad and mint/sweet tamarind sauce.*

*Please add \$2 surcharge per person for Sundays & Public Holidays.*

# Main Course

## Traditional Curries

*Can be made mild medium or hot to suit your palate*

### **Korma - 20.0**

(Beef / Lamb / Chicken)

Flavoured with a smooth cashew and almond sauce  
GF

### **Malabari Curry - 20.0**

(Beef / Lamb / Chicken)

Cooked in coconut cream and onions with a touch of ginger, garlic and mild spices  
DF | GF | NF

### **Madras Curry - 20.0**

(Beef / Lamb / Chicken)

Cooked in the traditional South Indian style infused with coconut, mustard and freshly ground spices  
DF | GF | NF

### **Saag Ghosht - 20.0**

(Beef / Lamb / Chicken)

Spinach based curry with ginger and garlic blended to a fine paste  
DF | GF | NF

### **Vindaloo - 20.0**

(Beef / Lamb / Chicken)

A traditional heavily spiced curry  
DF | GF | NF

## Beef Curries

### **Beef Bukhara - 20.0**

Medium spicy dish with cashew, cinnamon, tomatoes and onions blended to a fine paste  
DF | GF

### **Nargisi Kofta - 21.0**

Juicy beef mince balls soaked in tomato sauce  
DF | NF

## Lamb Curries

### **Bhoona Ghosht - 22.0**

Smokey flavoured North Indian curry of tender lamb cooked in a gravy of tomatoes and onions, flavoured with fresh coriander, ginger, cloves and cumin  
DF | GF | NF

### **Lamb Korma - 20.0**

Seasoned with yogurt, ground spices, garlic and ginger  
GF

### **Lamb Rogan Josh - 20.0**

Flavoured with cinnamon, sun-dried Kashmiri chillies and green cardamom  
DF | GF | NF

## Chicken Curries

### Butter Chicken - 20.0

Tender pieces of chicken thigh fillets roasted in the tandoor, cooked in a rich, creamy tomato sauce  
GF | NF

### Chicken Korma - 20.0

Flavoured with special garam masala, cream and cashew paste  
GF

### Laxmi's Special Chicken Curry - 22.0

Tender chicken maryland fillets with vegetables, cooked in chilli, coriander and ginger  
GF | NF

### Murg Malai Tikka Masala - 22.0

Succulent chicken char grilled in the tandoor and served in a creamy sauce of cardamon and fennel  
GF

### Saag Chicken - 20.0

Spinach based curry with ginger and garlic blended to a fine paste  
DF | GF | NF

## Seafood Curries

### Butter Prawns - 28.0

(7 pieces)  
Pan fried prawns cooked in a rich, creamy tomato sauce  
GF | NF

### Goan Fish Curry - 22.0

Seasonal fish cooked in the traditional Goan style with curry leaves and paprika  
DF | GF | NF

### Malabari Curry - 23.0 | 28.0

(Basa Fish /Prawns - 7 pieces )

Cooked in coconut cream and onions with a touch of ginger, garlic and mild spice  
GF | NF

## Chef's Specials

### Chicken Tikka Masala - 22.0

A typical North Indian home-style tandoori chicken tikka in medium hot spices with capsicum, onion and tomato gravy  
GF | NF

### Goat Curry - 24.0

Tender goat pieces flavoured with ginger, garlic, tomatoes and onions cooked in thick bottom pot on a slow fire  
DF | GF | NF

### Lamb Shank - 28.0

Succulent lamb shank slowly cooked overnight with chef's selected spices, served with pulao rice and salad  
GF | NF

### Seekh Kebab Masala - 20.0

Minced lamb and chicken roasted in our tandoor and sautéed in a blend of spices with onions and capsicum  
GF | NF

## Vegetarian Curries

### Alu Gobi - 16.0

Potato and cauliflower curry with mild spices  
Vegan | DF | GF | NF

### Alu Channa - 16.0

Potato and chickpea curry cooked with onion, tomato and fresh coriander  
Vegan | DF | GF | NF

### Daal Makhani - 16.0

Lentils and kidney beans cooked overnight with spices and cream  
GF | NF

### Daal Tarka - 16.0

Mild yellow lentils cooked with homemade spices  
Vegan | DF | GF | NF

### Eggplant Curry - 16.0

A unique blend of eggplant with tomato and onion, flavoured with ginger and tamarind  
Vegan | DF | GF | NF

### Kadhai Paneer - 17.0

Cottage cheese cubes sautéed in tasty onion, tomato, and capsicum with ground spices  
GF | NF

### Laxmi's Special Vegetarian Curry - 18.0

Medley of vegetables cooked in fennel and ginger sauce  
GF | NF

### Malai Kofta - 18.0

A rare vegetarian offering of Mughlai cuisine, potato and cottage cheese kofta wrapped in a creamy cashew gravyGF | NF

### Methi Matar Mushroom - 18.0

Delicious creamy mushroom curry mildly spiced with a touch of roasted fenugreek and peas  
GF

### Navratan Korma - 16.0

A melange of vegetables in a smooth cashew and almond sauce  
GF

### Saag Paneer - 18.0

Cubes of low-fat cottage cheese cooked in a fresh spinach puree with ground spices  
GF | NF

### Shahi Paneer - 18.0

Cubes of low-fat cottage cheese cooked with sweet and spicy creamy gravyGF | NF

## Biryani

*Basmati rice cooked with whole spices and vegetables/meat, flavoured with mint, ginger julienne and garam masala, served with cucumber raita and pickles*

### Birayani - 24.9

(Beef / Lamb / Chicken)  
DF | GF

### Goat Biryani - 27.9

DF | GF

### Vegetable Biryani - 22.0

Vegan | DF | GF

## Indian Breads

### **Bhatura - 4.0**

Traditional fluffy deep fried leavened bread  
NF

### **Naan - 4.0**

Traditional soft Indian bread baked in the tandoor brushed with butter  
NF

### **Cheese & Garlic Naan - 5.0**

Comprised of a stuffing of local cheese and garlic  
NF

### **Chilli Naan - 5.0**

Prepared with fresh green chilli & dry red chilli flakes  
NF

### **Cheese Naan - 5.0**

Stuffed with a blend of local cheese  
NF

### **Chilli & Cheese Naan - 5.5**

Filled with a blend of cottage cheese, fresh green chilli & dry red chilli flakes  
NF

### **Garlic Naan - 4.0**

Flavoured with garlic granules  
NF

### **Kashmiri Naan - 5.5**

Made with a filling of desiccated coconut, almonds, and sultanas

### **Kulcha Naan - 5.5**

Comprised of a filling of potatoes, onions, coriander, and spices  
NF

### **Keema Naan - 6.0**

Prepared with a stuffing of with minced chicken and lamb  
NF

### **Paneer Naan - 5.5**

Stuffed with cottage cheese and fresh herbs  
NF

### **Vegetable Naan - 6.0**

Made with spring onions, fresh coriander, red and green capsicum, cheese, spices and garlic  
NF

### **Vindaloo Naan - 5.5**

An absolute delight for the chilly lovers with a generous Vindaloo chutney on top  
NF

### **Roti - 4.0**

Wholemeal bread baked in the tandoor  
DF/NF

# Accompaniments

## **Pappadum - 2.5**

(4 per serve)  
Crispy lentil wafers  
DF | GF | NF

## **Raita - 5.0**

A cooling combination of yoghurt and cucumber with shredded carrots and raisins  
DF | GF | NF

## **Rice**

### **Jeera Rice - 5.0**

Basmati rice finished with pan tossed cumin seeds and caramelised onions  
DF | GF | NF

### **Lemon Rice - 6.0**

Flavoured with roasted chana daal, curry leaves, lemon juice and shredded coconut  
DF | GF | NF

### **Pulao - 5.0**

Saffron rice with cashews, peas, and fried onions  
DF | GF

### **Steamed Rice - 4.0**

Fragrant Basmati rice  
DF | GF | NF

## **Salads**

### **Chickpea Salad - 9.0**

Parboiled chickpeas tossed with diced cucumber, Spanish onions, cherry tomatoes, potatoes, and sprinkled with lemon juice and chat masala  
DF | GF | NF

### **Corn Salad - 8.0**

Juicy corn kernels accompanied with tomatoes, Spanish onions, cucumber with our special homestyle dressing  
DF | GF | NF

### **Garden Salad - 8.0**

Traditional Indian garden salad of onions, tomatoes, cucumber and lettuce served with our special mustard vinaigrette  
DF | GF | NF

### **Onion Salad - 8.0**

Spanish onion rings with medium spices and lemon juice  
DF | GF | NF

## **Pickles**

### **Mixed Pickle - 3.5**

Variety of tender vegetables aged in mustard oil with whole spices  
DF | GF | NF

### **Sweet Lime Pickle - 3.5**

Lime chunks slowly cooked with sugar and balanced with aromatic traditional spices  
DF | GF | NF

## **Chutneys**

### **Mint Yoghurt Chutney - 3.5**

Fresh mint and coriander finely blended with yoghurt  
DF | GF | NF

### **Sweet Mango Chutney - 3.5**

Sour mangoes balanced with sugar and spices cooked over a slow heat  
DF | GF | NF

### **Tamarind Chutney - 3.5**

Slow cooked sweet & sour condiment made with tamarind, salt, jaggery, dates & spices  
DF | GF | NF

### **Mixed Chutney platter - 8.0**

DF | GF | NF