

Lunch Special Menu

Vegetarian options

Alu Gobi - 15.0

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

Alu Channa - 15.0

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

Navratan Korma - 15.0

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

Daal Makhani - 15.0

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

Daal Tarka - 15.0

Mild yellow lentils cooked with spinach and spices
Vegan | DF | GF | NF

Non vegetarian options

Butter Chicken - 17.0

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

Korma - 17.0

(Beef/Chicken/Lamb)

Medium chicken curry in garam masala and coconut milk
GF

Vindaloo - 17.0

(Beef / Lamb / Chicken)

Traditional hot curry with your choice of meat
DF | GF | NF

Malabari Curry - 17.0

(Beef / Lamb / Chicken)

A mild beef curry cooked in coconut cream, onions, and a touch of ginger, garlic and mild spices
DF | GF | NF

Madras Curry - 17.0

(Beef / Lamb / Chicken)

Medium South Indian curry with coconut, mustard, and ground spices
DF | GF | NF

Sides

Plain Naan - 3.5

Traditional soft Indian bread baked in the tandoor

Cheese Naan - 4.5

Naan stuffed with a blend of local cheese

All curries are served with basmati rice & salad.

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