



TAKEAWAY MENU

JOURNEY THROUGH INDIA

BREAD

Stonewater Masala Cheese & Garlic (V)

Stone bread | Masala mozzarella | Cumin | Garlic \$12

ENTREE

Samosa

Puff pastry | Curried potato | Green peas | Mint chutney \$5

Crispy onion fritters

Fragrantly spiced batter | Fenugreek | Chili | Chat mayo \$14

Farm to table

Hara bara kebab | Fresh salad | Fresh mint and coriander sauce | Fresh herbs \$14

Paneer tikka with smoked tomato

Spiced panner | Roma tomato | Rocket leaves | Garlic croutons \$16.5

Chicken tikka skewers

Tandoori chicken | Indian spices | Mint sauce | Fresh coriander \$18.5

Grilled masala lamb chop

Mint puree | Green peas | Tomato confit | Fresh coriander \$25

Sea to plate

Fish Amritsari style | Lemon | Fresh mint and yogurt sauce | Onion \$18

Lasooni prawns

Garlic & Chili paste | Indian spices | Mint chutney | Lemon \$25

Crumble Squid Ring

Sicilian squid with capers and rockets \$18.5

Fish croquettes

Crispy fish cutlet | Onion pickle | Tangy tomato chutney | Lemon \$18

MAIN

Panner butter masala

Panner tikka | Fenugreek | Cashew and creamy sauce | Garam masala \$19

Dal fry

Yellow dal | Ginger and garlic paste | Coriander | Tomato and onion \$16

Sagg panner

Spinach puree | Panner cubes | Meethi leaves | Fresh cream \$19

Dhaba style Okra

Fresh okra | Onion and Tomato masala | Coriander leaves | Indian spices \$18

Aloo mutter

Baby potato | Green peas | Curry sauce | Fried onion \$18

Delhi Butter chicken

Boneless tikka | Fenugreek | Cashew and Creamy sauce | Garam masala \$23

Bhatti spiced chicken tikka masala

Chargrilled chicken | Cashew and Tandoori sauce | Fresh yogurt | Coriander \$23

Patiala Chicken sagg

Chicken thigh | Spiced spinach | Herbs cream | Butter \$23

Chicken madras

South Indian / Delhi Cacy / Fennel / Mustard and Curry leaves / Coconut \$23

Chicken korma

Mild chicken curry / Cashew Nuts / Fresh Spices / Cream Sauce \$23

Kashmiri beetroot Lamb Rogan josh

Slow cooked diced lamb | Beetroot pure | Fresh spices | Tomato and onion gravy \$26

Kashmiri Lamb Shank

Slow cooked Lamb Shank / Beetroot pure / Fresh spices / Tomato and onion gravy \$26.5

Lamb korma

Mild Lamb curry / Cashew nuts / Fresh spices / Cream sauce \$26.5

Lamb saag

Spinach puree / Diced Lamb / Meethi leaves / Fresh cream \$26.5

Lamb Madras

South Indian / Delhi cacy / Fennel / Mustard and Curry leaves / Coconut \$26.5

Lamb vindaloo

Spicy Lamb / Green chilli / Fresh spices / Vindaloo paste \$26.5

Desi Goat curry

Home style bone in Goat | Desi masala | Garam masala | Fried onion \$26.5

Kerala Beef korma

Mild beef curry | Cashew nuts | Fresh spices | Cream sauce \$26.5

Beef madras

South Indian / Delhi cacy / Fennel, mustard and curry leaves / coconut \$26.5

Beef vindaloo

Spicy beef / green chilli / fresh spices / vindaloo paste \$26.5

Pork vinadaloo

Spicy pork | Green chilli | Fresh spices | Vindaloo paste \$26.5

Kadai prawn

Ginger garlic prawn | Confit onion | Peppers | Onion tomato paste \$27.5

Prawn madras

South Indian / Delhi cacy / fennel, mustard and curry leaves and coconut \$27.5

Prawn korma

Mild prawn curry / cashew nuts / fresh spices / cream sauce \$27.5

Prawn butter masala

Prawn tikka / fenugreek / cashew and creamy sauce / Garam masala \$27.5

Lobster butter masala

Lobster tikka / fenugreek / cashew and creamy sauce / Garam masala \$27.5

South Indian one -pot Coconut fish curry

Fish cubes | Ginger and garlic paste | Garam masala | Fried onion \$25

Stone parda chicken briyani

Chicken thigh | Ginger and garlic paste | Indian special spices | Yogurt \$18.5

Side

Steamed Rice \$3

Saffron Rice \$4

Plain naan \$4

Garlic naan \$5

Kashmiri naan \$6

Cheese naan \$6

Condiments

Mixed pickles \$2

Raita \$3

Mango chutney \$3

Colour Pappdams \$4

Dessert

Brownie with ice cream \$10

Milk cake served with ice cream \$10

Gulab Jamun with ice cream \$10

Chef Special Halwa \$8

Mango Lassi \$5