

STARTERS

Aloo Tikki (4) Mixed vegetables delicately spiced, dipped in batter and deep fried	\$5.90
Vegetable Samosa (2) Deep fried pastry triangles filled with potatoes, peas and cumin seeds	\$5.90
Chicken Pakora(4) Marinated chicken delicately spiced with ginger and garlic, battered and deep fried	\$8.90
Chicken Tikka (4) Boneless chicken morsels marinated in yoghurt, lime juice and spices and cooked in tandoor	\$9.00
Onion Bhaji (4) Small balls of onion delicately spiced with ginger and garlic, dipped in batter and deep fried	\$6.90
Tandoori Chicken (Whole/Half) Chicken marinated in yoghurt, herbs and cooked in tandoor	\$16.95/\$10.50
Lamb sheek kebab (4) Finger rolls of minced lamb skewered in tandoor	\$8.90
Paneer Pakora Home made cottage cheese delicately spiced with ginger and garlic, battered and deep fried	\$7.90
Fish Pakora Marinated fish delicately spiced with ginger and garlic, battered and deep fried	\$9.90
Tandoori Lamb Cutlets (4) Delicious spicy cutlets in chilli and rum sauce	\$15.40
Rajah Prawns (6) Fresh king prawns mildly spiced and cooked in tandoor	\$14.40
Mixed platter (Minimum 2 persons) Tandoori chicken, Aloo Tikki, samosa and rajah prawns	\$14.90
Vegetarian platter (Minimum 2 persons) Samosa, Aloo Tikki, onion bhaji and paneer pakora	\$13.90
Tandoori Platter (Minimum 2 persons) Tandoori chicken, lamb cutlets, rajah prawns and lamb sheekh kebab	\$16.90

KID'S MENU

Fish n chips	\$6.90
Chicken nuggets and chips	\$6.90

Main Courses

ALL CURRIES SERVED WITH SAFFRON RICE

SEAFOOD

Prawn masala	\$15.90
Fresh prawns cooked with subtle spices, onions, tomato, capsicum and lemon juice	
Butter Prawns	\$15.90
Fresh prawns cooked with mild spices, cream and butter	
Prawn Malabar	\$15.90
King prawns marinated in exotic spices and simmered in	
Fish Masala	\$15.90
Fresh fish marinated in oriental sauce and cooked with ginger, garlic and herbs	
Fish Malabar	\$15.90
Fresh fish delicately seasoned and prepared in a delightful coconut cream and curry sauce	

SIGNATURE DISHES - SEAFOOD

Prawn a la Kashmiri	\$16.50
Fresh prawn marinated in sauce made from fresh spices cooked in a special sauce	
Mixed Seafood Masala	\$16.50
Pan fried seafood prepared with tomato, onion and capsicum	

CHICKEN

Butter Chicken	\$14.50
Tandoori chicken tikka cooked with mild spices, tomato, cream and butter	
Chicken Korma	\$14.50
Ground almonds and cashews and selected spices used to cream create this rich and exotic curry	
Mango Chicken	\$14.50
Tender chicken fillet prepared with mild spices, mango and cream	
Chicken do-piyaza	\$14.50
Tender chicken prepared with onion, mushrooms and hot spices	
Bhuna Chicken	\$14.50
Delicious curry cooked with fresh garlic, sliced onion, tomato and fresh herbs and spices	

SIGNATURE DISHES - CHICKEN

Chicken Tikka Masala	\$14.90
Fresh chicken fillet cooked with capsicum, tomato and a special mix of herbs and spices.	
Chilli Chicken	\$14.90
Chicken cooked with onion and coriander, selected herbs, rare spices and saffron.	
Sour Lime Chicken	\$14.90
Fresh chicken cooked with yoghurt, lemon and exotic mix of spices and herbs	
Punjabi Chicken	\$14.90
Chicken cooked with fresh ginger, onion and coriander and authentic spices in traditional Indian kadahi style	

Lamb

Lamb Rogan Josh	\$14.50
Our special lamb curry cooked with rare herbs in provincial style	
Lamb Mushroom	\$14.50
Lamb and Mushroom cooked in authentic indian curry	
Lamb Korma	\$14.50
Ground almonds and cashews and selected spices used to create this rich and exotic curry	
Lamb Madras	\$14.50
Diced cubes of meat cooked in hot spices and coconut cream, a South Indian speciality	

SIGNATURE DISHES - LAMB

Lamb do-piyaza	\$14.90
Tender lamb cooked with onion, mushrooms and hot spices	
Lamb Nawaabi	\$14.90
Lamb cooked with diced fruit, selected herbs, rare spices and saffron, a favourite of the Mughal Kings	
Lamb Saag	\$14.90
A famous North Indian dish of tender lamb cooked with english spinach and a special blend of herbs and spices	
Punjabi Lamb	\$14.90
Lamb cooked with fresh ginger, onion and coriander and authentic spices in traditional indian kadahi style	

BEEF

Beef Rogan Josh	\$14.50
Our special beef curry cooked with rare herbs in provincial style	
Beef Korma	\$14.50
Ground almond and cashews and selected spices used to create this rich and exotic curry	
Beef Madras	\$14.50
Diced cubes of meat cooked in hot spices and coconut cream, a south indian speciality	
Beef Mushroom	\$14.50
Beef and mushroom cooked in Authentic indian curry	

SIGNATURE DISHES - BEEF

Beef Masala	\$14.90
Tender beef cooked with capsicum and tomato and a special mix of herbs and spices	
Beef Sabji	\$14.90
Tender beef and fresh vegetables cooked with ginger and garlic and served in a thick gravy	
Beef Saag	\$14.90
A famous North Indian dish of tender beef cooked with english spinach and a special blend of herbs and spices	
Beef Malabar	\$14.90
Diced cube of meat cooked in coconut milk and cream with selected spices	

SPECIAL HOT CURRY

Vindaloo	\$14.90
Lamb/beef, chicken or vegetables. Traditional goan speciality cooked in vinegar and hot spices	
Also available in prawn and fish	\$15.90

VEGETARIAN DISHES

Shahi Korma \$13.50

Fresh garden vegetables steamed and prepared with cream, cheese and exotic spices

Paneer/Alloo/Vegetable saag \$13.50

Homemade cottage cheese or golden fried potatoes or vegetables cooked with creamed spinach and rare spices

Dal Makhni \$13.50

Black lentils cooked with onion gravy, fresh cream, selected herbs and spices tempered with butter

Butter Paneer \$13.50

Home made cottage cheese cooked with tomato cream, butter and mild spices

SIGNATURE DISHES - VEG

Shabnam Curry \$13.90

Our special curry seasoned with mushrooms, potato and garden peas

Kofta/Paneer Tikka Masala \$13.90

Balls of cottage cheese, potatoes cooked with capsicum, tomato and a mix of spices

Malai Kofta \$13.90

Ground almonds and cashews and selected spices used to create this rich and exotic curry with vegetable dumplings in it

Shahi Matar Paneer/Shahi Paneer \$13.90

Fresh homemade cottage cheese and fresh peas cooked with ground cashews and almonds in a special sauce

Tarka Dal \$13.90

Black lentils cooked with fresh coriander, onions, tomato and authentic spices

Channa Masala \$13.90

Chick peas cooked with Chef's style

Aloo Gobi \$13.90

Potatoes stir Fried with spices, tomatoes & cauliflower

BREADS FRESH FROM THE TANDOOR

Naan Leavened bread cooked in the tandoor	\$2.50
Garlic Naan Naan with touch of garlic	\$3.00
Kashmiri Naan Naan made with ground dried fruit	\$4.00
Cheese Naan Naan stuffed with cheese	\$3.50
Cheese & Garlic Naan Naan filled with cheese & spinach	\$3.75
Cheese & Spinach Naan Naan filled with cheese & spinach	\$3.75
Keema Kulcha Naan stuffed with lamb mince, spice	\$4.00
Masala Kulcha Naan stuffed with potatoes, peas & onion	\$4.00
Paratha Buttered and layered whole meal bread	\$3.00
Pommy Naan Naan stuffed with chilli, cottage cheese, onion and coriander.	\$4.00
Roti Flat wholemeal bread.	\$2.50
Chicken Naan Naan stuffed with tandoori chicken & spice	\$4.00
Onion Kulcha Naan stuffed with onion & spices	\$4.00

BIRYANI & RICE

Saffron Rice Aromatic rice cooked with saffron	\$2.75
Pilau Rice Rice cooked with cumin seeds and peas	\$4.90
Coconut Rice Basmati rice cooked with coconut	\$5.90
Mushroom & Onion Rice Basmati rice cooked with cumin seeds sliced mushroom and onion.	\$6.50
Biryani a la Kashmiri Aromatic saffron rice garnished with mixed diced fruits. A favourite of the mughal emperors.	\$8.50
Shahi Biryani Rice cooked with fresh vegetables, fresh capsicum, onion coriander and tomato	\$11.90
Biryani a la Nawaabi Rice cooked with diced lamb/chicken, selected nuts, herbs and spices.	\$13.90
Prawn Biryani Saffron rice cooked together with prawn, nuts and selected spices	\$15.50

BANQUET

NORMAL BANQUET

\$25.90 per person
Min. 4 person

Entrees -	Tandoori chicken, Lamb Sheekh Kebab, Pakora
Mains -	Lamb Rogan josh, Butter chicken, Beef vindaloo, Kofta Tikka Masala.
Naan-	Plain naan / garlic naan.
Dessert-	Plain ice cream with topping.

INDIAN HUB BANQUET

\$31.90 per person
Min. 4 person

Entrees -	Tandoori King prawns, Tandoori Chicken and Tandoori lamb Cutlets.
Mains -	Prawn Masala, butter chicken, Punjabi Lamb and Beef masala.
Naan-	Plain naan and Cheese naan.
Dessert-	Mango kulfi / Gulab jamun / plain ice cream with topping.

DRINKS

Water (Mount Franklin 500ml)	\$2.95
Lassi / Mango Lassi Yorgurt based Indian drink with choice of sweet or salty or sweet mango	\$5.95
Fresh Lime Water Choice of sweet or salty	\$5.95
Juices Apple/orange/pineapple/tomato	\$3.25
Ginger Beer Lemon lime Bitters	\$3.50
Soft Drinks Coke/diet coke/ lemonade/ fanta	\$2.95
Lemon, Lime & Bitters	\$3.50

ACCOMPANIMENTS

Banana and coconut, Tomato and onion salad, Cucumber Raita, Mango chutney, Lime pickle, Gren chilly pickle, hot mint chutney, Pappadams (4)	each \$2.90
ACCOMPANIMENTS PLATTER A combination of any four accompaniments.	\$8.90

DESSERTS

Gulab jamun Golden fried dumplings made of milk, dipped in sugar syrup (warm) (3)	\$5.50
Rasgulla Sponged dumplings made of cottage cheese, dipped in sugar syrup (chilled) (3)	\$5.50
Mango Kulfi Indian ice cream made of mango and milk	\$5.90
Ice Cream With your favourite topping of strawberry or chocolate or caramel or just plain	\$4.90
Ras Malai	\$5.50

Tea/Coffee

MASALA TEA Indian tea made with special blends of herbs and spices	\$3.50
FILTER COFFEE English breakfast tea/Earl grey tea/Green tea/Chamomile tea/filter coffee	\$3.00

For BYO corkage would be charged @ \$1.50 per person

INDIAN HUB RESTAURANT DRINK MENU

RED WINES

	<u>Glass</u>	<u>Bottle</u>
Lindeman's Shiraz	\$5	\$20
Penfold Koonugahill Cabernet Sauvignon	\$6.5	\$26
Yellow Tail Merlot	\$7	\$28
Wolf Blass Eaglehawk Shiraz Merlot Cabernet	\$5	\$20
Hardy's Nottage Hill Pinot Noir	\$6.5	\$26

WHITE WINES

	<u>Glass</u>	<u>Bottle</u>
Lindeman's Bin 65 Chardonnay	\$5	\$20
Jacob's Creek Sauvignon Blanc	\$6.5	\$26
Jacob's Creek Riesling	\$6.5	\$26
Wolf Blass Eaglehawk Sauvignon Blanc	\$5.5	\$22
Gossips Sweet Lips	\$4	\$14

BEERS

KINGFISHER {INDIAN}	\$6.5
STELLA	\$6.0
ASHAHI	\$6.0
VICTORIAN BITTER	\$5.0
HEINEKEN	\$6.5
CORONA	\$6.0
CALTON DRAUGHT	\$6.0
JAMES BOAGS	\$6.0
CROWN LAGER	\$6.5
CASCADE PREMIUM LIGHT	\$5.5

SPIRITS

JOHNY WALKER (RED LABEL)	\$5.50
JOHNY WALKER (BLACK LABEL)	\$6.50
CHIVAS REGAL	\$6.00
VODKA	\$6.00
JIM BEAM	\$6.00
JACK DANIELS	\$6.50