

VEGETARIAN

Dal Makhani	18.00
Urad dal (black lentils) cooked in traditional Punjabi spices	
Shahi Paneer (mild)	20.00
Cottage cheese served in a delicious tomato based light cream sauce with authentic spices and crushed cashew nuts	
Aloo Gobi	18.50
Cauliflower and potatoes tossed in northern Indian spices, served with spring onions and coriander	
Saag Aloo	18.00
Fresh spinach and potatoes cooked with traditional northern Indian spices	
Saag Paneer	19.00
Fresh spinach and home made cottage cheese cooked with traditional Punjabi spices	
Mixed Vegetable Curry	18.50
Fresh seasonal vegetables tossed with garlic, ginger, coriander and light spices	
Aloo Baigan	18.00
Eggplant and potato cooked in light spices	
Vegetable Korma	18.00
Fresh seasonal vegetables cooked with mild spices in a cashew sauce and finished with a dash of cream	
Channa Masala	18.00
Chickpeas cooked with fresh tomato, cumin and traditional spices	
Malai Kofta	20.00
Dumplings made from cottage cheese, nuts, and minced fresh vegetables, cooked in a mild creamy gravy	
Chilli Cheese/ Mushroom (medium or hot)	22.00
Home made cottage cheese or mushrooms cooked with onion, capsicum, green chilli and chef's special spices	

RICE AND BIRYANI

Basmati Rice	Small 6.00	Large 9.00
Saffron Rice	Small 7.00	Large 10.00
Coconut Rice	Small 9.00	Large 12.00
Kashmiri Rice	Small 9.00	Large 12.00
Vegetable Rice	Small 9.00	Large 12.00
Biryani Rice:		Large 20.00
Your choice of Chicken / Lamb / Beef cooked in basmati rice		

TANDOORI BREADS

Roti	4.00
Organic whole meal flatbread cooked in the tandoor oven	
Garlic Roti	4.50
Roti finished with garlic spread	
Naan	4.00
Flatbread made with plain flour, cooked in the tandoor oven	
Garlic Naan	4.50
Naan finished with garlic spread	
Aloo Paratha	5.00
Naan stuffed with spicy potatoes	
Garlic Masala Naan	5.00
Plain flour tandoori bread finished with garlic and masala spices	
Masala Kulcha	5.00
Naan stuffed with spiced potatoes and cottage cheese	
Kashmiri Naan	6.00
Naan filled with dried fruit and nuts	
Cheese Naan	6.00
Naan stuffed with cheese	
Cheese Garlic	6.00
Naan stuffed with cheese and topped with garlic	
Punjabi Naan	6.00
Naan stuffed with cheese, spinach, and fresh coriander	

SIDE ORDERS / DESERTS

Mango Chutney (mild, sweet)	5.00
Papadums (5)	7.00
Mixed Pickle (med-hot)	5.00
Raita	6.00
Plain yoghurt mixed with cucumber, carrots and light seasoning	
Gulab Jamun—Indian sweet (6 pieces)	15.00



Takeaway Menu

FULLY LICENCED

(03) 5674 6999

16A William St, INVERLOCH



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(CLOSED MONDAYS)

Phone Orders & Bookings available

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ENTRÉE

Vegetable Pakoras	12.00
Lightly spiced assorted fresh vegetables dipped in chickpea batter and shallow fried	
Onion Bhaji	12.00
Spiced slices of onion dipped in chickpea batter & shallow fried	
Vegetable Samosa (2 pieces)	12.00
Pastry pyramids stuffed with lightly spiced peas and potatoes	
Mushroom Pakora	14.00
Lightly spiced mushrooms rolled in a chickpea batter & shallow fried	
Chicken Pakora	15.00
Tandoori marinated chicken fillets rolled in a light chickpea batter and shallow fried	
Fish Pakora	17.00
Mild tandoori marinated fish fillets rolled in a light chickpea batter and shallow fried	
Prawn Cutlets (6 pieces)	20.00
Marinated tiger prawns rolled in a light chickpea batter & shallow fried	

TANDOORI ENTRÉE

Tandoori Mushroom	15.00
Traditionally marinated mushrooms roasted in our tandoor oven	
Seekh Kebab	15.00
Minced lamb with a hint of ginger, garlic, fresh coriander and ground spices, skewered and cooked in our tandoor oven	
Tandoori Chicken Tikka	15.00
Boneless chicken marinated in yoghurt, special herbs and light spices, cooked in our tandoor oven	
Tandoori Platter	35.00
Our popular mouth watering platter has a selection of tandoori specialties	

MAINS

SEAFOOD

Butter Prawns (mild)	26.00
Tiger prawns cooked in our famous creamy tomato based sauce	
Prawn Masala (medium)	26.00
Tiger prawns tossed with onions, capsicum and masala gravy	
Prawn Vindaloo (medium or hot)	26.00
Tiger prawns cooked in our homemade spicy vinegar based curry	
Vindaloo Fish Curry (medium or hot)	26.00
Fillets of fish cooked in our famous spicy vinegar based curry	
Goan Fish Curry	26.00
Fresh fillets of fish prepared with our own special spices, finished with a dash of coconut milk	
Chilli Lime Prawns	26.00
Tiger prawns pan fried with garlic, chilli, lime and the chef's special spices	

CHICKEN

Butter Chicken	24.00
Boneless fillets cooked in a creamy tomato and cashew based gravy	
Chicken Korma	24.00
Boneless chicken cooked with cashew paste and yellow gravy with a dash of light cream	
Chicken Tikka Masala	23.00
Marinated chicken fillets, cooked in the tandoor then pan fried with diced onions, green capsicum and a mild red gravy	
Saag Chicken	23.00
Boneless fillets cooked in a creamy spinach based gravy	
Punjabi Chicken	23.00
Marinated chicken fillets, pan fried with diced green capsicum, onion, and tomatoes with a yellow gravy	
Chicken Chickpea Masala	23.00
Marinated chicken fillets, cooked in the tandoor oven, then pan fried with chickpeas and a traditional masala gravy	
Chicken Madras	23.00
South Indian dish made with curry leaves, coconut milk & mustard	
Chilli Chicken	25.00
Chicken fillets cooked with onion, capsicum, green chilli and chef's special spices	
Chicken Vegetable Curry	24.00
Chicken fillets cooked with garden vegetables in a gravy	

LAMB

Rogan Josh	25.00
Lamb slow cooked with yoghurt, onion, garlic, ginger and tomato	
Lamb Coconut (medium or hot)	26.00
Tender lamb cooked in a yellow coconut gravy	
Kashmiri Lamb	25.00
Lamb cooked in a mild creamy sauce with dried fruit & nuts	
Saag Gosht	25.00
Lamb pieces cooked with spinach, fenugreek and a hint of coriander	
Lamb Do Piazza	26.00
A dry dish: tender lamb well seasoned in authentic spices, cooked with onions, tomato, capsicum and coriander	
Lamb Korma	25.00
Succulent lamb cooked with cashew paste and served in a mild yellow gravy, with a dash of light cream	
Lamb Vindaloo (medium or hot)	25.00
Tender lamb cooked with homemade vindaloo paste	
Chilli Lamb (medium or hot)	26.00
Tender lamb cooked with onion, capsicum, green chilli and spices	
Lamb Vegetable Curry	26.00
Lamb cooked with onions, garden vegetable's and chef's special spices	

BEEF

Beef Vindaloo (medium or hot)	24.00
Beef marinated overnight in vindaloo paste and special tangy spices	
Beef Madras (medium or hot)	24.00
Beef chunks cooked in coconut milk and authentic Sth Indian spices	
Kashmiri Beef	24.00
Beef in a mild creamy sauce with fennel seeds, dried fruit & nuts	
Bombay Beef	24.00
Traditional beef curry cooked with potatoes and onions	
Beef Korma (mild)	24.50
Beef cooked in mild yellow cashew gravy with a dash of light cream	
Beef Saag Wala	24.00
Choice beef pieces cooked with spinach, fenugreek and coriander	
Chilli Beef (medium or hot)	25.50
Tender beef cooked with onion, capsicum, green chilli and spices	
Beef Vegetable Curry	24.00
Beef cooked with onions, garden vegetable's and chef's special spices	