

Entrees

GF - Gluten Free

VG - Vegan

*If sharing below Entries, additional pieces can be ordered

Vegetarian

Foogath (2pcs) (VG) \$13.90

Goan favourite spiced vegetables, shallow fried and served with mint chutney.

Eggplant Bonda (3pcs) (GF) (VG) \$13.90

Potato and eggplant in a batter consisting of chickpeas flour, mustard seeds, cumin seeds and curry leaves. Topped with coconut and pineapple chutney.

Papadi Pakodi Chaat \$12.90

Shallow fried lentil dumplings, topped with yogurt, mint sauce and tamarind chutney.

Vege Sanbosag (2pcs) \$9.90

Authentic, crispy, flaky covered pastries with a unique and traditional filling of peas, potatoes, and selected Indian spices to create a wonderful appetizing dish with flavors that complement themselves to a Goan spiced dish.

Hara Bhara Chaman (2pcs) \$9.90

Potatoes, spinach, cheese, and peas blended with spices and shallow fried with tamarind chutney.

Tandoori Paneer Tikka (4pcs) (GF) \$13.90

A beautiful appetizer with delicate pieces of Paneer, marinated in yogurt and a selection of spices. The dish is then grilled until slightly charred and complimented with radish, capsicum, lettuce, and a beautiful fusion of mint and tamarind sauce to appeal to all Palates.

Aaloo Tikki (2pcs) \$12.90

Lightly spiced potato patties, topped with yogurt, mint and tamarind chutney.

Vege Platter \$21.90

Selection of any 4 vegetarian entrees in one piece (1 pc each item).

Mix Platter \$23.90

Selection of any 4 entrees (2 Veg and 2 Non-Veg) in one piece (1 pc each item).

Non Vegetarian

Goan Tandoori Chicken (3pcs) (GF) \$14.90

Thigh fillet pieces marinated with yogurt, cinnamon, garlic, mint, chili and tamarind chutney. Cooked in Tandoor.

Jeera Chicken (3pcs) (GF) \$14.90

Breast chicken marinated in garlic, yogurt and roasted cumin, drizzled with olive oil and cumin dressing. Cooked in the tandoor.

Chicken Kaali Mirch (3pcs) (GF) \$14.90

Thigh fillet marinated in lightly spiced cashew paste with cheese and black pepper. Cooked in the tandoor and topped with cream.

Tandoori Lamb Chops (2pcs) (GF) \$18.90

Mouth-watering cardamom-flavored lamb cutlets marinated overnight with the chef's secret spices. Cooked to perfection in tandoor.

Patti Samosa (2pcs) \$13.90

Goan popular tasty deep-fried triangular pastries filled with spiced minced lamb, served with tamarind chutney.

Bega Prawns (4pcs) \$17.90

Prawns marinated in pickled lime, dipped in chickpeas flour and chilli batter, shallow fried.

Prawn Patties (2pcs) \$15.90

Coarsely chopped tiger prawns, mixed with mashed potato, spiced with garam masala, chilli and garlic

Goa ka Jhinga (4pcs) (GF) \$19.90

Fresh King Prawns, marinated in Portuguese spices with cumin, peri peri and selection of head chef secret spices, followed by being precisely cooked in a tandoor and then plated with mint sauce and lime.

Soft Shell Crab (3pcs) (GF) \$17.90

Crispy Soft shell crab coated with chickpeas flour, garam masala, shallow fried and served with mango and lime dressing

NZ Silverbait \$16.90

Light and crispy, chilli salted, dipped in white flour, and shallow fried

Mains

Vegetarian

Green Beans (GF) (VG) \$20.90

Green beans with potatoes, roasted sesame seeds, and cardamon.

Tadka Daal with Spinach (GF) (VG) \$20.90

Lentils tempered with mustard seeds and fresh English spinach.

Pumpkin Goathi (GF) (VG) \$20.90

Pumpkin sauteed with coriander, grated coconut and fennel powder.

Bhindi Aldona (GF) (VG) \$20.90

Okra pan cooked with cumin seeds, red onion and potatoes.

Malai Kofta \$20.90

Potato and cheese dumplings with sultanas in a creamy tomato cashew sauce.

Feijoada Mushroom (GF) (VG) \$20.90

Fejoada beans cooked with mushrooms in a recheiada masala (ginger, cumin, vinegar and peppercorn).

Manchooran (VG) \$20.90

Crispy cauliflower coated with sweet chilli sauce, pan sauted with shallots, capsicum and coriander.

Paalak Paneer (GF) \$21.90

Home made cottage cheese cubes tossed in fresh english spinach and finished with a tempering of chopped garlic & ginger..

Paneer Special - on request \$20.90

*Kadaahi Paneer / *Paneer Butter Masala / *Paneer Makhani / *Shaahi Paneer (Ask Staff)

Chicken

Achari Chicken (GF) \$23.90

Thigh pieces pan cooked in a delicious tangy lime and mango sauce with a touch of cream.

Butter Chicken (GF) \$23.90

Boneless chicken pieces simmered in a buttery and creamy tomato sauce.

Chicken Cafreal (GF) \$23.90

Herb marinated chicken breast pieces pan cooked in a garam masala sauce of garlic, Spanish onions and roasted cumin.

Chicken Xacuti (GF) \$24.90

A goan speciality consisting of ground poppy and cumin seeds, nutmeg, chillies and tamarind extract.

Chicken Pistachio (GF) \$23.90

Thigh pieces pan cooked in a delicious creamy, pistachio sauce.

Chicken Special - on request \$22.90

*Kadaahi Chicken / *Ginger & Lemon Chicken / *Mango Chicken (Ask Staff)

Beef

Methi Beef (GF) \$25.90

Beef pieces pan cooked with herb fenugreek and cream

Beef Vindaloo (GF) \$25.90

For the hot food lovers (a Goan specialty)

Beef de Goa (GF) \$25.90

Beef pieces pan cooked in a sauce of black peppercorn, vinegar and potatoes

Beef Specials (GF) - on request \$24.90

*Beef Madras / *Beef Dhanshak / *Beef Vindaloo (Ask Staff)

Mains

Lamb

Kerala Lamb (GF) \$24.90

Tender lamb pieces cooked in a sauce of shredded coconut, curry leaves and mustard seeds.

Lamb Okra Chilli Fry (GF) \$25.90

An authentic lamb dish cooked in masala mix of ginger, garlic, garam masala and okra.

Lamb Temperada (GF) \$24.90

Boneless lamb cooked in a date & tamarind sauce with cumin, chilli, garlic, malt vinegar, onions, and cherry tomatoes.

Lamb Baingan (GF) \$24.90

Tender lamb cooked with onions, roasted eggplant, garam masala, and cream.

Lamb Special - on request \$24.90

*Lamb Korma / *Lamb Vindaloo /

*Lamb Rogan Josh (Ask Staff)

Rice / Biryani

Basmati Rice (GF) (per person) \$3.00

Long grain basmati rice.

Kashmiri Pulao \$6.90

Fragrant long grain basmati rice with exotic dry fruits & nuts

Vege Pulao (GF) (VG) \$21.90

Aromatic long grain basmati rice made with our chef's special biryani spiced vegetables, fresh coriander and dried onions to temper.

Biryani - Lamb, Goat, Beef or \$23.90

Chicken (GF)

Aromatic long grain basmati rice made with our chef's special spices, fresh coriander, and dried onions with your choice of Lamb, Goat, Beef or Chicken.

Fish

Goan Fish Curry (GF) \$27.90

A famous Goan specialty, smooth fish pieces simmered in a tangy curry sauce of coconut and chillies, shallots and curry leaves.

Amatik Barramundi (GF) \$27.90

Pan cooked fish, sour and hot sauce consisting of curry leaves, tomato, peppercorn, cumin and cinnamon.

Prawn

Prawn Galmo (GF) \$27.90

Prawns with butter peppercorn, green chillies, mustard seeds, and diced eggplant in a tomato base

Prawn Chorchori (GF) \$27.90

Prawns sauteed with onion and garlic, cooked in a delicious creamy fennel sauce.

Prawn Pudina (GF) \$27.90

Pan cooked prawns with chef's special tadka sauce, fresh chopped mint, coconut cream and spices.

Prawn Special - on request \$25.90

*Garlic Prawn / *Prawn Balchao / *Prawn Malabari / *Prawn Xequ Xequ (Ask Staff)

Goat

Goan Mutton Masala (GF) \$25.90

Tender slow cooked Mutton, sauteed with a delicious mixture of fresh ginger, chilli, garlic and tomato puree, on a bed of carefully selected spices by the head chef to add to the fusion taste of Goan and Western flavours.

Breads

Naan / Tandoori Roti	\$4.00
Bread made in plain flour / wholemeal flour.	
Garlic Naan / Garlic Roti	\$4.50
with touch of Garlic.	
Naan Kashmiri	\$5.90
Naan with stuffed dry fruits.	
Methi Naan	\$5.90
Naan with fenugreek.	
Cheese Naan	\$5.90
Naan stuffed with cheese.	
Cheese & Garlic Naan	\$5.90
Naan stuffed with cheese and comes with touch of garlic.	
Cheese Chilli & Garlic Naan	\$5.90
Naan stuffed with cheese and comes with touch of garlic & chili.	
Keema Naan	\$7.90
Naan stuffed with lamb mince.	
Lachcha Parantha	\$5.00
Crispy & Flakey buttered Roti.	
Roti Special - GF	\$4.00
Bread made from gluten free flour.	

Banquet *Minimum of 4 Guests*

Banquet 1 - Foodlovers	\$45.00 Per Person
ENTREE : Pappadums, 1 pc each of Eggplant Bonda, Paneer Tikka, Tandoori Chicken & Patti Samosa. Dessert included after Mains.	
MAINS : Selection of 2 Veg & 2 Non Veg dishes (Seafood not included), Rice and Bread.	
Banquet 2 - Foodaholic	\$49.00 Per Person
ENTREE : Pappadums, 1 pc each of Veg Samosa, Jeera Chicken, Lamb Chop & Bega Prawn. Dessert included after Mains.	
MAINS : Selection of 2 Veg & 2 Non Veg dishes (Seafood included), Rice and Bread.	

*All care is taken when preparing food, however, traces may still be present.

*All prices are GST-inclusive and subject to change. BYO Corkage \$4.00 per person & 10% Surcharge applies on Public Holidays

Accompaniments

Pappadums (4 in a serve) (GF)	\$4.00
Sweet Mango / Date & Tamarind / Pineapple & Coriander Chutney	\$3.00
Mint Sauce / Mixed Pickle	\$3.00
Raita (Yogurt & Cucumber	\$3.50
Tomato & Onion	\$3.50
Mixed Green Salad	\$9.00
Platter of 3 (excluding salad)	\$8.00

Desserts

Gulab Jamun (2pcs)	8.90
Beloved Indian originated samolina dumplings, soaked with an aromatic syrup and spiced with green cardamom, rose water, saffron, and more.	
Gaajar ka Halwa	\$8.90
Gajar ka halwa, also known as gajorer halua, gajrela, gajar pak, and carrot halwa is a carrot-based sweet dessert pudding made by placing grated carrots in a pot containing water, milk and sugar, cardamom and then cooking while stirring regularly.	
Kheer	\$8.00
Kheer, also known as payasam is a type of wet pudding popular in the Indian subcontinent, made from milk, sugar and rice.	
Aam ki Kulfi	\$8.00
Homemade Indian version of ice cream flavoured with mangoes.	
Pista ki Ice Cream	\$9.00
Homemade Indian Ice Cream with fig, honey & pistachio.	
Chocolate Ice Cream	\$9.00
Rich selection of Chocolate combined to make a sensationally creamy chocolate fudge flavour.	

*Diary free and vegan options are available for most dishes by substituting diary cream with coconut cream.