

South Indian's Specials

Plain Dosa with Chicken Curry \$17.00

Plain Dosa comes with South Indian special Chicken Curry

Kheema Dosa \$17.00

Lamb mince with fresh ginger, garlic, onions and tomatoes along with South Indian spices.

Kerala Prawn Dosa \$17.00

Minced prawn stirred in with onions, tomatoes, capsicum and green chilly along with south Indian spices. Served with sambar and chutney.

Chicken Dosa \$17.00

Smokey chicken stirred in with onions, tomatoes, capsicum and green chilly along with south Indian spices. served with sambar and chutney.

Upma \$13.00

Thick porridge made of roasted rava (semolina) mustard, onions, green chilly and coriander. Served with chutney.

Madras Idly \$12.00

Steamed Batter made of rice and urad dhal. Served with sambar and chutney.

Podi Idly \$14.00

Chopped idly pieces stir fried with mustard, onions and kara podi topped with coriander. Served with sambar and chutney.

Medhu Vada \$13.00

Batter made of urad dhal mixed along with chopped onion, green chilly, ginger and coriander is deep fried. Served with sambar and chutney.

2 Idly/2 Vada Combo \$17.00

Puri \$15.00

Flattened wheat dough is deep fried and is served with traditional potato curry. (3pcs)

Chole Bhature \$15.00

Flattened dough made of maida is deep fried and is served with traditional chole masala. (2pcs)



Vegitarian Starters

Paneer Tikka Starter

Chunks of cottage cheese marinated with traditional spices and yoghurt is then grilled in tandoor. Served with green chutney.

\$18.00

Chilly Paneer

Battered and fried cubes of cottage cheese is then tossed in with onions and capsicums along with traditional spices and chilly sauce.

\$18.00

Chilly Mushroom

Battered and fried button mushrooms is then tossed in with onions and capsicums along with traditional spices and chilly sauce.

\$17.00

Veg Manchurian

Deep fried veggie balls made of finely chopped vegetables, flour and traditional spices, tossed in with onions, capsicums along with traditional spices and chilly sauce.

\$17.00

Veg Samosa

Deep fried Thin pastry filled with spiced mixture of mashed potatoes and green peas Served with tamarind sauce.

\$8.00

Lasooni Gobi

Spicy Marinated cauliflower florets deep fried and tossed in with garlic, ginger and coriander along with chilly sauce.

\$17.00

Veg Platter

2- samosas, paneer tikka and a mini plain dosa on bed of salad. Served with 3 different chutneys(mint, coconut, tamarind).

\$20.00

Onion Baji

Deep fried onion marinated with chickpea flour, rice flour, and Indian spices.

\$12.00



Non - Vegstarters

Tandoori Chicken Half	\$17.00
Tandoori Chicken Full Whole chicken marinated with exotic spice blend and yoghurt is cooked in tandoor.	\$28.00
Chicken Tikka (6pc) Boneless thigh fillets marinated with tikka masala and yoghurt and cooked in tandoor.	\$20.00
Hariyali Chicken Tikka Boneless thigh fillets marinated with green herbs, yoghurt and exotic spices and cooked in tandoor.	\$20.00
Lasooni Chicken Tikka Boneless chicken fillets marinated with garlic, yoghurt and exotic spices and cooked in tandoor.	\$20.00
Curry Leaf Chicken Tikka (Papadums spl) Chicken tikka marinated with curry leaf and herbs paste and cooked in tandoori oven.	\$20.00
Achhari chicken Tikka Boneless thigh fillets marinated with pickle flavour sauce, green herbs, yogurt, and exotic spices and cooked in tandoori	\$20.00
Chilly Chicken Boneless chicken pieces coated with exotic spices, flour and fried then tossed into onions, capsicum and stir fired with chilly sauce.	\$20.00
Chicken 65 Boneless chicken pieces marinated with yoghurt and South Indian spices is fried then tossed into onions, curry leaves and coriander.	\$20.00
Chicken Pakoda Boneless chicken strips marinated with ginger/garlic paste, South Indian spices, curry leaves and deeply fried.	\$20.00
Lamb Sheek Kebab Minced lamb marinated with ginger/garlic paste, exotic spices and cooked in the tandoor.	\$20.00



Non - Vegstarters

Non Veg Platter

\$26.00

A combination of chicken tikka, hariyali chicken, lamb sheep kebabs and a mini kheema dosa, served with chutney and mint sauce.

Kochi Whole Fish

\$26.00

Whole snapper marinated with tandoori spices, ginger garlic and coriander/curry leaves cooked in tandoor.

Andhra Fish Fry

\$26.00

Trevally fish fillets (with bone) marinated with ginger/garlic paste, lemon, tamarind pulp and South Indian spices and tawa/pan fried.

Melagu Prawns

\$24.00

A thick prawn masala made with fresh prawns, onions, tomatoes, curry leaves and traditional South Indian spices.

Prawn Porichadhu (Pakoda)

\$24.00

Prawns marinated with ginger/garlic paste, onion, chick pea flour, traditional South Indian spices and deep fried.

Kanava Porichadhu (squid)

\$24.00

Squid rings marinated with ginger/garlic paste, corn flour, traditional South Indian spices and deep fried.

Mutton pepper Fry (Papadums spl)

\$22.00

Chopped mutton dry roasted with south Indian spices and curry leaf

only Medium and Hot

Chicken Pepper Fry (Papadums spl)

\$20.00

Chicken dry roasted with south Indian spices and and curry leaf

only Medium and Hot



Vegetarian Mains

Kadai Paneer

\$18.00

Marinated cottage cheese cooked in with onions, capsicum and tomato gravy.

Paneer Tikka Masala

\$18.00

Cottage cheese cooked in tomato gravy with onion, capsicum with added cream.

Paneer Butter Masala

\$18.00

Cottage cheese cubes cooked in with chopped masala and tomato gravy.

Palak Paneer

\$18.00

Cottage cheese cubed cooked in with spinach.

Spinach Mushroom

\$17.00

Button mushrooms cooked in with spinach, onion gravy and tomato gravy.

Okra Masala

\$17.00

Okra cooked in with tomato/onion gravy and traditional Andhra spices.

Bhagara Bhaigan

\$17.00

Cubed egg plants deep fried and cooked in with peanut paste, tomato and onion gravy.

Dhal Makhani

\$17.00

Mixed lentils cooked with tomato, garlic, ginger and coriander.

Spinach Dhal

\$17.00

Yellow lentils cooked in with spinach, turmeric and traditional Indian spices.

Dhal Tadka

\$17.00

Yellow lentils cooked in with onions, tomatoes, cumin and mustard.



Pepper Rasam**\$15.00**

Made of tamarind pulp, tomatoes, coriander, curry leaves, black pepper, dried chilly and asafoetida.

Alu Gobi Mutter**\$17.00**

Potatoes, cauliflower and green peas cooked in with ginger, cumin and tomato/onion gravy.

Punjabi Chole Masala**\$17.00**

Boiled chick peas cooked in with onions/tomatoes gravy, and traditional Indian spices.

Mushroom Mutter Curry**\$17.00**

Mushrooms and green peas cooked with onion/tomato gravy and traditional Indian spices.

Madras Veg Kurma**\$17.00**

Carrot, peas, beans, potato and cauliflower cooked in with onion/tomato gravy, South Indian spices and a touch of coconut cream.

Weekend Specials

Weekend Specials (Every Saturday)

A portion of biriyani, egg masala, and sweet. On occasion the choice of meat and price will change. Contact us for update.

South Indian Buffet (Every Sunday)

Menu will change weekly

Dosa, Idly, puri, vada, Pongal, upma, potato masala, sambhar, coconut chutney, tomato chutney, parotta and chicken curry, sweet, and filter coffee.

Seergasambha Chicken Biriyani (Every Saturday)

A portion of biriyani, egg masala, and sweet. On occasion the choice of meat and price will change. Contact us for update.

South Indian Buffet (Every Sunday)

Menu will change weekly

Dosa, Idly, puri, vada, Pongal, upma, potato masala, sambhar, coconut chutney, tomato chutney, parotta and chicken curry, sweet, and filter coffee.



Non-Veg Mains

Butter Chicken

\$19.00

Tandoor grilled chicken pieces cooked in creamy tomato based gravy sauce, sweetened with honey and fenugreek leaves.

Methi Chicken

\$19.00

Chicken pieces(bone) Cooked in with fenugreek leaves, onion/tomato gravy and traditional spices.

Chicken Royal

\$19.00

Boneless chicken pieces cooked in cashew nut gravy, fresh cream and exotic spices.

Chicken Tikka Masala

\$19.00

Tandoor grilled chicken pieces cooked in with onions, capsicums, tomato gravy and exotic spices.

Kadai Chicken

\$20.00

tandoori chicken (bone) pieces cooked with capsicum, onion and tomatoes, chilly with fresh cream and Indian spices.
only Medium and Hot

Curry Leaf Chicken (Papadums spl)

\$20.00

boneless chicken cooked in curry leaf and herbs paste along with coconut, green chili and Indian spices. **only Medium and Hot**

Chettinadu Chicken (Papadums spl)

\$20.00

Spicy marinated Chicken pieces (bone) cooked in with onion/tomato gravy, South Indian spices and topped with coconut shreds and coriander. **only Medium and Hot**

Chicken Pallipalayam (Papadums spl)

\$20.00

chicken pieces (bone) marinated with turmeric, lemon and salt is cooked with onion, dried red chilly, fennel/mustard seeds and curry leaves. **only Medium and Hot**

Andhra Chicken

\$20.00

Chicken (bone) cooked in with peppery sauce made of ground pepper corns, poppy seeds and curry leaves.

Melagu Chicken

\$20.00

Chicken pieces (bone) cooked in with onions, tomatoes, green chilly curry leaves and flavoured with crushed pepper.

Madras Chicken

\$20.00



Madras Lamb

Tender chicken/lamb cooked in with onion/tomato gravy, South Indian spices and coconut milk.

\$22.00

Niligiri Chicken

Chicken Cooked in with mixed green herbs, fenugreek, onion/tomato gravy, touch of coconut cream and south Indian spices.

\$20.00

Hyderabad Lamb Curry

Tender lamb is braised with pepper corns, star anise, fennel and cooked in onions, tomatoes, traditional Andhra spice with curry leaves and coriander.

\$22.00

Spinach Lamb

Tender lamb cooked in with spinach, onions, tomatoes, ginger/garlic paste and traditional spices.

\$22.00

Kerala lamb and alu

Slow cooked lamb with potato, green chilly, ginger/garlic, touch of coconut cream and traditional South Indian spices.

\$22.00

Vindaloo chicken

\$20.00

Vindaloo lamb

Tender chicken/lamb cooked in sauce made tomatoes, vinegar, cayenne pepper, ginger/garlic and bay leaves.

\$22.00

Lamb kurma

Tender lamb cooked in with cashew nut gravy, fresh cream and South Indian spices and coriander.

\$22.00

Goat Curry

Slow cooked tender Goat pieces (bone) with onions, tomato, ginger/garlic paste, whole Garam masala, South Indian spices, curry leaves and coriander.

\$22.00

Mutton Vepudu

Slow cooked tender goat pieces (bone) with onions, tomato, green chilly, South Indian spices, curry leaves and crushed pepper.

\$22.00

Chettinadu Mutton

Spicy Marinated goat pieces (bone) slow cooked in onion/tomato gravy, South Indian spices, curry leaves and garnished with coconut and coriander.

\$22.00

Tawa Mutton Ghee Roast (Papadums spl)

Diced goat pieces cooked in with onion, tomato, curry leaves, south Indian spices and ghee. (only Medium and Hot

\$22.00



Seafood Mains

Nellore Fish Pulusu (Papadums spl)

\$24.00

teriyaki fish (Boneless) cooked in with onions, tomatoes, green chilly, curry leaves, touch of tamarind and South Indian spices.
only Medium and Hot

Madras Meen Kuzhambu (Papadums spl)

\$24.00

Mullet fish (bone) cooked with onions, tomatoes, green chilly, curry leaves, South Indian spices, touch of tamarind and coriander. (Bone)
only Medium and Hot

Goan Fish Curry

\$24.00

Teriyaki fish (Boneless) cooked in onions, tomatoes, green chilly, coconut milk and traditional Indian spices.

Kakinada Prawn Curry (Papadums spl)

\$24.00

Andhra style spicy prawn curry cooked with onion/tomato gravy, green chilly, curry leaves, South Indian spices and coriander.
only Medium and Hot

Konkan Prawn Curry

\$24.00

Konkan style prawns cooked in with onions, tomatoes, green chilly, coconut milk and traditional Indian spices.

Prawn Jalfrezi

\$24.00

Prawns cooked in with onions, capsicum, tomato gravy and traditional Indian spices with a hint of lemon juice.

Chilly Crab (Papadums spl)

\$24.00

Mud crabs broken in half cooked in with onions, tomatoes, green chilly, curry leaves and south Indian spices with a touch of tamarind and garnished with coriander.
only Medium and Hot

Squid PEPPER Masala (Papadums spl)

\$24.00

Squid rings cooked with ginger garlic, onion, curry leaf, chili and pepper
only Medium and Hot



Rice & Noodles

Veg Fried Rice

\$15.00

Onions, carrots, capsicum and cabbage julienne cooked in with basmati rice along with sauces and spices.

Fried Rice Egg

\$16.00

Onions, carrots, capsicum and cabbage juliennes, eggs cooked in with basmati rice along with sauces and spices

Fried Rice Chicken

\$18.00

Onions, carrots, capsicum and cabbage juliennes, eggs, grilled chicken cooked in with basmati rice along with sauces and spices

Mix Fried Rice

\$19.00

Chicken, lamb kebab and prawn

Noodles Veg

\$15.00

Onions, carrots, capsicum and cabbage juliennes cooked in with noodles along with sauces and spices

Noodles Egg

\$16.00

Onions, carrots, capsicum and cabbage Juliennes, eggs, cooked in with noodles along with sauces and spices

Noodles Chicken

\$18.00

Onions, carrots, capsicum and cabbage juliennes, egg, grilled chicken pieces cooked in with Noodles along with sauces and spices.

Mix Noodle

\$19.00

Chicken, lamb kebab and prawn

Dhal kichidi

\$15.00

Rice cooked in with yellow lentils, yoghurt, tomato, garlic and fresh coriander.

Curd Rice

\$15.00

Cooked rice mixed with yoghurt, mustard seeds, ginger, curry leaves & coriander.

Veg Biryani

\$17.00

Mixed vegetables cooked in with saffron rice, onions, yoghurt, whole Indian spices and mint/coriander leaves.

Hyderabad chicken Biryani

\$18.00

Saffron rice cooked in with tender chicken, yoghurt, whole Indian spices, onions, tomatoes, mint/coriander leaves.

Hyderabad Lamb Biryani

\$20.00

Saffron rice cooked in with tender boneless lamb, yoghurt, whole Indian spices, onions, tomatoes, mint/coriander leaves.



Rice & Noodles

Hyderabad Goat Biryani

\$20.00

Saffron rice cooked in with tender goat (bone), yoghurt, whole Indian spices, onions, tomatoes, mint/coriander leaves.

Hyderabad Prawn Biryani

\$20.00

Saffron rice cooked in with prawns, yoghurt, whole Indian spices, onions, tomatoes, mint/coriander leaves.

Kheema Pulao

\$19.00

Chopped lamb kheema cooked with saffron rice, onions, yoghurt, whole Indian spices and mint/coriander leaves.

Chicken 65 Biryani

\$18.00

saffron rice cooked in with deep fried boneless chicken 65 sauteed in 65 sauce.

Family Pack Chicken Biryani

\$52.00

Family Pack Lamb Biryani

\$60.00

Family Pack Goat Biryani

\$60.00

Family Pack Veg Biryani

\$47.00

Family pack Prawn Biryani

\$65.00

Kothu Parotta Egg

\$16.00

Kothu Parotta Chicken

\$18.00

Shredded Kerala parotta cooked with onion tomato gravy, choice of meat, fresh onion, tomato, curry leaves, chilli and Indian spices. **only Medium and Hot**

Kerala parotta with chicken kurma

\$18.00

Kerala Parotta With Veg kurma

\$18.00

Basket Of Breads

Plain Naan

\$4.00

Butter Naan

\$4.50

Garlic Naan

\$5.00

Garlic Cheese Naan

\$7.00

Cheese Naan

\$6.00

Plain Tandoori Roti

\$4.00

Butter Tandoori Roti

\$4.50

Kerala Paratha

\$4.00

Chicken Naan

\$8.00

Kheema Naan

\$8.00



Chat Bhandar

Pani Puri

\$10.00

Crispy hollow puff served with potato, onions, peas with a tangy tamarind sauce and spicy green concentrate.

Dahi Puri

\$10.00

Crispy hollow puff served with potato, onions, peas with a tangy tamarind sauce and sweet yoghurt.

Samosa Chaat

\$12.00

Deep fried samosa with chick pea masala, onions, tamarind sauce and mint chutney

Thair Vada

\$10.00

Deep fried vada soaked in salted yoghurt, cumin/chilly powder and sweet chutney.

Drinks & Deserts

Masala Tea

\$5.00

Filter Coffee

\$5.00

Mango Laasi

\$6.00

Masala Chanch (buttermilk)

\$5.00

Soft Drinks

\$3.00

Carrot Halwa

\$8.00

Mango Kulfi

\$7.00

Pista Kulfi

\$7.00

Gulab Jamun and Ice Cream

\$8.00

Sides

Papadums

\$2.00

Raita

\$3.00

Green Salad (only dine-in)

\$8.00

Extra Sambar

\$3.00

Onion Salad (only dine-in)

\$2.00

Extra Chutney

\$2.00

Pickle

\$2.00

