



RESTAURANT

CLASSIC INDIAN CUISINE

small

pani puri, wheat bubbles filled with mint and tamarind water (4pcs) ^{ngv}	8
samosa, margaret river lamb, peas, roast cumin, coriander, beetroot sauce ⁿ	6ea
onion and kale bhaji, sweet tamarind, mooli, chilli, mint chutney ^{dngv}	10
prawn kachumber with sago papads, potatoes, fennel, cucumber, green chilli mayo ^{dng}	12
kfc, kerala fried chicken, tomato and curry leaf chutney ^{dng}	11

medium

tandoori mushrooms, charred peach, cashew cream, pistachio, sultanas (mild) ^{dgv}	14
red salad – watermelon, tomato, beetroot, red onions, radish, yoghurt, chilli dressing ^{dngv}	12
paneer tikka, tandoor roasted ricotta, turmeric, mint fermented chilli (med) ^{ngv}	14
duck-65, chennai spiced crispy duck leg, peach murabba, curry leaf poha (med) ^{dng}	21
chicken tikka, kashmiri chilli, garlic, yoghurt, garam masala tandoor roasted (med) ^{ng}	16

big / curries

kashmiri chickpeas, saffron, baby carrot, apricot, almonds, chilli oil, yoghurt (med) ^{gv}	24
palak paneer, ghee sauteed spinach, methi leaves, tomato, rose valley ricotta (med) ^{ngv}	23
village fish curry, spice paste with roast cumin, tamarind, coconut, eggplant (med) ^{dg}	29
butter chicken, free range roast chicken, mild tomato and fenugreek sauce (mild) ^{ng}	25
beef masala, black cardamom, caramalised onions, tomato, ginger, chilli (med) ^{dng}	28
frontier goat curry, cinnamon, bay leaves, turnips, ginger, medium hot, chilli oil (med) ^{dng}	25
topi's dal, herb sauteed lentils, cumin, tomato, pickled ginger ^{dngv}	19

kids eat free (under 10) – opening offer

butter chicken, rice, pappadums ^{ng}	12
kfc fried chicken (mild), chips, house ketchup ^{dn}	12
butter chicken loaded fries	12

Offer valid: 11am -12noon & 5pm – 6pm One kids meal with each big plate ordered

sides

basmati plain rice ^{dngv}	4
wholemeal roti ^{dnv}	4
mint & ghee paratha ^{dnv}	5
plain naan ^{nv}	5
garlic naan ^{nv}	6

relish

riata, yoghurt, cucumber ^{ngv}	5
Topi chilli sauce (hot) ^{dngv}	3
mango chutney, house blend ^{dngv}	4
vegetable pickle ^{dngv}	5
pappadums ^{dnv}	5

desserts

black rice payassam, with coconut, jaggery caramel, puffed rice ^{dngv}	12
chai panna cotta, fermented strawberries, parle - g biscuit ⁿ	12
kofe gulab jamun, espresso, pistachio cream ^v	12

DIETRY NOTE: dairy free – ^d nut free – ⁿ vegetarian – ^v vegan: most vegetarian dishes - please ask the staff
gluten free – ^g some GF are fried with non-gluten free items – please ask staff

please note: our kitchen uses nuts, dairy, seafood and gluten etc. while full care is taken to prepare the meals with special dietary requests, we are not able to guarantee that no cross contamination will occur.