



FOOD MENU



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Veg Entree

Samosa (2 pcs) \$10.00

Crispy golden pastry filled with a savory blend of spiced potatoes and peas, served with mint chutney.

Veg Cutlet \$15.90

Delicately spiced vegetable patties, crumb-coated and fried, offering a delightful crunch with every bite

Dahi Kebab \$16.90

Creamy yogurt kebabs, subtly spiced and fried to a golden brown, served with a refreshing mint chutney.

Veg Manchurian \$17.90

Flavorful vegetable dumplings simmered in a tangy and savory Manchurian sauce.

Malai Broccoli \$17.90

Creamy and flavorful dish made with broccoli florets cooked in a rich sauce made of cream, butter, and spices.

Papadums \$3.00

Crispy lentil wafers.

Assorted Pakora \$11.90

A medley of vegetables, coated in a seasoned chickpea flour batter and deep-fried to perfection.

Village Tandoori Paneer Tikka \$17.90

Marinated paneer cubes, grilled in the tandoor, imparting a smoky flavor with a touch of spices

Chilli Paneer \$17.90

A fusion delight of cottage cheese cubes tossed in a tangy and spicy Indo-Chinese sauce.

Malai Soya Chaap \$17.90

Soy protein marinated in a creamy malai mixture and grilled, creating a rich and delectable dish.

Nonveg Entree

Tandoori Chicken Tikka (4 pcs) \$17.90

Tender, spiced chicken grilled in a tandoor oven. Served with mint chutney and salad. Classic Indian flavor.

Malai Chicken Tikka (4 pcs) \$18.90

Chicken marinated in a creamy blend of spices and yogurt grilled to perfection for a succulent and flavorful bite.

Indian Fried Chicken \$17.90

Crispy and juicy chicken, marinated in traditional Indian spices and deep-fried to golden perfection.

Tandoori Chicken (H/ F) \$16.90 / \$24.90

Chicken marinated in tandoori mixture and cooked in a traditional tandoor oven, offering a smoky and robust taste.

Lamb Seekh Kebab (4 pcs) \$18.90

Minced lamb mixed with spices, skewered and grilled, offering a burst of flavors.

Galouti Kebab \$19.90

Melt-in-your-mouth minced meat patties, delicately spiced and pan-seared.

Lamb Cutlets (4 pcs) \$27.90

Exquisite lamb cutlets marinated with aromatic herbs and spices, grilled to tender perfection with a subtle char.

Tawa Goat \$20.90

Savory goat meat cooked on a tawa (griddle) with a medley of spices delivering a rich and hearty taste.

Seafood Entree

Prawns Koliwada \$21.90

Prawns marinated in a spicy, tangy coconut blend, cooked to perfection with aromatic Indian spices.

Tandoori Lasuni Prawns \$21.90

Juicy prawns marinated in a garlic-infused mixture, grilled to a perfect golden brown, bursting with flavors.

Fish Amritsari \$21.90

Spiced fish fillets, battered and fried for a crispy, flavorful experience.

Smoked Fish \$22.90

in Mushroom, Garlic and Butter Sauce

Fish fillets served with a buttery garlic sauce, combining the earthiness of mushrooms with the lightness of fish.

Sharing Platter

Mix Platter (2) \$24.90

Veg Cutlet, Chicken Pakora, Chicken Tikka

Non Veg Platter (4) \$44.90

Chicken Pakora, Lamb Seekh Kebab, Amritsari Fish

Veg Platter (4) \$35.9

Veg Cutlet, Dahi Kebab, Tandoori Paneer

Chaat/ Street Food

Town Special Chaat \$13.90

Crispy spinach, papdis, and soft bhallas, topped with yogurt, chutneys, and spices. Creating a royal treat.

Katori Chaat \$14.90

Crunchy edible bowls filled with a mix of tangy, spicy, and sweet chaat ingredients.

Amritsari Kulcha Platter \$20.90

A platter of stuffed Amritsari kulchas, crispy on the outside and soft inside, filled with a variety of delicious fillings.

Chicken Lollipop \$18.90

Deep-fried, spicy Indian-Chinese appetizer made from marinated chicken wings shaped to resemble lollipops.

Pani Puri Shots \$11.90

Crispy semolina shells filled with potato and chickpeas & spicy tamarind water, offering an explosion of flavors in each bite.

Chilli Momos \$17.90

Soft vegetable dumplings tossed in lip-smacking sauce.

Mild 🌶️

Medium 🌶️

Spicy 🌶️

(V) - Vegan

Veg Curries

- Handi Veg** 🌶️ \$18.90
Mixed vegetables cooked in a traditional handi with a blend of spices creating a flavorful and hearty dish.
- Malai Kofta** 🌶️ \$19.90
Soft dumplings made from mashed vegetables and paneer served in a rich and creamy tomato-based gravy.
- Navrattan Korma** 🌶️ \$18.90
Nine gems curry, mixed vegetables, nuts, and fruits in a creamy sauce.
- Indian Town Dal Makhani** 🌶️ \$17.90
Creamy and buttery black lentils slow-cooked with spices a quintessential comfort food.
- Dal Tadka** 🌶️ (V) \$17.90
Yellow Lentils tempered with garlic, cumin, and spices
- Chana Masala** 🌶️ (V) \$17.90
Chickpeas simmered in a tangy and spicy tomato gravy.
- Bhindi Do Pyaaza** 🌶️ (V) \$19.90
Okra sauteed with fragrant onions and seasonings.
- Palak Paneer** 🌶️ \$21.90
Cottage cheese cubes simmered in a silky spinach sauce flavored with garlic ginger and Indian spices.
- Paneer Tikka Lababdar** 🌶️ \$21.90
Marinated paneer cubes grilled and cooked in a rich tomato and cream-based sauce bursting with flavors.
- Kadhai Paneer** 🌶️ \$21.90
Paneer cooked in a spicy and tangy tomato gravy, garnished with fresh herbs.

Chicken Curries

- Butter Chicken** 🌶️ \$20.90
Succulent chicken pieces simmered in a rich and creamy tomato-based sauce.
- Town Special Butter Chicken** 🌶️ \$21.90
Authentic town-style butter chicken, featuring a perfect balance of creamy and tangy flavors with a hint of spices.
- Mango Chicken** 🌶️ \$20.90
Chicken cooked in a mildly spiced mango-flavored sauce.
- Chicken Korma** 🌶️ \$20.90
Chicken curry with a creamy yogurt and nut-based sauce.
- Chicken Tikka Masala** 🌶️ \$20.90
Marinated chicken pieces grilled and cooked in a rich tomato-based gravy with onion and capsicum.
- Chicken Chettinad** 🌶️ \$20.90
Chicken pieces simmered in a rich, velvety sauce infused with chettinad spices, coconut & hint of tamarind.
- Chicken Saag** 🌶️ \$20.90
Chicken cooked with a smooth and creamy spinach sauce.
- Handi Chicken** 🌶️ \$20.90
Tender chicken cooked in a flavorful, creamy tomato gravy, infused with aromatic Indian spices.
- Chicken Tikka Lababdar** 🌶️ \$20.90
Creamy and spicy chicken dish cooked with tomatoes, onions, and a touch of cream, offering a rich and robust flavor.
- Kadhai Chicken** 🌶️ \$20.90
Spicy and flavorful Indian chicken curry with rich tomato-based gravy and aromatic spices.

Meat Curries

- Lamb/Beef Korma** 🌶️ \$22.90
Tender lamb or beef pieces cooked in a rich and creamy yogurt-based sauce with aromatic spices.
- Lamb Rogan Josh** 🌶️ \$22.90
Slow-cooked lamb curry from Kashmir, infused with aromatic spices and yogurt, offering a deep and rich flavor.
- Goat Curry** 🌶️ \$23.90
Hearty and flavorful goat curry cooked with a blend of spices, slow-cooked to perfection.
- Lamb/Beef Vindaloo** 🌶️ \$22.90
Fiery and tangy Goan curry made with vinegar and a blend of hot spices, available with your choice of meat.
- Lamb Madras** 🌶️ \$22.90
Spicy South Indian curry made with a blend of red chilies, coconut, and spices, available with your choice of meat.
- Goat Bhunna** 🌶️ \$23.90
Slow cooked goat marinated in a special blend of spices and herbs

Seafood Curries

- Goan Fish Curry** 🌶️ \$23.90
A coastal masterpiece fish fillets in authentic goan rich and creamy coconut gravy.

Gluten Free, Nuts Free, Dairy Free - Please check with the Staff

The Great Indian Bread Basket

Wholemeal Roti Healthy and wholesome wholemeal flatbread, perfect for pairing with any curry or vegetable dish.	\$4.50	Lacha Paratha Multi-layered, flaky Indian flatbread, crisp on the outside and soft on the inside, perfect with any curry.	\$6.50
Plain Naan Soft and fluffy traditional Indian flatbread, ideal for scooping up rich sauces and gravies.	\$4.50	Peshawari Naan Sweet and nutty naan filled with a mixture of nuts and dried fruits, offering a delightful contrast to savory dishes.	\$6.90
Garlic Herb Naan Naan bread topped with a fragrant mix of garlic and herbs, baked to perfection for a flavorful twist.	\$4.90	Tandoori Chicken Naan Naan bread topped with pieces of spicy tandoori chicken, combining two classic flavors in one bite.	\$6.90
Cheese Naan Fluffy naan stuffed with a rich, melty cheese blend.	\$5.90	Aloo Kulcha Stuffed bread with savory potato filling, crisp on the outside and soft inside. Perfect with a side of yogurt or chutney.	\$7.90
Cheese Garlic Naan Naan stuffed with melted cheese and topped with a garlic butter blend, creating a delectable cheesy treat.	\$6.50	Missi Roti A traditional Indian flatbread made with a mix of gram flour and whole wheat flour, seasoned with spices.	\$5.50
Butter Naan Classic naan bread brushed with rich, melted butter for an extra layer of flavor and softness.	\$5.90		

Condiments

Mint Chutney Refreshing mint dip.	\$2.90	Pickle Spicy and tangy Indian pickles.	\$2.90
Burani Raita Yogurt, burnt garlic, spices. Yogurt, burnt garlic, spices.	\$4.00	Lacha Onion Pudina Sliced onions , mint.	\$4.90
Mango Chutney Sweet and tangy mango preserve.	\$2.90	Green Salad Fresh mixed greens.	\$6.90

Rice/ Biryani

Steamed Basmati Rice Fluffy and aromatic basmati rice, perfectly steamed.	\$5.50	Coconut Rice Aromatic rice infused with coconut, adding a tropical twist to your meal	\$8.90
Kashmiri Pulav Fragrant rice cooked with dried fruits and nuts, offering a mildly sweet flavor.	\$8.90	Biryani Chicken/Mutton Aromatic basmati rice cooked with tender pieces of chicken or mutton, infused with exotic spices and herbs, served with raita.	\$21.90 / \$23.90

Kids

Chicken Nuggets Crispy and tender chicken nuggets, perfect for the little ones.	\$7.90	Butter Chicken with Rice Mild and creamy butter chicken served with steamed rice.	\$9.90
Potato Fries Golden and crispy potato fries, a favorite among kids.	\$4.90		

Desserts

Gulab Jamun (2 pcs) Sweet, soft dumplings made from milk solids, soaked in a fragrant sugar syrup, a delightful end to any meal. (Add Vanilla Icecream for \$4)	\$6.90	Chef Special Halwa Everyday chefs special halwa	\$12.90
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Banquet

Minimum for 4 | Veg \$45 | Non Veg \$50

Papadums, Sharing mix platter , Any 3 mains, Rice, Plain and garlic naan, Dessert of the day

Please inform any allergies towards any food contents before you place the order as some of our dishes Includes cashew nuts, so please inform us if you are allergic to any nuts.