

## appetizers

	gst incl
<b>1. samosa ■</b> a traditional indian pastry stuffed with potatoes and peas.	<b>\$6.50</b>
<b>2. onion bhaji</b> diced onions in a chick pea flour batter with carom seeds, chilli powder and deep fried.	<b>\$7.00</b>
<b>3. sari's chicken tikka ■</b> boneless pieces of chicken marinated in yoghurt with spices and cooked in the tandoor.	<b>\$8.00</b>
<b>4. hyderabadi burra kebab ■</b> rack of lamb marinated in yoghurt with spices and cooked in the tandoor.	<b>\$9.50</b>
<b>5. tandoori platter (for 2) ■</b> combination of marinated meats cooked in the tandoor.	<b>\$20.00</b>
<b>6. sari's tandoori chicken ■</b> tender chicken marinated in yoghurt with spices and cooked in the tandoor.	<b>\$17.50</b>

## vegetarian curries

	Entree	Main
<b>7. vegetable curry</b> mixed vegetables cooked with blended cashew nuts, onions, tomatoes and spices.	<b>\$9.50</b>	<b>\$14.50</b>
<b>8. palak paneer</b> cottage cheese cubes cooked in pureed spinach and cream.	<b>\$10.50</b>	<b>\$15.50</b>
<b>9. dhal</b> lentils stewed with onions, tomatoes and tossed in melted butter.	<b>\$10.50</b>	<b>\$15.50</b>
<b>10. channa masala</b> chick peas cooked with fresh onions, capsicum and spices in a tomato based sauce.	<b>\$9.50</b>	<b>\$14.50</b>
<b>11. baingan hyderabadi</b> diced eggplant cooked with tomatoes, onions, shredded coconut and tempered with mustard seeds.	<b>\$9.50</b>	<b>\$14.50</b>

vegan options available on request  
all our curries are gluten and MSG free

## non-vegetarian curries

	Entree	Main
<b>12. butter chicken</b> boneless chicken cooked in a rich tomato and cashew nut based sauce with butter and mild spices.	<b>\$9.50</b>	<b>\$14.50</b>
<b>13. chettinadu chicken ■</b> boneless chicken cooked with freshly ground spices, onions and tomatoes.	<b>\$9.50</b>	<b>\$14.50</b>
<b>14. chicken tikka masala ■</b> boneless chicken tossed with fresh onions, capsicum, spices and cooked in a masala sauce.	<b>\$9.50</b>	<b>\$14.50</b>
<b>15. rogan josh</b> tender lamb cooked with spices and tomatoes in a cashew nut based sauce.	<b>\$10.50</b>	<b>\$15.50</b>
<b>16. khatta aloo gohst</b> lamb pieces cooked with yoghurt, spices and potatoes.	<b>\$10.50</b>	<b>\$15.50</b>
<b>17. beef madras ■</b> beef cooked with curry leaves, coconut cream and tempered with mustard seeds.	<b>\$9.50</b>	<b>\$14.50</b>
<b>18. beef vindaloo ▲</b> beef cooked in a hot chilli vinaigrette sauce.	<b>\$9.50</b>	<b>\$14.50</b>
<b>19. malabar prawn curry ■</b> prawns cooked with coconut cream, onions, tomatoes and tempered with mustard seeds and curry leaves.	<b>\$10.50</b>	<b>\$15.50</b>

## rice

	Main
<b>20. basmati rice</b> basmati rice with butter and cumin seeds.	<b>\$5.00</b>
<b>21. kashmiri pulao rice</b> rice cooked with nuts, sultanas and spices.	<b>\$7.00</b>
<b>22. vegetable pulao rice</b> rice cooked with vegetables, spices and butter.	<b>\$7.00</b>

■ medium ▲ hot

ask for  
our weekly  
specials

## bread (indian bread served from tandoor)

<b>26. naan</b> unleavened bread made with plain flour.	<b>plain \$3.00</b> <b>garlic \$3.50</b>
<b>27. paneer naan</b> unleavened bread, stuffed with cottage cheese and spices.	<b>\$4.50</b>
<b>28. chilli cheese naan ■</b> unleavened bread stuffed with chilli flakes and cheese.	<b>\$4.50</b>
<b>29. aloo paratha ■</b> unleavened bread stuffed with spicy potato.	<b>\$4.50</b>
<b>30. roti</b> unleavened wholemeal flour bread.	<b>\$3.50</b>

## accompaniments

<b>31. raita</b> yoghurt dip with dry roasted cumin powder.	<b>\$2.50</b>
<b>32. papadam basket (5pcs)</b>	<b>\$2.50</b>
<b>33. mango pickle / chutney</b>	<b>\$2.50</b>
<b>34. tamarind / mint chutney</b>	<b>\$2.50</b>

## desserts

<b>35. kulfi</b> traditional indian ice-cream with roasted pistachios.	<b>\$4.00</b>
<b>36. gulab jamun</b> cottage cheese dumplings soaked in a cardamom flavoured sugar syrup.	<b>\$4.00</b>

■ medium ▲ hot

\*curries may contain traces of nuts and dairy products.

gift vouchers available.

subject to change without notice

credit card minimum \$25