

CURRY MENU

\$26.00M | \$28.00 NM

Served Thali style, which comprises of one main dish of your choice:

PRAWN MALAI

6 Prawns cooked in a Bengali style Curry prepared with Ginger, Garlic, Cashews, Coconut Milk.

BEEF VINDALOO

Traditional Goan-style Curry prepared with tender Beef, marinated with Vinegar, Chilli, Garlic, Ground Spices and slow-cooked in rich Aromatic Gravy

LAMB JALFREZI

Tender pieces of Lamb cooked with Onion, Tomato, Capsicum, Ginger & Garlic in special Curry Sauce with Aromatic Spices

BUTTER CHICKEN

Roasted Chicken pieces marinated with traditional Indian spices and cooked with Tomato, Butter Cream Sauce, Cashews, and Aromatic Spices

VEGETABLE KORMA

Fresh medley of vegetables cooked in mild Cashew Gravy with Onion, Tomato, Ginger and Garlic and flavored with aromatic spices and Coconut Milk

with Dal, Rice, Naan, Papadum, Dip & Salad



MANGO LASSI \$8.50

A creamy, refreshing yogurt-based drink blending Mangoes with the aromatic floral notes of Saffron

*Please let us know if you have any allergies or dietary requirements.
Due to the potential or trace allergens in the work environment and supplied ingredients, we cannot guarantee completely allergen-free meals.*

Gluten Free - No Naan or Papadum

**15% surcharge applies on all Victorian Public Holidays*

