

northern indian menu

entrée

samosa (DF) beef and vegetable samosa with mint chutney	9.00
punjabi prawns (DF) marinated prawns coated with spiced crumbs, lightly fried with mint chutney	17.50
warm chicken tikka salad (GF) tandoori marinated roasted boneless chicken pieces with salad of tossed lettuce, fresh coriander, onion and tomato	19.50
onion bhaji (GF, DF) onion fritters in mildly spiced chickpea batter and mint chutney	9.00

from the tandoor

meats skewered, baked over charcoal in our clay oven (tandoor) served with mint chutney

	entrée	main
beef sheekh kebab (GF, DF) premium beef minced on skewers marinated in ginger, garlic, coriander and spices	16.50	23.00
tandoori chicken (GF) chicken on the bone marinated in yoghurt and tandoori spices	17.50	24.00
chicken tikka (GF) boneless chicken pieces marinated in yoghurt, ginger and garlic	16.50	23.00

thali

a traditional style designed as a mini banquet for one – an assortment of small bowls giving an opportunity to sample a variety of dishes

standpipe thali a selection of our most popular dishes – butter chicken, rogan josh, channa masala, steamed jasmine, raita, butter naan and pappadam	37.50
vegetarian thali selection of sabji, dal makhani, channa masala, palak paneer, steamed jasmine rice & butter naan	33.00

banquet minimum 4 people per person 39.00
for additional dishes please refer to main menu for prices

curries	butter chicken, rogan josh, beef vindaloo
vegetable	dahl makhani, sabji
accompaniments	katchumba, jeera raita steamed jasmine rice, butter & garlic naan, pappadams

curries

butter chicken (chicken makhani) GF	19.50
boneless tandoori chicken cooked the authentic way with a rich sauce of cream, butter and ground almonds	
murgh masala (GF, DF)	17.50
boneless chicken cooked in traditional homestyle thick gravy of tomatoes and blend of spices	
chicken vindaloo (GF, DF)	17.50
traditional hot & spicy goan curry with tender thigh fillets	
chicken tikka masala (GF)	18.50
marinated chicken tikka cooked in rich sauce of ginger, tomato, onions, capsicum and coriander	
beef madras (GF, DF)	17.50
tender beef cubes cooked with traditional southern Indian spices, mustard seed and coconut	
beef korma (GF)	17.50
tender beef pieces delicately spiced with cardamom, yoghurt, ground almonds and cream	
beef vindaloo (GF, DF)	17.50
the traditional hot and spicy goan curry with tender cubes of beef	
saltbush bhuna gosht (GF, DF)	22.50
premium organic spear creek saltbush dorper lamb slow cooked with spices, ginger and garlic	
rogan josh (GF, DF)	19.50
traditional north Indian style lamb curry infused with whole spices over a slow flame	
palak gosht (GF, DF upon request)	21.00
marinated lamb pieces cooked with pureed english spinach and spices	
standpipe bakra curry (Gf, DF)	22.50
traditional north Indian goat curry with tender meat cooked in a curry of onions, coriander and blended spices	
goan fish curry (GF, DF)	24.00
local fresh fillets cooked with traditional goan spices, red chilli and curry leaves	
prawn mallabar (Gf, DF)	24.50
pan fried tiger prawns in spicy curry of sliced onions, capsicum, chilli and tomato	
malai prawn curry (GF)	24.00
creamy style curry with tiger prawns, brown cardamom, fresh coriander, delicate spices, cream and ground almonds	

vegetables

palak paneer (GF) homemade cottage cheese cooked in a mildly spiced puree of english spinach	11.50
saag aloo (GF, DF) lightly spiced spinach puree with potatoes, garlic and tomato	10.50
malai kofta mixed vegetable dumplings with cashews and pan -fried in a rich almond and creamy sauce	10.50
dahl makhani (GF) traditional north Indian lentil dish slow cooked with ginger, onions and spices	7.50
sabji (GF, DF) in season vegetables cooked in a delicate blend of spices	9.50
channa masala (GF) chickpeas slow cooked with tomato, fresh coriander, yoghurt and spices	8.50

accompaniments

naan traditionally baked in a clay oven called a tandoor	
plain, butter or garlic chilli	4.00
potato, cheese or Rajasthani (with nigella seeds)	5.50
cheese and garlic	6.00
kashmiri – cooked with dried fruits, sultanas and nuts	6.50
herb and garlic	6.50
roti (DF upon request) stone ground wholemeal bread, baked in the tandoori	4.00
tandoori lachha paratha (DF) a flaky layered bread made from wholemeal flour, baked in the tandoor	5.00
aloo paratha (DF) paratha stuffed with spiced potato	6.50
steamed jasmine rice (GF, DF)	4.00
steamed basmati rice (GF, DF)	5.00
pappadams (three per serve) GF, DF)	1.50

more accompaniments

jeera raita (GF) yoghurt with roasted cumin and diced cucumber	4.00
katchumba (GF, DF) diced cucumber, onion, red capsicum, tomato and spices	4.50
piaz salad (GF, DF) sliced spanish onions lightly seasoned with spices and lemon	5.00
achars (pickles) (GF, DF) mango, stuffed chilli, lime or “tongue burner chillies”	3.50
chutneys (DF) pudina (mint), sweet mango, and imbli (tamarind)	3.50
lassi (GF) traditional refreshing yoghurt drink (sweet or salted)	6.50
mango lassi (GF) traditional refreshing sweet yoghurt drink with mango puree	8.00