



Magic of India
Since 1994

Entrees

Barrah Kebab (G.F) Spiced yogurt lamb chops grilled to perfection	\$22.00
Onion Bhaji (Vegan+GF)(4pcs) Indian style onion fritters	\$13.90
Vegetable Samosa (2pcs) peas and potato filled pastry	\$13.90
Vegetables Spring Roll (4pcs) Rolls filled with mixed vegetables	\$13.90
Chicken Tikka (GF) Grilled Boneless Chicken	E \$16.90 M \$25.90
Tandoori Chicken(GF) Chicken on the bone, spices charred in the tandoor	Half \$19.90 Full \$29.90

Sides

Mixed Pickles	\$3.00
Papadoms (4pcs)	\$5.00
Sweet Mango Chutney	\$3.00
Yoghurt and Cucumber Raita	\$4.00
Tomato, Onion and Cucumber Salad	\$5.00
Basmati Rice	\$4.00
Saffron Rice	\$5.00
Coconut Rice	\$6.00

It ain't done without classic curries

Chicken

Butter Chicken (mild) The pride of our kitchen	\$25.00
Chicken Tikka Masala (medium) Grilled chicken diced stir fried with tangy tikka sauce	\$25.00
Mango Chicken (mild) Mild creamy cashew nut sauce	\$25.00
Palak Chicken (medium) Spiced spinach, scented with cinnamon & cumin Curry	\$25.00

Seafood

Barramundi Fish Goan (medium) Chilli, vinegar and tamarind finished with coconut cream	\$29.00
Prawn Malai (mild) Creamy curry of coconut & cashew sauce	\$29.00
Prawn Masala (medium) Stir fried onions , capsicum & garam masala	\$29.00

Lamb

Lamb Rogan Josh (medium) Traditional curry cooked with Kashmiri spices	\$27.00
Lamb Korma (mild) Creamy onion and cashew sauce scented with rose water	\$27.00
Lamb Sagwala (medium) spiced spinach, scented with Cinnamon & Cumin curry	\$27.00

Want to try something exciting !!!
Check out our Chefs special

Signature Dish

- Lamb Shank (mild)** \$32.90
slow braised shanks of lamb infused with rich Indian spices
- Goat Meat Curry (medium)** \$32.00
A Unique preparation of goat meat cooked under pressure finished with coriander
- Lamb Biryani (medium)** \$30.90
Rice and Lamb Dish

Beef

- Beef Madras (medium)** \$26.00
Coconut, tamarind and chili
- Beef Vindaloo (hot)** \$26.00
A classic preparation of hot and tangy curry sauce
- Bombay Beef (medium)** \$26.00
Onion , tomato & gram masala

Vegetarian & Vegan

- Palak Aloo (mild)** \$24.00
Spiced spinach , potato & creamy curry
- Aloo Matar Tamatar (Vegan medium)** \$24.00
Peas,potatoes and tomatoes Cumin curry
- Dal Makhani (mild)** \$24.00
Black urid lentils with ginger,tomato,cream and butter
- Dal Fry (Vegan mild)** \$24.00
Red/yellow lentils , cumin , mustard seeds , fresh coriander
- Navaratan Korma (mild)** \$24.00
Mix vegetable , blended cashews gravy
- Malai Kofta (mild)** \$25.00
Homemade cottage cheese dumplings , almonds and raisins
- Paneer Butter Masala (mild)** \$25.00
Cooked in butter sauce
- Paneer Tikka Masala (mideum)** \$25.00
Cooked in tangy tikka sauce
- Palak Paneer (mild)** \$25.00
Spiced spinach, scented with cinnamon & cumin curry
- Bombay Bhaji (Vegan)** \$24.00
(mixed vegetables cooked in a bombay masala) vegan
- Chana Masala (Vegan)** \$24.00
(potatoes and chickpea north indian masala)
- Aloo Gobi Matar Masala (Vegan)** \$24.00
(Cauliflower, potato, green Peas masala)
- Bombay Aloo (Vegan)** \$24.00
(potatoes with Bombay spices.

Naan Breads

- Plain Naan** \$5.00
- Garlic Naan** \$6.00
- Cheese Naan** \$7.00
- Spinach Naan** \$7.00
- Peshwari Naan (Dried Fruit and Nuts)** \$7.00
- Roti (Wholemeal Bread)** \$7.00
- Cheese and Garlic Naan** \$7.00

Drinks

- Mango Lassi** \$10.00
- Coke , Coke Zero , Fanta & Sprite** \$5.00
- Bundaberg Lemon Lime Bitters, Ginger Beer** \$6.00
- Apple , Orange Juice** \$7.00
- Sparkling Mineral Water** \$8.00
- Natural Mineral Water** \$5.00

Desserts

- Gulab Jamun (3pcs)** \$10.00
- Mango Kulfi** \$10.00

15% Holiday surcharge
All prices & trading times subject to change
without notice.