

Banquet Options for a Royal Feast

For 4 persons minimum

Maharani Banquet

3 Course Banquet - \$ 24.0 per head

Entrée (1 pce each per person)

Kesari Chicken Tikka

Onion Bhajji

Bombay Potato Bonda

Mains

Lamb Khorma (mild)

Chicken Tikka Masala (med)

Vegetable Rogan Josh (med)

Cucmber Raita / Mango Chutney

Plain Naan (2)

Dessert

Gulab Jamun

(milk dumplings in sugar syrup)

or

Mango Kulfi

(homemade mango ice cream)

Maharaja Banquet

4 Course Banquet - \$ 26.0 per head

Entrée (1 pce each per person)

Kastoori Prawn Pakora

Kesari Chicken Tikka

Onion Bhajji

Mains

Barramundi Goan (med)

Butter Chicken (mild)

Lamb Nilgiri (med)

Panir Balti (med)

Cucumber Raita / Mango Chutney

Garlic Naan (2)

Dessert

Gulab Jamun

(milk dumplings in sugar syrup)

or

Mango Kulfi

(homemade mango ice cream)

Family Meal Deal - \$55

(four persons)

- 4 pcs Kesari Chicken Tikka
- Choose any 2 curries excluding seafood
- 1 jumbo plain naan
- 1 large steamed jasmine rice
- 1.25L bottle of soft drink from available selection

One Bill per table

Corkage: 1.00 per head (wine and beer only)

Cakage: 1.00 per head

15% Public Holiday Surcharge

Prices subject to change without notice

Kadhai Entrées

- * **Bombay Potato Bonda (3):**
golden battered masala mashed potatoes. **7.0**
- * **Onion Bhajji (3):**
sliced onions with fresh spices fried crispy in a chickpea batter. **7.0**
- * **Mysore Urid Vadai (3):**
white lentil fritters with onions, chillies and coconut. **7.0**
- * **Punjabi Veg. Samosa (2):**
potato and peas in crispy golden homemade pastry. **8.0**
- * **Mughlai Lamb Samosa (2):**
lamb, potato, spinach and pinenuts in crispy homemade pastry. **8.0**
- * **Kastoori Prawn Pakoras (3):**
cooked in fenugreek tempura batter till golden brown. **10.0**
- * **Indus Platter (for 2):**
Punjabi veg. samosa, Onion bhajji, Bombay potato bonda and Mysore urid vadai. **18.0**

* **Denotes vegan options**

Tandoori Entrées

All tandoori delicacies cooked in a traditional clay oven

- Kashmiri Seekh Kebab (3):**
skewered lamb mince with secret aromatics. **10.0**
- Kesari Chicken Tikka (3):**
Boneless chicken in a two cheese saffron cream marinade. **10.5**
- Amritsar Tandoori Chicken (half):**
cooked in traditional tandoori marinade. **14.5**
- Amritsar Tandoori Chicken (full):**
Cooked in traditional tandoori marinade. **25.0**

One Bill per table

Corkage: 1.00 per head (wine and beer only)

Cakage: 1.00 per head

15% Public Holiday Surcharge

Prices subject to change without notice

Viva Vegetarian

- Panir Makhni:**
cottage cheese cubes in a rich tomato, almond and creamy ginger sauce. **16.0**
- Palak Panir:**
cottage cheese cubes in a spinach and aromatic spices curry. **16.0**
- Panir Muttar:**
cottage cheese cooked with peas in a rich onion and tomato sauce. **16.0**
- * **Bombay Aloo:**
potato cubes and peas pan-fried with ginger, garlic and spices with a tomato onion sauce **16.0**
- * **Aloo Gobhi:**
potato and cauliflower florets pan fried with ginger, chillies, fresh coriander, spices and tomatoes. **16.0**
- * **Aloo Baingan Bagarey:**
a rich and spicy eggplant and potato curry with aromatic spices and curry leaves, onions and tomato. **16.0**
- * **Pumpkin, Chickpeas and Spinach Salan:**
butternut pumpkin cubes tempered with mustard seeds, curry leaves and cooked with tender chickpeas and spinach. **16.0**
- * **Subzi Malai Bahar:**
a medley of vegetables cooked in a rich creamy coconut sauce. **16.0**
- * **Tadka Dahl:**
Traditional tempered dahl with garlic, chillies, onions, tomatoes, curry leaves and mustard seeds. **16.0**
- Dahl Makhni:**
dahl cooked in a rich tomato, almond and creamy ginger sauce. **16.0**
- * **Dahl Palak:**
dahl cooked with spinach and aromatic spices. **16.0**
- * **Subzi Dahl:**
dahl cooked with vegetables and tomato with aromatic spices. **16.0**
- * **Denotes vegan options**

Hyderabadi Biryani

Please allow a minimum of 30 minutes from the time of order

A traditional rice and meat dish, garnished with fried onions and served with raita and papadums

vegetable	20.0
lamb	22.0
chicken	23.0
prawn	25.0

One Bill per table

Corkage: 1.00 per head (wine and beer only)

Cakage: 1.00 per head

15% Public Holiday Surcharge

Prices subject to change without notice

Designer Curries

Experience the Award Winning Indus Designer Curry Difference!

Please allow minimum 20 minutes as all dishes are cooked fresh to order

step 1: select one of the following:

Dahl	16.0	Beef	17.0	Barramundi	19.0
Tofu	16.0	Lamb	17.0	King Prawns	20.0
Mixed veg	16.0	Chicken	18.0		
Chickpeas	16.0				
Panir	16.0				

step 2: choose your sauce from any of the following:

1. Balti: 🌶️🌶️

onions, chillies, tomato, capsicum and cumin sauce – medium spicy.

2. Rajasthani: 🌶️🌶️

flavoured with fennel, thyme, black pepper and mustard.

3. Saagwala: 🌶️🌶️ **GLOBAL INDIAN FAVOURITE**

spinach, tomato, onion, garlic, onions and fresh herbs.

4. Goan: 🌶️🌶️ **GLOBAL INDIAN FAVOURITE**

spicy coconut sauce flavoured with tomato, tamarind and red chillies.

5. Makhni: **GLOBAL INDIAN FAVOURITE**

creamy tomato, ginger and almond sauce. **Mild**

6. Nilgiri: 🌶️🌶️

flavoursome sauce made with fresh shallots, mint, coriander and green chillies.

7. Khorma: **GLOBAL INDIAN FAVOURITE**

creamy yellow sweet and mild onion and almond sauce. **Mild**

8. Vindaloo: 🌶️🌶️🌶️ **GLOBAL INDIAN FAVOURITE**

hot and spicy sauce made with red chillies, cumin, vinegar and tomato.

9. Achar: 🌶️🌶️

aromatic sauce made with pickling spices, tomato, onions, chillies and yoghurt.

10. Rogan Josh: 🌶️🌶️ **GLOBAL INDIAN FAVOURITE**

made with fried onions, ground spices, tomato and herb.

11. Dhansak: 🌶️🌶️

lentils and vegetables cooked with fresh herbs, onions, tomato and spices.

12. Tikka Masala: 🌶️🌶️ **GLOBAL INDIAN FAVOURITE**

rich tomato and cream sauce with sliced capsicums and onions and herbs.

13. Chettinad: 🌶️🌶️🌶️

hot and spicy creamy sauce made with peppercorns and chillies and coconut.

One Bill per table

Corkage: 1.00 per head (wine and beer only)

Cakage: 1.00 per head

15% Public Holiday Surcharge

Prices subject to change without notice

Naan Breads

Plain Naan	4.0	Roti Naan (wholemeal tandoori bread)	4.5
Garlic Naan	5.0	Kheema Naan (spicy lamb mince)	5.0
Potato Naan	5.0	Peshwari Naan (dry fruits and nuts)	5.0
Spinach Naan	5.0	Tasty Cheese Naan	5.0
Pumpkin Naan	5.0	Panir Naan (cottage cheese)	5.0
Punjabi Naan (spinach and tasty cheese)	6.0	Chicken and Cheese Naan	6.0

Accompaniments

Steamed Jasmine Rice (per person):	4.0
Cucumber and Yoghurt Raita	4.5
Mango Chutney	3.0
Lime Pickle	3.0
Mixed Pickle	3.0
Papadums (4)	3.0

Desserts

Gulab Jamun (2) milk dumplings in sugar syrup	5.0
Mango Kulfi homemade mango ice-cream	5.0

Beverages

Coke / Diet Coke / Coke Zero	3.0
Sprite / Fanta / Lemonade	3.0
Orange Juice / Apple Juice	3.0
Lemon, Lime and Bitters	3.5
Mango Lassi	4.0
Strawberry Lassi	4.0
Cardamom and Rose Lassi	4.0
Chai Tea	3.5

One Bill per table

Corkage: 1.00 per head (wine and beer only)

Cakage: 1.00 per head

15% Public Holiday Surcharge

Prices subject to change without notice