

- ENTRÉE -

Non Veg

Tandoori Chicken(4pc)... \$14.90

Tender spring chicken marinated in yoghurt, spices and gently roasted over charcoal.

Chicken Sholay Kebab... \$14.90

chicken thigh pieces marinated in ginger, chillies and roasted in the tandoor.

Chicken Reshami Kebab ... \$14.90

chicken breast pieces marinated in white gravy, cooked in the tandoor.

Chicken Tikka ... \$14.90

Boneless thigh pieces marinated overnight in ginger, garlic and roasted over charcoal.

Garlic Chicken Tikka ... \$14.90

Tender pieces of chicken, cooked with yoghurt, cheese and garlic paste.

Chicken 65 ... \$14.90

Spicy, chicken dish originating from south India using curry leaves.

Lamb Seekh Kebab ... \$14.90

Lamb mince cooked on skewers with special spices to tingle our taste buds.

Barrah Kebab ... \$16.90

Lamb chops marinated in chefs own style, cooked in the tandoor.

Prawns Shaslik Tikka ... \$15.90

Big juicy prawns marinated in yoghurt and cashew nut paste, roasted in tandoor.

Tandoori Prawns ... \$15.90

Big juicy prawns marinated in tandoori paste, roasted in Tandoor.

Tandoori Fish Tikka... \$15.90

Fish Cubes marinated and roasted in Tandoor.

Fish Amritsari... \$15.90

Fish cubes marinated in lemon and herbs, and deep fried.

Mixed Platter ... \$23.90

A selection of chicken Tikka, Lamb Seekh Kebab, Tandoori Prawns and Chicken Reshami Kebab.

Veg

Onion Bhaji (6pcs) ... \$12.90

Chopped onion mixed with pea flour and spices and deep fried.

Mixed Pakora (6pcs) ... \$12.90

Assorted vegetables dipped in pea flour batter, deliciously spiced and fried to golden brown.

Paneer Pakora ... \$14.90

Cheese in chef's secret chutneys then dipped in pea flour batter and fried to golden.

Paneer Tikka ... \$ 14.90

Cheese in chef's secret recipe , roasted in tandoor along with capsicum, tomatoes and onion.

Mushroom Stuffed ... \$ 14.90

Mushroom stuffed with vegetables , rolled in bread crumbs and then deep fried.

Samosa (2 pcs)... \$7.90

Triangular pastry filled with seasoned potatoes, deep fried till golden brown.

Moongdaal Vada (6pcs)... \$13.90

Split green gram skinless mixed with Potatoes and other spices and deep fried.

Vegetable Cutlets (6 pcs) ... \$13.90

Mixed vegetables cut very finely, mixed with potatoes and deep fried.

Vegetarian Mixed Platter ... \$19.90

A selection of Vegetable tikki, Onion Bhaji, Mixed Pakora and Samosa.



-BLEND OF INDIAN AND CHINESE- ***Soups***

Choice of Chicken or Vegetarian

Munchow Soup ... \$7.50

Sweet Corn Soup ... \$7.50

Hot and Sour Soup ... \$7.50

Tomato Soup with Bread Crumbs ... \$7.50

(Additional \$3.00 for 1 x 2 soups)

Veg

Sesame Fingers ... \$13.90

Mixed vegetables on bread strips, finished with homemade garlic sauce.

Veg Spring Roll ... \$13.90

Recipe learnt during training days introducing now in Indian Accent.

Honey Cauliflower ... \$14.90

Florets of cauliflower cooked in special homemade honey sauce.

Vegetable Tambora ... \$14.90

Deep fried vegetables cooked in homemade garlic sauce.

Veg Manchurian (Choice of Cauliflower, Veg, Cheese)... \$16.90

Only one word for this recipe, YUMMY.....

Mushroom Manchurian ... \$ 16.90

Mushrooms stuffed with cheese and potato deep fried and sautéed in sauce.

Cheese Chilli ... \$16.90

Cottage Cheese cooked with onion, capsicum and green chillies in soy sauce.

Non Veg

Chicken Lollipops ... \$14.90

Specially cut chicken wings cooked in chef's special homemade sauce.

ChilliChicken ... \$16.90

Chicken cooked with onion, capsicum and green chillies in soy sauce.

ChilliManchurian ... \$16.90

Only one word for this recipe, they are YUMMY.....

Fried Rice (Choice of Chicken or Veg available) ... \$16.90

Haka Noodles (Choice of Chicken or Veg available) ... \$16.90

*We will endeavor to cook all dishes to your requirements of
Mild, Medium, Hot or Extra hot.
Please advise your host.*

– MAINS –

Non Veg

Butter Chicken ... \$18.90

Tender pieces of chicken cooked in creamy tomato gravy.

Chicken Tikka Masala ... \$18.90

Chicken Tikka cooked in thick tomato gravy, with plenty of 'oomph' in it.

Rarha Murg (Chicken) ... \$20.90

*Meat cooked in spicy thick gravy, with dash of alcohol, to tingle your taste buds
(Choice of Lamb or Beef)*

Murg (chicken) Shahi Korma ... \$20.90

*Meat cooked in gravy of special herbs, spices and nuts used in the shahi kitchen.
(Choice of Lamb or Beef)*

Chicken Jalfrezi ... \$18.90

Chicken, capsicum and onion cooked in onion tomato gravy.

Karahi Chicken ... \$18.90

*Meat sautéed with thick cut pieces of onion & capsicum, cooked in onion gravy & spices with a dash of cream.
(Choice of Lamb or Beef)*

Murg (chicken) Amritsari ... \$18.90

*Meat cooked in yoghurt, "Straight from the heart of Punjab."
(Choice of Lamb or Beef)*

Chicken Saagwala ... \$18.90

*Meat simmered in gravy of pureed spinach, A Delicacy of Punjab.
(Choice of Lamb or Beef)*

Murg Tak-a-Tak ... \$18.90

*Meat, diced onion and capsicum, cooked in spicy tomato gravy.
(Choice of Lamb or Beef)*

Chicken Reshami Masala ... \$18.90

Boneless chicken pieces cooked in an exotic curry variation using cashew nuts.

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Chicken Curry... \$18.90

*Pieces of Meat cooked in authentic and traditional roadside Dhaba style curry.
(Choice of Lamb or Beef)*

Chicken Vindaloo ... \$18.90

*Pieces of Meat cooked in authentic vindaloo gravy "Gaon" style.
(Choice of Lamb or Beef)*

Balti Chicken ... \$18.90

Chicken cooked in onion and tomato gravy, served in traditional "Balti".

Methi(Fenugreek) Chicken ... \$19.90

Chicken cooked in white gravy flavoured with Methi.

Lamb Masala ... \$19.90

Lamb pieces cooked in traditional onion tomato gravy.

Lamb Rogan Josh ... \$19.90

Mildly spiced lamb curry, cooked in the traditional North Indian style.

Lamb Jane Bahar... \$20.90

Tender lamb, mixed with lamb mince and spinach cooked to perfection.

Lamb Beli Ram ... \$20.90

Tribute to great chef of unpartitioned India "Chef Beli Ram", cooked in curd, onion, and secret spices.

Keema Kalejee (Liver) ... \$20.90

Exotic recipe made out of Lamb liver and mince along with exotic spices.



MAINS – VEGETARIAN DELIGHTS

Dal Makhni ... \$16.90

Black lentils stewed, seasoned with butter and spices.

Dal Fry ... \$15.90

*Black & yellow lentils cooked on slow heat, seasoned with sautéed onion, ginger, garlic & tomatoes
& garnished with coriander.*

AlooJeera (All Time Favourite) ... \$15.90

Potatoes sauted in special Indian species.

Chana Masala ... \$15.90

Chick Peas cooked in thick gravy.

Bhartha (Mashed Eggplant) ... \$15.90

Eggplant roasted in Tandoor and mixed with masala.

Mixed Vegetable ... \$15.90

Fresh seasonal vegetables cooked in ginger/garlic and mix of spices.

Vegetable Anguri ... \$17.90

Mixed vegetable balls cooked in Chef's special gravy.

Karahi Paneer ... \$17.90

Cottage cheese, Diced onion and capsicum, seasoned with spices and cooked in onion gravy.

Malai Kofta ... \$17.90

Balls of cottage cheese and potatoes, cooked in nutty gravy.

Mushroom Matar Masala ... \$17.90

Mushroom and peas cooked in onion gravy.

Palak Paneer ... \$17.90

Dhaba style spinach and cheese cubes curry.

Shahi Paneer ... \$18.90

Cottage cheese cooked in a cashew nut based gravy, exotic spices from the shahi kitchen.

Paneer Butter Masala ... \$17.90

Cubes of cottage cheese cooked in tomato and cream gravy.

Vegetable Korma ... \$17.90

Mixed vegetables cooked in an exotic curry variation using cashew nut base.

Vegetable Jalfrezi ... \$17.90

Vegetables, capsicum and onion cooked in onion tomato gravy.

MAINS – SEAFOOD

Fish Curry ... \$21.90

Fish cooked in authentic and traditional Dhaba style curry.

Fish Masala ... \$21.90

Specially marinated fish, cooked in onion gravy to perfection.

Prawn Butter Masala ... \$21.90

Marinated prawns cooked in creamy tomato gravy.

Prawn Kashmiri Masala ... \$21.90

Prawns cooked in cashew nut based gravy.

Fish Amritsari ... \$21.90

Fish pieces cooked in ginger, garlic curry with yoghurt base.

TAWA DELICACIES

Tawa Chicken Tikka ... \$19.90

Chicken marinated in yoghurt and spices, and cooked on the hot plate with special masala spices.

Tawa Lamb Tikka ... \$19.90

Tender lamb cubes marinated in yoghurt & spices, cooked on hot plate with special masala spices.

Tawa Paneer Tikka ... \$17.90

Cottage cheese cooked on the hot plate with special masala Spices.

Tawa Gobhi Masala ... \$17.90

Pieces of cauliflower cooked on the hot plate with special masala Spices.

Tawa Prawn Tikka ... \$21.90

Marinated Prawns cooked on the hot plate with special masala Spices.

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BREADS FROM THE TANDOOR

Plain Naan	\$3.50	Lacha Paratha	\$4.50
Butter Naan	\$4.00	Aloo Paratha	\$4.50
(Paneer) Cheese Naan	\$4.50	Peshawari Naan	\$6.50
Keema Naan	\$6.50	Onion Kulcha	\$5.00
Chicken Naan	\$6.00	Garlic Naan	\$4.50
Chilli Naan	\$5.50	Roti	\$3.00

BASMATI RICE DELICACIES

Hyderabadi Lamb Biryani ... \$18.90

Basmati rice and lamb cooked with spices and condiments in hyderabadi style.

Chicken Biryani ... \$18.90

Specially cooked chicken pieces simmered in spices, mixed with basmati rice.

Vegetable Biryani ... \$16.90

Basmati rice specially cooked with vegetables, nuts and spices.

Jeera Rice ... \$7.90

Basmati Rice Flavoured with Cumin.

Plain Rice ... \$2.90

Steamed fine flavour basmati rice.

SIDE DISHES

Plain Yoghurt	\$4.00	Green Mix Salad	\$5.90
Cucumber Raita	\$5.00	Kachumber Salad	\$5.00
Onion Salad	\$5.00	Green Chillies	\$3.00 (Seasonal)
Poppadoms	\$3.00	Mixed & Mango Pickle	\$3.00
Mango Chutney	\$3.90	Inhouse Chutneys	\$3.00



DHABA'S BANQUET

(A minimum of 2 persons @ \$39.90 per person)

Choice of one main, one bread, one dessert per person.

Entree

Special banquet selection of Reshmi Kebab, Lamb Seekh Kebab, Mixed Pakora and Onion Bhaji.

Main

Served with Basmati Rice & Kachumber Salad

Butter Chicken

Lamb Rogan Josh

Chicken Tikka Masala

Dal Fry

Aloo Bhaji

Breads

Garlic Naan

Lacha Paratha

Dessert

Vanilla Ice Cream

Mango Kulfi

DHABA'S ROYAL BANQUET

(A minimum of 2 persons @ \$45.90 per person)

Choice of one main, one bread, one dessert per person.

Entree

Special banquet selection of Chicken Multani Kebab, Lamb Seekh Kebab, Samosa and Pakora.

Main

Served with Basmati Rice and Kachumber Salad

Rahra Chicken

Lamb Saagwala

Prawn Butter Masala

Beef Shahi Korma

Karahi Paneer

Breads

Cheese Naan

Onion Kulcha

Dessert

Gulab Jamun

Amritsari Kulfi

Banquet Menu: Extra order can be taken according to the menu price. Any dish can be exchanged for equal price dish from menu.