

entrée

rasam	lentil soup with spices and herbs with touch of tomato puree	7.5
vegetable samosas	served with tamarind sauce	7.5
onion bhajia	deep fried and served with tamarind sauce	7.5
aloo tikki	lightly spiced and deep-fried served with tamarind sauce	7.5
aloo tikki chaat	topped with yoghurt, tamarind dressing & fresh herbs	10
paneer pakora	battered paneer deep fried with chickpea flour	10
beef tikka salad	tender beef fillets infused with a lemon lime dressing	12.5
grilled saganaki cheese	with a lemon aioli	16
asian tasting platter	with prawns, calamari and chicken skewers	16

tandoori kebab

lamb kashmiri cutlets	spiced with cinnamon and fennel	3 pcs 15		5 pcs 20
sheekh kebab	lightly spiced and cooked in the clay oven			11.5
chicken tikka lahsooni	marinated in yoghurt and herbs			12
tandoori chicken	marinated overnight in a mix of yoghurt and spices	half 14		full 25
tandoori mixed meat sizzler	served on a hot plate with salad			28
tandoori prawns	marinated in fresh ginger, garlic, lemon juice & spices			21
tandoori calamari	lightly spiced and char grilled			12
tandoori mushrooms	cooked delicately in the clay oven			11.5
tandoori fish	mouth watering burramundi cooked to perfection with a curry sauce			24

vegetarian

tarka dal	lentils cooked with herbs and masala	13
dal makhani	kidney beans cooked with a creamy tomato sauce	14
mixed subzi	mixed vegetable curry	14
aloo gobi	cauliflower and potatoes flavoured with cumin seeds	14
matar makai mushrooms	simmered in a tomato based sauce	15.5
shahi matar paneer	cottage cheese in a creamy tomato sauce	15.5
pumpkin masala	cooked with bhuna masala and tempered with mustard	15.5
malaidaar paneer kofta	potato dumplings cooked in mild creamy sauce	15.5

* due to food and safety regulations we do not allow doggy bags, please respect this and try not to overorder.
* we require that all patrons spend a minimum of \$10 per person.

curries

beef 19.5 | **lamb** 21 | **chicken** 20 | **vegetable** 15.5

korma rich creamy almond nutty sauce garnished with nuts and raisins
available with beef, lamb, chicken or vegetable

saagwala aromatic mix of flavours with creamy spinach
available with beef, lamb, chicken, potato or paneer

vindaloo hot and spicy with a touch of vinegar
available with beef, lamb, chicken or potato

rogan josh traditional north indian curry cooked with onion, tomato and herbs
available with beef, lamb or chicken

madras cooked with fresh curry leaves, coconut and mustard seeds
available with beef, lamb, chicken and fish

chicken butter cream tandoori roasted chicken in a mild, creamy tomato sauce

lamb bhuna cooked with tomato, onion, ginger, green chilli and herbs

chicken tikka masala stir fried with capsicum, onion and tomatoes

chicken pistachio korma creamy pistachio infused curry exclusive to nirankar

kadai chicken a rich, creamy sauce cooked with diced tomatoes, yoghurt and spices

goat curry delicious goat curry cooked on the bone in the traditional way

lamb nirankari baby lamb sautéed with tomatoes and herbs, served with salad

mains

chilli chicken breast with fresh red capsicums and ginger 20

duck tikka risotto with sweet chilli soy, coriander and mint 20

chicken lahsooni noodles with fried garlic 18

seafood

goan fish curry made red hot & delicious 22.5

balti prawn masala cooked with garlic, onions, tomatoes and capsicums 23.5

garlic chilli prawns cooked with snow peas with tawa sauce 23

prawn malai cooked in a mild sauce with coconut cream 23

seafood masala spicy mixed seafood curry 24

tandoori fish mouth watering burramundi cooked to perfection with a curry sauce 24

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side dishes

pan fried potato and spinach	6
paneer chilli fry	6
asian greens	6
cachcumber spicy green mixed salad	6

bread

white plain flour

plain naan	4
garlic naan	4
kashmiri naan stuffed with nuts and raisins	5.5
keema naan stuffed with lamb mince	5.5
masala kulcha stuffed with cottage cheese, potatoes & onions	5.5
mushroom malai kulcha stuffed with mushroom & mozzarella cheese	5.5

wholemeal flour

roti	4
garlic roti	4
flaky plain paratha	5
aloo paratha stuffed with spicy potatoes	5.5

rice

plain rice	4
saffron rice	4.5
matar pulao cooked with peas, cumin and garam masala	7.5
biryani cooked in fragrant spices with chicken, lamb, or beef	20
or mixed veggies	16.5
or prawns	20.5

accompaniments

sliced onions / chillies	4
raita	4
sweet mango chutney	3.5
mixed vegetable pickle	3.5
extra papadums	3

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