
BANQUET MENU (MINIMUM 2 PEOPLE)

BANQUET 1 : \$31.50 PER PERSON

ENTRÉE	:	Papadums & Chutney Onion Bhaji Chicken Tikka
MAIN COURSE	:	Butter Chicken Lamb Rogan Josh Vegetable Korma
ACCOMPANIMENTS	:	Basmati Rice Naan
DESSERT	:	Choice of Dessert

BANQUET 2 : \$38.50 PER PERSON

ENTRÉE	:	Papadums & Chutney Vegetable Samosa Lamb Seek Kebab Tandoori Chicken
MAIN COURSE	:	Butter Chicken Lamb Rogan Josh Choice of: Mixed Vegetable OR Daal Makhani Choice of Seafood
ACCOMPANIMENTS	:	Choice of: Peas Pulao OR Basmati Rice Garlic Naan Alu Paratha
DESSERT	:	Choice of Dessert
TEA	:	Masala Tea

Any substitution to main course will incur a \$2 service surcharge. Substitution to entree and accompaniments will incur a \$1.50 service surcharge

CORKAGE: Please note that a corkage charge for BYO (wine only) of \$4.00 per person applies.

SERVICE SURCHARGE: 5% applies on Fridays and Sundays, 10% applies on Saturdays

ENTRÉE

PAPADUMS (6 pcs served with chutney)	3.00
VEGETABLE SAMOSA (2 pcs)	7.00
<i>Spiced potatoes and green peas in homemade pastry</i>	
VEGETABLE SAMOSA CHAAT	14.50
<i>Lightly smashed samosas topped with red onions, in house made sauces, fresh coriander (+ Add chickpeas for \$2)</i>	
ALU TIKKI (2 pcs)	7.00
<i>Golden-brown patty made from mashed potato with Indian herbs and spices</i>	
ALU TIKKI CHAAT	14.50
<i>Alu tikki pieces topped with red onions, in house made sauces, fresh coriander (+ Add chickpeas for \$2)</i>	
ONION BHAJI	7.50
<i>Onion rings coated with chickpea batter and deep-fried</i>	
TANDOORI MUSHROOM (5 pcs)	15.00
<i>Mushroom marinated in yogurt and tandoori masala, cooked in tandoor with capsicum and onions</i>	
PANEER PAKORA (4 pcs)	16.50
<i>Cubes of paneer, with a thin layer of tangy green masala paste, which is then deep fried with lightly seasoned chickpea batter</i>	
PANEER TIKKA (4 pcs)	16.50
<i>Cubes of paneer marinated in yogurt and tandoori masala, with capsicum and onion cooked in a tandoor</i>	
CHICKEN TIKKA	15.50
<i>Boneless chicken marinated in yogurt and tandoori masala, cooked to perfection in the tandoor</i>	
CHICKEN PAKORA	15.50
<i>Chicken tikka pieces deep fried in mildly spiced chickpea batter</i>	
SEEHK KEBAB (4 pcs)	15.00
<i>Minced lamb with ginger, garlic and freshly ground spices, rolled on a skewer and cooked in the tandoor</i>	
BARRA KEBAB (4 pcs)	17.00
<i>Lamb cutlets marinated in yogurt and tandoori masala, then cooked in the tandoor</i>	

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FISH TIKKA	17.50
<i>Fish fillet marinated in yogurt and tandoori masala, then cooked in the tandoor</i>	
FISH AMRITSARI	17.50
<i>Fish tossed in some herbs and spices, then deep fried with chickpea batter</i>	
TANDOORI PRAWNS	17.50
<i>Prawns marinated in yogurt and tandoori masala, then cooked in the tandoor</i>	
GOLDEN FRIED PRAWN	17.50
<i>Prawns tossed in some herbs and spices, deep fried with chickpea batter</i>	
LARA'S SPECIAL MIX PLATTER	29.50
<i>Combination of lamb cutlets, seekh kebab, chicken tikka and tandoori chicken served on a sizzler</i>	
TANDOORI CHICKEN	Half 15.00 Full 25.00
<i>Marinated in yogurt and spices, cooked in the tandoor</i>	

DISCLAIMER

To help us accommodate your dietary needs and ensure your safety, we kindly request that you inform our staff of any allergies or dietary restrictions prior to placing your order, if applicable. Please be aware that nuts, particularly cashews, are used in our kitchen.

Additionally, to provide you with the best possible dining experience, please specify your preferred spice level (MILD, MEDIUM, or HOT) when ordering. This will allow our kitchen team to tailor your meal to your preferences.

MAIN COURSE

CHICKEN MAKHANI / BUTTER CHICKEN	18.00
<i>All time favourite – boneless chicken pieces cooked until tender in the tandoor, then simmered in a rich tomato base sauce, finished with ground cashew nuts and cream</i>	
CHICKEN TIKKA MASALA	18.00
<i>Succulent pieces of chicken marinated in yogurt and spices, half cooked in the tandoor then completed with sautéing with capsicum and onion</i>	

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CHICKEN CURRY	16.50
<i>Tender chicken thigh pieces simmered in a rich, aromatic gravy made with a blend of traditional Indian spices, a comforting classic</i>	
TAWA CHICKEN	17.50
<i>Small pieces of boneless chicken cooked with finely diced red onions and spices, served on hot plate</i>	
MANGO CHICKEN	16.50
<i>Chicken cooked with fresh mango puree and spices, with a hint of cream</i>	
CHILLY CHICKEN	18.00
<i>Boneless chicken tossed in a spicy Indo-Chinese sauce with capsicum and onions. Bold, tangy and full of flavour – can be served dry or with gravy</i>	
BOMBAY CHICKEN	18.00
<i>Tender chicken pieces simmered in a creamy, tangy gravy made with sour cream, and a blend of warm spices and dried fenugreek leaves</i>	
CHICKEN OR LAMB JALFRAZEY	18.50
<i>Choice of meat cooked with diced capsicum, onion and tomatoes, mixed with house blend spices, and a touch of vinegar and fresh lemon juice</i>	
CHICKEN OR LAMB KORMA	17.50
<i>Choice of meat cooked in creamy cashew nut gravy</i>	
CHICKEN OR LAMB SAAG	17.50
<i>Choice of meat cooked with freshly blended spinach-based gravy</i>	
CHICKEN OR LAMB MADRAS	17.50
<i>Choice of meat cooked in a coconut-based gravy, with house blend spices and mustard seeds, ideal option for dairy free requirements</i>	
CHICKEN OR LAMB VINDALOO	17.50
<i>A fiery Goan – inspired curry known for its bold heat and tangy flavour. Cooked with a vinegar-spiced marinade, this dish delivers a deep robust taste with a serious kick – perfect for spice lovers, recommended as medium or hot</i>	
LAMB ROGAN JOSH	16.50
<i>Tender lamb slow-cooked in a rich, aromatic Kashmiri-style curry, made with fragrant spices</i>	
LAMB BHUNA	17.50
<i>Pieces of slow cooked lamb sauteed with slices capsicums and onions</i>	
GOAT MASALA	20.50
<i>Bone-in goat pieces slow-cooked in a rich, onion-based masala infused with garlic, ginger, and a robust blend of traditional spices. Full of deep, earthy flavour and slow-cooked to perfection – an authentic and comforting classic.</i>	

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SEAFOOD

GOAN FISH CURRY	20.50
<i>Fish fillet cooked in a coconut-based gravy</i>	
FISH MASALA	20.50
<i>Fish fillet sauteed with capsicum, onion</i>	
GARLIC CHILLI PRAWN	20.50
<i>Succulent prawns stir – fried with garlic and aromatic spices, tossed in bold, flavourful sauce with a perfectly dry finish, sauteed with sliced capsicums and onions. This dish can be prepared mild upon request to suit your spice preference</i>	
PRAWN MALAI	20.50
<i>Marinated fresh prawns cooked with a sweet oriental tomato butter cream cashew nut sauce with cream and dried fenugreek leaves</i>	

VEGETARIAN

MALAI KOFTA	17.50
<i>Cheese (paneer) and potato balls, cooked in a cashew nut and cream-based gravy</i>	
MATER PANEER	18.00
<i>A gravy-based curry featuring sauteed finely diced onions, tender green peas, and soft cubes of paneer, simmered in our signature house blend spices</i>	
SHAHI PANEER	18.00
<i>Cubes of paneer cooked in a cashew nut and cream-based gravy</i>	
SAAG PANEER	18.00
<i>Cubes of paneer cooked in freshly blended spinach-based gravy</i>	
KADHAI PANEER	18.00
<i>Cubes of paneer sauteed with sliced capsicums and onions, tossed in a fragrant blend of spices. A straightforward yet flavourful dish that balances freshness and warmth</i>	
BOMBAY PANEER	18.00
<i>Cubes of paneer simmered in a creamy, tangy gravy made with sour cream, and a blend of warm spices and dried fenugreek leaves</i>	
PANEER DO-PIYAZA	18.00

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Cubes of paneer cooked with a generous mix of diced onions, capsicums and tomatoes with a touch of onion-based gravy. A hearty, flavourful dish known for its double-onion twist and bold, homestyle taste.

CHILLY PANEER **18.00**

Cubes of paneer tossed in a spicy Indo-Chinese sauce with capsicum and onions. Bold, tangy and full of flavour – can be served dry or with gravy

SHAHI VEGETABLES KORMA **15.00**

Seasonal vegetables sautéed with home ground spice and simmered in a cashew nut and cream-based gravy

MIXED VEGETABLES **15.00**

Fresh mixed seasonal vegetables tantalizingly seasoned with spices and aromatics

ALU GOBI **16.00**

A classic vegetarian dish of potatoes and cauliflower cooked with diced tomatoes, finely diced onions and traditional spices. Gently sauteed, and slow cooked for a warm, homestyle flavour with a touch of coriander

DAAL MAKHANI **15.00**

A rich, slow-cooked blend with the combination of black lentils and kidney beans simmered overnight and infused with traditional Indian spices. Creamy, comforting, and full of deep mellow flavour – an indulgent North Indian favourite

EGGPLANT WITH POTATO **15.50**

Tender eggplant and potatoes tossed in sauteed sliced onions, cubes of tomatoes, with a blend of traditional spices

CHANA MASALA **15.00**

Chickpeas simmered in a tangy, onion and tomato-based gravy, flavoured with house blend spices, inspired particularly by North Indian spices

MATER MUSHROOM (MEDIUM) **15.50**

A gravy-based curry featuring sauteed finely diced onions, tender green peas, and sliced mushrooms, simmered in our signature house blend spices

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ACCOMPANIMENTS

RAITA	5.00
<i>Yogurt with grated cucumber and garnished with ground cumin, white pepper and salt</i>	
KACHUMBER SALAD	9.00
<i>Chopped cucumber, onion and tomatoes, seasoned with chaat masala and fresh lemon juice</i>	
GREEN SALAD	9.00
<i>Sliced cucumber, onion and tomatoes, seasoned with chaat masala and fresh lemon juice</i>	
ONION SALAD	8.00
<i>Sliced red onion, vinegar, a touch of chaat masala, and fresh lemon juice</i>	

BREAD

PLAIN NAAN	2.50
GARLIC NAAN	3.50
ROTI	2.50
<i>Wholemeal bread</i>	
PARATHA	5.00
<i>Flaky wholemeal bread</i>	
ALU PARATHA	5.50
<i>Naan stuffed with potatoes, peas and house blend spices</i>	
MASALA KULCHA	5.50
<i>Naan stuffed with potatoes and paneer</i>	
PANEER PARATHA	5.50
<i>Naan stuffed with paneer and house blend spices</i>	
ONION KULCHA	5.50
<i>Naan stuffed with finely chopped onions and house blend spices</i>	
KASHMIRI NAAN	5.50
<i>Naan stuffed with dry fruits and nuts</i>	
KEEMA NAAN	5.50
<i>Naan filled with mildly spiced lamb mince</i>	
CHICKEN PARATHA	5.50
<i>Naan stuffed with finely chopped chicken tikka</i>	

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RICE

BASMATI RICE	5.00
SAFFRON RICE	6.00
PEAS PULAO <i>Basmati rice cooked with green peas blended with subtle mild spice</i>	6.00
KASHMIRI PULAO <i>Basmati rice mixed with dry fruit and nuts</i>	6.00
COCONUT RICE	6.00
VEGETABLE BIRYANI <i>Aromatic basmati rice cooked with mixed vegetables, aromatics and spices layered for flavour and gently steamed. A classic, fragrant dish, served with raita on the side</i>	17.00
CHICKEN OR LAMB BIRYANI <i>Aromatic basmati rice cooked with preferred meat, aromatics and spices layered for flavour and gently steamed. A classic, fragrant dish, served with raita on the side</i>	18.00
GOAT BIRYANI <i>Aromatic basmati rice cooked with tender pieces of goat, aromatics and spices layered for flavour and gently steamed. A classic, fragrant dish, served with raita on the side</i>	20.00

DESSERT

ICE CREAM <i>Choice of Chocolate, Vanilla, Strawberry or Mango</i>	7.00
PISTACHIO KULFI <i>Homemade ice cream made with milk, cream and pistachio nuts</i>	7.00
GULAB JAMUN (3 pcs) <i>Milk dumplings in a cardamom flavoured sugar syrup</i>	8.00

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