

## SWEETS MENU

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<b>macadamia rice pudding</b> <sup>g</sup>	12
saffron poached pear, almonds, spiced rhubarb	
<b>mango kulfi</b> <sup>d g ve</sup>	13
street ice cream on popstick, vermicelli, rooh-af-zah jelly, pistachios	
<b>gulab jamun</b> <sup>v</sup>	12
indian donuts in a cardamom syrup, orange, served warm	
<b>chai panna cotta</b> <sup>g n v</sup>	13
strawberry, cardamom, honey comb	
<b>tasting plate</b>	14
tasting plate with macadamia rice pudding, mango kulfi & gulab jamun	

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### SAUMA CHAI LATTE

house infused, taj mahal tea, cardamom & ginger 6

### COFFEE

cappuccino / flat white / latte / long mac	5
espresso	4
short mac / long black	4
mocha / hot chocolate	5
soy / almond/ extra shot	.70

### TEA – loose tea leaves

earl grey / english breakfast / assam	5
punjabi chai	5

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### DESSERT WINE

trentham estate noble taminga (trentham, nsw)	10/45
tim adams botrytis riesling (mclare valley, sa)	13/60

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## ALL DAY MENU

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<b>pani puri shots</b> crisp wheat bubbles, coriander, mint, tamarind, cumin, chilli shooter <sup>d n ve</sup>			3 ea
<b>oysters smoky bay</b> organic, freshly shucked, chilli, berry & lime vinaigrette <sup>d g n</sup>			5 ea
<b>pappadums</b> <sup>d n ve</sup>			4
<b>raita</b> yoghurt, cucumber <sup>g n v</sup>			6
<b>vegetable pickle</b> <sup>d g n ve</sup>			5
<b>waygu beef samosa</b> roast cumin, peas, beetroot ketchup <sup>n</sup>			6.5 ea
<b>onion and cauliflower bhaji</b> , black salt, sweet tamarind sauce, pickled radish (4) <sup>d n ve</sup>			14
<b>paneer tikka</b> , roasted rose valley farm ricotta, pistachio, beetroot, mint (3) <sup>g v</sup>			16
<b>tandoor roasted mushroom</b> , marinated fields mushrooms, cashew cream, apple, walnut <sup>d g ve</sup>			17
<b>fish tikka</b> , tandoor roasted trout, mint chutney, lemon, chilli pickled red onion (2) <sup>g n</sup>			22
<b>shark bay scallops</b> , coconut, cauli and turmeric sauce, mustard seeds, lemon (3) <sup>d g n</sup>			24
<b>chargrilled chilli squid</b> , watermelon, lemon, cumin, saumalaw. turmeric mayo <sup>d n g</sup>			18
<b>green chicken tikka</b> , tandoor roasted, coriander, mint, green chillies, ginger, lemon (2) <sup>d n g</sup>			14
<b>lamb ribs</b> twice cooked, sweet tamarind, blacksalt, chilli, radish, coriander (3) <sup>d n</sup>			22
<b>KIDS (under 12 years)</b>			
<b>butter chicken</b> , rice & pappadums <sup>g n</sup>			14
<b>crispy chicken and chips</b> , aioli <sup>d n</sup>			14
<b>dal</b> , rice, yoghurt and pappadum <sup>d g n v</sup>			14
<b>chips</b> with house ketchup <sup>d n</sup>			8
<b>BREADS FROM TANDOOR &amp; SIDES</b>			
<b>plain naan</b> <sup>n v</sup>	5	<b>garlic naan</b> <sup>n v</sup>	6
<b>wholemeal roti</b> <sup>n vo</sup>	4	<b>layered paratha</b> <sup>n vo</sup>	5
<b>aged basmati rice</b> <sup>d g n ve</sup>	5		

### DIETARY NOTES

**no added dairy** - <sup>d</sup>    **no added gluten** - <sup>g</sup>    **no added nuts** - <sup>n</sup>    **vegetarian**- <sup>v</sup>    **vegan**- <sup>ve</sup>  
**vegan option**- <sup>vo</sup>

**please note:** Our kitchen uses nuts, dairy, seafood, gluten, chillies and soy products.

10% surcharge applicable on Sundays

sorry no doggy bags