FOOD

BITES WITH YOUR SIPS	
CHUTNEY PLATTER (GF, V) assortment of dips with pappadums	16
SCHEZWAN CHICKEN POPCORN (DF) Crispy chicken bites, special spice mix, schezwan chutney	16
KURKURI OKRA FRIES (GF, VG) crispy spiced batter fried okra, served with pickled garlic mayo	15
BHUTTA CORN RIBS (GF, V) chilli-lime, butter, madam's secret spice mix, cheese	15

COLD AND RAW

KINGFISH CEVICHE (GF, DF)

BURRATA TADKA (V)

renkon chips, naan crisps

PANI PURI SHOTS (VG)

coconut, jalapeno, orange, curry leaf oil

tomato tadka, chilli infused olive oil drizzle,

semolina puffs, potato filling, tangy mint water

TANDOOR

ENTREES

	VADA BAO BUNS (VG) spiced potato bombs, garlic-coconut sambal, mint chutney, bao	18
	AMRITSARI FISH FINGERS (DF) battered amritsari spiced fish, tartare sauce, pickled radish	18
\bigcirc	SABUDANA VADA (VG, GF) contains nuts tapioca pearls, potato, crushed roasted peanuts, chilli, coconut chutney	16
	PANEER CIGAR ROLLS (V) paneer mince, green peas, cheese, spring roll pastry	15
	PAN-SEARED LYCHEE SCALLOPS (DF, GF) flame seared scallops, garlic, lychee	18
\bigcirc	ACHAARI CHICKEN MOMO (DF) steamed chicken dumplings, ginger, achaari jhol, sesame	20
	LAMB SHAMMI NAAN POCKET mince lamb patties, spices & herbs, chilli garlic hummus, dukkah, flat bread	20

ADD VODKA SHOT +\$5	
NADRU KI CHAAT (GF, V) lotus root chips, potato, chickpeas, spiced yogurt, mint & tamarind chutney	20

Pair your dishes with..

GOAN CHARRED SALMON tasmanian salmon, goan spices, vindaloo rub, fish roe, mint	30	CUCUMBER RAITA	4
		AAM CHUNDO	4
TANDOORI HARISSA PRAWNS king prawns, harissa marinade, garlic toum, chilli	22	MINT YOGURT	4
		BEETROOT PACHADI	4
		PINEAPPLE PICKLE	4
ADRAKI LAMB CUTLETS (GF) ginger infused grass fed lamb cutlets, turmeric- potato mash	30	KACHUMBER SALSA	4
		MIXED PICKLE	3
SIGDI CHICKEN TIKKA (GF) charred chicken thigh, hung yogurt, multani spices	22	ONION LACCHA	5
		CHOPPED GREEN CHILLI	3
FENNEL SMOKED PANEER TIKKA (V) smoked cottage cheese, fennel, saffron	20	PAPPADUMS	5
	tasmanian salmon, goan spices, vindaloo rub, fish roe, mint TANDOORI HARISSA PRAWNS king prawns, harissa marinade, garlic toum, chilli oil drizzle ADRAKI LAMB CUTLETS (GF) ginger infused grass fed lamb cutlets, turmeric-potato mash SIGDI CHICKEN TIKKA (GF) charred chicken thigh, hung yogurt, multani spices FENNEL SMOKED PANEER TIKKA (V)	tasmanian salmon, goan spices, vindaloo rub, fish roe, mint TANDOORI HARISSA PRAWNS king prawns, harissa marinade, garlic toum, chilli oil drizzle ADRAKI LAMB CUTLETS (GF) ginger infused grass fed lamb cutlets, turmericpotato mash SIGDI CHICKEN TIKKA (GF) charred chicken thigh, hung yogurt, multani spices FENNEL SMOKED PANEER TIKKA (V) 20	tasmanian salmon, goan spices, vindaloo rub, fish roe, mint TANDOORI HARISSA PRAWNS king prawns, harissa marinade, garlic toum, chilli oil drizzle ADRAKI LAMB CUTLETS (GF) ginger infused grass fed lamb cutlets, turmeric-potato mash SIGDI CHICKEN TIKKA (GF) charred chicken thigh, hung yogurt, multani spices TANDOORI HARISSA PRAWNS MINT YOGURT BEETROOT PACHADI PINEAPPLE PICKLE MIXED PICKLE ONION LACCHA CHOPPED GREEN CHILLI PAPPADUMS

26

20

15

(V) - VEGETARIAN | (DF) - DAIRY FREE | (GF) - GLUTEN FREE; not necessarily coeliac friendly | (VG) - VEGAN

MAINS

REQUESTED TO BE MADE VEGAN -PATIYALA BAINGAN (VG, GF) 26 **BUTTER CHICKEN (GF)** 30 brinjals, capsicums, onion-tomato gravy, charred chicken, cashew-tomato gravy, dried fenugreek aromatic five-spice mix OKRA DO PYAAZA (GF, VG) 26 MADAM'S SPECIAL CHICKEN CURRY (GF, DF) okra, onion, asafoetida 30 chicken thigh, onion-tomato gravy, coriander seeds, ground spices BHARWAN KOFTA (V, GF) 26 koftas stuffed with cashews, sultanas, almonds, rich tomato gravy **MURGH METHI MALAI (GF)** 30 chicken thigh, fresh fenugreek leaves, tomato, DAL MAKHANI (V, GF) 22 slow-cooked black lentils, ginger, cream CHICKEN CHETTINAD MASALA (GF, DF) 30 diced chicken, coconut, kashmiri chilli, poppy seeds, curry leaves **LEHSUNI PALAK PANEER (V, GF)** 26 cottage cheese, spinach-garlic gravy, cumin tadka, cream **CHICKEN TIKKA MASALA (GF)** 30 charred chicken thigh, bellpepper, onions, creamy spiced tomato gravy, dried fenugreek PANEER LABABDAR (V, GF) 26 cottage cheese, sauteed onions, creamy cashewtomato gravy 32 KASHMIRI LAMBSHANK ROGANJOSH (GF, DF) slow-cooked lamb shank, garlic, ginger and HANDI SUBZ (VG, GF) 24 aromatic spices seasonal mixed veggies, special subz masala LAMB SHAHI KORMA (GF) 32 **MUSHROOM MATAR MASALA (VG, GF)** 26 slow cooked lamb, creamy cashew sauce, sauteed mushrooms & peas, onion-tomato mughlai spices, mixed nuts gravy, garlic MADAM'S MUTTON CURRY (GF) 32 boneless diced lamb, ghee, ginger, garlic, onion, **BREADS** whole & ground spices PALAK LAMB KOFTA (GF) 32 **PLAIN NAAN** 5 lamb meatballs, garlic-spinach gravy, cumin, GARLIC NAAN 5.5 **BUTTER NAAN** 6 **DUCK VINDALOO (GF, DF)** CHEESE & GARLIC NAAN 7 32 duck breast, chilli, tangy gravy SPICED MUSHROOM & PROVOLONE 8 NAAN PRAWN BHUNA (GF, DF) 32 ROTI 5 succulent prawns, tomato-onion gravy, capsicum, ground coriander **PUDINA LACCHA** 7 **GLUTEN FREE ROTI** 5 **GOAN KOKUM FISH CURRY (GF, DF)** 32 7 PESHWARI SHAKKAR NAAN barra, kokum-coconut gravy, earthy spices, curry leaves RICE MALWANI PRAWN CURRY (GF, DF) 32 STEAMED BASMATI-JEERA RICE 6 prawns, coconut milk, malwani spice, blend of coastal herbs, tamarind CHICKEN BIRYANI 28 23 **VEG BIRYANI**

VEGO OPTIONS CAN BE

(V) - VEGETARIAN | (DF) - DAIRY FREE | (GF) - GLUTEN FREE; not necessarily coeliac friendly | (VG) - VEGAN

DESSERTS

Sweeten your day with our decadent dessert creations, each a perfect finale to your meal!

	MASALA CHAI-MISU A cozy twist on the classic, with soft lady fingers soaked in masala chai and layered with whipped mascarpone	16
\bigcirc	CHIKOO KULFI w BERRY COMPOTE (GF) rich, creamy mudapple kulfi topped with a tangy mixed berry compote	16
\bigcirc	PHIRNI BRULEE broken red rice pudding, condensed milk, saffron, caramalized sugar layer	16
	GULAAB JAMUN w RABDI SPLASH deep fried, melt in the mouth dough balls dunked in rosewater & cardamom syrup served over luscious, creamy homemade rabdi	15

(V) - VEGETARIAN \mid (DF) - DAIRY FREE \mid (VG) - VEGAN \mid (GF) - GLUTEN FREE; not necessarily coeliac friendly \mid (NF) - NUT FREE; please advice if allergic

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SET MENUS

Feeling indecisive about what to eat? Let our team take the reins! Discover our delightful set menus, designed to make your dining experience effortless and delicious.

Perfect for groups of two or more—let's make your meal memorable!

*minimum 2 people

SASSY FIESTA \$65PP

CHUTNEY PLATTER - papadums with 4 dips

KURKURI OKRA FRIES - crispy spiced batter fried okra, served with pickled garlic mayo

SCHEZWAN CHICKEN POPCORN - crispy chicken bites, special spice mix, schezwan chutney

SABUDANA TIKKI - tapioca pearls, potato, crushed roasted peanuts, chilli, coconut chutney

SIGDI CHICKEN TIKKA - charred chicken, hung yogurt, multani spices

CHOICE OF TWO MAINS FOR THE TABLE

Butter Chicken
Madam's Special Chicken Curry
Chicken Tikka Masala
Lamb Shahi Korma
Madam's Mutton Curry
Dal Makhni
Paneer Lababdar
Mushroom Matar Masala
Handi Subz

NAAN BASKET mix of naans and rotis
STEAMED BASMATI JEERA RICE

GULAAB JAMUN w RABDI SPLASH - rose water & cardamom syrup soaked dough balls, rabdi, rose petals

EVERY MONDAY TO THURSDAY EVERY MONDAY TO THURSDAY AND BOTTOMLESS DRINKS TO ANY SET MENU OF CHOICE 2HR BOTTOMLESS WINES & BEERS FOR +\$20PP 2HR BOTTOMLESS COCKTAILS, WINES & BEERS FOR +\$40PP (COCKTAIL CHOICE OF APEROL SPRITZ/MARGARITAS)

SHOWSTOPPER \$89PP

CHUTNEY PLATTER - papadums with 4 dips

PANI PURI SHOTS- semolina puffs, spiced potato filling, tangy mint water (add vodka shot for +\$5)

KINGFISH CEVICHE - coconut, jalapeno, orange, curry leaf oil

SIGDI CHICKEN TIKKA - charred chicken, hung yogurt, multani spices

ADRAKI LAMB CUTLETS - grass-fed lamb cutlets, ginger, rosemary potato mash

HARISSA GRILLED PRAWNS - king prawns, harissagarlic marinade, chilli oil drizzle

CHOICE OF FOUR MAINS FOR THE TABLE - 2 veg, 2 non-veg

Butter Chicken

Madam's Special Chicken Curry
Chicken Tikka Masala
Lamb Shahi Korma
Madam's Mutton Curry
Malwani Prawn Curry
Kokum Fish Curry
Dal Makhni
Paneer Lababdar
Mushroom Matar Masala
Handi Subz

NAAN BASKET mix of naans and rotis

STEAMED BASMATI JEERA RICE

CHAI-MISU - masala chai soaked lady fingers, mascarpone, nuts