

BREADS

GARLIC BREAD	18
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INDIAN BREADS

PAPADUMS	13
GARLIC NAAN	15
SESAME NAAN	16
PLAIN NAAN	13
TANDOORI ROTI	15
BUTTER ROTI	16

WESTERN STARTERS

SOUP OF THE DAY	<i>Please ask your service attendant</i>	21
BEER BATTER PRAWNS	<i>Bay prawns fried in beer batter , cocktail sauce</i>	48
PRAWN COCKTAIL*_{GF}	<i>Bay prawns with a lemony cocktail sauce</i>	48
SMOKED SALMON*_{GF}	<i>Tasmanian cold smoked, red onion dice capers lime cream cheese & toasted bread</i>	48

SALADS

GREEK SALAD*_{GF}	<i>Cucumber, tomato, capsicum, feta, Kalamata olives</i>	42
CAESAR SALAD*_{GF}	<i>Cos leaves, croutons, crisp bacon, Caesar dressing</i>	42
SALAD NICOISE*_{GF}	<i>Lettuce, tomato, capsicum, onions, garlic, anchovies, eggs, tuna & olive oil</i>	48

SIDE DISHES

FRENCH FRIES*_{GF}	<i>Fried potato chips</i>	15
MASHED POTATO*_{GF}	<i>Creamy potato mash</i>	13
GARLIC GREENS*_{GF}	<i>Select Green Vegetables, garlic butter</i>	19
GARDEN SALAD*_{GF}	<i>What's fresh from the garden & vinaigrette</i>	16

All dishes marked with *_{GF} can be made Gluten Free



TASMANIAN CAPE GRIM BEEF

	Flame grilled steaks served with :	
	Salt baked carrots, Ibika (Island Kale), Kaukau dauphinoise	
EYE FILLET*GF	(300gm) with char grilled bay prawns	120
T BONE*GF	(400gm)	95
SCOTCH FILLET*GF	(300gm)	98

MAIN COURSES

THE ULTIMATE FISH & CHIPS	Crispy crumbed fish fillet with chips, tartar & lemon	61
PIRI PIRI CHICKEN*GF	Semi deboned & marinated in oregano, chilli, garlic & Piri Piri sauce	81
SPICED PORK BELLY*GF	Caramelised apple puree, braised cabbage with charcuterie sauce and crackle	86
AIGIR	(CHICKEN OR FISH) Aibika, banana and sweet potato in fresh coconut cream	77
CHICKEN TERIYAKI	With steamed rice, mixed salad in homemade tangy teriyaki sauce	65
GRILLED RACK OF LAMB	Crushed potato, broccoli mash, grilled cherry tomato with rosemary mint sauce	99
BRAISED LAMB SHANK	Slow cooked lamb shank served with sauté Vegetables, garlic mash & balsamic reduction	109

PIZZA CLASSICAL

MARGHERITA	Napoli tomato, buffalo mozzarella, basil and extra virgin oil	49
HAWAIIANA	Roma tomato sauce, ham and pineapple	49
SUPREMA	Seafood, chicken, pepperoni, ham, capsicum, Kalamata olives and oregano	49
OCEANIA	Diced fish, prawns, mussels, capsicum and Kalamata olives	49
QUATTRO STAGIONI	Capers, mushrooms, artichokes, bell peppers, anchovies and Kalamata olives	49
MEAT LOVERS	Beef, shredded chicken, ham, sliced tomato and mushrooms	49
VEGETARIAN	Mushroom, zucchini, capsicum, cherry tomato, artichoke, basil and Kalamata olives	49
SPICY CHICKEN & BEEF	Mushroom, fresh chilli, mozzarella cheese, tomato and chilli sauce	49
OX & PALM CORNED BEEF	Tomato sauce, ox & palm corned beef, cherry tomato, grated ginger & mozzarella cheese	49

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SPICES

INDIAN STARTERS

SAMUNDARI RED JEERA PRAWNS	Local prawns cooked in spicy cumin batter	39
SPICED CHICKEN PAKORA	Chicken pieces cooked in spicy cumin batter	39
VEGETABLE SAMOSA	Spiced vegetables and potato in pastry, chilli sauce	39
ONION PAKORA	Shaved onion in chickpea batter, sweet chilli	39
SPICED CHICKEN 65	Spice dusted & fried strips of chicken breast	39/75

THE TANDOORI OVEN

CHICKEN TANDOORI*GF	Marinated in tandoori spice, ginger & garlic cooked in the tandoor	75
CHICKEN TIKKA*GF	Chicken coated in yoghurt, ginger, garlic, spices with chilli & lemon, Tandoor oven cooked	75

VEGETARIAN

NAVRATAN VEGETABLE KORMA *GF	Vegetables in creamy tomato cashew gravy	55
BUTTER CREAM DAL*GF	Black lentils slow cooked, lightly spiced	55
JEERA ALOO*GF	Diced potatoes, cumin & curry leaves	55
YELLOW DAL TADKA*GF	Toor & Moong dal, cumin, ginger & tomato	50
KOLHAPURI VEGETABLE CURRY*GF	Exotic seasonal vegetables cooked in a spicy tomato gravy	52

SEAFOOD

MALABAR PRAWN CURRY*GF	Prawns in a tomato coconut gravy, ginger & spices	75
KADAI PRAWN*GF	Bay prawns in a brown gravy and spices	75
KASUNDI BARRAMUNDI*GF	Vindaloo fillet braised in a hot cashew nut gravy	95
GOAN FISH CURRY*GF	Fish fillet braised in coconut gravy & coriander	75
SUNEHRI PRAWN BIRIYANI	Banana prawns cooked in rich spices with long grain rice	75

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SPICES

CHICKEN

CHICKEN BHARTA	Chicken cooked in tomato, chilli and coriander	69
SOUTH INDIAN CHICKEN CURRY	Diced chicken cooked in coconut gravy	75
ACHARI CHICKEN*GF	Chicken breast cooked with tomato & pickling spice	75
TIKKA MASALA*GF	Pieces in yoghurt & spices with tomato cream sauce	75
BUTTER CHICKEN*GF	Chicken breast in a tomato gravy, with butter & cream	75
VINDALOO*GF	Chicken in mustard, turmeric, ginger & garlic	75
MURGH HYDERABADI BIRYANI*GF	Basmati rice, spiced chicken slow cooked	79

LAMB

LAMB MASALA*GF	Lamb braised in onion and garlic masala	88
LAMB DO PYAZA*GF	Boneless lamb in Indian spices & red masala	88
ROGAN JOSH*GF	Lamb slow cooked with Kashmiri chillies & spices	88
LAMB BIRYANI*GF	Hyderabadi Gosht basmati rice, spices slow cooked	75
VINDALOO*GF	Lamb in mustard, turmeric, ginger & garlic	88

GOAT

GOAT CURRY*GF	Mountain goat meat with the bone, slow cooked in an Indian curry	75
RARA GOAT BIRYANI	Prime diced goat with bone, slow cooked in spices & long grain basmati rice	75

BEEF

KADAI BEEF MASALA*GF	Diced beef cooked in onion & garlic paste	75
BEEF VINDALOO*GF	A peppery hot curry in chilli tomato gravy	75

INDIAN SIDE DISHES

RAITA*GF	Cucumber , mint with yogurt	15
INDIAN PICKLES*GF	Home made by Mama	13
STEAMED RICE*GF	Simple steamed rice	11
JEERA RICE*GF	Northern Indian , rice & cumin seeds	16