

APPETISERS

Non Veg

- Tandoori Chicken Tikka**

Smokey chicken marinated with greek yogurt

\$18
- Kodi vepudu**

Chefs special - chicken is marinated and cooked until tender

\$18
- Malai Chicken Kebab**

Juicy chicken in a wet rub of yogurt and cashew paste

\$18
- Hyderabad fried Chicken**

Chicken marinated with Indian spices

\$18
- Kasundi Chicken tikka**

Chicken marinated with mustard grilled in tandoor.

\$20
- Lamb Seekh Kebab**

Lamb mince marinated with Indian spices grilled with butter

\$18
- Lasooni Jhinga (Tandoori prawns)**

Tiger prawn marinated with garlic and Greek yogurt

\$18
- Amritsari Fish tikka**

Boneless fish marinated roasted gram flour with Greek yogurt

\$18
- Chicken lollipop**

Afrenched chicken winglet, creating a lollipop appearance.

\$18
- Chilli Chicken**

Chilli Chicken is a spicy and sweet Chicken appetizer

\$18
- Kaju Chicken Pakodi**

Boneless Chicken Marinated with Indian Masalas, Cashews

\$18
- Lamb Pepper fry**

Slow cooked Tender lamb tossed with ginger garlic

\$18
- Chilli fish**

Fish cooked with Indian spices and spicy chilli sauce

\$18
- Chicken 65**

Fried marinated chicken with curry leaves and green chilies

\$18
- Crispy Prawns**

Tempura fried Prawn with Indian Spices

\$18
- Andhra fish pakoda**

Deep fried fish pieces with rice flour, cornflour & spices

\$18
- Rum dragon chicken**

Boneless chicken sauteed with spices and rum

\$18

APPETISERS

Veg

- Onion bajji**

onion smothered in a simple, fragrantly spiced batter and fried to crispy perfection

\$12
- Curry flower**

marinated cauliflower tossed with Indian spices and yoghurt

\$15
- Samosa(2 pcs)**

Popular deep fried snack made with spiced potato filling

\$7
- Jackfruit 65**

pan-fried, slow-cooked, sautéed or braised Jackfruit

\$15
- Masala fries**

Potato crack served home grounded spices sprinkled with chilli powder.

\$10
- Pani Puri**

5 mini puris, mashed Potato with spices, flavored water, sev, onions & coriander.

\$12
- Dahi Puri**

5 Mini puris, potatoes, yoghurt, tamarind sauce, mint sauce, onions, sev & coriander

\$12
- Paneer 65**

Grilled Cottage cheese tossed with yoghurt + spices + curry leaves

\$18
- Paneer 555**

Paneer tossed with onions, capsicum, ginger, garlic, cashews, & spices

\$18
- Veg Manchurian Dumplings**

Sliced Onions fried with Spice battered

\$16
- Gobi 65**

crisp florets of cauliflower tossed with tempered spices and aromatics

\$16
- Mushroom magic**

Mushrooms tossed with tempered spices and aromatics

\$16

Please let us know if you have any dietary requirements



CURRIES

Non Veg

- Butter Chicken**

Tandoori chicken rich tomato creamy sauce

\$23
- Chicken Khurchan**

Smokey chicken and tomato gravy tempered with bell peppers

\$23
- Chicken Tikka Masala**

Roasted marinated chicken chunks in a spiced sauce.

\$25
- Lamb Rogan Josh**

Lamb cubes served with onion, tomato and yogurt gravy.

\$25
- Lamb curry south indian**

delicious Indian dish of slow cooked lamb with spices, herbs & pantry staples

\$25
- Chicken Chettinadu**

South India's most flavorful dish made with chicken, fresh ground spices & herbs

\$25
- Dhaba Goat Curry**

Goat served with bone-in onion tomato base.

\$25
- Prawn Thakkali**

Tiger prawn served with home ground spices in Goa's style.

\$25
- Crab Madras**

Its spicy punch is set off deliciously by crab meat

\$25
- Travancore Fish Curry**

Boneless fish cooked in coconut base

\$25
- Kodi Kura**

traditional dish of hot curried chicken from Andhra cuisine

\$25

Veg

- Chilgoza Palak Paneer**

Cottage cheese and Pine nuts cooked In Spinach based.

\$24
- Vegetable jalfrezi**

made with mixed vegetables, onions, tomatoes, spices and herbs

\$24
- Dal Makhani**

urad dal and other pulses, and includes butter and cream.

\$24
- Paneer Khurchan**

Cottage cheese and tomato gravy tempered with bell peppers.

\$24
- Paneer butter masala**

delicious & creamy butter paneer with tomato, butter and cashew sauce

\$24

BIRYANI'S

Non Veg

- Hyd Chicken/Goat Dum biryani**

Is an aromatic, authentic Indian dish with chicken/goat and rice

\$17/\$18
- Fry piece biryani Chicken/Lamb**

Authentic Indian dish with fried meat in layers of fluffy rice, spices and fried onions.

\$17/\$18
- MLA potlam biryani chicken/goat**

Biriyani dum is cooked to perfection in a plantain leaf and chicken to give a sumptuous

\$20/\$21
- Chicken 65 biryani**

Biryani rice cooked with layered chicken 65 masala and other spices

\$17

Veg

- Kathal Biryani(Jackfruit)**

It is a mildly spiced dum cooked biryani made with raw unripe jackfruit, basmati rice, yogurt and lots of spices

\$18
- Paneer biryani**

vegetarian layered dish of paneer, dum cooked with spices, herbs and basmati rice

\$18

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BREADS

Plain/Butter Naan	\$4
Garlic Naan	\$4
Cheese Naan	\$5
Cheese & Garlic Naan	\$6
Tandoori Roti	\$5

DESSERTS

Gulab Juman with Ice Cream	\$6
Old monk Rum with Gulab Juman	\$12
Chinese buns with condensed milk	\$10

SIDES

Plain Rice	\$3
Zeera/Coconut Rice	\$5
Raita	\$3
Pappadum	\$1

SOUTH INDIAN DELICACIES

These dishes will be served with South Indian sambar and two varieties of chutney.

Idli	\$8
Vada	\$8
Masala dosa	\$15
Butter plain dosa	\$13
Cheese dosa	\$16
Chicken dosa	\$20
Rava dosa	\$18
Butter chicken dosa	\$22
Uthappam	\$16

COCKTAILS

Bombay sapphire gin & tonic	\$10.99
BOMBAY SAPPHIRE GIN 60ML+ TONIC WATER + LEMON	

Old Monk Rum and coke	\$10.99
OLD MONK RUM 60ML + COKE + LEMON + BITTER	


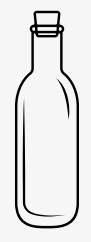
Piña Colada	\$10.99
COCONUT RUM 60ML+COCONUT CREAM + PINE APPLE JUICE + LEMON	

Dirty Mango lassi	\$10.99
VODKA 60 ML + YOGHURT + MANGO PUREE	

SOBER SIDE

Coke / Sprite / Fanta	\$4
Mango Lassi/ Ginger beer	\$6
Sugar cane / coconut water/ Thums up /Limca	\$5

WINES

		
Red/White/Rose	\$9.99	\$40

FRIED RICE

Veg/Egg/Chicken	\$15
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NOODLES

Veg/Egg/Chicken	\$15
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BEERS

		
\$10.99	1.2 L - \$35	1.5 L - \$40

ALL ROTATIONAL
CRAFT BEERS PLEASE
CHOOSE FROM BAR
COUNTER

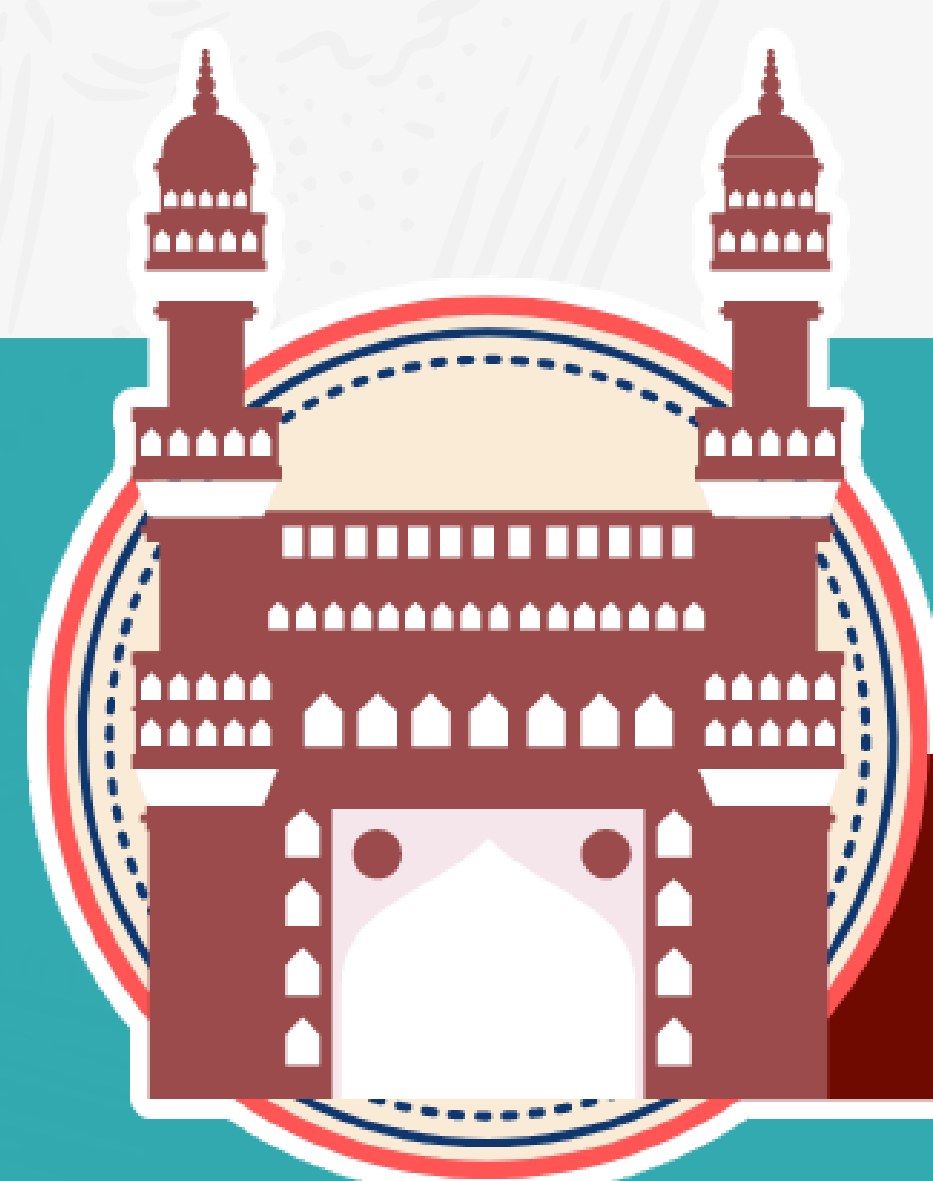


SHISHA

Please check with the staff for available flavours.	\$35.99
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COFFEE & TEA

Masala Chai	\$5
South Indian Coffee	\$5



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FOOD GARAGE



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