










Breads from the tandoor

Naan 	3
Leavened flour bread	
Garlic Naan 	4
Garlic leavened flour bread	
Kashmiri Naan	5
Naan stuffed with fennel, cardamom, nuts, coconut and sultanas	
Cheese Naan	5
Naan stuffed with mix of cheeses	
Roti 	4
Wholemeal bread	

Rice and side dishes

Steamed Basmati Rice  	4
Kashmiri Pulao 	7
Basmati rice with fennel, cardamom, nuts, coconut and sultanas	
Homemade Pickle  	2
Choice of lemon-lime or mixed vegetables	
Mint Raita 	3
Yoghurt with roasted cumin and mint	
Homemade date and tamarind chutney  	3
Pappadam (4 ea)  	3

Sweets

Gulab Jamun (2 ea)	5
Cardamom and rose flavoured dumplings	





IMPORTANT: For those with nuts and other food allergies, we endeavour to cook as per your requirements, however as all food is prepared in the same kitchen we cannot guarantee total absence of allergens. We are not equipped to cater for people with food allergies.

VEGANS please mention "vegan order" at the time of ordering.

Beverages

Soft Drink Can	3
Coke, Coke no sugar, Sprite or Fanta	
Fruit Juice	3
Apple or Orange	
Shikanji	4
Indian spiced fresh lime soda	
Sweet Mango Lassi	5
Mango and green cardamom flavoured yoghurt lassi	

Lunch Menu

Mini Meal Vegetarian	12
Half main meal, half rice and 2 papadams – choose between Nutri mix and Aloo Mutter Paneer	
Mini Meal Non Vegetarian	14
Half main meal, half rice and 2 papadams – choose between Butter chicken and Rogan josh	
Tandoori chicken salad roll and soft drink	14
Chicken tikka, lettuce, cucumber, spanish onion, mint yogurt, small naan bread, choice of soft drink	
Plain Dosa  	15
Crispy thin rice and lentil pancake with yellow lentil broth	
Masala Dosa  	20
Crispy thin rice and lentil pancakes stuffed with spiced potatoes and served with yellow lentil broth and a coconut-peanut green chutney	



*Minimum order \$50 up to 5 km; \$7 delivery charges apply

Masala

GALLEY

INDIAN CUISINE



DINE-IN
TAKE-AWAY
DELIVERY*

Fully licenced and BYO (wines only)

TRADING HOURS:

LUNCH (Thursday & Friday)
12pm - 2pm (last order by 2pm)

DINNER (Wednesday to Monday)
5pm - 9pm (last order by 9pm)
Monday 5pm - 8.30pm (last order by 8.30pm)



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Starters

Sabudana Pakora 2 ea  	7
Sago, mung bean and potato fritters served with a medium hot & sweet tomato relish	
Samosa 2 ea   on request	8
Homemade short crust pastry stuffed with spiced peas and potatoes, served with a date-tamarind chutney & mint raita	
Shami Kebab 2 ea 	10
Succulent aromatic minced lamb kebabs from the griddle, a tribute to the cuisine of Lucknow	
Sarson Chaamp 2 ea 	13
Mustard, ginger and nutmeg spiced lamb chops with peanut-cucumber mix and mint yoghurt	
Tandoori Chicken tikka 	13
Chili, yogurt, fenugreek and garam masala marinated chicken thigh fillets char smoked in the tandoor	
Creamy garlic chilli prawns 	15
Garlic, chilli, sun dried tomatoes and capers pan cooked prawns with cream	
Fish Amritsari 	16
Light and crisp chick pea & wheat flour batter fried fish in a turmeric and chilli marinade	
Vegetarian Mixed Platter   on request	8
Each of sabudana pakora and samosa	
Non Vegetarian Mixed Platter 	11
Each of Lamb chop and tandoori chicken tikka	

Main Courses

Aloo Gobhi  	15
Cumin, nigella and turmeric flavoured potatoes and cauliflower, finished with tomatoes	
Dal Tarka  	15
Yellow lentils tempered with garlic, mustard seeds, asafoetida and curry leaves	
Malai Kofta 	16
Cottage cheese and potato dumplings in a creamy tomato onion sauce	
Nutri Mix  	16
Tofu, yellow lentils, chick peas, capsicum and carrots in a chili garlic tangy sauce	
Mix Vegetable Medley 	17
Blanched vegetables tossed in cumin, butter, onions and tomatoes	
Mutter Paneer 	17
Homemade cottage cheese with peas in a butter tomato nutty sauce with black pepper	
Saag Paneer 	19
Homemade cottage cheese in a ginger creamy spinach and fenugreek sauce	
Paneer Pepper Masala 	19
Homemade paneer with capsicum and onions in a nutty creamy butter tomato sauce	
Chicken Vind'halo  	18
Chicken with our version of hot and spicy "wine of garlic" sauce	

Butter Chicken 	19
Marinated chicken thigh fillet in a creamy nutty tomato butter sauce	
Chicken Korma 	19
Chicken in a classic cashew based sweetly spiced sauce finished with cream	
Chicken Saag  	18
Chicken in a ginger creamy spinach and fenugreek sauce	
Rogan Josh 	19
Cardamom, mace and fennel infused slow cooked diced lamb leg simmered with potatoes	
Lamb Saag  	20
Lamb in a ginger creamy spinach and fenugreek sauce	
Lamb Vind'halo  	20
Lamb in our version of hot and spicy "wine of garlic" sauce	
Lamb Korma 	20
Lamb in a classic cashew based sweetly spiced sauce finished with cream	
Prawn Malabar  	21
Prawns with capsicum in a pepper, curry leaf and coconut sauce	
Goan Fish Curry 	18
Traditional Goan-Portuguese coconut based fish curry	

