



Dinner Dine-in Menu

Combo Deals

Solo Deal - \$25.99

Any Curry + 1 Rice + 1 Plain Naan & Soft Drink (330ml)

Couple Deal - \$52.99

Any 2 Curries + 2 Rice + 1 Plain Naan & Soft Drink (1.5L)

Friends Deal - \$84.99

Any 3 Curries + 2 Rice + 2 Plain Naan + Veg Pakora + Soft Drink (1.5L)

Family Deal - \$98.99

Any 4 Curries + 3 Rice + 3 Plain Naan + Veg Pakora + Soft Drink (1.5L)

Entrée

Onion Bhaji - \$9.50

Onion ring dipped in chickpea flour and deep fried.

Mixed Pakora (4pcs) - \$9.50

Mixed vegetables, seasoned with spice, dipped in lentil batter and deep fried.

Vegetable Samosa (2pcs) - \$9.50

A delightful triangular pastry filled with potatoes and peas then fried golden brown.

Paneer Aloo Tikki (6pcs) - \$12.00

An interesting mixture of potatoes, homemade cottage cheese, onions and fresh coriander made into patties and deep fried. Necessary for all vegetarians.

Paneer Pakora (6pcs) - \$16.99

Homemade cottage cheese, spiced, dipped in chickpea batter and deep fried.

Plain Pappadam (2pcs) - \$1.50

Wafer like crackers made of lentils or chickpea flour.

Samosa Channa Chat - \$15.99

Vegetable samosa served with chickpea curry with yoghurt.

Veg Mixed Platter for Two - \$22.99

A delicious selection of vegetarian entrees - samosa, mixed pakora, onion bhaji, paneer pakoda to share with dipping sauce.

Paneer Tikka Sizzler Platter - \$16.00

Cottage cheese marinated and roasted in Tandoori oven. Served in hot sizzler with mint chutney.

Non-Veg

Non-Veg Mixed Platter for Two - \$25.99

A selection of four entrees - samosa, mixed pakora, chicken tikka and lamb seekh kebab served with dipping sauce.

Chicken Tikka - \$21.50

Boneless chicken pieces marinated in yogurt and spices overnight, and then cooked in tandoor oven, served with mint sauce.

Tandoori Chicken (Half) - \$14.99

Chicken pieces marinated with fresh herbs and spices overnight then skewered and cooked in tandoor oven, served with mint sauce.

Tandoori Chicken (Full) - \$25.00

Chicken pieces marinated with fresh herbs and spices overnight then skewered and cooked in tandoor oven, served with mint sauce.

Chicken Lollipops - \$16.00

Chicken winglet marinated in indian herbs and spices then deep fried.

Lamb Seekh Kebab (4pcs) - \$21.00

Minced lamb flavoured with exotic spices, pressed on skewer and then cooked in tandoor oven, served with mint sauce.

Fish Pakora (6pcs) - \$16.99

Boneless fish pieces battered with chickpea flour, spices and deep fried served with tamarind sauce.

Golden Fried Prawn (6pcs) - \$18.00

Prawn battered with corn flour, spices and deep fried served with sweet thai sauce.

Indo Chinese Fusion

All dishes served with optional Dry, Gravy, Semi Gravy. As served MILD, MED, HOT, EXTRA HOT

Momos - \$16.00 (Veg), \$18(Non-veg)

Chilli Paneer - \$21.00

Homemade cottage cube cooked with onion, capsicum, and soya sauce.

Chilli Soya Chaap - \$18.00

Homemade cottage cube cooked with onion, capsicum, and soya sauce.

Vegetable Manchurian - \$20.00

Crispy fried vegetable balls tossed in slightly sweet and sour and hot manchurian sauce with chopped onion and capsicum.

Honey Chilli Potato - \$18.00

Crispy fries tossed in honey and white sesame seeds.

Chicken Manchurian - \$23.50

Crispy fried chicken balls tossed in slightly sweet and sour and hot manchurian sauce with chopped onion and capsicum.

Chicken Honey Lollipops - \$18.00

Deep-fried chicken lollipops tossed with honey and sweet chilli sauce.

Chicken Fried Rice - \$15.00

Boiled rice finished in wok with chicken, vegetable, soya sauce and Chinese herbs.

Chilli Chicken - \$23.50

Boneless chicken pieces cooked with onion, capsicum and soya sauce.

Vegetable Fried Rice - \$12.00

Boiled rice finished in wok with vegetables, soya sauce and Chinese herbs.

Mains – Chicken

All mains are served with rice and made to your choice of either MILD, MED, HOT OR EXTRA HOT.

Motor Chicken - \$22.99

Tender chunks of roasted (bhuna) chicken, which is cooked in a semi veg onion gravy.

Panj Taara Special Chicken (Chef's Special) - \$26.50

Boneless chicken cooked with fresh spinach, onion and tomato in aromatic spices.

Butter Chicken - \$22.99

Tendered boneless pieces of chicken, half cooked in tandoor oven finished in creamy tomato gravy.

Punjabi Chicken - \$23.50

Pieces of roasted chicken cooked with onion, tomato, ginger enhanced with coriander.

Murg Makhanwala (Indian Style Butter Chicken) - \$23.50

Boneless chicken pieces, half cooked in tandoori oven, finishing in tomato, cream, and gravy in Indian style.

Mango Chicken - \$23.50

Chicken cooked harmoniously with mango pulp.

Chicken Methi Masala - \$23.50

Chicken cooked in a cashew nut methi flavoured sauce.

Chicken Tikka Masala - \$23.50

Masala is from North Indian cuisine and is a blend of ground spices with delicious onion and tomato gravy finished with coriander and fresh ginger.

Saag Chicken - \$22.99

Saag is a leaf-based dish eaten in the Indian sub-continent with tandoori naan bread or rice. Key ingredients spinach, cream, and Indian herbs.

Chicken Korma - \$23.50

Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy and traditionally cooked in cream.

Chicken Madras - \$23.50

Madras dish belongs to one of the cities called Madras (Chennai). This dish is cooked in the onion, tomato, coconut, south Indian herbs, and curry leaf.

Chicken Jalfrezi - \$22.99

Jalfrezi is a south Asian Indian type of cuisine which is cooked with vegetable, spices and with thick onion tomato gravy and tomato sauce.

Chicken Vindaloo - \$23.50

Vindaloo is an Indian curry dish in the region of Goa. The surrounding Konkan and many other parts of India. It is a Portuguese influence which is cooked with vinegar and blend spices. Rice is a real complement to this dish.

Chicken Do Piazza - \$23.50

Do Piazza is an Indian Middle Eastern cuisine. It is prepared with a large amount of onion, garlic, ginger and nuts. Onions are added at two stages during cooking, hence the name.

Bhuna Chicken - \$22.99

Boneless chicken cooked with fresh onion and tomato in aromatic spices.

Karahi Chicken - \$23.50

Karahi dish came from north Indian Cuisine. Its spicy taste cooked with tomato, onion, and fresh coriander. Thick gravy goes well with our fresh cooked tandoori naan bread.

Chicken Hyderabad - \$23.50

Hyderabad cuisine, also known as Deccani Cuisine, is the native cooking style of Hyderabad people and Nizams. This is cooked with onion, tomato, yogurt, and mint.

Chicken Biryani - \$22.99

Fragrant basmati rice cooked with mixed spices, tossed with roasted chicken & accompanied with mixed raita.

Chicken Curry - \$23.50

Curry dishes are prepared in southern states of India. It is cooked with onion, tomato, ginger, garlic, ground spices and fresh coriander.

Chicken 65 - \$26.50

Chicken 65 is a Chinese style spicy & deep-fried chicken dish originating from south-Indian.

Mains – Goat, Lamb & Beef

All mains are served with rice and made to your choice of either MILD, MED, HOT OR EXTRA HOT.

Motor Goat - \$25.00

Tender chunks of roasted (bhuna) meat, which is cooked in a semi veg onion gravy.

Bhuna Goat - \$24.99

Marinated Goat cooked with fresh leafs of spinach onion and tomato in aromatic species.

Goat Rogan Josh - \$23.99

Succulent goat rogan cooked in north Indian style, garnish with rogan.

Punjabi Goat Curry - \$22.99

Tender meat, which is cooked in a semi veg onion gravy.

Panj Taara Special Lamb (Chef's Special) - \$26.50

Boneless lamb pieces or spinach leaves cooked in diced tomatoes & onion with special gravy.

Lamb Rogan Josh - \$25.00

Rogan Josh is an aromatic dish of Persian origin which is one of the signature recipes of Kashmiri Cuisine. This dish is robust with flavours of varied spices.

Lamb Hyderabad - 25.00

Hyderabad cuisine, also known as Deccani Cuisine, is the native cooking style of Hyderabad people and Nizams. This is cooked with onion, tomato, yogurt, and mint.

Butter Lamb - \$23.99

Tendered boneless pieces of lamb, half cooked in tandoor oven finished in creamy tomato gravy.

Saag Lamb - \$25.00

Saag is a leaf-based dish eaten in the Indian sub-continent with tandoori naan bread or rice. Key ingredients are spinach, cream, and Indian herbs.

Lamb Tikka Masala - \$23.50

Masala is from North Indian cuisine and is a blend of ground spices with delicious onion and tomato gravy finished with coriander and fresh ginger.

Lamb Biryani - \$23.99

Fragrant basmati rice cooked with mixed spices, tossed with roasted lamb & accompanied with mixed raita.

Karahi Lamb - \$25.00

Karahi dish came from north Indian Cuisine. Its spicy taste cooked with tomato, onion and fresh coriander. Thick gravy goes well with our fresh cooked tandoori naan bread.

Lamb Do Piazza - \$25.00

Do Piazza is an Indian Middle Eastern cuisine. It is prepared with a large amount of onion, garlic, ginger, and nuts. Onions are added at two stages during cooking, hence the name.

Lamb Jalfrezi - \$25.00

Jalfrezi is a south Asian Indian type of cuisine which is cooked with vegetable, spices and with thick onion tomato gravy and tomato sauce.

Bhuna Lamb - \$23.99

Lamb cooked with onions and tomatoes in aromatic spices.

Lamb Madras - \$25.00

Madras dish belongs to one of the cities called Madras (Chennai). This dish is cooked in the onion, tomato, coconut, south Indian herbs, and curry leaf.

Lamb Korma - \$25.00

Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy and traditionally cooked in cream.

Lamb Nawabi - \$23.99

Lamb sauteed with onions and tomatoes, cooked in cream and garnished with cashew nuts.

Lamb Vindaloo - \$25.00

Vindaloo is an Indian curry dish in the region of Goa. The surrounding Konkan and many other parts of India. It is a Portuguese influence which is cooked with vinegar and blend spices. Rice is a real complement to this dish.

Lamb Methi Malai - \$23.99

Boneless meat cooked in an aromatic cashew nuts methi gravy.

Panj Taara Special Beef (Chef's Special) - \$26.50

Boneless beef pieces or spinach leaves cooked in diced tomatoes & onion with special gravy.

Bhuna Beef - \$23.99

Beef cooked with onions and tomatoes in aromatic spices.

Beef Vindaloo - \$21.00

Vindaloo is an Indian curry dish in the region of Goa. The surrounding Konkan and many other parts of India. It is a Portuguese influence which is cooked with vinegar and blend spices. Rice is a real complement to this dish.

Beef Korma - \$21.00

Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy and traditionally cooked in cream.

Beef Madras - \$22.99

Madras dish belongs to one of the cities called Madras (Chennai). This dish is cooked in the onion, tomato, coconut, south Indian herbs, and curry leaf.

Butter Beef - \$21.00

Tendered boneless pieces of beef, half cooked in tandoor oven finished in creamy tomato gravy.

Beef Rogan Josh - \$23.99

Rogan Josh is an aromatic dish of Persian origin which is one of the signature recipes of Kashmiri Cuisine. This dish is robust with flavours of varied spices.

Beef Nawabi - \$25.00

Beef sauteed with onions and tomatoes, cooked in cream and garnished with cashew nuts.

Beef Tikka Masala - \$23.50

Masala is from North Indian cuisine and is a blend of ground spices with delicious onion and tomato gravy finished with coriander and fresh ginger.

Saag Beef - \$22.00

Saag is a leaf-based dish eaten in the Indian sub-continent with tandoori naan bread or rice. Key ingredients spinach, cream, and Indian herbs.

Beef Biryani - \$23.99

Fragrant basmati rice cooked with mixed spices, tossed with roasted beef & accompanied with mixed raita.

Karahi Beef - \$24.50

Karahi dish came from north Indian Cuisine. Its spicy taste cooked with tomato, onion and fresh coriander. Thick gravy goes well with our fresh cooked tandoori naan bread.

Beef Methi Malai - \$23.99

Boneless meat cooked in an aromatic creamy methi gravy.

Beef Do Piazza - \$22.00

Do Piazza is an Indian Middle Eastern cuisine. It is prepared with a large amount of onion, garlic, ginger and nuts. Onions are added at two stages during cooking, hence the name.

Mains – Seafood

All mains are served with rice and made to your choice of either MILD, MED, HOT OR EXTRA HOT.

Butter Prawn - \$22.99

Tendered pieces of prawn, half cooked in tandoor oven finished in creamy tomato gravy.

Prawn Jalfrezi - \$25.00

Jalfrezi is a south Asian Indian type of cuisine which is cooked with vegetable, spices and with thick onion tomato gravy and tomato sauce.

Prawn Curry - \$25.50

Prawn cooked in fine blend of onion and tomato gravy.

Garlic Prawn - \$25.50

Prawns cooked in a fine onion gravy finished with coriander.

Prawn Biryani - \$25.50

Fragrant basmati rice cooked with mixed spices & toast with roasted prawns, served with mixed raita.

Prawn Masala - \$25.00

Masala is from North Indian cuisine and is a blend of ground spices with delicious onion and tomato gravy finished with coriander and fresh ginger.

Karahi Prawn - \$25.00

Karahi dish came from north Indian Cuisine. Its spicy taste cooked with tomato, onion, and fresh coriander. Thick gravy goes well with our fresh cooked tandoori naan bread.

Prawn Malawari - \$25.00

Succulent prawns cooked in onion, cashew nut gravy with desiccated coconut.

Coconut Prawn - \$25.50

Prawn curry garnished & prepared with coconut in south Indian style.

Saag Prawn - \$25.50

Prawns cooked with spinach, tomato, onion, garlic & aromatic spices.

Fish Masala - \$25.00

Masala is from North Indian cuisine and is a blend of ground spices with delicious onion and tomato gravy finished with coriander and fresh ginger.

Fish Curry - \$25.00

Curry dishes are prepared in southern states of India. It is cooked with onion, tomato, ginger, garlic, ground spices and fresh coriander.

Karahi Fish - \$25.50

Fish sauteed with onion & capsicum in a special blend of masala, garnished with coriander.

Coconut Fish - \$25.50

Fish curry garnished & prepared with coconut in south Indian style.

Garlic Fish - \$25.50

Fish cooked in a fine onion gravy finished with coriander.

Vegetarian Delights

Choley Bhature - \$12.00

2pcs of Bhature, chickpeas masala, yogurt, pickle and onion salad.

Paneer Saagwala - \$21.00

Homemade cottage cheese cooked in spinach and spices.

Mutter Paneer - \$21.00

Homemade cheese and green peas cooked in aromatic Indian spices and onion tomato gravy.

Karahi Paneer - \$21.00

Karahi dish came from north Indian Cuisine. Its spicy taste cooked with tomato, onion, fresh coriander. Thick gravy goes well with our fresh cooked tandoori naan bread.

Butter Paneer Masala - \$21.00

Homemade cottage cheese cubes cooked in creamy onion and tomato gravy.

Butter Paneer (Indian Style) - \$21.00

Cottage cheese pieces cooked in tomato, creamy gravy in Indian style.

Dal Makhani - \$19.00

Black lentil and kidney beans cooked in tomato Indian spices, butter, and cream.

Dal Tadka - \$16.99

Yellow lentils cooked with onion & tomato gravy garnished with ginger & coriander.

Chana Masala - \$19.00

Chickpeas cooked in onion, tomatoes, ginger, and garlic with authentic Indian spice.

Mutter Mushroom - \$19.00

Mushroom and green peas cooked in cashew nut gravy.

Mushroom Masala - \$19.00

Masala is from North Indian cuisine and is a blend of ground spices with delicious onion and tomato gravy finished with coriander and fresh ginger.

Malai Kofta - \$19.00

Cottage cheese and potato shaped in rolls, deep fried and served in rich creamy gravy.

Vegetable Korma - \$19.00

Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy, vegetable and traditionally cooked in cream.

Mix Vegetables - \$19.00

Mix vegetables cooked in onion and tomato gravy.

Aloo Gobi - \$19.00

Potato and florets of cauliflower cooked with cumin, turmeric, fresh coriander, and spices.

Bombay Aloo - \$19.00

Boiled diced potato cooked with onion and Indian herbs. This is a dry dish.

Masala Soya Chaap - \$18.00

Soya bean chaap cooked in Tandoor and finished in our chef's special masala sauce.

Shahi Paneer - \$21.50

Cottage cheese cooked in a creamy onion, nuts tomato flavoured gravy, garnished with nuts.

Paneer Tikka Masala - \$21.50

Cottage cheese cooked in an onion, tomato-rich gravy sweet and spicy flavoured.

Saag Aloo - \$21.50

Potatoes and spinach gravy cooked together in a blend of masala.

Saag Kofta - \$21.50

Made from cottage cheese and potatoes mashed together then fried and cooked in spinach gravy.

Breads & Rice

Plain Naan - \$4.00

Traditional Indian bread baked in tandoor oven.

Garlic Naan - \$4.50

Traditional Indian bread sprinkled with garlic and baked in tandoor oven.

Butter Naan - \$5.00

Traditional Indian bread baked in tandoor oven with butter.

Cheese Naan - \$5.00

Traditional Indian bread stuffed with cheese and baked in tandoor oven.

Cheese and Garlic Naan - \$5.50

Traditional Indian bread stuffed with cheese, sprinkled with garlic and baked in tandoor oven.

Chicken Naan - \$5.00

Traditional Indian bread with a stuffing of mildly spiced chicken.

Peshwari Naan - \$6.00

Traditional Indian bread stuffed with dry fruits and coconut and baked in tandoor oven.

Keema Naan - \$6.00

Traditional Indian bread stuffed with lamb minced and baked in tandoor oven.

Potato Kulcha - \$6.00

Traditional Indian bread stuffed with potatoes, spiced, and baked in tandoor oven.

Roti - \$4.00

Whole wheat flour bread baked in tandoor oven.

Laccha Parantha - \$5.50

Indian whole wheat flour bread with layers baked in tandoor oven.

Aloo Parantha - \$6.00

Traditional bread stuffed with potato in whole wheat flour baked in tandoor oven.

Plain rice - \$4.99

Steamed basmati rice.

Kids Menu

Hot Chips - \$4.50

Served with hot & sweet sauce.

Chicken Nuggets & Chips (4Pcs) - \$9.99

Served with hot chips & tomato or BBQ sauce.

Fish & Chips - \$9.99

Served with tomato sauce.

Hot Chips with Butter Chicken Sauce - \$7.99

Served with butter tomato sauce.

Spring Rolls (8Pcs) - \$6.99

Served with sweet chilli sauce.

Cocktail Samosa (8Pcs) - \$6.99

Bite size crispy hot samosas served with tamarind or BBQ sauce.

Wedges - \$5.99

Seasoned potato wedges served with tomato or BBQ sauce.

Sides

Mango Chutney or Pickles - \$7.99

Raita - \$7.99

Mint Chutney - \$7.99

Green Salad - \$8.99

Desserts

Gulab Jamun (3pcs) - \$6.00

Creamed milk dumplings served in hot sugar syrup.

Mango Kulfi - \$6.00

Mango flavoured homemade ice-cream.

Pista Kulfi - \$6.00

Pistachio flavoured homemade ice-cream.

Ice Cream - \$5.00

Choice of Vanilla, Chocolate, or Strawberry.

Special Ice Cream - \$8.00

Combination of three flavours of ice-cream served with cream caramel with chocolate sauce.