

SHARE PLATES - SMALL & LARGE

broken samosa (VEG) with bel puri (puffed rice salsa), two chutneys & peanuts	10.9 / 15.9
masala peppers (VEG/V) (GF) spiced amchoor roast peppers with tomato sauce & cashew cream (V) or with Indian cottage cheese (VEG)	10.9 / 15.9
black lentil dahl (V) (GF) with green beans, toasted coconut, tomato & green chili	9.9 / 14.9
potato paneer and spinach dumpling (VEG) in cashew sauce with coriander, roast cashews, green chili, onion & chaat masala	11.9 / 17.9
dressed eggplant (V) dusted eggplant with sesame sauce, pomegranate syrup, mint & tamarind chutney	9.9 / 15.5
street cauliflower (V) (GF) turmeric masala cauliflower, kipfler potatoes & peas with Indian salsa, coriander & coconut chutney	10.9 / 17.9
palak (VEG) (GF) spinach & fenugreek curry with Indian cottage cheese, green beans & fried spices	11.9 / 17.9
chicken tikka (GF) , tandoor chicken with curry leaf & cumin yoghurt, cucumber & mint	11.9 / 19.9
british butter chicken (GF) , tandoor chicken in spiced fresh tomato, fenugreek leaf & cashew sauce with cream and sweetness	13.5 / 19.9
indian butter chicken (GF) , tandoor chicken in spiced fresh tomato, fenugreek leaf & cashew sauce with no sugar	13.5 / 19.9
royal chili squid salad of spiced chili squid, fennel tips, radish and coriander with mango dressing	14.5 / 29.9
coconut barramundi in turmeric curry with lime leaf, snow peas, toasted coconut, spring onion & ginger	15.8 / 26.5
prawn biriyani chili masala prawn and basmati rice with fresh tomato, peppers, caramelised onion, mint and roast almonds	15.9 / 23.5
the herdsmens' pie (GF) , goat curry with peas, mashed potato, caramelised onion, curry leaf & chaat masala	15.9 / 26.9
persian lamb (GF) , shoulder curried with red chili, cinnamon, cloves & cardamom with cranberry & pomegranate molasses	13.9 / 21.9
korma & mango salsa (GF) , lamb curried with turmeric, cashew, cream, green cardamom & garam masala with green mango & pickle shallot salsa	13.9 / 21.9
tinder beef (GF) , hot curry with cardamom, lime leaf & cinnamon with turmeric kipfler potatoes & seasoned yoghurt	13.9 / 21.9
raj duck , salad of chopped duck leg, spinach, orange, fennel, chili, radish coriander, mint & green onion with tamarind dressing	15.5 / 25.9
madras duck (GF) , duck leg with curry of tomato, chilli, nutmeg, cardamom, aniseed, cumin & cinnamon with fresh pear pepper & mint chutney	15.5 / 25.9

basmati rice (V)(GF)	3	british fresh pineapple date chutney (V)(GF)	4
pappadam (V)(GF)	3	british green chutney (V)(GF)	3
roti	3	british coconut chutney (V)(GF)	3
garlic or plain nann (VEG)	3	british spiced yoghurt (VEG)(GF)	3
cheese nann (VEG)	4.5	raita (VEG)(GF)	3
kulcha naan stuffed with cranberries, pistachio, mint & salt (VEG)	5	boondi (chick pea) raita (VEG)	3

we keep our menu small and fresh using local produce whenever possible

(VEG) = Vegetarian

(V) = Vegan

(GF) = Gluten Free