

ENTREES



VEGETABLE SAMOSA

13.00

Fresh homemade pastry filled with mixed potatoes & peas with aromatic ground spices

ALOO TIKKI

15.00

India's most common street food made with boiled potatoes, lentils, ground spices and shallow fried

KHUMB DELIGHT

17.00

Handpicked mushrooms filled with homemade cottage cheese, spices and deep fried with chick-pea flour batter

SURJIT'S ONION BHAJIA

13.00

Sliced onions mixed with aromatic spices, chickpea batter & shallow fried till golden brown

TANDOORI PANEER

17.00

Homemade cottage cheese marinated with spices and yoghurt finished with a touch of chickpea flour

TANDOORI PHOOL

17.00

Cauliflower florets marinated with a very light yoghurt and spiced batter

FISH AMRITSARI

17.00

Mouth watering for fish lovers, ling fish coated in spicy batter and deep fried to golden perfection

MACHLI TIKKA

19.00

Ling fish marinated in yoghurt, homemade spices, flavoured with carom seeds and grilled in the tandoor

TANDOORI JHINGA

22.00

Australian king prawns marinated in an exotic yoghurt mixture & smoke roasted in the tandoor

ENTREES



CHICKEN TIKKA - ENTRÉE **18.00**

Chicken thigh fillets marinated overnight in yoghurt, spices and cooked in the tandoor

MURG KALI MIRCH (BLACK PEPPER CHICKEN) **17.00**

Surjit's masterpiece

Chicken thigh pieces marinated with crushed black pepper, hung curd, fresh ginger and garlic with homemade spices

SEEKH KEBAB **19.00**

Minced lamb kebabs with onions, green herbs and spices smoked roasted in the tandoor

TANDOORI SPATCHCOCK **25.00**

Marinated for 24 hours with Mr. Surjit's secret spices, then roasted in the charcoal tandoor.

Highly recommended by the man himself, Mr. Surjit

BARRAH KEBAB **30.00**

The famous lamb cutlets, Surjit's signature dish

Lamb cutlets marinated in fresh ginger, garlic, spices and smoke roasted in the tandoor

TANDOORI CHICKEN - HALF 15.00 // FULL 30.00

Whole marinated chicken cooked with aromatic spices, fresh ginger, garlic and roasted in the tandoor

MAINS



NON-VEGETARIAN

MADRASI GOSHT CURRY (MEDIUM-HOT)

20.00

Delicious spicy south Indian style curry cooked in coconut milk
(Choice of chicken, lamb or beef)

KORMA ZAFAR SHAHI

20.00

A creamy textured curry with a pleasant nutty flavour sauce
(Choice of chicken, lamb or beef)

GOA'S VINDALOO CURRY (HOT & SPICY)

20.00

Typical Goanese curry made with a splash of vinegar & authentic
roasted spices
(Choice of chicken, lamb or beef)

LAMB ROGANJOSH

20.00

A signature dish from Kashmiri cuisine. Aromatic lamb dish in a tomato
based curry

BAKRA PUNJABI MASALA

22.00

Diced baby goat on the bones slow cooked with caramelized onions,
paprika & tomatoes

GOSHT SAAGWALA

23.00

Spiced spinach puree cooked with your choice of meat
(Choice of chicken, lamb or beef)

SURJIT'S BUTTER CHICKEN

22.00

Hailed the best butter chicken in Sydney

Marinated tender boneless chicken roasted in the tandoor then pan
finished in a creamy tomato gravy blended with an array of spices

MURG JALFREZI

21.00

Boneless chicken thigh fillets cooked in capsicum, onion and tomatoes
with home ground spices

MAINS



NON-VEGETARIAN

KADAH CHICKEN

21.00

A dry curry with home ground spices, tomato base with fresh chilli.

Specialty from North India

CHICKEN TIKKA MASALA

22.00

Twice cooked boneless tandoori chicken finished in a curry sauce along with fresh vegetables

METHI MALAI CHICKEN

21.00

Chicken cooked with fenugreek and finished with touch of cream

MACHLI RASAMEEN

24.00

Boneless fillets of ling fish infused with coconut milk with a touch of tamarind

JHINGA MALABARI

26.00

Shelled Australian king prawns tempered with mustard seed, fresh curry leaves & aromatic herbs

CHILLI PRAWNS

26.00

Australian king prawns cooked with spicy chilli, caramelized onions in soya sauce flavour

MAINS



FROM THE VEGETABLE GARDEN

ALOO MATAR TAMATAR **18.00**

Green peas & potatoes cooked in smooth onion & fresh tomato based gravy

ALOO GOBHI **19.00**

Dry curry cooked with potatoes & cauliflower florets with home ground spices

BAINGAN ALOO **19.00**

Eggplant & potatoes simmered over a slow fire in a puree of fresh tomatoes, herbs & light spices

ALOO JEERA **17.00**

Diced potato tempered with cumin seeds, fresh tangy tomatoes and aromatic spices

PALAK PANEER **20.00**

Fresh homemade cottage cheese cooked in rich spicy spinach puree

SHAHI PANEER **22.00**

Fresh homemade cottage cheese slowly cooked in a mild tomato creamy sauce

MALAI KOFTA **20.00**

Dumplings made of potatoes, cottage cheese and dry nuts cooked in rich mild creamy cashew nut sauce

DAL MAKHANI **17.00**

All-time favourite. Rich black lentils with kidney beans cooked on tandoor overnight with homemade spices

MAINS



FROM THE VEGETABLE GARDEN

DAL-E-TADKA

16.00

Toor dal tempered with cumin, mustard and whole red chilli

MIX VEGETABLES

18.00

Assortment of vegetables tempered with cumin seeds and flavoured in rich tomato and onion gravy

MATAR MUSHROOM

18.00

Mushroom and green peas simmered with a touch of nutty creamy gravy

BHINDI AMCHOORI (SEASONAL VEGETABLE)

20.00

Okra tossed with sliced onion in light tomato based curry tempered lightly with mango masala

RICE, PULAO & BIRYANIS



BASMATI RICE	4.00
KASHMIRI PULAO Saffron rice cooked in butter along with a mixture of fresh vegetables and dry nuts	7.00
HYDERABADI BIRYANI (Choice of chicken, beef, lamb or vegetable) accompanied with raita & pappadums	25.00

INDIAN BREADS FROM THE TANDOOR

TANDOORI NAAN	4.00
TANDOORI ROTI (WHOLEMEAL BREAD)	4.00
NAAN MAKHANI (BUTTER NAAN)	5.00
VEGETARIAN PARATHA (STUFFED WITH POTATOES AND GREEN PEAS)	5.00
LACHHA PARATHA (FLAKY)	6.00
KEEMA NAAN (LAMB MINCE)	6.00
ONION KULCHA	6.00
KASHMIRI NAAN (NUTS, FENNEL SEEDS, SULTANAS AND COCONUT)	5.00
CHEESE NAAN (SHREDDED CHEESE)	5.00
GARLIC AND CHEESE NAAN (FRESH GARLIC AND SHREDDED CHEESE)	6.00
GARLIC NAAN (FRESH GARLIC)	5.00

ACCOMPANIMENTS



INDIVIDUAL SIDE DISH	3.50
SIDE DISH PLATTER	15.00
Mango chutney, Mixed pickle, Lime pickle 'Raita' (cucumber and yoghurt), Mint sauce, 'Kachumber' (tomatoes and onion) & Pappadums	

BANQUETS

MAHARAJA KHANNA (BANQUET 1)	49.00
MAHARAJA KHANNA (BANQUET 2) PLUS DESSERT	55.00

DESSERTS

ALMOND & MANGO KULFI	15.90
Kulfi is a traditional Indian ice cream	
GULAB JAMUN	12.90
Surjit's Mother's homemade recipe. Milk dumplings poached in sugar syrup	

NO SPLIT BILLING PLEASE // BYO WINE ONLY // \$3.00 PER PERSON AS CORKAGE
NO TAKEAWAY FROM BANQUETS // \$0.50 FOR EACH TAKEAWAY CONTAINER