

Indian Night

SATURDAY 12TH OCTOBER

STARTERS

PAKORAS (V, GF)

Fried vegetable bahji served with house-made raita

PRAWN FRITTERS (GF)

Kolkata style with mustard chutney and a cucumber salad

PANIPURI

Traditional Indian street food; crisp, balls filled with Pau Bahji potatoes

MAINS

BUTTER CHICKEN (GF)

Tender chicken in a mildy spiced and slightly sweet creamy sauce

BEEF VINDALOO (GF)

Authentic goan curry with slow cooked fragrant beef

CHETTINAH AUBERGINE COCONUT CURRY (V, GF)

South Indian coconut curry with eggplant

LAMB ROGAN JOSH (GF)

Slow cooked lamb in a rich and aromatic gravy

AMRITSARI CHANA

MASALA (V, GF)

Chickpea curry, flavoured with a mix of traditional Indian spices

CONDIMENTS

All Mains served with a range sides and condiments

WARM NAAN BREAD

PAPPADUMS & RICE

TANGY HERB CHUTNEY

Coriander and citrus based

RAITA

DATE & TAMARIND

CHUTNEY

DESSERT

PISTACHIO SEMOLINA CAKE

With rosewater syrup

KULFI (GF)

Cashew and cardamon traditional Indian Ice-cream

INDIAN TREATS

Ladoo: Coconut, cardamon and pistachio balls (gf)

BYO CORKAGE \$3 per person