



north indian cuisine

dine-in / takeaway

the menu



Sparkling

Di Giorgio Sparkling Brut NV 200ml Piccolo	Limestone Coast, Sa		8.5
Di Giorgio Sparkling Merlot 200ml Piccolo	Limestone Coast, Sa		8.5
Haselgrove Sparkling Brut NV	McLaren Vale, Sa		29.9
Haselgrove Sparkling Shiraz	McLaren Vale, Sa		29.9
Haselgrove Semisweet Cuvée	McLaren Vale, Sa		29.9
Lake Breeze Moscato	Barossa Valley, Sa	7.5	31.9
Mojo Pink Moscato (500ml)	Regional, Sa	8	32.9

White

Crabtree Hilltop Riesling	Clare Valley, Sa	8	32.9
Mitchell 'Watervale' Riesling	Clare Valley, Sa	8.5	39.9
Crowded House Sauvignon Blanc	Marlborough, Nz	7.5	32.9
Riverby Estate Picnic Paddock Sauvignon Blanc	Marlborough, Nz	7.5	33.9
Norfolk Rise Pinot Grigio	Mount Benson, Sa	7.5	32.9
RockBare Chardonnay	McLaren Vale, Sa	7.5	35.9
Nepenthe Chardonnay	Adelaide Hills, Sa	7.5	32.9

Red

First Drop Lush Rose	McLaren Vale, Sa	8	32.9
Rockford Alicante Bouchet	Barossa Valley, Sa	9.5	45.9
Cape Barren 'Native Goose' GSM	McLaren Vale, Sa	8	37.9
Mountadam Cabernet Merlot	Barossa Valley, Sa	7.5	33.9
Di Giorgio Merlot	Coonawarra, Sa		34.9
The Landing Reserve Cabernet Sauvignon	Langhorne Creek, Sa	8	33.9
Mojo Shiraz	Barossa Valley, Sa	7.5	31.9
Skuttlebutt Cabernet Shiraz	Margaret River, Wa		33.9
RockBare Shiraz	McLaren Vale, Sa		32.9
Possingham & Summers Shiraz	McLaren Vale, Sa		39.9
Mitchell 'Peppertree' Shiraz	Clare Valley, Sa		47.9
Ninth Island Pinot Noir	Pipers River, Tas		39.9
Rockford Basket Press Shiraz	Barossa Valley, Sa		80
Rockford Rod & Spur Shiraz Cabernet Sauvignon	Barossa Valley, Sa		55

House Wines

De Bortoli Vivo Sauvignon Blanc	Regional, Sa	7	25
De Bortoli Vivo Shiraz	Regional, Sa	7	25



Beer - Local

Hahn Premium Light	New South Wales	6.5
Cascade Premium Light	Tasmania	6.5
Coopers Sparkling Ale	South Australia	7
Coopers Pale Ale	South Australia	7
Hahn Super Dry	New South Wales	7
Crown Lager	Victoria	7
James Boags Premium Lager	Tasmania	7

Beer - Imported

Kingfisher	India	7.5
Heineken	Netherlands	7.5
Corona	Mexico	7.5
Tiger	Singapore	7.5
Peroni Nastro Azzurro	Italy	7.5
Singha	Thailand	7.5

Cider

Strongbow Original	England	7
--------------------	---------	---

Spirits Liqueurs

Base spirits including mixer		7.0
Premium spirits including mixer	from	7.5
Liqueurs Kahlua, Baileys, Midori, Tia Maria, Frangelico		7.5

Soft Drinks & Waters

Soft drinks - Coke, Coke Zero, Sprite, Fanta, Lift		4.5
Acqua Panna Natural Spring Water	1 ltr	7.5
Sparkling water	250ml	4.5
	1 ltr	7.5
Juice apple, pineapple, orange, mango		4.5
Lemon lime & bitters		4.8

Lassi

Mango Lassi		6.5
--------------------	--	-----

An authentic Indian drink, whipped & blended with mango & yoghurt

Vodka & Mango Lassi		9.5
--------------------------------	--	-----

Whipped & blended with vodka, mango & yoghurt

Cocktails

Green Island Fragrance		13.5
-------------------------------	--	------

Spoil yourself with this luscious fusion of Midori, vodka & pineapple, shaken & served in a martini glass

Long Island Iced Tea		15.0
-----------------------------	--	------

A summer mix of white rum & vodka, with a splash of gin, tequila & Cointreau

Mango Sling		13.5
--------------------	--	------

An enticing blend of vodka & apricot liqueur, topped with mango juice

Pina Colada		13.5
--------------------	--	------

Bacardi & Malibu with a creamy blend of pineapple & coconut

Cherry Ripe		13.5
--------------------	--	------

Crème de Cacao, cherry brandy, Malibu & cream



Entrees

Papadum Platter GF	9.9	
4 pieces of Papadam, Raita, Mint Sauce & Mango Chutney, served on a platter		
Vegetarian Samosa (2 pieces)	7.5	
Crispy puff pastry filled with potatoes and green peas, served with tamarind sauce		
Vegetarian Pakora (4 pieces) GF	7.5	
Mixed vegetable fritters made with chick pea batter, served with tamarind sauce		
Onion Bhaji (4 pieces) GF	7.5	
Mildly spiced onion fritters made with chick pea batter, served with tamarind sauce		
Fish Amritsari GF	(Entrée) 9.9	
Basa fish fillets marinated in spices, chickpea batter, garlic, lemon juice & deep fried		(Main) 13.9
Vegetarian Platter For Two	13.9	
2 pieces of Samosas, 2 Pakoras, 2 Onion Bhaji, served with mint & tamarind sauce		

From the Tandoori Oven

Chicken Tikka (medium) GF	(Entrée) 10.9	
Boneless chicken marinated in yoghurt, ginger, garlic and spices cooked in tandoori oven		(Main) 15.9
Chicken Tandoori (medium) GF	(Entrée) 10.9	
Chicken on the bone marinated in ginger, garlic, yoghurt and spices, cooked in a tandoori clay oven		(Main) 15.9
Lamb Kebab (medium) GF	(Entrée) 10.9	
Minced lamb mixed with fresh ginger, garlic and spices then baked in tandoori oven		(Main) 16.9
Mixed Platter For Two	22.9	
2 pieces of each: Kebab, Chicken Tikka, Fish and Pakora, served with mint and tamarind sauce		



Poultry

- Butter Chicken** (mild) GF 17.9
Boneless pieces of chicken cooked in the tandoor and simmered in a gravy of butter, fresh tomatoes and cream
- Chicken Curry** (medium) GF 16.9
Chicken pieces cooked in gravy of tomatoes, onions and assorted spices
- Mango Chicken** (mild) GF 17.9
Chicken pieces cooked with onion gravy, cashew nut paste & finished with a splash of mango & cream
- Chicken Tikka Masala** (medium) GF 17.9
Marinated chicken tikka pieces cooked with diced tomatoes, onions and capsicum
- Chicken Vindaloo** (hot) GF 17.9
A very hot chicken curry, flavoured with vinegar and hot spices
- Chicken Korma** (mild) GF 17.9
Boneless chicken pieces prepared in cashew nut gravy, along with aromatic spices and cream
- Chicken Spinach** (medium) GF 17.9
Chicken pieces cooked with spinach, fenugreek, mild spices and finished with cream
- Chicken Zalfrezi** (medium) GF 17.9
Chicken pieces tossed with onions, capsicum, tomatoes in a medium/hot sauce
- Chicken Tikka Do Piazza** (medium) GF 17.9
Fine slices of chicken tikka cooked in red onions & green chilli spices

Beef

- Beef Balti** (medium) GF 17.9
Beef pieces cooked with capsicum, ginger, onion & a touch of lemon juice & roasted chillies
- Beef Curry** (medium) GF 16.9
Tender pieces of beef cooked in traditional onion and tomato gravy
- Beef Vindaloo** (hot) GF 17.9
Cubes of beef cooked in freshly ground spices and vinegar
- Chennai Beef Curry** (medium) GF 17.9
Beef cooked with mustard seeds and coconut flavoured sauce
- Beef Korma** (mild) GF 17.9
A creamy dish of beef cooked in a rich cashew nut gravy
- Beef Bombay** (medium) GF 17.9
Tender beef pieces cooked with potatoes, mustard seeds & coconut cream



Lamb

- Lamb Rogan Josh** (medium) GF 17.9
Authentic lamb curry richly bursting with tomato and onion flavours
- Lamb Korma** (mild) GF 17.9
A creamy dish of lamb cooked in a rich cashew nut gravy
- Lamb Vindaloo** (hot) GF 17.9
Cubes of lamb cooked with a combination of hot spices
- Lamb Spinach** (medium) GF 17.9
Tender pieces of lamb cooked on a slow flame in spinach. A richly flavoured traditional Northern Indian dish
- Bhuna Gosht** (medium) GF 17.9
Pieces of lamb - pot roasted with capsicum, onions, tomatoes & a touch of lemon juice
- Lamb Madras** (medium) GF 17.9
Lamb cooked in mustard seeds, roasted chillies, curry leaves & coconut cream
- Lamb Shank Curry** (medium) (HARVEST OF INDIA SPECIALITY) GF 17.9
Lamb Shanks slow cooked on the bone, with freshly ground spices, tomatoes, ginger and garlic
- Keema Peas** (medium) GF 17.9
Minced lamb and peas cooked with onion, ginger, garlic, tomatoes and home made spices

Seafood

- Bengal Fish Curry** (hot) GF 19.9
Basa fish fillets cooked with mustard seeds, tangy fish sauce & coconut cream
- Malabar Fish Curry** (medium) GF 19.9
Basa fish fillets cooked in exotic tomato, coconut milk and cashew nut gravy
- Fish Masala** (medium) GF 19.9
Basa fish fillets cooked with finely sliced capsicum, tomatoes and onions in medium/hot spices
- Mango Prawn Curry** (mild) GF 21.9
Prawns cooked with onion gravy sauce finished with a splash of mango pulp and cream
- Prawn Malai** (mild) GF 21.9
A mildly spice prawn curry cooked in a tomato based gravy cashew nut sauce & cream
- Sambal Prawn** (hot) GF 21.9
Prawns cooked in a spicy sauce, flavoured with fresh onions, ginger, tomatoes and herbs
- Ginger, Garlic & Coriander Prawns** (mild) GF 21.9
Sautéed prawns with julienne of ginger and garlic & finished with cream and fresh coriander

Seafood Continued

Malabar Seafood Curry (medium) GF	22.9
Calamari, prawns and fish cooked in a creamy cashew nut sauce, flavoured with mustard seeds and mustard seeds and curry leaves	
Prawn Masala (medium) GF	21.9
Prawns cooked in finely chopped capsicum, tomatoes & onions with medium/hot spices	
Prawn Madras (medium) GF	21.9
Prawns cooked with mustard seeds, curry leaves, gravy sauce and finished with coconut cream	

Vegetarian

Mixed Vegetable Curry (medium) GF	12.9
Fresh garden vegetables cooked in a light tomato based sauce	
Mixed Vegetable Korma (mild) GF	13.9
Mildly spice mixed vegetable curry cooked in cashew nut sauce & cream	
Kadai Paneer (medium) GF	12.9
Home made cottage cheese tossed with fresh tomatoes, capsicum and onions, finished with spices and a gravy sauce	
Matar Paneer (medium) GF	12.9
Cottage cheese and peas cooked with fresh onion, ginger, garlic, tomatoes and spices	
Malai Kofta (mild)	12.9
Cheese and potato dumplings cooked in cashew & cream sauce	
Potato and Eggplant Masala (medium) GF	12.9
Shallow fried potato and eggplant with capsicum and onions in a medium gravy sauce	
Shahi Paneer (mild) GF	12.9
Home made cottage cheese cooked with fresh onions, ginger, tomatoes, herbs and cream	
Saag Paneer (medium) GF	12.9
Home made cottage cheese cooked with spinach and mild spices	
Bombay Potatoes (medium) GF	12.9
Potatoes cooked in a traditional way with cumin seeds, onions, tomatoes, coriander and other dry spices	
Dal Makhani (mild-medium) GF	12.9
Traditional North Indian lentil dish cooked slowly with onion, ginger, garlic and spices	



Vegetarian Continued

Channa Masala (medium) GF 12.9
Slow cooked chickpeas with onions, tomato and freshly blended spices

Aloo Gobi (medium) GF 12.9
Potato and cauliflower curry cooked in a flavoursome gravy

Tandoori Breads

Plain Naan 3
Plain flour bread baked in tandoor and lightly brushed with butter

Garlic Naan 3.5
Traditional bread baked in the tandoor and lightly brushed with butter and garlic

Cheese Naan 5
Plain flour bread stuffed with cheese and fresh coriander, baked in the tandoor and lightly brushed with butter

Cheese & Garlic Naan 5
Naan stuffed with cheese and garlic

Chilli Cheese Naan 5
Naan stuffed with fresh chillies, cheese and spices

Potato Naan 5
Naan stuffed with spiced potatoes and coriander

Masala Kulcha 5.5
Naan stuffed with spiced potatoes, cottage cheese and onion

Tandoori Roti 3
Traditional bread made from wholemeal flour and cooked in the tandoor

Laccha Paratha 4
Wholemeal bread cooked in the tandoor, lightly layered with butter

Keema Naan 5.5
Naan bread filled with marinated minced lamb

Peshwari Naan 5.5
Naan stuffed with dried fruits and nuts specially baked in tandoor



Rice & Accompaniments

Steamed Basmati Rice	(sm) 3.5	(lg) 6
Saffron Rice Delicately flavoured basmati rice cooked with cumin seeds and onions	(sm) 4.5	(lg) 7
Biryani (Lamb Or Chicken) Harvest of India speciality. Richly flavoured rice cooked with lamb or chicken in a sealed dish	(sm) 13.9	(lg) 17.9
Biryani (Vegetarian) Harvest of India speciality. Richly flavoured rice cooked with vegetables	(sm) 12.9	(lg) 16.9
Raita A refreshing accompaniment to any curry. Home-made yoghurt with grated cucumber & carrot		4.5
Papadums (4 per serve)		3
Mango Chutney, Mixed Pickle, Mint Sauce		Each 3
Fresh Garden Salad Tomatoes, Spanish onion, lettuce & cucumber tossed together with lemon juice, salt & pepper		6.9

Kids Menu

Butter Chicken & Rice	12.9
Lamb Korma & Rice	12.9
Mango Chicken & Rice	12.9
Chicken Nuggets & Chips	11.9



Banquet Menu 1 | \$35 per head (min. 2 people)

Entrée

Mixed Vegetable Pakoras (2 pieces per person)

Mixed vegetable fritters served with tamarind sauce

Mains

Butter Chicken (mild)

Boneless pieces of chicken cooked in tandoor and simmered in a gravy of butter, fresh tomatoes & cream

Lamb Rogan Josh (medium)

Authentic lamb curry richly bursting with tomato and onion flavours

Malai Kofta

Cheese and potato dumplings cooked in cashew & cream sauce

Bombay Potatoes

Potatoes cooked with cumin seeds, tomatoes & spices

Served with Rice, Naan & Raita

Banquet Menu 2 | \$40 per head (min. 4 people)

Entrée

Onion Bhaji (2 per person)

Mildly spiced onion fritters made with chick pea batter, served with tamarind sauce

Chicken Tikka (1 per person)

Boneless pieces of chicken marinated in spices & yoghurt, cooked in a tandoori clay oven

Mains

Butter Chicken (mild)

Boneless pieces of chicken cooked in tandoor and simmered in a gravy of butter, fresh tomatoes & cream

Vegetable Korma (mild)

Mildly spiced vegetables cooked with cashew nut paste and cream

Beef Bombay (medium)

Tender beef pieces cooked with potatoes, mustard seeds & coconut cream

Lamb Rogan Josh (medium)

Authentic lamb curry richly bursting with tomato and onion flavours

Channa Masala (medium)

Slow cooked chickpeas with onion, tomatoes and freshly blended spices

Served with Rice, Naan, Raita



Dessert

Gulab Jamun (2 per serve)	6.5
Dumplings of creamed milk, soaked in rosewater and cardamon syrup served with icecream	
Mango & Pistachio Kulfi	7.5
Traditional home-made Indian ice-cream, blended with mango and pistachio nuts	
Nut Sundae	6
Traditional nut sundae, served with either: strawberry, mango, caramel or chocolate topping	

Tea . Coffee

Cappuccino, Flat White, Latte, Short Black, Long Black	3.5
Hot Chocolate	4
Assortment of Teas	3.5
Liqueur Coffee	8
Mexican	~ Kahlua and cream
Jamaican	~ Tia Maria and cream
Irish	~ Jameson Whiskey and
cream	
Baileys	~ Baileys and cream

