

CHAR GRILL BUTTER SCALOPS	\$27.99
Marinated with Indian spices cooked in onion and tomato sauce	
VEG-MAINS	
PANEER TIKKA MASALA	\$25.99
Home made cheese cooked in gravy of tomato, onion, capsicum & spices.	
PALAK PANEER	\$25.99
Fresh spinach and cottage cheese cooked in mild gravy north indian style.	
VEG KORMA	\$22.99
Variety of fresh vegetable cooked with mild spices in cashewnut gravy.	
DAL MAKHANI	\$18.90
Lentils cooked with ginger, garlic, onion, tomato and coriander leaves.	
VEG MANCHURIAN	\$22.99
Veg fritters stir fried in garlic and soy sauce	

### Indian Breads

PLAIN NAAN / ROTI (Vegan Option)	\$5.99	PESHAWARI NAAN (Vegan Option)	\$7.99
BUTTER NAAN	\$5.99	ALOO PARATHA (V)	\$8.99
GARLIC NAAN (Vegan Option)	\$5.99	QUEEN BEE SPECIAL NAAN	\$9.00
GARLIC & CHEESE NAAN	\$5.99	Olives, Tofu Or Cheese Sun-Dried Tomato & Mushrooms (Vegan Option)	

### Pasta & Salad

POTATO & PUMPKIN GNOCCHI	\$25.99
Roast Pumpkin, Red Pepper, Kalamata Olives, Cherry Tomatoes, Wilted Spinach, Grilled Artichoke, Feta & Cheese Sauce (Add :- Fish \$8.99 / Chicken \$7.99)	
HALLOUMI QUINOA & SALAD	\$25.99
Mix Quinoa, Roast Pumpkin, Grilled Courgette, Red Pepper, Cherry Tomato, Feta, Mixed Leaves Salad And Goddess Dressing, Served With Dhukka. (Add :- Fish \$9.99 / Chicken \$7.99)	
SMOKED CHICKEN RAVIOLI	\$25.99
Stilton Creamy Sauce, Toasted Pine Nuts, Basil Pesto Oil And Parmesan.	
HONEY GARLIC CHICKEN SALAD	\$25.99
Toasted Cashewnuts, Crispy Noodle, Pears, Mesclun Salad, Cherry Tomatoes with Ranch Dressing.	
THAI SALAD (BEEF / CHICKEN)	\$25.99
Red Onions, Mung Beans, Cherry Tomatoes, Fried Shallots, Red Pepper, Cashewnuts, With Mesclun Salad & Sriracha Aioli Dressing	
TANDOORI CHICKEN SALAD	\$25.99
Toasted Cashewnuts, Falafel, Avocado, Olives, Feta, Sundried Tomato, Mesclun Salad, Smoked Paprika & Ranch Dressing.	
CALAMARI SALAD	\$25.99
Crispy Fried Calamari, Bocconcini Cheese, Confit Garlic, Mesclun Salad And Orange Lemon Dressing (G.F) (D.F)	

### Sides

Falafel With Aioli / Fries With Aioli And Tomato Sauce	\$8.99
Roasted Pumpkin With Hummus & Dukka	\$8.99
Rosemary & Sea Salt Potatoes	\$8.99
Pear And Rocket Salad, Walnut, Blue Cheese, Olive Oil	\$8.99
Seasoned Wedges With Sour Cream & Sweet Chilli	\$8.99
Kumara Bites With Sriracha Aioli	\$8.99
Market Vegetables With Bearnaise Sauce	\$8.99



## Dinner Menu

Please let us know if you have any food allergies  
or any dietary restrictions,  
We will do our best to accommodate you.



## Breads

<b>BREAD &amp; DIPS</b>	\$12.99
Warm Ciabatta & Sour Dough with A Duo Of Dips	
<b>GARLIC BAP</b>	\$11.99
Served With Dukkha, Hummus, & Basil Oil.	
<b>BRUSCHETTA</b>	\$14.99
On Gluten Free Bread, Crushed Avocado, Confit Cherry Tomato, Dukkha, Feta (G.F)	

## Starters

<b>SOUP OF THE DAY</b>	\$14.99
Served With Sourdough Toast.	
<b>SAMOSA (2 pcs)</b>	\$8.00
Spicy potato and green peas wrapped in light pastry, fried and served with tamarind	
<b>ONION BHAJI</b>	\$8.00
Julienne onions mixed with chickpea flour batter and fried.	
<b>VEG MANCHURIAN</b>	\$22.99
Veg fritters stir fried in garlic and soy sauce.	
<b>CHAR SIU PORK RIBS HALF</b>	\$24.99
Slow Cooked Pork Ribs, Marinated with BBQ Sauce, Served with Fries and Apple Coleslaw. (G.F)	
<b>TANDOORI CHICKEN</b>	HALF: \$16.99   FULL: \$30.00
Whole chicken marinated with Indian spices and cooked in tandoor, served with pickled onions, mint sauce & lemon wedges.	
<b>LAMB SEEKH KEBAB</b>	HALF: \$21.99   FULL: \$34.99
Indian spices mix with lamb mince roll into a skewer and roasted in tandoor oven, served with mint sauce & pickled onions.	
<b>FISH TIKKA</b>	HALF: \$21.99   FULL: \$37.99
Seasonal fish marinated with herbs and spice then roasted in tandoor oven. Served with pickled onions & mint sauce.	
<b>TANDOORI PRAWN</b>	HALF: \$17.99   FULL: \$32.99
Whole prawns marinated in tandoori masala roasted in tandoor. Served with pickled onions, mint sauce & lemon wedges.	
<b>PANEER TIKKA</b>	HALF: \$20.99   FULL: \$32.99
Homemade Indian cottage cheese marinated with yoghurt and spice cooked in tandoor.	
<b>MEAT LOVERS PLATTER TWO</b>	\$59.99
Half Tandoori chicken, lamb seekh kebab, chicken bites, coleslaw, marinated olives, samosa, pakora, tamarind sauce, mint sauce	
<b>SEA FOOD PLATTER TWO</b>	\$69.99
Tandoori fish tikka, crispy calamari, garlic prawns, fresh steamed green lipped mussels, coleslaw, marinated olives, tartar sauce, mint sauce, veg pakora, veg samosa	
<b>VEGE PLATTER FOR TWO</b>	\$34.99
Samosa, onion bhaje, paneer tikka, vege pakora, tamarind sauce.	

## Mains

<b>VENISON DENVER LEG</b>	\$38.99
Served With Polenta Cake & Rosted Vegetables, Greens And Plum Jus	
<b>SEAFOOD BOUILLABAISS</b>	\$45.99
Cooked In Saffron Infused Tomato Broth, Green Lipped Mussels, Fresh Clams, Calamari, Fresh Fish, Whole Tiger Prawns, Crab, Toasted bread with sriracha aioli topping.	
<b>CHAR SIU PORK RIBS FULL</b>	\$44.99
Slow Cooked Pork Ribs, Marinated with BBQ Sauce. Served with Fries and Apple Coleslaw. (G.F)	
<b>SLOW COOKED CONFIT DUCK LEG &amp; BREAST</b>	\$42.99
Served On Potato & Kumara Rosti, Baby Carrots, With Wilted Bok Choy & Honey Jus (G.F)	

<b>MOROCCAN HIND LAMB SHANK</b>	SINGLE: \$27.99   DOUBLE: \$39.99
Served On Creamy Agria Mashed Potatoes, Roasted Portobello Mushroom And Red Wine Jus (GF) (DF)	
<b>PRIME EYE FILLET (200 GRAMS)</b>	\$38.99
Served With Fondant Potato, Caramelized Baby Beetroot, Wilted Greens And Mustard Brule, Red Wine Jus. (G.F)	
<b>PAN FRIED NZ SALMON FILLET</b>	\$35.99
Served On Rissoto Rice, Seaweed, Cucumber, Cilantro, Salmon Caviar With Lemon & Herb Butter Sauce.	
<b>MARKET FISH</b>	\$35.99
Served With Summer Vegetables, Gourmet Potatoes, Creamy Saffron and Champagne Lemon Butter Sauce (G.F)	
<b>PISTACHIO CHICKEN BREAST</b>	\$34.99
Stuffed With Brie Cheese And Sun-dried Tomato, Served with Shitake Mushroom, Mashed Potato And Red Wine Jus.	
<b>FIVE SPICE PORKBELLY</b>	\$34.99
Marinated With Five Spices, Served On Roasted Pumpkin, Multi Grain Quinoa With Apple & Mango Chutney And Red Wine Jus. (DF) (G.F)	
<b>VEGAN CHAR-GRILLED TOFU</b>	\$28.99
Eggplant, Portobello Mushrooms, Zucchini, Fennel Bulb, Roasted Red Pepper, Served With Hummus, Tahini & Coconut Yoghurt Sauce (G.F) (D.F)	
<b>CLASSIC WAGYU BEEF OR CHICKEN BURGER</b>	BEEF: \$23.99   CHICKEN: \$22.99
Served On Brioche Bun With Cheddar Slice Cheese, Onion And Fig Jam, Tomato, Iceberg Lettuce, Served With Curly Fries.	
<b>VEGAN BURGER</b>	\$22.99
Homemade Veggie Patty, Consisting Of Courgette, Cauliflower & Sweet Corn, Cheese, Iceberg Lettuce, Tomato And Beetroot Relis., Served With Curly Fries.	

## Indian Fusion

### NON - VEG MAINS

<b>BUTTER CHICKEN</b>	\$24.99
Boneless Marinated chicken thigh pieces roasted in tandoor oven and cooked in creamy tomato gravy.	
<b>KADAI CHICKEN</b>	\$24.99
Sauteed chicken with thick cut pieces of onion and fresh capsicum cooked in onion gravy and spices with a dash of cream.	
<b>CHICKEN TIKKA MASALA</b>	\$24.99
Boneless Marinated chicken thigh pieces cooked in tandoor then prepared in pan with onion, capsicum & spices.	
<b>KORMA</b>	CHICKEN: \$24.99   LAMB: \$25.99   BEEF: \$25.99
Cooked with cashewnut gravy and very mild spices.	
<b>LAMB ROGAN JOSH</b>	\$25.99
A popular lamb dish cooked with aromatic spices & herbs in onion based gravy.	
<b>MADRAS</b>	CHICKEN: \$24.99   LAMB: \$25.99   BEEF: \$25.99
Cooked in coconut based gravy in traditional Southern Indian style.	
<b>SAAGWALA</b>	CHICKEN: \$24.99   LAMB: \$25.99   BEEF: \$25.99
Tender pieces of chicken/ beef/ lamb cooked in spinach gravy with fresh tomato, herbs and spices then finished with cream.	
<b>VINDALOO</b>	CHICKEN: \$24.99   LAMB: \$25.99   BEEF: \$25.99
Goan style hot and spicy curry cooked with chicken/lamb /beef	
<b>KING PRAWN MALABARI</b>	\$26.99
A speciality from southern India, king prawns cooked with coconut cream, onion capsicum & authentic spices.	
<b>FISH / PRAWN MALABARI</b>	\$26.99