





SALADS

Chicken Caesar Salad

Parmesan cheese, and poached eggs

Veg Caesar Salad \$10.99 A delightful mix of Cos lettuce, falafel, croutons, and Parmesan cheese Mix Leaf Salad \$11.99 A vibrant assortment of mesclun leaves, cucumber, carrot, tomato, radish green cabbage, and red cabbage, all tossed in a tangy balsamic dressing

\$12.99

\$12.99

BURGERS (ADD FRIED EGG FOR EXTRA \$1.5)

A Savory blend of Cos lettuce, chicken slices, croutons, Caesar dressing,

Garden Delight Burger \$11.99 Featuring a flavourful veggie patty, a slice of cheese, mayo eggplant chutney, beetroot sauce, fresh lettuce, and coleslaw salad. Served with a side of fries and aioli Signature Beef Burger \$17.99 Savor our juicy beef patty topped with fresh tomato, beetroot relish, cheese, capsicum chutney aioli, served with crispy fries **Crispy Crunch Chicken Burger** \$16.99 Indulge in crispy fried chicken topped with coleslaw, chef's secret sauce, fresh lettuce, capsicum chutney, and a slice of cheese. Served with aioli and fries for a perfect meal

WRAPS

Tasty Tradition Veggie Wrap

Savor a delicious combination of falafel, mixed salad, cucumber and onion complemented by our signature sauce Flame-Grilled Chicken Wrap \$14.99 Tender grilled chicken wrapped with crisp lettuce, cucumber and onion, drizzled with Savory chipotle and mango chutney \$15.99 **Hearty Meat Wrap** Sliced beef combined with crisp green salad, drizzled with satay sauce, garlic aioli, and a touch of eggplant chutney

FRIES & WEDGES

Classic Fries \$6.99 **Tasty Wedges** \$7.99 \$8.99 **Loaded Fries** Enjoy crispy fries topped with mozzarella cheese, falafel and our chef's special sauce **Loaded Wedges** \$10.99 Savory wedges topped with beef mince, mozzarella cheese, and our signature sauce

DRINKS

Mango Lassi	\$5
Soft Drink	\$3.5
Water	\$3.5

INDIAN SPECIALITY . Entrée

Veg Samosa \$7.99 Flaky pastry filled with potatoes, green peas, and Indian spices, deep-fried to perfection and served with mint and tamarind sauce **Chicken Samosa** \$10.99 Crisp pastry filled with chicken, potatoes, green peas, and aromatic Indian spices, deep-fried until golden and served with mint and tamarind sauce Soya Malail Chaaps \$9.99 Tender soya chaps marinated overnight in a rich blend of cashew paste, yogurt, cream, Indian spices, and our signature sauces

Butter Chicken	\$17
Slow-marinated tandoori chicken, gently simmered in a flavourful tomato gravy enriched with cashew paste, cream, and aromatic Indian spices	
Chicken Tikka Masala	\$17
Curry chicken pieces cooked with ginger-garlic paste, onions, capsicum, and tomatoes in a rich sauce, and garnished with fresh coriander	
Chefs Special Chicken Curry	\$17
Chef's Special Chicken Curry with Mughlai Influence	
Lamb Roganjosh	\$18
Tender lamb cooked with aromatic fennel, ginger, and a rich onion-tomato gravy	
Dal Makhani	\$15
Creamy black lentils simmered with butter, cream, and aromatic spices	
Channa Masala	\$15
Chickpeas cooked in a flavourful tomato-onion gravy with ginger-garlic paste and a blend of aromatic Indian spices, garnished with fresh coriande	er
Veg Korma	\$15
Tender vegetables, onion in a creamy cashew sauce infused with aromatic Indian spices	

BIRIYANI	
Mix Veg Biriyani	\$14.99
Aromatic basmati rice cooked with assorted vegetables and flavourful spices. Served with raita	
Chicken Hyderabadi Biriyani	\$17.99
Fragrant basmati rice cooked with tender chicken, aromatic spices, and a blend of traditional Hyderabadi Flavors	
Lamb Biriyani	\$18.99
Fragrant basmati rice cooked with tender lamb and aromatic spices, creating a delicious and flavourful dish	

INDIAN BREADS

Plain Nan	\$3.99
Butter Nan	\$5.99
Garlic Nan	\$4.99

KIDS MENU

Chicken Nuggets with Fries	\$11.99
Fish Bites with Fries	\$10.99