



restaurant • take-away • condiments

starters

BEEF MINCE SAMOSAS (4) **\$12**

Delicious baked parcels of curried beef mince encased in light pastry.

VEGIE CURRY SAMOSAS (4) Vg **\$10**

Delicious baked parcels of curried potato and fresh baby peas encased in light pastry.

ONION BAHJI (4) Vg GF **\$8**

Lightly spiced and fragrant lentil flour batter mixed with red onion, fresh coriander, a pinch of chilli and then deep fried.

PRAWN PAKORAS (4) GF **\$10**

Lightly spiced and fragrant lentil flour batter mixed with sumptuous Tiger prawns, fresh coriander, and a pinch of chilli and then deep fried.

GREEN CHILLI PAKORAS (4) Vg GF **\$8**

Green chilli mixed with lentil batter then deep fried to create an intense and flavoursome entrée ... or with your main meal to spice things up a little!

meat mains

PRAWN CURRY small **\$20** large **\$24**

Plump Australian Tiger prawns and pumpkin cooked with turmeric, blended spices and creamy coconut milk to create a deliciously sweet dish.

CHICKEN CURRY **\$18** **\$22**

Succulent chicken tenderloins cooked in a subtle blend of mild spices, zesty lemon juice.

BEEF CURRY **\$18** **\$22**

Tender beef pieces sautéed in a blend of dark roasted spices and paprika ... laden with flavour.

GOAT CURRY **\$20** **\$24**

Marinated pieces of succulent baby goat and slow cooked to create the most delicious comfort food.

PORK VINDALOO **\$18** **\$22**

Pork pieces marinated in vinegar, roasted spices and chilli. This dish is a much-loved family specialty ... and it's hot!

SLOW ROASTED MASALA PORK SHOULDER **\$24**

Roasted shoulder of pork, marinated for 24 hours in our special blend of fragrant spices and drizzled with our garlic and chilli infused oil.

LAMB SHOULDER CURRY **\$20** **\$24**

Lamb shoulder slow cooked in a rich curry sauce of paprika and garam masala.

Vg = VEGAN

GF = GLUTEN FREE

ALL CURRIES ARE GLUTEN FREE



restaurant • take-away • condiments

vegetable mains

PUMPKIN CURRY Vg

Pumpkin cooked with turmeric, blended spices and creamy coconut milk to create a deliciously sweet dish.

\$13 \$17

OVEN ROASTED VEGETABLE BAKE Vg

A medley of fresh seasonal vegetables gently tossed in delicate spices, mustard oil and oven roasted.

\$13 \$17

BAKED CAULIFLOWER (bowl) Vg

A deliciously sweet and slightly nutty cauliflower dish. Baked with turmeric. Garlic, coriander, cumin seeds, finished with a sprinkling of roasted almond flakes.

\$13

BAKED BRINJAL (EGGPLANT) Vg

Sliced Eggplant mixed with spices, garlic and fresh coriander then oven roasted.

\$13 \$17

DAHL Vg

Red lentils cooked with mild spices and garnished with onions.

\$10

extras

BASMATI RICE (bowl)

\$5

RAITA

Natural yoghurt dressing with blended coriander and mint.

\$5

CHAPATI

Locally made Indian flat bread.

\$4

PICKLE (assorted flavours)

A delicious selection of homemade pickles.

\$5

PAPADUMS (5)

\$4

CHILLI OIL

Oil delicately infused with dried chillies and garlic flakes.

\$3

CHILLI SALSA

Fresh chillies, coriander, garlic and ginger.

\$3

desserts

GRACE'S CARAMEL SLICE

Freshly made caramel slice, lovely created by Grace. Served with ice-cream.

\$6.50

MIMMO'S GOURMET GELATO

\$6

refreshments

SPARKLING MINERAL WATER (bottle)

\$5

SOFT DRINK (assorted flavours)

\$4