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







1. **Vegetable Samosa** **\$7.00**  
Flaky pastry dough filled with mashed potatoes and peas **(2 pieces)**
2. **Onion Bhaji** **\$7.00**  
Crispy chickpea battered, sliced onions and deep fried
3. **Aloo Paneer Tikki** **\$10.00**  
A unique tikki made with potatoes and cottage cheese **(6 pieces)**
4. **Subz Shami Kebab** **\$11.00**  
Vegetable paneer patties with a coarse spice mix **(6 pieces)**  
of black cardamom, cloves and cinnamon
5. **Paneer Pakora** **\$12.00**  
Cottage cheese layered with spinach leaves, **(6 pieces)**  
covered in a chickpea batter and deep fried
6. **Chilli Paneer** **\$15.50**  
Indian dish with a Chinese influence. Deep fried **(8 pieces)**  
cottage cheese finished with onion, capsicum  
chilli seed and soy sauce
7. **Chilli Manchurian** **\$15.50**  
Indian dish with a Chinese influence. Deep fried **(8 pieces)**  
cottage cheese finished with onion, capsicum  
chilli seed and soy sauce
8. **Tandoori Mushroom** **\$15.00**  
Smoked mushrooms dipped in Tandoori masala **(8 Pieces)**  
with the combination of ginger and garlic
9. **Tandoori Aachari Paneer** **\$16.50**  
Paneer chunks - tandoor grilled with capsicum **(6 pieces)**  
and onions, with creamy seeded mustard marinated

## NON - VEGETARIAN STARTERS



- 10. Tandoori Chicken Tikka** **\$15.50**  
Chicken tikka grilled with ginger, garlic, garam masala **(5 pieces)**  
served with mint chutney
- 11. Chicken Zafrani Tikka** known as Malai Tikka **\$16.00**  
Chicken tikka grilled with cashews, cheese and saffron **(5 pieces)**  
served with mint chutney
- 12. Chicken Achaari Tikka** **\$15.50**  
Marinated chicken fillets with pickle flavour **(5 pieces)**  
and prominent flavour of mustard
- 13. Lamb Chops** **\$20.00**  
Lamb chops marinated with yoghurt and spices **(4 pieces)**  
and grilled in Tandoor
- 14. Kakori Kebab** **\$16.00**  
Minced lamb cooked on skewers with ginger, garlic **(8 pieces)**  
and spices
- 15. Amritsari Fish** **\$16.00**  
Fish battered with chick pea flour and deep fried **(6 pieces)**
- 16. Tandoori Fish Tikka** **\$16.50**  
Diced fish pieces, tandoor grilled with a creamy **(6 pieces)**  
seeded mustard marinated served with mint chutney
- 17. Tandoori Prawn** **\$17.00**  
Tandoor smoked prawns marinated with **(8 pieces)**  
Tandoori masala, yoghurt and spices



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|---|-------------------|
| <b>18. Golden Fried Prawn</b>   | <b>\$18.00</b>    |
| Prawns dipped in special batter and deep fried served with sweet chilli sauce                                       | <b>(8 pieces)</b> |
| <b>19. Tandoori Chicken</b>   |                   |
| Full (2 legs, 2 breast)   | <b>\$25.00</b>    |
| Half (1leg, 1 breast)   | <b>\$15.00</b>    |
| <b>20. Chilli Chicken (boneless)</b>  | <b>\$16.00</b>    |
| Indian dish with a Chinese influence - deep fried chicken finished with onion, capsicum, chilli seeds and soy sauce |                   |
| <b>21. Gr8 Tandoori PLATTER For 2</b>   | <b>\$31.00</b>    |
| Consists of chicken tikka, chicken zafrani, chicken achaari, lamb chops, and kakori kebab                           |                   |
| <b>22. Gr8 Tandoori MIXED PLATTER For 2</b>   | <b>\$29.00</b>    |
| Consists of chicken tikka , Tandoori chicken, lamb chops, vegetable samosa and subz shami kebab                     |                   |
| <b>23. Gr8 Tandoori VEGETARIAN PLATTER For 2</b>  | <b>\$24.00</b>    |
| Consists of vegetable samosa , subz shami kebab, paneer pakora, aloo paneer tikki and onion bhaji                   |                   |
| <b>24. Gr8 Tandoori CHINESE SIZZLER For 2</b>   | <b>\$27.00</b>    |
| Consists of chilli chicken, chilli cheese, manchurian, mushroom and prawns  |                   |



## VEGETARIAN SOUP

25 . Vege-Hot and Sour	\$8.99
26. Vege-Mun-Chow	\$8.99
27. Vege-Tomato	\$8.99
28. Vege-Sweet Corn	\$8.99
29. Lemon Coriander	\$8.99

## NON-VEGETARIAN SOUP

30. Chicken-Hot and Sour	\$9.99
31. Chicken- Mun-Chow	\$9.99
32. Chicken Sweet Corn	\$9.99
33. Chicken Lemon Coriander	\$9.99





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|-------------------------------------|--|----------------|
| <b>34 . Aloo Gobi</b>               | Stir-fried cauliflower and potatoes in an onion masala with ginger and cumin seeds                                   | <b>\$15.90</b> |
| <b>35. Aloo Saag</b>                | Stir-fried potatoes with spinach in an onion masala with ginger and cumin seeds                                      | <b>\$16.40</b> |
| <b>36. Aloo Baingen</b>             | Potatoes and eggplant cooked in an onion masala with ginger and garlic   | <b>\$16.40</b> |
| <b>37. Aloo Matter</b>              | Diced potato with green peas cooked in a creamy gravy  | <b>\$15.90</b> |
| <b>38. Jeera Aloo</b>               | Diced potato cooked with dried cumin seeds   | <b>\$15.40</b> |
| <b>39. Malai Kofta</b>              | Homemade paneer and mixed vegetable dumplings served in a rich tomato and cashew nut curry                           | <b>\$17.40</b> |
| <b>40. Mixed Vegetable Kaveri</b>   | Cauliflower, potatoes, beans, carrot, peas and courgette in an onion masala with ginger green chilli and cumin seeds | <b>\$17.00</b> |
| <b>41. Vegetable Korma</b>          | Mixed vegetables cooked in gravy with hint of cream green cardamom and spices  | <b>\$16.90</b> |
| <b>42. Bhindi Masala (Seasonal)</b> | Okra cooked with onion and tomato based spicy gravy  | <b>\$17.40</b> |

<b>43. Palak Paneer</b>	<b>\$17.40</b>
Combination of spicy spinach and homemade cheese	
<b>44. Palak Mushroom</b>	<b>\$17.40</b>
Combination of spicy spinach and mushroom	
<b>45. Paneer Tikka Masala</b>	<b>\$17.40</b>
Homemade spiced cheese pieces cooked with tomato and fenugreek gravy	
<b>46. Paneer Makhani</b>	<b>\$16.90</b>
Cooked in special tomato and cashew gravy and cream	
<b>47. Shahi Paneer</b>	<b>\$17.40</b>
Homemade cottage cheese cooked with cashew nut sauce on low heat with tomatoes and dried fenugreek leaves	
<b>48. Kadai Paneer</b>	<b>\$17.40</b>
Homemade cottage cheese cooked with capsicum in creamy spicy gravy	
<b>49. Paneer Lababdar</b>	<b>\$18.50</b>
Chef's special dish	
<b>50. Kadai Mushroom</b>	<b>\$17.40</b>
Mushrooms cooked with capsicum in creamy spicy gravy	
<b>51. Matar Paneer</b>	<b>\$17.40</b>
Homemade cottage cheese with green peas, cooked with creamy spicy gravy	
<b>52. Matar Mushroom Curry</b>	<b>\$17.40</b>
Diced mushroom pieces, green peas cooked with onion and tomato based gravy	
<b>53. Paneer Butter Masala</b>	<b>\$17.40</b>
Cottage cheese cooked in buttery silky tomato sauce	
<b>54. Channa Masala</b>	<b>\$15.40</b>
Chickpeas cooked with onion and tomato based spicy gravy	
<b>55. Daal Makhani</b>	<b>\$15.40</b>
Black lentils cooked in onion ginger, garlic and tomato based sauce	



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| <b>56. Tarka Dal</b>  | <b>\$15.40</b> |
| Yellow lentils cooked with sautéed onion, tomato, ginger and garlic                                       |                |
| <b>57. Paneer Shimla Mirch</b>  | <b>\$17.40</b> |
| Home made Indian cottage cheese cooked with capsicum, onions, tomatoes and spices                         |                |
| <b>58. Methi Matter Malai</b>   | <b>\$16.90</b> |
| Very fragrant North Indian gravy recipe made from onion, fenugreek leaves and green peas with some spices |                |





**CHICKEN:**

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| <b>59. Butter Chicken</b>  | <b>\$19.40</b> |
| Authentic - everyone's favourite. Barbecued chicken pieces cooked in special tomato and cashew gravy and cream |                |
| <b>60. Chicken Saagwala</b>  | <b>\$19.40</b> |
| Chicken pieces cooked with spinach in special ginger, garlic gravy   |                |
| <b>61. Chicken Tikka Masala</b>  | <b>\$19.40</b> |
| Barbecued chicken pieces cooked with tomato, yoghurt and cream   |                |
| <b>62. Mango Chicken</b>   | <b>\$19.40</b> |
| Chicken pieces cooked in a mango sauce with a hint of spices   |                |
| <b>63. Chicken Shahi Korma</b>   | <b>\$19.40</b> |
| Chicken pieces cooked in gravy with hint of cream, green cardamom and spices                                   |                |
| <b>64. Kadai Chicken</b>   | <b>\$19.40</b> |
| Chicken pieces cooked with the base gravy of onion, tomato, capsicum and cream                                 |                |
| <b>65. Chicken Chettinad</b>   | <b>\$19.40</b> |
| The spicy flavoured thick gravy is really tempting which will definitely make you yearn for more               |                |
| <b>66. Chicken Do Pyaza</b>  | <b>\$19.40</b> |
| Cooked with plenty of onions, as the name suggests is simply delicious   |                |
| <b>67. Chicken Lababdar</b>  | <b>\$20.50</b> |
| Chef's special dish  |                |
| <b>68. Chicken Vindaloo</b>  | <b>\$19.40</b> |
| Cooked with vindaloo spicy paste with pieces of potato   |                |



- 69. Bhuna Chicken** **\$20.40**  
Cooked in onion, tomato dried gravy and spices
- 70. Chicken Madras** **\$19.40**  
South Indian dish with curry leaves, mustard seeds, infused with a mixture of spices and coconut milk
- 71. Chicken Kastoori** **\$19.40**  
Cooked in fenugreek leaves, onion, gravy and spices
- 72. Chicken Jhalfreeze** **\$19.90**  
Chicken pieces cooked with onion, tomato, capsicum, spring onion and coconut milk
- 73. Chicken Achaari** **\$20.40**  
Cooked with onion seed, ginger and garlic with the achaari flavour spices
- 74. Chicken Rogan Josh** **\$18.40**  
Cooked with ginger, garlic and brown onion gravy. Finished with yoghurt fresh herbs and spices



**EGG:**

- 75. Egg Curry** **\$17.50**  
Boiled eggs cooked with ginger, garlic and brown onion gravy
- 76. Egg Bhurji** **\$16.50**  
Cooked with ginger, garlic and brown onion gravy till its dry



**LAMB:**

- 77. Lamb Shahi Korma** **\$20.90**  
Lamb pieces cooked in gravy with a hint of cream, green cardamom and spices
- 78. Lamb Saagwala** **\$20.90**  
Lamb pieces cooked with spinach in special ginger, garlic gravy
- 79. Kadai Lamb** **\$20.50**  
Lamb pieces cooked with the base gravy of onion, tomato, capsicum and cream



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| <b>80 . Lamb Chettinad</b>  | <b>\$20.90</b> |
| The spicy flavoured thick gravy is really tempting which will definitely make you yearn for more      |                |
| <b>81. Lamb Do Pyaza</b>  | <b>\$20.90</b> |
| Cooked with plenty of onions, as the name suggests is simply delicious                                |                |
| <b>82. Lamb Pasanda</b>   | <b>\$20.90</b> |
| Diced lamb pieces cooked in tomato, cream and yoghurt gravy   |                |
| <b>83. Lamb Vindaloo</b>  | <b>\$20.90</b> |
| Cooked with vindaloo spicy paste with pieces of potato  |                |
| <b>84. Bhuna Gosht</b>  | <b>\$21.90</b> |
| Cooked in onion, tomato, dried gravy and spices   |                |
| <b>85. Lamb Madras</b>  | <b>\$20.90</b> |
| South Indian dish with curry leaves, mustard seeds, infused with a mixture of spices and coconut milk |                |
| <b>86. Lamb Kastoori</b>  | <b>\$20.90</b> |
| Cooked in fenugreek leaves, onion, gravy and spices   |                |
| <b>87. Lamb Jhalfreeze</b>  | <b>\$21.90</b> |
| Lamb pieces cooked with onion, tomato, capsicum, spring onion and coconut milk                        |                |
| <b>88. Lamb Achaari</b>   | <b>\$21.40</b> |
| Cooked with onion seed, ginger and garlic with the achaari flavour spices                             |                |
| <b>89. Lamb Rogan Josh</b>  | <b>\$20.90</b> |
| Cooked with ginger, garlic and brown onion gravy. Finished with yoghurt fresh herbs and spices        |                |
| <b>90. Goat Curry</b>   | <b>\$21.90</b> |
| Diced goat with bone pieces cooked with onion, tomato and ground spices sauce                         |                |





## SEAFOOD:

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|--|----------------|
| <b>91. Butter Prawn</b>  | <b>\$20.40</b> |
| Authentic everyone's favourite. Barbecued prawn pieces cooked in special tomato and cashew gravy and cream |                |
| <b>92. Prawn Saagwala</b>  | <b>\$20.40</b> |
| Prawn pieces cooked with spinach in special ginger, garlic gravy   |                |
| <b>93. Kadai Prawn</b>   | <b>\$20.40</b> |
| Prawn pieces cooked with the base gravy of onion, tomato, capsicum and cream                               |                |
| <b>94. Prawn Jhalfreeze</b>  | <b>\$21.90</b> |
| Prawn pieces cooked with onion, tomato, capsicum, spring onion and coconut milk                            |                |
| <b>95. Fish Goan Curry</b>   | <b>\$20.40</b> |
| Dish originally from Goa. Cooked with ginger, garlic, tomato, tamarind, coconut and spices                 |                |
| <b>96. Fish Bengali</b>  | <b>\$20.40</b> |
| Gurnard fillet cooked with tomato based sauce and hint of ginger and garlic                                |                |
| <b>97. Prawn Vindaloo</b>  | <b>\$20.40</b> |
| Cooked with vindaloo spicy paste with pieces of potato   |                |
| <b>98. Prawn Malabari</b>  | <b>\$20.40</b> |
| Cooked with onion, tomato and desiccated coconut with ground spices sauce                                  |                |
| <b>99. Fish Malabari</b>   | <b>\$20.40</b> |
| Cooked with onion, tomato and desiccated coconut with ground spices sauce                                  |                |
| <b>100. Prawn Lababdar</b>   | <b>\$23.40</b> |
| Chef's special dish  |                |

## GR8 TANDOORI BIRYANI'S

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|---|----------------|
| <b>101. Vegetable Biryani</b>   | <b>\$15.50</b> |
| Basmati rice cooked with vegetables infused with fresh spices served with raita, mixed pickle and papadum |                |
| <b>102. Chicken Biryani</b>   | <b>\$18.00</b> |
| Basmati rice cooked with chicken infused with fresh spices served with raita, mixed pickle and papadum    |                |
| <b>103. Lamb Biryani</b>  | <b>\$19.50</b> |
| Basmati rice cooked with lamb infused with fresh spices served with raita, mixed pickle and papadum       |                |
| <b>104. Prawn Biryani</b>   | <b>\$21.50</b> |
| Basmati rice cooked with prawns infused with fresh spices served with raita, mixed pickle and papadum     |                |

## CHINESE TARKA

- |  |                        |
|--|------------------------|
| <b>105. Veg Manchurian and Gravy</b>     | <b>\$15.00</b>         |
| <b>106. Veg/Chicken Chow Mein</b>        | <b>\$14.00/\$16.50</b> |
| <b>107. Paneer Chilli/Chicken Chilli</b> | <b>\$16.00/17.00</b>   |
| <b>108. Chicken Fried Rice</b>           | <b>\$14.00</b>         |
| <b>109. Veg Fried Rice</b>               | <b>\$12.50</b>         |
| <b>110. Egg Fried Rice</b>               | <b>\$13.50</b>         |



## RICE / PULAO

111.	Plain Basmati Rice (Plain rice free if you order a curry)	\$3.20
112.	Jeera Rice	\$3.70
113.	Coconut Rice	\$6.20
114.	Vegetable Pulao	\$8.00
115.	Chicken Pulao	\$10.00
116.	Zeera Rice Upgrade	\$2.00
117.	Vegetable Rice Upgrade	\$4.00

## GR8 TANDOORI SPECIAL BANQUETS

**118. MAHARANI VEGE Gr8 Tandoori Banquet - \$32 per person**  
(minimum two people or more)

**Starters:**

Vegetable samosa, subz shami kebab, paneer pakora,  
aloo paneer tikki and onion bhaji

**Mains:**

Choice of any two main vegetarian curries  
served with basmati rice and naan

**119. MAHARAJA NON-VEGE Gr8 Tandoori Banquet - \$40 per person**  
(minimum two people or more)

**Nibbles:**

Masala papaddom

**Starters:** Chicken tikka, tandoori chicken,  
lamb chops, vegetable samosa, subz shami kebab

**Mains:** Choice of any two main chicken/lamb curries  
served with basmati rice and naan

**Dessert:** Gulab jamun or ice cream



## TANDOORI BREADS

120 . Naan	\$3.20
Plain white flour bread	
121. Tandoori Roti	\$3.30
Plain wholemeal bread	
122. Garlic Naan	\$4.20
White flour bread with garlic	
123. Butter Naan	\$3.70
White flour bread naan topped with butter	
124. Layered Butter Naan	\$5.00
White flour bread naan layered and topped with butter	
125. Vegetable Kulcha	\$4.70
White flour bread stuffed with chopped vegetables	
126. Onion Kulcha	\$4.70
White flour bread stuffed with chopped onions	
127. Lachha Parantha	\$4.70
Wholemeal flaky bread with dried coriander	
128. Kabuli Naan	\$4.70
White flour bread stuffed with almonds, cashews, coconuts and mango flavouring	
129. Aloo Parantha	\$5.00
Wholemeal bread stuffed with mashed potatoes	
130. Keema Naan	\$5.70
White flour bread stuffed with minced lamb	
131. Chicken Naan	\$5.50
White flour bread stuffed with chicken	



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|-------------|---|----------------|
| <b>132.</b> | <b>Paneer Kulcha</b><br>White flour bread stuffed with cottage cheese   | <b>\$5.50</b>  |
| <b>133.</b> | <b>Cheese Chilli Naan</b><br>White flour bread stuffed with cheddar cheese and chillies                         | <b>\$5.70</b>  |
| <b>134.</b> | <b>Cheese Garlic Naan</b><br>White flour bread stuffed with cheddar cheese and garlic                           | <b>\$5.70</b>  |
| <b>135.</b> | <b>Bread Basket</b><br>Combination of plain naan, garlic naan,<br>paneer kulcha, onion kulcha and tandoori roti | <b>\$18.00</b> |

## DESSERTS

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|-------------|--|----------------|
| <b>136.</b> | <b>Gulab Jamun</b>                           | <b>\$6.00</b>  |
| <b>137.</b> | <b>Selection of ice creams</b><br>(2 scoops) | <b>\$6.00</b>  |
| <b>138.</b> | <b>Mango Kulfi</b>                           | <b>\$10.00</b> |

## GR8 TANDOORI KIDS MENU

Only under the age of 10yrs

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|-------------|--|----------------|
| <b>139.</b> | <b>Fries</b>   | <b>\$7.50</b>  |
| <b>140.</b> | <b>Butter Chicken/Matar Paneer</b><br>Small size with rice | <b>\$10.00</b> |
| <b>141.</b> | <b>Doggy Bag</b>   | <b>\$1.00</b>  |



## SALADS & ACCOMPANIMENTS

144.	Garden Salad	\$7.00
145.	Green Salad Sliced Sliced raw garden fresh vegetables for healthy eating	\$8.00
146.	Onion Salad To give a crunch to your Indian curry experience	\$4.00
147.	Masala Papadum (2 pieces)	\$6.00
148.	Mint Chutney	\$3.00
149.	Mango Chutney	\$3.00
150.	Mixed Pickle	\$3.00
151.	Kechumber	\$3.50
152.	Tamarind Chutney	\$3.50
153.	Szehaun Hot Chutney	\$3.00
154.	Plain Yoghurt	\$4.00
155.	Mixed Raita	\$4.50
156.	Papadum	\$1.00

## SIDES

157.	Samosa Chat Samosa crisp with a topping of tamarind chutney, chickpeas and mint chutney.	\$10.00
158.	Pav Bhaji Bread buns served with a unique flavour of potatoes based mixed vegetables	\$12.00
159.	Aloo Papadi Chaat Wheat crisp with a topping of potatoes, tamarind chutney, mint chutney, and chickpeas.	\$10.00
160.	Chholle Bhature Fluffy deep fried Indian breads served with chhole which are chickpeas cooked in a spicy masala.	\$14.00