

Beyond India Specialties

Thali

*A round platter of small bowls (katori) of curries to create a balanced meal.
All served with daal, raita, kachumber salad, butter naan.*

Vegetarian Thali - 4 chef choice veg curries 30.00
(vegan option available)

Non-Vegetarian Thali - 3 chef choice non-veg and 1 veg curries 33.00

Lamb Shanks Lucknowi with Pilau Rice (2pc) 33.90

Slow braised lamb shanks, cloves, cardamom, mustard oil, yoghurt & fresh tomatoes, served with pilau rice - GF

Goat Curry with Butter Naan 26.90

S.A. goat forequarter on the bone, slow braised, Punjabi style, homemade garam masala, Birdseye chilli powder, served with fresh butter naan - GF

Prawn Masala with Pilau rice 27.90

*South Indian Prawn curry (5 prawns)
Succulent prawns in a Kerala based sauce scented with curry leaves, fresh tomato, tamarind and coconut, served with basmati rice – GF*

Beyond Street

All served with mint and tamarind chutney unless otherwise stated

Punjabi Samosa	2 pcs	9.50
<i>Desi taste, spicy potato and pea folded in crispy samosa pastry</i>		
Varanasi Samosa	2 pcs	10.50
<i>Triangular pastries filled with crushed spiced potato, pea, mixed dried fruit, ajwain and cashew nuts.</i>		
Aloo Tikki	3pcs	10.50
<i>Spiced potato patties with a great blend of Indian herbs and Spices</i>		
Mixed vegetable pakora	3 pcs	10.50
<i>Crispy fried pakoras with English spinach, cabbage, carrot, onion coated in chickpea flour</i>		
Onion Bhajia	3 pcs	10.50
<i>Shredded brown onion strips, crispy fried coated in chickpea flour</i>		
Dilli ki Aloo chat		13.50
<i>Diced potato, lentil vermicelli, lavished with tamarind chutney GF/V</i>		
Chilli Paneer		15.50
<i>Paneer, together with capsicum and onion, spiked with chilli GF</i>		
Hot Chips		10.50
<i>Served with tomato sauce/ vinegar</i>		
Samosa/Aloo Tikki Chaat		
<i>Street food with flavourful chana masala, flaky samosa and topped with chutneys, yogurt, onion and sev.</i>		
		13.90
Veg- Manchurian		15.90
<i>Mini vegetable pakoras teamed with onion, soy and sweet chilli sauce V</i>		

If you're allergic to anything or have special dietary requirements, please consult with your food & beverage attendant.

Vegetarian Tasting plate **3pcs** **12.50**
One piece each of Varanasi Samosa, mixed veg pakora and Onion bhajia
Served with mint & tamarind chutney

Non-Vegetarian Platter **3pcs** **14.50**
One piece each of Jaipuri Chicken Tikka, Ajwaini Fish Tikka and Seekh Kebab
served with mint chutney

Mixed Platter for 2 **6 pcs** **24.00**
2 pieces each of Varanasi samosa, Chicken Tikka and Onion bhajia served with
mint and tamarind chutney

From The Tandoor

All served with mint chutney

Seekh Kebab **3pc 13.50** **5 pc 20.50**
Chicken and lamb mince spiced with coriander, cumin, ginger, lemon,
cardamom and garam masala , grilled in clay oven till perfection. GF

Jaipuri Chicken Tikka **3pc 13.50** **5 pc 20.50**
Chicken thigh fillet marinated in ginger, garlic, clove, yoghurt, and coriander,
grilled in tandoor GF

Tandoori Chicken **3pc 13.50** **5 pc 20.50**
Chicken on bone marinated in cumin, garam masala, fenugreek and turmeric
GF

Ajwaini Fish Tikka **3 pc 14.50** **5 pc 21.50**
Barramundi in a light marination of turmeric, tomato, garam masala and
ajwain GF

Beyond India Curries

Chicken

Butter Chicken	mild	19.90
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Chicken thigh fillet in cream-based tomato and roasted capsicum sauce **GF**

Saag Chicken	medium	20.90
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Chicken thigh fillet in fresh English spinach, roasted ground mustard seed, fenugreek sauce **GF,DF**

Chicken Korma	mild	19.90
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Chicken thigh fillet in rich, lavish cashew nut and cardamom base sauce **GF**

Chicken Vindaloo	hot	19.90
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Chicken and potato cooked together in a fiery hot crushed chili paste and tangy tomato base finished with vinegar **GF, DF**

Chicken Methi Malai	medium	19.90
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*Chicken thigh fillet in a cashew & cream-based sauce finished with tangy fresh fenugreek leaves. **GF/ CONTAINS NUTS***

Chicken Tikka Masala	medium	20.90
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Marinated chicken thigh fillet combined with tomato, onions, and bell peppers in a yoghurt rich sauce **GF**

Mango Chicken	19.90
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Chicken fillet in a fresh smooth mango sauce embellished with ginger, turmeric, coriander, and spiked with a dash of green chilli **GF**

Murgh Masala	medium	19.90
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Home style chicken curry cooked in wholesome spices, with tomato and onion-based sauce

Lamb

Lamb Roganjosh	medium	20.50
<i>Tender lamb pieces cooked in a tomato-based sauce finished with Kashmiri chilli and cardamom</i> GF		
Lamb Korma	mild	20.50
<i>Tender lamb pieces in rich, lavish cashew nuts, cream and cardamom base sauce</i> GF		
Mysore Lamb Curry	medium	21.50
<i>Tender lamb pieces cooked in full bodied spices of cumin, ginger, cinnamon, coriander and mustard seed in a highly textured tangy based tomato sauce</i> GF, DF		
Lamb Dhansak	medium	20.50
<i>Parsi origin, tender lamb pieces and channa daal carrot, eggplant & cooked together with fenugreek, ginger and turmeric</i> GF, DF		
Saag Lamb	medium	20.90
<i>Tender lamb pieces in fresh English spinach, roasted ground mustard seed, fenugreek sauce</i> GF, DF		

Beef

Beef Chennai	medium	19.50
<i>Beef pieces in a coconut-based sauce with cumin, curry leaf, fennel and black mustard seed</i> GF, DF		
Beef Vindaloo	hot	19.50
<i>Beef pieces in a hot tomato and vinegar-based spicy sauce</i> GF, DF		
Beef Dhansak	medium	19.50
<i>Parsi origin, beef pieces and channa daal, carrot, eggplant & cooked together with fenugreek, ginger and turmeric</i> GF, DF		
Beef Korma	mild	19.50
<i>Beef pieces cooked in a creamy sauce of cashew, cardamom, and fennel</i> GF		

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Fish/Prawn

Barramundi or Prawns available in any of these sauces

Fish	21.50
Prawn	24.90 (5 pcs)

Madras Coastal curry **medium**

A coconut-based sauce with cumin, curry leaf, fennel and black mustard seed
GF, DF

Tangy Mango **mild**

Fresh smooth mango sauce embellished with ginger, turmeric, coriander, and spiked with a dash of green chilli **GF**

Vindaloo **hot**

It is a hot and tangy tomato and vinegar sauce **GF, DF**

Beyond India Biryani

Biryani-Royal Mughal dish - delicate layers of perfumed lightly spiced basmati rice served with cooling cucumber raita. Choice of...

Chicken	17.90
Lamb	18.90
Beef	18.50
Vegetarian	15.90
Prawn	24.50
Goat	26.50

Vegetarian

Masoor Daal **medium** **entrée 9.90** **main 13.90**

Slow cooked yellow and red lentil with fresh tomato spiced with turmeric, fresh coriander, cumin and dash of chilli **V+GF**

Maa ki Daal **medium** **entrée 9.90** **main 13.90**

Slow cooked black lentils and red kidney bean with cumin in a rich cream base
GF

Daal Makhani **medium** **14.90**

It is cooked with butter & cream, which gives the finished dish a smooth, creamy texture, with a complex combination of dried & fresh spices & herbs.

Aloo Chana Masala **medium** **entrée 9.90** **main 13.90**

Chickpeas and potato cooked in a black cardamom, ginger spice and a tomato based masala sauce **V+GF**

Aloo Gobhi **medium** **14.50**

Dry style potato, cauliflower and peas cooked with tomato, cumin and turmeric
V+,GF

Mushroom Masala **medium** **15.90**

Mushroom and eggplant slowly cooked together in a tomato-based sauce **V+**

Navratan Veg Korma **mild** **entrée 10.50** **main 15.50**

Seasonal vegetables in a tomato-based sauce finished with cream and cashew nuts **GF**

Malai Kofta **mild** **16.90**

Homemade paneer and potato dumplings in a tomato flavoured cream-based sauce garnished with cashew nuts **GF**

Paneer Tikka Masala **medium** **16.90**

Paneer combined with tomato, onions, and bell peppers in a yoghurt rich sauce
GF

Paneer Methi Malai **medium** **16.90**

Paneer tossed in cashew & cream-based gravy, laced with tangy fresh fenugreek leaves **GF / CONTAIN NUTS**

Mattar Paneer **mild** **16.90**

Paneer, spiced peas in cream cashew based spiked with garam masala

Breads –

(All breads freshly baked in the tandoor)

Wholemeal

Roti

Traditional Indian flatbread basted with butter V+ possible. **4.00**

Laccha Paratha

Flaky golden whole wheat flour bread, buttered **6.00**

Mint Paratha

Flaky golden whole wheat flour bread intensified with mint leaf **6.00**

Naans

Plain naan **3.50**

Plain naan basted with butter

Butter naan

Plain naan buttered with sprinkles of sesame & kalonji seeds and coriander **4.00**

Garlic Naan **4.00**

Buttered naan jewelled with tandoori roasted garlic and coriander

Chilli cheese naan **6.90**

Naan filled with fresh green chilli and molten cheddar cheese

Cheese Naan **6.50**

Filled with molten cheddar

Vindaloo Naan **5.00**

Naan topped with our homemade hot vindaloo chutney

Garlic and cheese Naan

Pierced with garlic, submerged with cheddar cheese. **6.90**

Paneer Kulcha

Filled with spiced paneer & potato **6.50**

Nawabi Naan

Filled with fetta, coriander, and spice onion **6.50**

Keema and aloo naan

Spiced lamb and chicken mince, smashed potato and garam masala **6.50**

Naan Basket

Trio of butter, garlic and cheese naan **13.00**

Sides and Accompaniments

Steamed Basmati Rice *Steamed aromatic* **4.00**

Pilau rice *Flavoured with turmeric, cumin and peas* **4.50**

Lemon rice *Flavoured with lemon, mustard seed, onion and cashew.* **6.00**

Biryani rice *Biryani Rice is basically a spiced rice cooked with spices and finished with some coriander and fresh herbs.* **10.50**

Cucumber Raita **4.50**

Our home-made yoghurt with finely sliced cucumber

Taaza Garden salad **9.90**

Greens, together with tomato, onion, cucumber, radish, paneer, and chickpeas

Onion salad with green chilli *sliced onion, green chilli, lemon mixed in avocado dressing* **5.00**

Kuchumber salad **5.90**

Spiced salad of diced cucumber, onion, and tomato in avocado dressing

Papadums 4 pc per serve **4.00**

Chutneys **All \$ 3.50 each**

Mint Chutney / Tamarind /Mango Chutney/ vindaloo chutney/ Mixed pickle

Desserts

Gulab Jamun **9.90**

Dumplings of creamed milk, deep fried and soaked in a rose scented cardamom syrup topped with nuts.

Kulfi **10.00**

*Traditional Indian ice cream made from condensed milk with flavourful ingredients including cardamom. **GF***

*Choose your flavour **Pistachio or Mango***

Rasmalai **7.90**

Dumplings made from cottage cheese soaked in a sweetened, thickened milk delicately flavoured with cardamom garnished with pistachio nuts.

Gajar Halwa : An Indian carrot pudding that is delightly made with carrots, milk, ghee, cardamom and nuts. **7.90**

Ice Cream **7.90**

Choice of:

Mango Ice cream

Vanilla Ice cream

Rum n Raisin