



## STREET FOOD

Famous food items from the streets of India. A combination of sweet spicy and tangy snacks

<b>ONION BHAJI</b>	5.9
Sliced onions dipped in spiced chickpea flour and fried to perfection, served with mint and tamarind chutney	
<b>THE CLASSIC PAPDI CHAAT</b>	8.9
Crisps topped with mashed potatoes and spices, served with sweet spicy and tangy sauce.	
<b>SAMOSA (2 PIECES) OR</b>	
<b>SPECIAL DELHI SAMOSA CHAAT</b>	7 / 9.9
Smashed samosa topped with chickpeas and chaat sauces	
<b>AALLO TIKKI CHAAT</b>	8.9
Potato cakes cooked on the grill, topped with Chaat sauces and garnished with chopped onions, tomato and coriander	
<b>SWEET AND SPICY CAULIFLOWER</b>	11.9
Batter fried cauliflower florets tossed in homemade sweet chilli sauce	
<b>PANEER PAKORA</b>	11.9
Homemade Cottage Cheese cubes dipped in chickpea flour batter and deep fried.	
<b>CHILLI MUSHROOM</b>	11.9
Crispy fried mushrooms tossed in chilli sauce.	

## TANDOORI STARTERS

<b>MURG ACHARI</b>	13.9
Boneless chicken chunks With Indian pickle flavours cooked in tandoor	
<b>BROTHERS SPECIAL CHICKEN MALAI TIKKA</b>	14.9
Boneless chicken chunks marinated in yogurt & our chef's special sauces cooked in tandoor.	
<b>CLASSIC CHICKEN TIKKA</b>	13.9
Boneless chicken marinated in yoghurt and traditional indian red spices cooked in tandoor	

<b>TANDOORI CHICKEN (HALF / FULL)</b>	13.9 / 23.9
Chicken pieces marinated in yoghurt and special indian spices cooked in tandoor	
<b>LAMB TAWA SEEKH KEBAB</b>	13.9
Lean minced lamb mixed with indian spices, skewered and cooked in the tandoor and tossed with onion and bell peppers	
<b>ACHARI HALDI FISH TIKKA</b>	15.9
Fish chunks marinated with turmeric and Indian pickle flavours cooked in clay oven	
<b>AMRITSARI FISH</b>	15.9
Fish chunks marinated with special indian spices and deep fried to perfection.	
<b>TANDOORI LASSUNI JINGHA</b>	17.9
Prawns marinated in ginger, garlic and yoghurt and spices, skewered and cooked in tandoor.	
<b>MALAI JINGHA</b>	17.9
Prawns marinated in yogurt, cream & our chef's special sauces then cooked in tandoor.	
<b>THE MIGHTY TANDOORI PLATTER TO SHARE (NON VEG.)</b>	27.9
A combination of chicken tikkas, fish tikka and seek kebab, served with naan bread and homemade dips. (Add tandoori prawn for \$3 each)	
<b>PANEER TIKKA (VEG.)</b>	11.9
Homemade Cottage Cheese cubes, bell peppers and onions marinated in tandoori spices	
<b>TANDOORI MUSHROOMS (VEG.)</b>	11.9
Whole mushrooms marinated in tandoori spices, skewered and cooked in tandoor	
<b>BROTHERS SPECIAL MALAI TANDOORI CHAAP (VEG.)</b>	10.9
Soya pieces marinated in yoghurt, cream and spices, skewered and cooked in tandoor	
<b>VEGETARIAN PLATTER (VEG.)</b>	19.9
A combination of veg. tandoori and veg street food items. A must try for vegetarians.	

## MAINS - VEGETARIAN

<b>VEGETABLE KORMA</b>	13.9
Seasonal vegetables cooked in creamy cashew sauce	
<b>PUNJABI MALAI KOFTA</b>	15.9
Cheese dumplings cooked in creamy makhni gravy	
<b>BROTHERS SPECIAL MAKHNI PANEER</b>	15.9
Cubes of cottage cheese cooked in silky & buttery tomato gravy	
<b>BROTHERS SPECIAL MAKHNI SOYA CHAAP</b>	14.9
Some may call it a veg. version of butter chicken. Soya Chaap cooked in silky tomato gravy	
<b>SOYA CHAAP MASALA</b>	14.9
Tandoori Soya Chaap tossed in masala gravy	
<b>DAAL MAHARANI</b>	13.9
A smooth and silky slow cooked black lentil, sautéed with onion & tomatoes.	

<b>YELLOW DALL TADKA</b>	12.9
Yellow split lentils cooked with onion, tomato and garam masala	
<b>TAWA PANEER MASALA</b>	15.9
Tandoori cooked panner tikka tossed in masala gravy	
<b>SAAG PANEER</b>	15.9
Cubes of cottage cheese cooked in a creamy spinach sauce and garnished with ginger juliennes	
<b>METHI MALAI MATAR MUSHROOM</b>	16.9
A mix of peas and mushroom cooked in creamy tomato gravy	
<b>ALOO JEERA</b>	12.9
Pan fried potatoes tossed with cumin and dry masala	
<b>CHICKPEA CURRY</b>	13.9
Chickpeas cooked in spice with tomatoes, onions	

## MAINS - POULTRY

<b>THE BUTTER CHICKEN</b>	17.9
Boneless Chicken cooked in creamy tomato gravy	
<b>MURG SAAGWALA</b>	17.9
Boneless Chicken cooked in creamy spinach gravy	
<b>CHICKEN TIKKA MASALA</b>	16.9
Tandoori Chicken Tikka cooked in masala gravy with fresh tomatoes & bell peppers	
<b>CHICKEN DO PYAZA</b>	16.9
Tender chicken pieces cooked with cubes of onions and dried red chilli	
<b>MURG KARAHI WALA</b>	17.9
Boneless chicken cooked with onion, capsicum & simmered in chef's special sauce.	
<b>CHICKEN VINDALOO</b>	16.9
Boneless chicken cooked with onion, capsicum & simmered in chef's special sauce.	
<b>CHICKEN KORMA</b>	18.9
Boneless chicken cooked in mild and creamy cashew sauce	
<b>CHICKEN MADRAS</b>	17.9
Boneless chicken cooked with mustard seeds, curry leaves with coconut and spices	

## MAINS - LAMB/BEEF

<b>SAAG WALA</b>	17.9
Your choice of Diced Lamb or Beef cooked in creamy spinach gravy	
<b>DO PYAZA</b>	17.9
Your choice of Diced Lamb or Beef cooked with cubes of onions & dried red chilli	
<b>KARAHI WALA</b>	18.9
Your choice of Diced Lamb or Beef cooked with onion, capsicum & simmered in chef's special sauce.	
<b>VINDALOO</b>	16.9
Your choice of Diced Lamb or Beef cooked with onion, capsicum & simmered in chef's special sauce.	
<b>SHAHI KORMA</b>	18.9
Your choice of Diced Lamb or Beef cooked in mild and creamy cashew sauce	
<b>JALFREZI</b>	17.9
Your choice of Diced Lamb or Beef cooked with onion, tomatoes & capsicum & spices	

## MAINS – SEAFOOD

<b>FISH OR PRAWN MALABARI</b>	18.9 / 19.9
A delicious blend of aromatic southern spices amalgamated with fish or Prawn	
<b>GOAN FISH OR PRAWN CURRY</b>	18.9 / 19.9
A warm and tangy seafood curry that is cooled with coconut milk	
<b>PUNJABI MAKHNI CURRY</b>	18.9 / 19.9
A delicate, silky and creamy tomato gravy	
<b>FISH OR PRAWN VINDALOO</b>	18.9 / 19.9
Fish or Prawns cooked with onion, capsicum & simmered in chef's special hot gravy	

## RICE AND BIRYANIS

<b>PLAIN RICE</b>	4.9
Steamed Basmati Rice	
<b>COCONUT RICE</b>	5.9
Steamed Basmati Rice cooked with coconut milk	
<b>PEAS PULAO RICE</b>	5.9
Steamed Basmati Rice cooked with peas	
<b>JEERA RICE</b>	5.9
Steamed Basmati Rice cooked with cumin	
<b>VEG. BIRYANI</b>	13.9
Combination of basmati rice and seasonal vegetables and spices	
<b>CHICKEN / LAMB / BEEF BIRYANI</b>	15.9
Your choice of meat braised with spices cooked with Basmati Rice	
<b>PRAWN / FISH BIRYANI</b>	17.9
Your choice of seafood braised with spices cooked with Basmati Rice	

## BREADS

<b>PLAIN / GARLIC / BUTTER NAAN</b>	3 / 3.5 / 4
Plain flour bread baked in the tandoor.	
<b>PLAIN / GARLIC / BUTTER ROTI</b>	3 / 3.5 / 4
Whole meal flour bread baked in the tandoor.	
<b>LACHHA PRATHA</b>	4.5
Layered bread made of whole meal flour baked in the tandoor.	
<b>CHEESE / CHEESE &amp; GARLIC NAAN</b>	6 / 6.5
Cheese stuffed bread, baked in tandoor.	
<b>KASHMIRI NAAN</b>	6.9
Plain flour bread stuffed with cashews and sultanas baked in the tandoor.	
<b>KEEMA NAAN</b>	6.9
Plain flour bread stuffed with minced lamb meat, baked in the tandoor.	
<b>AALOO &amp; ONION KULCHA</b>	6.9
Plain flour bread stuffed with spiced potato & onion mix, baked in the tandoor.	

## SIDES AND SALADS

<b>PAPADAMS (4 PIECES)</b>	3.9
<b>MIXED PICKLE</b>	2.9

<b>RAITA</b>	3.9
Yoghurt mixed with carrot, cucumber and roasted cumin	
<b>CHUTNEY</b>	2.9
Mint or Tamarind	
<b>KACHUMBER SALAD</b>	4.9
Diced red onions, tomatoes and cucumber tossed with lemon juice	
<b>GARDEN SALAD</b>	5.9
Fresh garden salad of seasonal veg.	

<b>GULAB JAMUN</b>	7
Milk ball dumplings infused with green cardamom, served warm in a sugar syrup	
<b>MANGO / PISTACHIO KULFI</b>	7
Your choice of mango or pistachio flavoured kulfi	

<b>INDIAN MASALA CHAI</b>	4
<b>ENGLISH BREAKFAST TEA / GREEN TEA / EARL GREY TEA / PEPPERMINT TEA / LEMON GRASS &amp; GINGER TEA / CAMOMILE</b>	4
<b>ESPRESSO</b>	3.5
<b>CAFÉ LATTE / CAPPUCINO / FLAT WHITE / LONG BLACK</b>	4
<b>HOT CHOCOLATE</b>	4
<b>ICED TEA / ICED COFFEE / ICED CHOCOLATE</b>	6

<b>JEERA LASSI / MANGO LASSI</b>	4 / 4.5
<b>SWEET LIME SODA</b>	4.5
<b>COKE / LEMONADE / LEMON SQUASH / FANTA (GLASS)</b>	4
<b>SODA WATER / TONIC WATER (GLASS)</b>	4
<b>SANPELLEGRINO MINERAL WATER (GLASS)</b>	4.5
<b>LEMON LIME BITTERS</b>	4.5
<b>ORANGE JUICE / PINEAPPLE JUICE / CRANBERRY JUICE</b>	4.5

<b>CORONA / CROWN / PERONI / JAMES BOAGS LIGHT</b>	7
<b>HEINEKEN / KINGFISHER</b>	7.5

<b>LA PLANCHÈLIÈRE SPARKLING ROSÉ NV   FRANCE</b>	8 / 42
A beautiful French rosé with delicate notes of strawberries and red berries.	
<b>ARRAS PREMIUM CUVÉE PINOT NOIR CHARDONNAY NV   AU</b>	9 / 51
A light, bright & fruity sparkling with a clean, crisp & dry finish	

## DESSERT

## DRINKS MENU TEA / COFFEE

## SOFT DRINKS

## BEER / CIDER

## SPARKLING WINE

## WHITE WINE

<b>BROWN BROTHERS CROUCHEN RIESLING (VIC)</b>	7 / 31
<b>PENFOLDS KOONUNGA HILL CHARDONNAY (SA)</b>	8 / 35
<b>MCWILLIAMS ON THE GRAPEVINE PINOT GRIGIO (NSW)</b>	8 / 35
<b>MARLBOROUGH SOUNDS SAUVIGNON BLANC (NZ)</b>	9 / 38
<b>CASTELLO DEL POGGIO MOSCATO (ITALY)</b>	9 / 38
<b>NEPENTHE SAUVIGNON BLANC (SA)</b>	42
<b>DOMAINES ASTRUC CHARDONNAY RÉSERVE (FRANCE)</b>	47
<b>BETHANY LATE HARVEST RIESLING - 500ML (SA)</b>	42

## RED WINE

<b>RED KNOT CABERNET SAUVIGNON (SA)</b>	7 / 31
<b>BROWN BROTHERS MOSCATO ROSÉ(VIC)</b>	7 / 29
<b>PENFOLDS KOONUNGA HILL SHIRAZ (SA)</b>	8 / 35
<b>ELEPHANT IN THE ROOM PINOT NOIR (SA)</b>	8 / 42
<b>TAYLORS ESTATE MERLOT(SA)</b>	9 / 38
<b>GIESEN MERLOT (NZ)</b>	42
<b>SANTA MARGHERITA CHIANTI CLASSICOSANGIOVESE (ITALY)</b>	59
<b>2015 GUIGAL CÔTES DU RHÔNEGRENACHE SHIRAZ (FRANCE)</b>	62

## SPIRITS & LIQUEURS

<b>CHIVAS REGAL / JHONNY WALKER RED / DIMPLE / JAMESON</b>	8
<b>JACK DANIEL'S / JOHNNIE WALKER BLACK LABEL</b>	8.5
<b>GLENLIVET 12 YEAR OLD SCOTCH / GLENFIDDICH 12 YEAR OLD</b>	10
<b>ABSOLUTE VODKA</b>	8
<b>TANQUERAY LONDON DRY GIN</b>	8
<b>BUNDABERG</b>	8
<b>BACARDI</b>	8
<b>OUZO</b>	8
<b>MIDORI / KHALUA / BAILEYS IRISH CREAM</b>	8
<b>FRANGELICO / COINTREAU / MALIBU / GRAND MARNIER</b>	8.5

## COCKTAILS

<b>GOOD OLD COSMOPOLITAN</b>	12
Vodka, Cointreau, fresh lime	
<b>BROTHERS SPECIAL BACARDERRY</b>	12
Bacardi, fresh lime, strawberry, mint, lemonade	
<b>DARK AND STORMY</b>	12
Bundaberg, Ginger Beer, fresh lime	
<b>BLUE LONG ISLAND</b>	14
Tequila, Gin, Vodka, Rum, lemon juice and blue Curacao	
<b>CHAMPAGNE COCKTAIL</b>	12
Sparkling wine, Grand Marnier, sugar cube and angostura bitters.	
<b>MIDORI ILLUSION</b>	12
Midori, Vodka, Cointreau, lime juice and pineapple juice..	