

the upper house

essentials

papadums (5pcs) \$5.00
crispy lentil flour wafers, mango chutney

dahi gol gappa (4 pcs) \$10.00
plain flour gol gappa, chickpeas, yogurt, mint and tamarind chutney, topped with namkeen

entree

samosa \$7.00
plain flour pastry, potato and peas stuffing

shabby samosa \$10.00
plain flour pastry, potato & peas stuffing on masala chickpeas, yogurt, mint and tamarind chutney

spinach and onion bhaji (fritter) (GF) (DF) \$10.00
chickpea battered English spinach and onion with fennel seeds and spices

paneer tikka (GF) \$12.00
cottage cheese cubes, tempered capsicum & onion, spice blended sauce

lamb cutlet (GF) \$12.00
lamb cutlets, marinated with yogurt & spices, roasted in tandoor oven
2pcs

lamb cutlet (GF) \$22.00
lamb cutlets, marinated with yogurt & spices, roasted in tandoor oven
4pcs

murgh tikka (GF) \$12.00
succulent roasted chicken marinated with spices and yogurt

tandoori chicken (GF) \$12.00
chicken on bone, marinated overnight with yogurt, ginger, garlic & blend of aromatic spices
(Half sevre)

tandoori chicken (GF) \$20.00
chicken on bone, marinated overnight with yogurt, ginger, garlic & blend of aromatic spices
(full serve)

murgh malai boti (GF) \$14.00
succulent chicken marinated with cashews and fresh cream, cooked in tandoor oven

afghani chicken (GF)	\$14.00
chicken on bone, marinated with cashew, yogurt & fresh cream, cardamom & mixed spices (Half serve)	
afghani chicken (GF)	\$25.00
chicken on bone, marinated with cashew, yogurt & fresh cream, cardamom & mixed spices (full serve)	
chilli chicken (GF) (DF)	\$12.00
marinated chicken pieces, deep fried, tossed in chilli & soy sauce	
masala fried prawns	\$14.00
deep fried battered parwns, mixed spices, mint sauce	
platters	
vegetarian platter	\$16.00
samosa, spinach & onion fritters, paneer pakora (2pcs each)	
non-vegetarian platter	\$26.00
tandoori chicken, lamb cutlets, murgh malai boti (2pcs each)	
mixed platter	\$26.00
samosa, paneer pakora, murgh tikka, lamb cutlets (2pcs each)	
mains	
murgh makhani (butter chicken) (GF)	\$20.00
succulent tandoori chicken, spices, tomato and cashew gravy	
murgh palak (GF)	\$20.00
tender chicken, spinach, tempered garlic & green chillies ,tomato gravy	
hari mirch chicken (GF) (DF)	\$20.00
tender chicken cooked with tempered green chillies & coriander leaves	
murgh tikka masala (GF)	\$20.00
succulent tandoori chicken, onion & capsicum, tomato and cashew gravy	
mango chicken (GF) (DF)	\$20.00
tender chicken, mango pulp, tomato & onion gravy, coconut cream	
lamb rogan josh (GF) (DF)	\$21.00
diced lamb slow cooked with onion and tomato gravy	

lamb madras (GF) (DF)	\$21.00
diced lamb, tempered mustard seeds & curry leaves, coconut & tomato gravy	
lamb korma (GF)	\$21.00
braised lamb, roasted dry fruits, tomato & cashew gravy & fresh cream	
beef kashmiri (GF)	\$21.00
tender beef, sauteed dry fruits & coconut, tomato gravy with fresh cream	
beef vindaloo (GF)	\$21.00
tender beef, tempered mustard seeds & dry fenugreek leaves, tangy vindaloo gravy	
malabar prawn (GF) (DF)	\$22.00
prawns, coconut milk, tempered mustard seeds , tomato and onion gravy	
goan fish curry (GF) (DF)	\$22.00
fried barramundi fillets, tempered mustard seeds & curry leaves, tomato onion gravy, coconut cream	
pahadi bhed (goat) (GF) (DF)	\$24.00
slow cooked diced goat, onion and tomato gravy, ginger and mixed spice	
goat sizzler (GF) (DF)	\$24.00
sizzling braised goat with onion, capsicum, coriander and whole spices	
daal makhni (GF)	\$16.00
slow cooked black lentils, infused aromatic spices, coriander & butter cream	
daal tadka (GF) (DF)	\$16.00
slow cooked yellow lentils, tempered cumin and mustard seeds, fresh coriander	
paneer butter masala (GF)	\$18.00
cottage cheese, tempered mustard seeds, tomato and cashew gravy	
eggplant and potato (GF) (DF)	\$18.00
fried eggplant & potato, cumin seeds, green chillies, onion & tomato gravy	
palak paneer (GF)	\$18.00
cottage cheese, english spinach, tempered ginger & garlic, tomato gravy	
bhindi masala (okhra) (GF) (DF)	\$18.00
fried okhra, chopped onion, cumin & fennel seeds, green chillies, tomato gravy	
malai kofta (GF)	\$18.00
cottage cheese & potato loafs,tomato, onion & cashew gravy	
navratan korma (GF)	\$18.00
mixed vegetables, sauteed dry fruits, tomato and cashew gravy	

aloo gobi masala (GF) (DF)	\$18.00
cauliflower & potato, tempered cumin seeds, onion & tomato gravy	
aloo matar (GF)	\$18.00
potato & peas, tempered cumin seeds, onion & tomato gravy, fresh cream	
egg curry (GF)	\$18.00
boiled eggs, sauteed capsicum, tempered cumin seeds, fenugreek leaves, tomato gravy	
bread	
all our dishes are perfect with our bread	
tandoori roti	\$4.00
wholemeal flour baked bread	
tandoori naan	\$4.00
plain flour baked bread	
tandoori garlic naan	\$4.50
plain flour bakes bread, roasted garlic infused butter	
cheese naan	\$6.00
plain flour baked bread, stuffed cheese	
cheese & garlic naan	\$6.00
plain flour baked bread, stuffed cheese & garlic infused butter	
kashmiri naan	\$6.00
plain flour baked bread, stuffed dry fruits, coconut & sweet spices	
olive & cheese naan	\$6.00
plain flour baked bread, stuffed olive & cheese	
pizza naan	\$6.00
plain flour baked bread, stuffed onion, capsicum, cheese & Italian herbs	
aloo paratha	\$6.00
plain flour baked bread, stuffed potato & onion	
paneer paratha	\$6.00
plain flour baked bread, stuffed cottage cheese and spices	
chicken naan & cheese	\$8.00
plain flour baked bread, stuffed roasted chicken & cheese	
keema naan	\$8.00
plain flour baked bread, stuffed spiced lamb	

rice

steamed rice	\$4.00
jeera rice / peas pulao	\$6.00
kashmiri pulao	\$8.00
vegetable biryani mixed vegetables, basmati rice, dry fruits, coriander fresh, biriyani spice	\$17.00
murgh biryani chicken, basmati rice, dry fruits, coriander fresh, biriyani spice	\$19.00
lamb biryani / goat biryani lamb/goat, basmati rice, dry fruits, coriander fresh, biriyani spice	\$21.00

accompaniment

raita / mixed pickle	\$4.00
kachumber / onion salad	\$4.00
mint / mango / date & tamarind chutney	\$4.00

drinks

soft drinks coke, coke no-sugar, sunkist, lemonade	\$4.00
orange juice/apple juice	\$4.00
lemon lime bitter	\$5.00
mango lassi / salted lassi	\$6.00
masala tea	\$6.00

dessert

gulab jamun	\$8.00
pista kulfi / mango kulfi	\$8.00
vanilla ice cream	\$6.00