



WE HAVE GLUTEN FREE,
DAIRY FREE AND VEGAN FOOD
OPTIONS AVAILABLE,
PLEASE ASK WAITING STAFF FOR ASSISTANCE

ALL MAINS SERVED WITH
COMPLIMENTARY RICE

WE SERVE MILD MED & HOT

Order a refreshing drink for our fully licensed bar alternatively bring your own wine to enjoy with your meal.

Corkage Fee per Bottle \$ 6.00

Entrée

ONION BHAJI \$ 6.50

Sliced Onion battered with Indian herbs and spices served with tamarind chutney

SAMOSA \$ 6.50

Traditional fried pastries filled with potatoes, green peas and cumin seeds served with tamarind sauce

VEGETABLE PAKORA \$ 6.50

Seasonal vegetables dipped in a finally spiced with chickpea flour and deep fried.

PANEER TIKKA \$ 18.50

Homemade cottage cheese marinated in yoghurt, tomato fresh capsicum, onion mustard in tandoor

VEG MANCHURIAN \$ 16.50

Vegetable balls cooked with finely chopped vegetables in soy sauce.

CHEESE CHILLI \$ 16.00

Cubed cottage cheese dipped in gram flour, butter and half fried then finished with fresh capsicum onions and green chilli

CHICKEN TIKKA Half \$ 11.00 Full \$ 18.00

Cubes of chicken marinated in various herbs and spice barbecued in Tandoori oven

SEEKH KEBAB Half \$ 11.00 Full \$ 18.00

Spiced keema (minced) meat prepared then skewered in Tandoori oven

TANDOORI CHICKEN Half \$ 11.00 Full \$ 19.00

Chicken on the bone marinated in spices and cooked in a Tandoori oven

TANDOORI PRAWNS Half \$ 11.00 Full \$ 20.00

Cooked with herbs and yogurt in a Tandori masalla sauce

ACHARI TIKKA Half \$ 11.00 Full \$ 18.00

Chicken marinated in yogurt mustard, fenugreek and onion seeds then cooked in the tandoor



BUTTER CHICKEN INDIAN STYLE	\$ 18.00
Tender morsels of boneless chicken roasted in tandoor and finished in a mild creamy tomato flavoured sauce in Indian style	
CHICKEN MADRAS	\$ 18.00
South Indian curry, tempered with mustard and curry leaves	
CHICKEN SAAG	\$ 18.50
Chicken cooked with fresh spinach cooked in aromatic spices	
CHILLI CHICKEN	\$ 18.50
Battered fried boneless chicken cubes tossed in wok with diced onions, capsicums, spring onions	
CHICKEN MUSROOM MASALA	\$ 17.50
Fresh mushroom, tender chicken pieces cooked with garlic, tomato and onion gravy	
PUNJABI CHICKEN	\$ 17.50
Boneless chicken pieces cooked with onion, tomato, ginger, capsicum and garnished with coriander	
CHICKEN DHANSAK	\$ 17.50
Boneless meat cooked with lentils in an onion gravy. A delicious medium spicy dish	
EGG CURRY	\$ 16.00
Boiled eggs cooked with garlic, tomato and onion gravy	

HOUSE OF SPICE SPECIAL

GARLIC BUTTER CHICKEN	\$ 18.50
CHICKEN/BEEF/LAMB TAWA	\$ 18.50
Meat cooked with butter sauce brown sauce and finely chopped meat with desiccated coconut and fried with garlic	
KADHAI CHICKEN/BEEF/LAMB	\$ 19.00
Chicken fillets cooked with onion, capsicum, cream & crushed tomato	
CHICKEN/BEEF/LAMB NAWABI	\$ 18.50
Brown sauce and coconut cream with diced potato, curry leaves and mustard seeds	
CHEF'S SPECIAL CURRY	\$ 19.00
Tender succulent chicken/lab/beef cooked with onions, fenugreek and chef's special spices	



SEAFOOD TAWA

\$ 21.00

Tiger prawn, fish and mussels cooked with butter and brown sauce and desiccated coconut fried with

CHICKEN / LAMB / BEEF ANARKALI

\$ 17.00

Dice lamb cooked with herbs, spice, mint and pomegranate seeds and tomatoes

CHICKEN / LAMB / BEEF BALTI

\$ 19.00

Boneless meat pieces cooked with onion capsicum and selection of spices and garnish with coriander

CHICKEN / LAMB / BEEF RAJASTHANI

\$ 18.50

Diced meat prepared in rich butter sauce with cashew gravy and simmered over slow fire mouth watering dish

CHICKEN / LAMB / BEEF JALFREJI

\$ 18.50

Marinated chicken cooked together with seasonal vegetables adding light-spiced masala sauce

CHICKEN / LAMB / BEEF BHUNA GOSHT

\$ 19.00

Boneless meat cooked with onion, ginger, garlic and cashew gravy

LAMB

LAMB TIKKA MASALA

\$ 18.50

Diced lamb marinated and cooked in Tandoor

LAMB ROGAN JOSH (LOW FAT DAIRY FREE)

\$ 17.50

Diced lamb cooked with fine onion gravy and garnished with fresh spices

LAMB KORMA

\$ 18.50

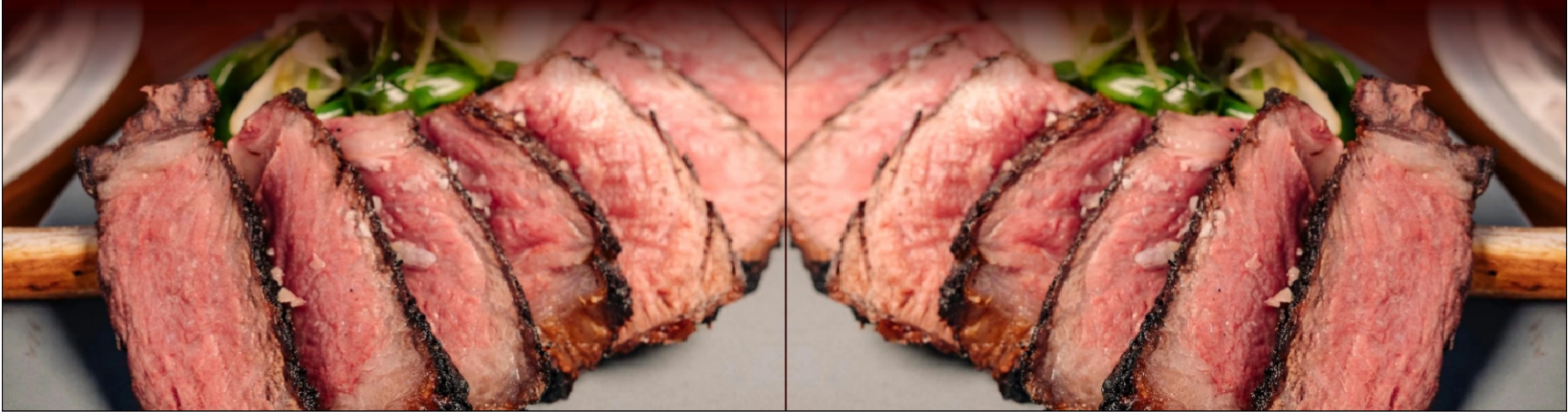
Cooked in cashew nuts, gravy and home made cream, traditionally cooked



LAMB DO PIAZZA Boneless lamb cooked with fried sliced onions and dry roasted spices, garnished with green herbs	\$ 18.50
LAMB SAAG Lamb cooked with fresh spinach cooked in aromatic spices	\$ 18.50
LAMB VINDALOO Lamb cooked with spices and onion gravy in hot vindaloo sauce, with spring onions	\$ 18.50
LAMB MUSHROOM MASALA Fresh mushroom and diced lamb cooked with garlic tomato and onion gravy	\$ 18.50
LAMB DHANSAK Diced lamb cooked with lentils in an onion gravy. A delicious medium spicy dish	\$ 18.50
LAMB MADRAS South Indian curry, tempered with mustard and curry leaves	\$ 18.50
BUTTER LAMB Tender morsels of boneless lamb roasted in tandoor and finished in a mild creamytomato flavoured sauce in Indian style	\$ 18.50

BEEF

BEEF ROGAN JOSH Traditional Indian dish cooked with fine onion gravy and garnished with fresh spices	\$ 18.50
BEEF MASALA Beef cooked in a spicy tomato gravy & indian garam masalas	\$ 18.50
BEEF SAAGWALA Beef cooked with fresh spinach cooked in aromatic spices	\$ 18.50
BEEF MADRAS South Indian curry, tempered with mustard and curry leaves	\$ 18.50
BEEF KORMA Cooked in cashew nuts, gravy and home made cream Traditionally cooked	\$ 18.50
BEEF VINDALOO Beef cooked with spices and onion gravy in hot vindaloo sauce With Spring Onions	\$ 18.50



SEAFOOD

PRAWN MASALA Prawn prepared in thick onion gravy finished with capsicum onion	\$ 19.50
PRAWN MALABARI Prawn cooked with grated coconut and tamarind sauce	\$ 19.50
BUTTER PRAWN Prawns cooked in mild creamy tomato flavoured sauce	\$ 19.50
PRAWN SPINACH Prawn cooked with fresh spinach cooked in aromatic spices	\$ 19.50
FISH MASALA Fish cooked with capsicum, onion and masala sauce	\$ 19.50
GOAN FISH CURRY Fish fillet cooked in fine tomato paste and coconut gravy	\$ 19.50
MUSSELS MASALA Prawn prepared in thick onion gravy finished with capsicum onion	\$ 19.50
KADHAI / FISH PRAWN King prawns cooked with tomatoes onion cream fresh coriander and chef special gravy	\$ 19.50
PRAWN / FISH VINDALOO Prawns cooked with spices and onion gravy in hot vindaloo sauce with spring onions	\$ 19.50

VEGETARIAN

ALOO MATAR Peas and potatoes cooked in a very smooth onion and tomato based curry	\$ 15.50
VEGETABLE JHAL Fresh seasonal vegetables & cottage cheese cooked in a spicy gravy	\$ 16.00
ALOO GOBI Patatoes, cauliflower & special spices cooked together	\$ 16.00
DAAL MAKHNI Slow simmered assortment of beans, delicately flavoured with onion, tomato, shredded ginger and coriander	\$ 15.50
DAAL MAJEDAR Lentils cooked with cumin, ginger, coriander, onion and tomato puree	# 15.50
SAAG ALOO Potatoes cooked in a fine puree of spinach lightly spiced	\$ 15.50
VEGETABLE KORMA Fresh vegetable cooked with cashew nut_____ coconut, mild herbs, spices, ginger, cinnamon and cardamom	\$ 15.50
BUTTER VEGETABLES Fresh vegetable cooked in smooth tomato and creamy sauce	\$ 15.50
SEASONAL VEGETABLES Fresh vegetable cooked in traditional style with aromatic herbs	\$ 15.50
PANEER MATTAR Cottage cheese & peas cooked together with spices, tomatoes & herbs	\$ 16.00
PANEER BUTTER MASALA Fresh home made cottage cheese cooked	\$ 16.50
PANEER TIKKA MASALA Fresh home made cottage cheese	\$ 16.50

BUTTER PANEER INDIAN STYLE	\$ 16.50
Fresh home made cottage cheese cooked	
BUTTER PANEER	\$ 16.00
Fresh home made cottage cheese cooked with creamy tomato flavoured sauce	
CHANNA MASALA	\$ 16.00
Chickpea cooked with onion & tomato gravy and garnished with herbs	
MALAI KOFTA	\$ 16.50
Messed potatoes and cottage cheese balls deep fried and cooked in rich, spicy gravy	
MATAR MUSHROOM MASALA	\$ 16.00
Mushroom and peas cooked with onion, tomatoes and cashew nut gravy	
SHAHI PANEER	\$ 16.00
Homemade cottage cheese cooked in butter and nut gravy	
KADAI PANEER	\$ 16.00
Homemade cottage cheese cooked tomatoes, onion, cream, fresh coriander and chef special gravy	
PANEER METHI MALAI	\$ 16.00
Paneer methi malai is a healthy blend of cottage cheese, dried fenugreek leaves, cream and spices	
PALAK PANEER	\$ 17.00
Freshly made cottage cheese cooked with puree of fresh leafy spinach And blend of spices	

NAAN BREAD (FROM TANDOOR OVEN)

TANDOORI ROTI	\$ 3.00
Hand-rolled bread made from wholemeal and white flour	
BUTTER NAAN	\$ 3.50
Plain flour bread cooked in tandoor oven, garnished with butter	
GARLIC NAAN	\$ 4.00
Naan topped with garlic butter	
CHEESE NAAN	\$ 4.50
Stuffed with grated cheese	
ONION KULCHA	\$ 5.00
Naan stuffed with chopped onion and herbs	
CHEESE AND CHICKEN NAAN	\$ 5.50
Cheese and chopped chicken stuffing	
POTATO PARANTHA	\$ 5.00
Stuffed with grated potato and herbs	
PESHAWARI NAAN	\$ 5.00
Stuffed with dry fruits	
KEEMA NAAN	\$ 5.50
Stuffed with spiced mince mixture of meat	
PUDINA PARANTHA	\$ 5.50
A delicious multi layered Indian parantha made from mint (pudina) and few spices	
LACHA PARANTHA	\$ 5.50
Unleavened wholemeal flour bread layered	
PANEER KULCHA	\$ 5.50
Naan stuffed with cottage cheese	

KIDS MENU

KIDS BUTTER CHICKEN	\$ 13.00
CHIPS	\$ 8.00
FISH & CHIPS	\$ 8.00
CHICKEN NUGGETS & CHIPS	\$ 8.00
SPRING ROLLS	\$ 8.00

RICE (FAT FREE & CHOLESTEROL FREE)

BASMATI RICE	Small \$ 3.00	Large \$ 5.00
Plain rice steamed to perfection		
PEA PULLAO		\$ 6.50
Lightly spiced basmati rice with peas		
JEERA RICE		\$ 6.50
Basmati rice flavoured with cumin		
KASHMIRI PULLAO		\$ 7.00
Rice cooked with nuts		

BIRYANI

VEGETABLE BIRYANI	\$ 15.00
Rice cooked with fresh vegetable in herbs and spices	
LAMB BIRYANI	\$ 17.50
Lamb cooked with rice in herbs and spices	
CHICKEN BIRYANI	\$ 16.50
Chicken cooked with rice in herbs and spices	
BEEF BIRYANI	\$ 17.50
Beef cooked with rice in herbs and spices	
PRAWN BIRYANI	\$ 17.50
Prawn cooked with rice in herbs and spices	



SIDES

(each)

PAPADOM	\$ 3.00	TAMRIND SAUCE	\$ 3.00
MIX PICKLE	\$ 3.00	MANGO CHUTNEY	\$ 3.00
MINT SAUCE	\$ 3.00	RAITA	\$ 4.50
GREEN SALAD	\$ 6.50	SIDE DISH PLATTER	\$ 10.00
ONION SALAD	\$ 4.00		

DESSERT

MANGO KULFI	\$ 5.00	GULAB JAMUN	\$ 5.50
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BANQUET

Dine-In only | (Minimum 2 people)

HOUSE OF SPICE BANQUET	(per person)	\$ 32.00
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Appetiser:	Chicken Tikka, Seekhkebab, Onion Baji
Choice of Mains:	Butter Chicken, Rogan Josh, Navratan Korma with Rice and Naan
Dessert:	Dessert of the Day After Dinner

VEGETARIAN BANQUET	(per person)	\$ 28.00
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Appetiser:	Samosa, Onion Baji, Vegetable Pakora
Choice of Mains:	Dal Makhani, Butter Paneer, Vegetable Korma with Rice and Naan
Dessert:	Dessert of the Day After Dinner



Real Taste of
India





House of Spice
INDIAN RESTAURANT