

STARTERS

Pappadums

4 pieces

\$2.50

Onion Bhaji Pakora GF

Sliced onion and spinach fritter dipped in chickpea batter with spices and gently fried to a golden brown colour, 4 pieces

\$5.50

Vegetable Samosa

Spiced potatoes with peas, onion and fresh coriander filled into a specially made pastry and deep fried, 2 pieces

\$5.50

Keema Samosa

Spiced minced meat seasoned with fresh herbs and spices filled into a specially made pastry and deep fried, 2 pieces

\$6.50

MHS Dips

MHS naan bread filled with chicken, spinach and cheese served with 3 MHS Dips (mango chutney, cucumber raita and mint sauce)

\$7.50

Machi Pakora GF

Pieces of fish coated in chickpeas batter flavoured with mint and lemon, lightly spiced and deep fried

\$8.50

Chilli Prawn Goa GF

Prawns sauteed and simmered in a fresh garlic, chilli and spice blend

\$8.50

Garlic Sweet Prawns

Prawns sauteed and simmered in a fresh garlic, chilli sauce

\$8.50

TANDOORI STARTERS

Tandoori Drumsticks GF

Chicken drumsticks marinated in yoghurt, fresh herbs and spices and grilled in the tandoor, 2 pieces

\$5.50

Sheek Kebabs GF

Prime minced lamb blended in herbs and spices, skewered and grilled in a tandoor oven

\$8.50

Chicken Tikka GF

Boneless chicken pieces marinated with yoghurt, fresh herbs and spices and grilled on skewers in a tandoor oven

\$8.50

Tandoori Prawns

Prawns coated in chickpea batter, flavoured with garlic and herbs, lightly spiced and deep fried

\$9.50

Mixed Entree for 2

2 pieces of drumsticks, 2 pieces of pakora, 2 pieces of samosa and 2 pieces of sheek kebabs

\$15.50

TANDOORI MAIN DISHES

Tandoori Chicken GF

\$10.50

Chicken Tikka Tandoori GF

\$15.50

Tandoori Mix GF

\$17.50

CHICKEN, BEEF AND LAMB

Rogan Josh GF

The chef's special creation, your choice of meat is simmered with lentils and flavoured with fresh lemon juice and garlic

\$17.50

Korma GF

Ground almonds, yoghurt and selected spices are used to create this rich and exotic curry

\$17.50

Madras GF

South Indian spices feature in this curry cooked with desiccated coconut and coconut cream

\$17.50

Vindaloo GF

This is the seasoned curry lovers dream - uniquely blended spices make it tangy and hot

\$17.50

Subji GF

Cooked with a variety of freshly prepared vegetables

\$17.50

Boona GF

A delicious curry from the south of India prepared with tomatoes, capsicum, onions and fresh herbs and spices

\$17.50

PRAWN

Prawn Nariyal GF

Prawns cooked in a rich sauce with coconut milk and traditional spices

\$18.50

Prawn Vindaloo GF

A seafood curry prepared with a wide array of spices, garlic and ginger simmered in a special onion sauce

\$18.50

Prawn Masala GF

Prawns marinated with ginger and garlic then pan fried with spices, fresh tomatoes and coriander

\$18.50

Prawn Subji GF

Cooked with a variety of freshly prepared vegetables

\$18.50

Prawn Korma GF

Prawns cooked with ground almonds and yoghurt with selected spices to create an exotic dish

\$18.50

FISH CURRIES

MHS Fish Curry

Fish simmered in a coconut milk with variety of nuts and spice blend

\$18.50

Lemon Fish Curry

Fish simmered in a variety of spices with a touch of lemon and mild tomato
creamy sauce

\$18.50

VEGETABLE DISHES

Alu Goble GF, V

Traditional northern Indian curry cooked with cauliflower and potatoes

\$15.50

Mixed Vegetable Curry GF, V

An assortment of fresh vegetables blended with fresh coriander and various
spices

\$15.50

Bombay Potatoes GF, V

Pan fried with garlic, onion and lightly spiced

\$15.50

Dahl Masala GF, V

Lentil curry mixed in a variety of spices and spinach

\$16.50

Dal Saag GF, V

Lentil curry mixed with a variety of spices and spinach

\$16.50

Dal Makhani GF, V

Black lentil cooked with a variety of spices and cream

\$16.50

Kadhai Paneer GF, V

Stir fried cheese with tomatoes, ginger, capsicum and a variety of spices

\$16.50

Aluor Paneer Palak GF, V

A spinach delicacy blending with fresh masala and served with cubed potatoes or
homemade cheese

\$16.50

Butter Paneer GF, V

Cubes of homemade cheese cooked in a gentle and mild, tomato creamy sauce

\$16.50

Vegetable Korma GF, V

A variety of fresh vegetables, ground almonds, yoghurt and selected spices are
used to create this famous dish

\$16.50

Vegetable Makhan GF, V

An assortment of fresh vegetables cooked in tomato, ground cashews and spices
in a smooth thick gravy

\$16.50

MHS SPECIAL CHICKEN DISHES

Chicken Tikka Masala GF

Boneless chicken pieces baked in the charcoal oven then blended in a gentle
and mild tomato creamy sauce

\$17.50

Butter Chicken GF

Boneless curried chicken pieces cooked in a tomato, ground cashews and spices
in a smooth thick gravy

\$17.50

Chicken or Lamb Palak GF

Tender and flavorsome Punjabi curry with spinach and herbs

\$17.50

Mango Chicken GF

Boneless curried chicken pieces cooked in a mango sauce

\$17.50

Chicken Malal GF

Boneless chicken pieces baked in the charcoal oven then cooked in tomato,
ground cashews and spices in a smooth thick gravy

\$17.50

Punjabi Delight GF

Chicken cooked in a cream, ground cashews and basic spices which are
commonly used in everyday life of indian families

\$17.50

KIDS MENU

Chicken Nuggets

With chips, 4 pieces

\$7.50

Fish Fingers

With chips, 4 pieces

\$7.50

Chips

\$7.50

Potato Wedges

\$7.50

SIDES

Yoghurt and Cucumber Raita

\$3.50

Tomato and onion Salad

\$3.50

Hot Mix Pickle

\$3.50

Banana and Coconut Salad

\$3.50

Lime Pickle

\$3.50

Mango Chutney

\$3.50

Naan

Your choice of naan

\$4.00

Roti

Round Indian bread simply made with wholemeal flour

\$4.00

Kulcha

Your choice of kulcha

\$4.50

Masala Paratha

Wholemeal layered bread filled with lightly spiced vegetables

\$5.00

DRINKS

Soft Drink

Your choice of size and flavour

\$3.00

DELIVERY HOURS

- Mon - Fri 5:00 pm - 9:00 pm Sat, Sun 4:00 pm - 10:00 pm