

Introduction

We are proud to have you as our guest, and we are excited to offer you one of the ancient arts of India the exotic food cooked in the earthen oven

It is a large clay pot, preheated on charcoal about four hours to cook meat and fish- marinated in yoghurt, special herbs and spices. The Indian bread is slapped on the inside of the oven for baking.

Mogul cooking: the curries embrace the whole range of dishes each distinctly different according to the type and quantity of fresh ground spices and herbs used in varying combination.

Vegetarian cooking: it is a class by itself. It includes onion bhajias, samosas and a variety of other dishes each beautiful in its own way.

Please enjoy some of the specially selected dishes from India's richly varied cuisine, they would open the door to a whole new flavour, fragrance and taste.

The earthen oven has some simple treasures handed down from generation, prepared today as it was centuries ago, in provincial district of the northern India.



Dessert menu

1. **PISTACHIO KULFI** \$5.50
Indian ice cream made with thickened milk & pistachio flavoured with green cardamon and rose syrup
2. **GULAB JAMUN** \$5.50
Home made sweet dumpling in suger syrup
3. **MANGO KULFI (SANGAM SPECIAL)** \$5.50
home made Indian ice cream with thicken milk mango puree
4. **GILAB JAMUN WITH VANILLA ICE CREAM** \$6.00
5. **VANILLA ICE CREAM** \$5.50
6. **MANGO ICE CREAM** \$5.50

Tea & Coffee

7. **CAPPUCCINO** \$3.20
8. **MOCCA** \$3.20
9. **MOCCACHINO** \$3.20
10. **CAFE LATTE** \$3.20
11. **SHORT BLACK** \$3.20
12. **FLAT WHITE COFFEE** \$3.20
13. **HOTCHOCLATE** \$3.20
14. **LONG BLACK** \$3.20
15. **TEA** \$3.00
16. **MASALA TEA (INDIAN FLAVOURED MASALA TEA)** \$3.50



Banquet Menu

Banquet A

\$25.50 PER PERSON (Minimum 2 Person)

PAPPADAMS, SALAD, RAITA, CHUTNEY
SAMOSA, CHICKEN TIKKA

CHICKEN CURRY, VEGETABLE CURRY

RICE, NAAN

VANILLA ICECREAM

Banquet B

\$29.90 PER PERSON (Minimum 2 Person)

PAPPADAMS, SALAD, RAITA, CHUTNEY
PAKORA, SAMOSA, TANDOORI CHICKEN

CHICKEN BUTTER CREAM, BEEF BHUNA
VEGETABLE CURRY

RICE, NAAN

GULAB JAMUN

TEA OR COFFEE

Banquet C

\$35.00 PER PERSON (Minimum 2 Person)

PAPPADAMS, SALAD, RAITA, CHUTNEY
SAMOSA, LAMB CHOPS, TANDOORI CHICKEN
SEEKH KEBAB

CHICKEN BUTTER CREAM, PRAWN MASALA
ROGAN JOSH, VEGETABLE CURRY

RICE, NAAN, ALOO PARATHA

KULFI

TEA OR COFFEE

Choose any
4 main dishes
of your
choice

Entree

1. **MIX ENTREE PLATTER..... \$12.50**
Assorted chefs special mix platter
2. **VEGETABLE SAMOSA (2PCS)\$5.50**
Home made pastry shaped as triangles, stuffed with cooked potatoes, green peas and spices
3. **VEGETABLE PAKORA (4PCS)\$5.50**
Cauliflower, spinach and potato mixed together with spices in chickpea flour batter and deep fried
4. **ONION BHAJI (4PCS).....\$5.50**
Onion mixed with spices in chickpea flour batter and deep fried
5. **TANDOORI GOBI.....\$8.90**
Cauliflower marinated in yoghurt and Tandoori spices and cooked in Tandoor
6. **LAMB SHEEKH KEBAB (2PCS)\$9.50**
Tender lamb mince with ginger, garlic, green chillies and herbs rolled on a skewer and cooked in the Tandoori oven
7. **MALAI CHICKEN TIKKA(4 PCS) \$9.50**
Boneless pieces of chicken marinated in yoghurt,(6 pcs) 14.50
herbs and spices, cooked in the Tandoori oven
8. **KASHMIRI CHICKEN TIKKA(4PCS) \$10.50**
Boneless pieces of chicken breast marinated in Kashmiri(6 pcs) \$14.50
cooked in the Tandoori oven mild spices and saffron
9. **LAMB CHOPS TANDOORI (4PCS)..... \$14.50**
Spring lamb chops marinated in delicate spices and cooked in the Tandoori oven
10. **SALMON FISH TIKKA (4PCS) \$14.50**
Fillet marinated in Tandoor spices and yoghurt and cooked in the Tandoori oven
11. **TANDOORI PRAWNS \$14.50**
Prawns marinated in yoghurt and authentic Indian spices and cooked in the tandoori oven
12. **TANDOORI CHICKEN (4 PCS) \$10.50**
Tender chicken marinated in yoghurt and authentic(6 pcs) \$15.50
Indian spices and roasted over charcoal in a clay oven
13. **TANDOORI PLATTER(5 PCS) \$12.50**
Tandoori chicken malai chicken tikka, (10 Pcs) \$20.50
Kashmiri chicken tikka, lamb chops and seekh kebab
14. **TANDOORI MUSHROOM..... \$12.50**
Mushroom marinated in chefs spices and cooked in tandoor

Chicken

All dishes can be made with chicken breast - \$2.50 extra

15. **CHICKEN BUTTER CREAM**..... \$15.50
(Sangam Special) - Boneless pieces of Tandoori chicken cooked with tomato, delicate spices and finished with a cashew nut cream sauce
16. **CHICKEN MUSHROOM** \$14.90
Boneless pieces of chicken cooked with onion, tomato, fresh mushroom and spices
17. **CHICKEN MADRAS** \$15.50
Boneless chicken cooked with coconut milk, hot chillies tempered with curry leaves and mustard seeds
18. **CHICKEN SHAHI KORMA (MILD)** \$14.90
Boneless chicken cooked with yoghurt, cream cashew nut and mild spices (mild)
19. **CHICKEN TIKKA MASALA** \$15.50
Chicken tikka cooked with tomato, ginger, onion, capsicum and spices
20. **CHICKEN DO PYAZA**..... \$14.90
Boneless pieces of chicken cooked in medium gravy with onion
21. **CHICKEN SAAG** \$14.90
Boneless chicken cooked in fresh spinach puree and herbs
22. **CHICKEN VINDALOO**..... \$14.90
Boneless pieces of chicken cooked with hot chilli, spices, vinegar in a special sauce
23. **CHICKEN CURRY** \$14.90
Chicken fillet pieces cooked in a delicate sauce
24. **CHICKEN JALFREZY** \$14.90
Chicken pieces cooked with onion, capsicum, tomato and spices

Lamb

25. **LAMB MADRAS**..... \$14.90
Boneless lamb cooked with coconut milk, hot chillies tempered with curry leaves and mustard seeds
26. **ROGAN JOSH**..... \$14.50
Tender lamb pieces cooked in a traditional Kashmiri masala saffron and yoghurt
27. **BHUNA GOSHT** \$14.90
Lamb pieces cooked with tomato, onion, ginger, green chilli and herbs
28. **LAMB SHAI KORMA MILD**..... \$15.50
Lamb pieces cooked with onion, yoghurt, and cashew nuts, cream sauce
29. **LAMB VINDALOO** \$14.90
Lamb pieces cooked with hot chilli, spices, vinegar in a special sauce
30. **LAMB DO PYAZA** \$14.90
Lamb pieces cooked in a medium gravy with onion
31. **LAMB SAAG** \$14.90
Lamb cooked with fresh spinach puree and spices

Seafood

- 32. TANDOORI FISH (SNAPPER)..... \$20.50**
Whole snapper marinated in Tandoori spices and cooked in Tandoori oven and served with salad
- 33. PRAWN MALAI (MILD)..... \$17.90**
Prawns cooked in a mild sauce finished with coconut milk and cream
- 34. PRAWN MASALA \$17.90**
Prawns cooked with onion, tomato, capsicum, and spices
- 35. PRAWN VINDALOO \$17.90**
Prawn cooked with hot chilli and Vindaloo sauce
- 36. PRAWN BUTTER CREAM \$17.90**
Prawn cooked with tomato delicate spices and finished with cream sauce
- 37. MALAI FISH CURRY \$17.50**
Pieces of fish fillet cooked in a mild sauce finished with coconut milk and cream
- 38. FISH MASALA..... \$17.50**
Pieces of fish fillet cooked with tomato, onion, capsicum and spices
- 39. FISH CURRY \$17.50**
Pieces of fish fillet cooked with medium gravy spices
- 40. FISH MADRAS \$17.90**
Boneless fish cooked with coconut milk, hot chillies tempered with curry leaves and mustard seeds

Beef

- 41. BEEF KASHMIRI \$14.90**
Slices of beef fillet cooked with tomato and capsicum in a delicate sauce and finished with cream
- 42. BEEF KORMA MILD..... \$14.50**
Diced beef cooked in onion, cashewnut yoghurt and cream
- 43. BEEF VINDALOO \$14.90**
Diced beef cooked with hot chilli, spices, vinegar in a special sauce
- 44. BEEF CURRY \$14.50**
Diced beef cooked in gravy with herbs and spices
- 45. BEEF MADRAS..... \$14.90**
Diced beef cooked with coconut milk, spices tempered with curry leaves and mustard seeds
- 46. BEEF BHUNA \$14.90**
Diced beef cooked with ginger, chilly and herbs

Vegetarian Delights

47. **MUTTER PANEER** \$12.90
Cottage cheese and peas cooked in medium gravy
48. **ALOO MUTTER** \$12.50
Peas and potato cooked in yoghurt and onion based gravy
49. **ALOO GOBI** \$12.50
Cauliflower and potato cooked with ginger, tomato, herbs and spices
50. **ALOO BAINGAN MASALA** \$13.50
Egg plant and potato cooked with spices
51. **BAGARE BAINGAN** \$13.50
Small whole egg plant cooked with coconut milk and tempered with curry leaves and mustard seed
52. **SHABNAM CURRY** \$13.50
& Mushrooms and Green peas cooked with spices in mild gravy J
53. **ALOO PALAK** \$12.50
Potato cooked in a fresh spinach puree with spices
54. **PALAK PANEER** \$12.90
Cottage cheese cooked in a fresh spinach puree with spices
55. **MALAI KOFTA** \$12.90
Grated potato and cottage cheese balls stuffed with sultanas, cashews, pistachios, and coconut dipped in a special sauce
56. **DAAL MAKHANI** \$12.50
Lentils cooked overnight on a slow fire on the Tandoori oven with herbs and spices
57. **SHAI PANEER** \$13.50
Fresh Cottage cheese cooked with onion ceshew nuts and cream sauce
58. **VEGETABLE CURRY** \$12.50
Mixed vegetables cooked in onion and medium curry sauce
59. **SPINACH KOFTA** \$12.50
Spinach balls in spinach puree and cream
60. **VEGETABLE KORMA** \$12.90
Mixed vegetables cooked with cream, nuts and butter sauce
61. **KADDAHI PANEER** \$13.50
Combination of capsicums, tomato, onion, and cottage cheese in a medium tomato gravy

**All dishes can be served mild, medium or hot to suit your taste,
Please let us know while ordering**

Most dishes are gluten free, please enquire

We can cater for all outdoor parties and functions

Basmati Rice

62. **SAFFRON RICE** **SMALL \$4.00** **LARGE \$5.50**
Basmati rice cooked with saffron
63. **MUTTER PULAO**\$6.50
Rice cooked with green peas
64. **VEGETABLE BIRYANI**.....\$8.50
Rice cooked with saffron and vegetables
65. **LAMB OR CHICKEN BIRYANI**..... \$10.50
Rice cooked with spiced lamb, chicken and saffron of your choice
66. **KASHMIRI PULAO**\$7.50
Rice cooked with fruit and nuts
67. **PRAWN BIRYANI** \$11.50
Rice cooked with spiced prawns and saffron
68. **MUSHROOM BIRYANI**.....\$8.50

Tandoori Bread

69. **NAAN**\$2.50
Plain flour bread baked in the Tandoor
70. **GARLIC NAAN**\$2.90
Naan brushed with garlic
71. **PANEER NAAN**\$3.90
Naan stuffed with home made cheese and spices
72. **KASHMIRI NAAN**\$3.50
Naan stuffed with cashew nuts, sultanas, pistachios and coconut
73. **ROTI**\$2.20
wholemeal bread baked in the Tandoor
74. **PARATHA**..... \$3.50
wholemeal flaky bread
75. **ALOO PARATHA**\$3.90
Paratha stuffed with potato, peas and spices
76. **MASALA KULCHA**.....\$3.90
Naan stuffed with potato and spices
77. **ONION KULCHA**\$3.90
Plain flour bread stuffed with onion and spices
78. **CHICKEN MASALA KULCHA**\$4.00
Naan stuffed with chicken tikka pieces and spices
79. **KHEEMA NAAN**\$4.00
Nann stuffed with spiced minced lamb
80. **BUTTER NAAN**\$3.50
Fleaky version of naan
81. **PAPPADAM (5 PIECES)**.....\$2.00

Salads and Dips

- 82. GARDEN SALAD.....\$4.00
- 83. KUTCHUMBER.....\$4.00
Chopped tomato, onion, cucumber mixed with spices and lemon juice
- 84. TOMATO AND CUCUMBER RAITA\$3.50
Chopped tomato, cucumber in yogurt with fresh coriander leaves and cummin powder
- 85. MANGO CHUTNEY\$2.50
- 86. MIX PICKLE\$2.50



Drinks Menu

Sparkling Wine

	Per Glass	Bottle
YELLOW GLEN YELLOW		24.00
WOLF BLOSS PINOT NOIR CHARDONNAY.....		27.00

White Wine

	Per Glass	Bottle
AMIRI SAUVIGNON BLANC	5.50.....	27.00
OVERSTONE SAUVIGNON BLANC (N.Z).....		27.00
HARDYS SIEGERSDORF RIESLING.....		26.00
FOUR SISTER SAUVIGNON BLANC SEMILLON		26.00
TORRESELLA PINOT GRIGIO (ITALY).....		28.00
BILLY'S SHADOW CHARDONNAY.....	5.50	27.00
EVANS AND TATE UNWOODED CHARDONNAY		27.00
BROWN BROTHER CROUCHEN RIESLING.....		26.00
CASTELLO DEL POGGIO MOSCATO (ITALY)		28.00

Red Wine

	Per Glass	Bottle
DEEN DE BORTOLI SHIRAZ		24.00
PENFOLD RAWSON RETREAT MERLOT	5.50.....	26.00
TYRRELLS OLD WINERY PINOT NOIR		25.00
BORGIO SAN LEO SANGIOVESE (ITALY)		24.00
OLIVARA TEMPRANILLO (SPAIN)		26.00
BILLY'S SHADOW SHIRAZ	5.50.....	26.00
BILLY'S SHADOW CABERNET SAUVIGNON	5.50.....	26.00
ROUGE HOMME CABERNET SAUVIGNON		28.00
DONELLI LAMBRUSCO (ITALY)		24.00

Beer

KINGFISHER (INDIAN BEST BEER)	6.00
CROWN LAGER	6.50
CARLTON COLD	5.00
HEINEKEN	6.50
CORONA EXTRA	6.50
COOPERS SPKALE	6.50

Stubbie

JAMES BOAGS	6.00
VICTORIA BITTER	5.00
STELLA ARTOIS	6.50
CASCADE LITE	5.00
CASCADE PREM	6.50
CARLTON DRAUGHTY	6.00

Spirits

GORDON'S GIN	5.00
SMIRNOFF VODKA	5.00
BARCADI RUM	5.00
JIM BEAM BOURBON	5.00
BUNDABERG RUM.....	5.00

Liqueurs

TIA MARIA	4.50
BAILEY	4.50
COINTREAU	4.50
MIDORI	4.50
NAPOLEON CHATELLE BRANDY	4.50

Glass

VAT 69	5.50
TEACHERS	5.50
RED LABEL	5.50
BLACK LABEL	6.50
CHIVAS REGAL	6.50
FOR ALL MIXERS EXTRA.....	2.50

Port

WOLF BLASS TAWNY	3.00
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Soft Drinks Can Or Bottle

COCA COLA.....	3.00
FANTA	3.00
SOLO OR LIFT	3.00
SPRK MINERAL WATER.....	4.00
LEMON LIME BITTER.....	4.00
GINGER ALE	3.50
ORANGE MANGO M WATER	3.50
DIET COKE.....	3.00
SPRITE.....	3.00
COCA COLA ZERO.....	3.00
LASSI.....	3.50
MANGO LASSI	4.00
SODA WATER.....	3.00
AGRUM	4.00

CORKAGE \$1.50 PER PERSON