



Dough from the Tandoor

Naan (V)

- Plain or Garlic / \$4.50
- Mint and Chaat Masala / \$4.50
- Blue Cheese / \$5.00
- Chilli Cheese / \$5.00
- Spinach and Cottage Cheese / \$5.00
- Kulcha / \$5.00

Tandoori Roti

- Whole-wheat Multi-Grain Bread (V) / \$4.00
- Turmeric and Fenugreek Roti (V) / \$4.50
(A rural Indian staple bread)
- Indian Leavened Walnut Bread (V) / \$4.50
(Risen with yeast and infused with walnut.)
- Chicken Tikka Cheese Bread / \$5.00
(Leavened Indian bread with succulent chicken tikka pieces and cheese.)

Flying Indian carpets

("Paratha" - Stuffed Indian Whole-wheat Bread)

- Curried Potato Paratha (V) / \$9.90

(Whole wheat bread stuffed with curried potatoes and pan-fried served with yogurt, butter and rocket and pear salad)

- Cauliflower Cous Cous Paratha(V) // \$9.90

(Whole wheat bread stuffed with spicy cauliflower Cous Cous and pan-fried served with yogurt, butter and rocket and pear salad)

- Chilli Cheese Paratha(V) // \$9.90

(Whole wheat bread stuffed with cheese, green chili and pan fried served with yogurt, butter, rocket and pear salad)

- Daikon Paratha(V) / \$9.90

(Whole wheat bread stuffed with shredded Radish, coriander, turmeric and pan fried and served with yogurt, butter, rocket and pear salad)

- Paneer Paratha(V) // \$9.90

(Whole-wheat bread stuffed with crumbled cottage cheese, ginger, chillies, chaat masala and pan-fried and served with yogurt, butter, rocket and pear salad)

- Chicken Paratha // \$14.50

(Pulled chicken flavored with garlic, chillies, coriander pan-fried and served with yogurt, butter, rocket and pear salad).

Enticing Entrée

- Chatpata Calamari / \$14.90

(Crumbed fried calamari with chaat masala, curry leaves and chilli tartare.)

- Non Veg Tasting Plate / \$29.90

(Chicken tikka, beef mince kebab, lamb ribs, and batter-fried barra served with dipping sauce.)

- Veggie Tasting Plate / \$15.90

(Samosa, onion bhaji, and gobi 65 served with dipping sauce.)

- Tandoori Oysters - half dozen / \$19.90

(Baked/ Chicken Kilpatrick/Natural - Coffin Bay oysters with date and tamarind sauce.)

- Masala Pan-Fried Kingfish / \$19.90

(Marinated with ginger, garlic, turmeric, coconut oil, and chillies.)

- Barramundi Bites / \$14.90

(Batter fried in chickpea flour and flavored with aniseed and chilli, tossed with onion rings and curry leaves.)

- Broccoli and Cheese Paisa (V) / \$12.90

(Medallions of cumin and ginger tempered broccoli filled with soft mozzarella and peppers.)

- Gobi 65(V) / \$13.90

(Deep-fried cauliflower florets tossed in chilli, mustard seeds and curry leaves.)

- Onion Palak Bhaji(V) / 12.90

(Crispy onion and spinach patties enriched with coarse spice mixes.)

- Samosas (V) / \$12.90

(Cocktail samosas stuffed with baked potato and green peas served with coriander and mint chutney.)

Entrees from The Tandoor

- Creamy Chicken Kebab / \$14.90

(Marinated in yogurt, cashew, ginger, and garlic paste.)

- Beef Mince Kebab / \$15.90

(Flavored with ginger, garlic, black salt and roasted cumin. Served with tomato chutney.)

- Corn skewer Kebab (V) / \$ 13.90

(Corn, cheese, potato and chilli cooked on iron skewers in the tandoor.)

- Tandoori Pineapple, Pear and Watermelon (V) / \$13.90

(Tandoori Pineapple, Pear and Watermelon - Grilled pineapple pear and watermelon with cinnamon, brown sugar and chilli powder sprinkle)

- Tandoori Broccoli (V) / \$13.90

(Florets marinated in mustard oil, cardamom powder, white pepper, and sour cream)

- Tandoori Paneer (V) / \$13.90

(Indian cottage cheese sandwiched in mango chutney and ginger and marinated in hung curd and saffron)

- Chicken Tikka / \$14.90

(Chicken flavoured with garam masala, mustard oil, cumin, yogurt and Kashmiri chilli. Served with coriander dip.)

- Tandoori Portobello (V) / \$15.90

(Tandoor cooked mushroom smeared with mushroom pate and drizzled with Innochi mushroom butter.)

- Tandoori Chicken with Burrata Cheese / \$15.90 - Full chook / 26.90

(Half or full chook marinated in tikka marinade served with pickled onions, spicy coriander dip, tossed rainbow carrots, and masala mash.)

- Lamb Ribs / 16.90

(Marinated in tandoori masala, braised and grilled served with mint dip.)

Curries:

(All curries served with Basmati Rice (GF))

- Trio of Curries / \$25.50
(Butter chicken, lamb korma and beef vindaloo with rice and poppadum's.)

- Lamb Rogan Josh / \$21.50
(Lamb cooked in fragrant Kashmiri sauce flavored with chilli, ginger and cardamom.)

- Lamb Korma / \$21.50
(A Persian delicacy, flavored with bay leaves, cinnamon, coriander and fennel powder.)

- Beef Vindaloo / \$20.50
(Spicy coastal Portuguese influenced curry flavored with abundant chillies, cumin and coriander.)

- Mangalorean Duck Curry / \$19.90
(1/2 a Duck, confit leg and pan seared breast served with sweet potato and pumpkin mash, drizzled with madras curry sauce.)

- Who Killed the Goat / \$21.90
(Aussie Goat masala cooked with onion, tomato, chilli and garam masala served with beetroot puree and Malabar paratha.)

- Butter Chicken / \$19.50
(A velvety tomato based curry flavored with fenugreek leaves, enriched with cashews and pumpkin seeds.)

- Palak Chicken / \$19.50
(Also known as the Indian Popeye Curry. Chicken cooked in spinach sauce, tempered with white cumin, brown garlic, and fenugreek leaves.)
- Kerala Fish Curry / \$24.50
(Barra cooked in a coconut based curry, flavored with mustard seeds, curry leaves and ginger.)
- Chennai Prawn Curry / \$25.50
(Prawn cooked in a coconut and tamarind based curry, tempered with curry and fenugreek leaves.)
- Paneer Makhani(V) / \$13.90
(Indian cottage cheese cooked in the famous butter chicken sauce.)
- Chickpea and Potato Curry(V) / \$13.90
(Vegan's delight. Chickpeas and potato cooked in Indian tea and almond milk, flavored with cinnamon, cardamom and cloves.)
- Navarathan Korma(V) / \$13.90
(9 vegetables cooked in an onion, cashew and chilli based curry, flavored with mace and cardamom.)
- Egg and Eggplant Curry / \$13.90
(Egg and eggplant cubes flavored with cumin, coriander and chilli.)
- Dal Makhani(V) / \$9.90

- (Slow cooked for 18 hours, lentils flavored with fenugreek leaves and garam masala.)
- Dal Double Tadka (V) / \$9.90
(Pigeon pea lentils tempered with cumin, chillies, garlic and ghee.)
 - Bagara Baingan(V) / \$9.90
(Young Brinjals deep-fried in simmering gravy with peanuts, sesame seeds and coconut.)
 - Okra Masala (V) / \$9.90
(Okra tossed with onion, garlic, tomatoes and spices finished with chat masala and lime juice sprinkled with sesame seeds.)
 - Madras Barramundi / \$14.90
(Barramundi pieces marinated in coriander, cumin, turmeric, chilli and lemon juice in a spicy Madras curry.)

Rupee Room Biryani

(Biryanis' served with raita and poppadum's)

- Chicken Biryani / \$10.50
(Hyderabad inspired feast with fragrant chicken and rice dish infused with turmeric, cumin and ginger)
- Goat Biryani / \$ 11.50
(Layers of perfectly cooked basmati rice in fresh mix of tomato, herbs and chilli, all decorated with nuts and onion rings.)

Aussie x Indian Investments

(Indian spins on Australian tucker, mate.)

- Chicken Tikka Schnitzel / \$16.90

(200g chicken breast in tikka marinade crumbed and fried. Served with chips and salad.)

- Beef Tikka Schnitzel / \$16.90

(200g porterhouse fillet in tikka marinade, crumbed and fried. Served with chips and salad.)

- Pan seared Salmon / \$20.90

(Salmon fillet pan seared served with tempered coconut rice, grilled asparagus, and poppadum's.)

- Butter Chicken Pie / \$15.90

(The world famous butter chicken cooked in pie pastry. Served with masala mash and Makhani gravy.)

Go Green.

- Chicken Tikka Signature Caesar Salad / \$13.90
- Chennai Chicken Salad / \$13.90
- (Grilled Chicken, beans, pumpkin, chickpea, feta in cumin paprika vinaigrette.)

Kerala Prawn Salad / \$14.90

- (Grilled prawn, shredded coconut, raisins, cashews, curry leaves, baby spinach in date and turmeric dressing.)

- Rupee Room Power Salad / \$13.90
- (Broccoli, shredded carrot, pecans, currents, Pepita seeds, sunflower seeds, sesame seeds, baby spinach in honey mustard dressing)

Sides

- Basmati Rice / \$4.00
- Garlic and Almond Vegetables / \$9.90
- Chennai Side Salad / \$9.90
- Kerala Side Salad / \$9.90
- Mango Chutney / \$3.00
- Lime Pickle / \$3.00
- Avocado Raita / \$3.50
- Poppadum's (GF) / \$3.50

Something Sweet

- Rupee Room Mess / \$8.90

Vanilla and strawberry ice cream served with meringue, strawberries, coulis, and Chantilly cream.

- Carrot Halwa / \$8.90

Indian dessert of carrots cooked with Ghee, saffron, and pistachios. Served with vanilla ice cream.

- Apricot Clafouti / \$8.90

Baked dessert of apricots served with strawberry coulis and Chantilly cream.

- Saffron and Pistachio Kulfi / \$8.90

Indian ice cream flavored with pistachios and saffron. Served with honey-coated crisps and reduced condensed milk.

- Falooda / \$8.90

Indian dessert served with strawberry and vanilla ice cream, vermicelli noodles, basil seeds, jelly, and rosewater.