

Sides

GARDEN SALAD
KACHUMBER SALAD
PICKLED ONION
HOT PICKLE
PAPADUMS 4PCS
RAITA
DIPS
Mint - Tamarind - Mango

Naans

BUTTER NAAN
GARLIC NAAN
FLAKY NAAN
SESAME NAAN
TANDOORI ROTI
BHATURA (Fried)
CHEESE N GARLIC
CHEESE N CHILLI
SPINACH N CHEESE NAAN
KASHMIRI NAAN
KEEMA NAAN
POTATO NAAN

Kids Menu

10 CHIPS 8
10 NUGGETS 10
5 BUTTER CHICKEN AND RICE 15
4 (Kids size)

Desserts

4 GULAB JAMUN 10
Fried dough balls soaked in sweet sugary syrup served with vanilla ice-cream
4 PAAN KULFI 10
Creamy ice cream made from betel leaves and indian rose preserves
6 GAJAR KA HALWA 12
6 Grated carrot pudding made with whole dried milk and nuts

Combos

CHANA BHATURA - 22
Bhaturas served with chickpea gravy, raita and onion salad

KULCHA PLATE- 22
Stuffed mix naans served with chickpea gravy, raita and onion salad

TADKA CLUB

MENU

DINE - IN



We ensure extra care is taken to accommodate allergies as humanly possible. However, we cannot guarantee we can trace all elements.
15% surcharge on public holidays

MEANING OF TADKA

Tadka means tempering which is a technique in which whole or ground spices are briefly roasted in oil or butter to release their essential oils, thus making Indian food more aromatic and flavourful.

From The Streets

DESI TACO vg	10
Tandoori roasted papadums filled with fresh kachumber salad and peanuts	
SMASHED SAMOSA	14
Samosas smashed with chickpeas and trio of chutneys	
ALOO TIKKI CHAAT	12
Crumbed potato patties with all flavours in one bite- spicy, sweet & tangy	
EGGPLANT FRITTERS	14
Fried battered eggplant and potatoes served with mint & tamarind chutney	
PANI PURI SHOTS vg	12
Fried puffed balls filled with potatoes and sweet tangy mint water	
STUFFED MUSHROOMS	18
Battered mushrooms stuffed with cheese and bell peppers	
BATTERED PRAWNS	24
Fried crumbed prawns with aromatic spices served with iceberg lettuce and homemade sauce drizzle	
THE HOT 65	
Choice of your selection cooked in hot chilli garlic sauce and curry leaves	
Chicken 20 - Cauliflower 18	
PAKODAS	
Croquettes marinated with chickpea flour served with raddish and mint sauce	
Chicken 16 - Fish (salmon) 25	
THE WOK	
Choice of your selection cooked in soy chilli sauce	
Potatoes 18- Chicken 22- Prawns 26	

CHEFS TASTING MENU
(Minimum 2 people) \$70pp
Chefs' choice of entrees, mains, rice, naan,
dessert and glass of house wine

From The Clay Oven (Tandoor)

CHICKEN TIKKA	20
Smoked and spiced chicken fillets cooked with spices served with salad and mint chutney	
MALAI BOTI	22
Cashew marinated chicken breast fillets cooked with black pepper	
TANDOORI CHICKEN	22
Tandoori chicken marinated with traditional spices and yogurt	
LAMB SEEKH KEBAB	22
Skewered minced lamb sausages seasoned with homemade blend of spices	
LAMB CHOPS	24
Slow roasted tandoori lamb cutlets cooked till tender	
PANEER TIKKA v	20
Marinated cottage cheese cooked with onions and capsicum	
TANDOORI MUSHROOMS v	20
Tandoori sauce marinated mushrooms	
SIZZLING PLATTER (TO SHARE)	40
Chefs' choice of assorted mix of tandoori items served with salad and mint sauce	

Vegan Mains

(Add rice of your choice or roti with all vegan mains)	
CHANA MASALA	22
Chickpeas simmered with mixture of spices	
DAL TADKA	20
Yellow lentil cooked with herbs and spices	
ALOO GOBI	22
Cauliflower and potatoes cooked with spices garnished with spring onion	
EGGPLANT MASALA	22
Eggplant and potatoes cooked in chefs master sauce	

VEG MADRAS	24
Seasonal vegetables cooked in coconut milk and fine shredded coconut	
BHINDI DO PYAZA (OKRA)	22
Okra cooked with onions and spices	

Mains

SIGNATURE BUTTER CHICKEN	30
Chicken cooked in creamy buttery sauce with fenugreek leaves blend to perfection served with saffron rice and cheese garlic naan	
TIKKA MASALA	28
Chicken tikka simmered briefly in delicious & super aromatic gravy cooked with onion and capsicum served with garlic naan and crispy papdums	
THE ROGAN KING	32
The king of lamb curries which is traditionally cooked with aromatic herbs and spices served with garlic naan and jasmine rice	
Add Potatoes \$3	
CHANA GOHST (Chefs special)	30
An exotic blend of tender goat with bone and chickpeas in onion based spicy gravy served with buttery naan and kachumber salad	
MADRASI	
A dish cooked with coconut cream and curry leaves served with jasmine rice and flaky naan	
Chicken 28 - Beef 30 - Fish 32 - Prawns 34	
KORMAS	
Meat cooked in cashew based gravy served with jasmine rice and sesame naan	
Veg 26 - Chicken 28- Lamb 30	
DO U DARE	
Hot Indian sauce cooked with vinegar, red chilli and curry leaves served with saffron rice & cucumber raita	
Chicken 28 - Beef 30 - Lamb 30 - Goat 30	
Fish 34 - Prawns 36	
THE BHUNA'S	
Your selection cooked with onions in thick intensely flavoured sauce served with butter naan & raita	
Chicken 28 - Lamb 30 - Goat 30	

SAAGWALA	
Spinach is cooked with cream and topped with ginger served with tandoori roti and pickled onion	
Chicken 28 - Lamb 30 - Cottage Cheese 28	
HANDI CHICKEN	28
Malai chicken tikka cooked in clayoven & tossed with white creamy sauce and black pepper served with saffron rice	
MANGO CHICKEN	29
For the sweet taste buds this dish is perfect where chicken is cooked with mango puree and topped with desscinated coconut served with jasmine rice	
DUM BIRYANIS	
Meat and rice precooked and assembled in a pot and then set on slow fire(dum) for final cooking served with raita	
Chicken 22 - Chicken 65 (hot) 22	
Goat (with bone) 24	
DAAL MAKHNI v	25
From north of India comes this black lentil which is slowly cooked with traditional herbs and topped up with cooking cream served with flaky naan and spiced pickle	
BUTTERY PANEER v	28
A rich and creamy cottage cheese curry blended with cashew paste and fenugreek leaves served with saffron rice and cheese garlic naan	
KADAHI PANEER v	28
Cottage cheese cooked with onions & capsicum in traditional seasoning served with butter naan & raita	
MALAI KOFTA v	28
Fried potato and cottage cheese koftas in rich creamy sauce served with sesame naan and papadums	

Rice

BASMATI RICE	6
SAFFRON RICE	8
COCONUT RICE	10
FRIED RICE	
Rice cooked in chilli sauce with your choice of selection garnished with spring onion	
Veg 14 - Chicken 18 - Prawns 22	