

ENTREES / SHURUAAT

VEGETABLE SAMOSA (2 pcs) G	\$7.90
Sautéed vegetables tossed with spices, rolled in triangular pastries	
ONION BHAJI (4 pcs) G	\$8.90
Onion fritters with gram flour, chilli and garlic	
PALAK KE KEBAB (4 pcs) D	\$10.90
Succulent garden fresh young spinach and roasted lentil patties flavoured with spices and grilled on a hotplate	
PANEER TIKKA ACHARI (Fat Free) D	\$12.90
Healthy and delicious char-grilled cottage cheese cubes marinated in fenugreek-flavoured yoghurt	
SEEKH KEBAB (Lamb) (4 pcs)	\$13.90
Delicately flavored lamb mince skewered and grilled in a clay oven	
MURGH MALAI TIKKA (Chief's Recommendation) N D	\$13.90
Tender chicken fillet marinated in yoghurt and cashew nut paste and barbecued gently	
TANDOORI CHICKEN (Half Chicken) D	\$13.90
An all time favorite: chicken pieces marinated in lemon juice and special tandoori spices and chargrilled to perfection	
MIXED PLATTER (minimum 2 serves) D N	(per person) \$12.90
Consists of Seekh Kebab, Onion Bhaji, Murgh Malai Tikka and Chapli Kebab	
CHAPLI KEBAB (Very popular in Peshawar)	\$12.90
Mouth watering marinated chicken mince combined with spices and gently grilled on a hot plate	
ADRAKI LAMB CHOPS (2 pcs)	\$15.90
Aromatic lamb chops marinated overnight with fresh ginger, spices and barbecued in the tandoor oven	
PEPPER PRAWNS	\$15.90
Prawns sauteed in pepper & curry leaf and hand tossed sun-dried spices	

MAIN COURSES

GOAT CURRY (PUNJABI STYLE) MED	\$20.90
Delicious, slow cooked goat curry prepared with aromatic spices	
HANDI GOSHT KORMA MILD D N	\$20.90
Tender diced lamb slow cooked in a rich, creamy cashew nutty sauce	
ROGAN JOSH Traditional North Indian MED	\$20.90
Diced lamb slow blended with intense aromatic spices	
VINDALOO – LAMB /GOAT/CHICKEN HOT	\$20.90
Hot and spicy curry with a touch of vinegar. A regional specialty from Goa	
MURGH LAZIZ KORMA (ROYAL INDIAN STYLE) MILD D N	\$20.90
Thigh fillet simmered in mild cream sauce, garnished with cashew nut, cardamom, fennel, white pepper and saffron	
PALAK – LAMB/GOAT/CHICKEN MED D	\$20.90
Tender pieces of meat combined with garden fresh spinach and simmered in a spiced tomato and onion sauce. North Indian delicacy	
BUTTER CHICKEN MILD D N	\$20.90
Chargrilled chicken in a mild, creamy sauce combining tomatoes, honey and cashew nuts.	
CHICKEN TIKKA MASALA D N	\$20.90
Mouth watering chargrilled chicken in a creamy tomato and coriander sauce	
CHICKEN CHETTINAD (South Indian) MED / HOT	\$19.90
Peppery chicken cooked in South Indian spices	
METHI CHICKEN MED	\$19.90
Chicken cooked with fresh fenugreek leaves and chef's special sauce	
MANGO CHICKEN MILD D	\$19.90
Chicken fillet cooked with mango pulp, cream & sauted with mild spices	

(SPECIALTY OF THE HOUSE)

JUNGLE CHICKEN (CHOLESTEROL FREE) MED	\$20.90
Ancient style on the bone chicken cooked in mustard oil and whole spices	
NEHARI GOSHT (LUCKNOWI ROYAL) MED	\$21.90
Smooth and tasty slow cooked goat curry made with home-churned pure ghee and aromatic spices. Originally created for the Royal Moghuls in the Northern Indian provinces	
SHIRAZ BALTI PEPPER LAMB MED / HOT	\$23.90
Tender diced lamb blended with red wine and spices. Of Royal origin	

SEAFOOD

KERALA PRAWN CURRY (South Indian) MILD D	\$23.90
Rich and delicious curry with king prawns slow cooked in coconut milk and special spices	
PRAWN GARLIC MASALA MED	\$23.90
Fresh garlic-flavoured prawns cooked in a medium-spiced sauce with tomatoes, green chili and fresh ginger	
PUNJABI FISH MASALA MED	\$21.90
Tantalising rural style fish curry cooked with garlic, ginger, tomatoes and spices. A favourite from grandma's recipes!	
GOAN FISH (Specialty of the house) MED D	\$21.90
Traditional fish fillet curry cooked with coconut and tamarind seeds. A Goan specialty	

VEGETARIAN

DAL MAKHANI MILD D	\$13.90
Hailing from the North Western Frontier, this black lentil specialty is slow cooked overnight in the tandoor oven with a creamy tomato sauce	
DAL TADKA MED	\$13.90
Yellow lentils simmered with ginger, tomatoes, green chilli and fresh coriander, finished with lemon juice	
JEERA ALOO MED	\$13.90
Diced potatoes tossed with cumin seeds, green chillies, fresh ginger and coriander. One of India's most popular dishes	
PINDI CHANA MED / HOT	\$14.90
Popular and tangy dish combining chickpeas and potatoes cooked in authentic Punjab spices.	
Named after its city of origin, Rawalpindi	
BHINDI DO PIAZA MED	\$16.90
Garden fresh okra simmered with sautéed onions, tomatoes and fresh ginger. Popular North Indian dish	
SHAHI BAINGAN MILD D N	\$16.90
Traditional eggplant cooked in a rich sauce combining tomatoes, cashew nuts and dried fruits. Extremely healthy dish!	
PATIALA BAINGAN (PUNJABI STYLE) MED	\$15.90
Baby eggplant cooked with diced potatoes, tomatoes and spices	
SAAG PANEER / POTATOES MED D	\$16.90
Purred spiced spinach with homemade cheese / potatoes	
MALAI KOFTA MILD D G N	\$16.90
Low calorie recipe of homemade cottage cheese and potato dumplings cooked in a rich cashew nut sauce	
ALLO GOBHI MED	\$15.90
Cauliflower & diced potatoes tossed with fennel, fresh green chillies, ginger and a dash of lime	
PANEER BUTTER MASALA MILD D N	\$16.90
Delicious Punjabi dish of lightly fried cottage cheese combined with garlic, ginger, and tomatoes, finished in a creamy sauce	
KADAI PANEER MED D	\$16.90
Chargrilled capsicums, onion, home-made cottage cheese with pickling spices	

RICE/HOUSE SPECIAL BIRYANI (Biryani served with raita)

PLAIN BASMATI RICE (per person)	\$3.00
Steamed long grain basmati rice	
KASHMIRI PULAO N	(for two \$7.90) \$4.90
Long grain basmati rice tossed with clarified butter, dried fruits and nuts	
GOAT / LAMB BIRYANI (Specialty of the house) MED D	\$21.90
Long grain scented basmati rice and diced goat flavoured with special spices/herbs	
CHICKEN BIRYANI MED D	\$20.90
Layers of chicken and aromatic basmati rice, cooked with special herbs and spices	
VEGETABLE BIRYANI MED D	\$17.90
Basmati rice combined with fresh vegetables, flavoured with special spices and herbs	

BREADS FROM THE TANDOOR

ROTI G	\$3.00
Wholemeal floured bread	
NAAN G	\$3.50
Soft, fine floured Indian buttered bread	
GARLIC NAAN G	\$4.00
Plain flour bread topped with garlic	
PUDINA LACHA PARATHA G	\$4.00
Layered wholemeal, mint-flavoured bread topped with buttered bread	
VEGETABLE PARATHA G	\$4.50
Layered wholemeal bread filled with onions, peas and potatoes	
KEEMA NAAN G	\$5.50
Naan filled with spiced mince lamb	
PESHAWARI NAAN G N	\$4.50
Delicious naan filled with dried fruits, coconut and nuts	
CHEESE NAAN G D	\$5.00
Plain flour bread topped with butter and filled with melted cheese	

SIDE DISHES

Cucumber raita D	\$3.00	Papadums with Mint	\$4.00
Tomato chutney	\$3.00	Green salad	\$5.90
Mango chutney, coconut chutney	\$3.00	Platter of any four	\$8.90
Tomato onion, mixed pickle	\$3.00		

Ⓛ contains dairy Ⓞ contains gluten Ⓝ contains nuts

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CHAAT ~ BOMBAY KI SADKO SE

Typically served from roadside stalls in India, Chaat is traditional Indian street food that fires the appetite with aromas to awaken the senses. Chaat dishes are mixed with tamarind juice which does wonders for your health. It's very popular amongst women in general and especially expectant mothers.

PAPRI CHAAT - PALAK D \$10.90

One of the most popular Chaat dishes, combining lightly fried battered spinach, combined with potatoes and chickpeas in a refreshing yogurt sauce

GOL GOPPA G \$8.90

Delicious crispy mini-sized pooris (hollow bread shells) filled with potatoes and chole (spicy chick peas) served with spiced water

PANI PURI CHAAT D G \$9.90

Tasty mini crispy pooris (hollow bread shells) with spicy mint, diced potatoes, beans and tamarind sauce

SAMOSA CHOLE CHAAT D G \$9.90

Vegetable fried samosa topped with chickpeas and garnished with spicy chaat yogurt and tamarind juice

SOUTH INDIAN CORNER - DOSA

Crisp South Indian pancakes rolled with fillings of your choice and served with lentil sambar (spiced stew) and coconut chutney

UTTAPAM \$15.90

Thick round pancake topped with tomatoes, onion, capsicum and green chillies

PLAIN DOSA \$13.90

A thin crisp, golden brown pancake

MASALA DOSA \$15.90

Thin, golden brown crisp pancake filled with spiced potatoes

PANEER DOSA \$17.90

Rice and lentil pancake filled with spices (fat free)

KEEMA DOSA \$18.90

Thin crisp pancake filled with spiced minced lamb. Perfect for those who love meat!

BANQUETS (MINIMUM 3 PERSON)

ALL BANQUETS ARE SERVED WITH RICE, NAAN, PAPADUMS AND SIDE DISHES.

ADDITIONAL DESSERT (Per person) \$ 4.00

BUDGET MEAL (Per person) \$ 28.90

Consists of Vegetable Samosa, Butter Chicken, Rogan Josh and Mixed Vegetable.

HOUSE SPECIAL (Per person) \$ 35.90

Consists of Mixed Entrees, Butter Chicken, Rogan Josh, mixed vegetable and Dal.

LAST TRAIN TO BOMBAY (Per person) \$36.90

Mini Masala Dosa, Murgh Malai, Palak Ke Kebab, Butter Chicken, Rogan Josh, Mixed Vegetable and Dal.

SEAFOOD (Per person) \$ 41.90

Consists of four Entrees and four Main Curries including Seafood.

SPECIAL LUNCH BANQUET

Starters - Papadums, samosas \$22.90

Main - Butter chicken, mixed vegetables, dal makhani, rice and bread

HOUSE SPECIALS / SAMPLERS / THALIS (FOR LUNCH ONLY)

SAAG/ MAKKE DE ROTI MED D \$16.90

A traditional Indian dish with green vegetables and corn bread - a meal of the 'who's who' of the famous Punjab province

CHOLE BHATURE (Lunch Only) MED D \$13.90

Exotically spiced chole (spicy chick peas) served with two lightly fried bhatures (bread). One of the most popular dishes from Punjab

(ALL SAMPLERS are served with dhal, naan & accompaniments)

Paneer & vegetarian / Seekh kebabs / Tandoori chicken/Chapli kebab/

Mixed platter / Murgh malai tikka (each) \$16.90

VEGETARIAN THALI D N \$19.90

4 curries, rice, papadums, breads & condiments

NON-VEGETARIAN THALI D N \$19.90

2 veg curries, 2 non-veg curries, rice, papadums, breads & condiments



LAST TRAIN TO BOMBAY Sweets & More

India was the first country to introduce spices to the western world. Portugese maritime traveller Vasco-Da Gama on his first voyage to the 'east' carried back spices as a "gift of the Gods" for the royalty of Portugal.

The Indian Railway network is one of the largest in the world and caters to the largest spectrum of society.

We also combine traditional variety and hospitality as part of our cultural heritage.

Licenced and BYO. (Bottled wine only)
All food is cooked in cholesterol free oil.

Corkage @ \$3.00 per person.

All prices include GST.

Quality you can Taste!