

STARTERS

Samosa (2 Pcs) V	\$13
Golden fried pastry filled with spiced potatoes and peas, served with house chutneys.	
Vegetable Pakora. V GF	\$12
Seasonal vegetables coated in chickpea batter and deep fried until crisp.	
Onion Bhaji. V GF	\$13
Finely sliced onions seasoned with herbs and spices, fried to perfection.	
Stuffed Mushroom (2 pcs) V GF	\$13
Mushrooms stuffed with mildly spiced chef's special stuffing.	
Chilly Paneer GF VG	\$18
Crispy fried Paneer tossed in spicy, tangy and garlicy glaze with capsicum and onion.	
Pani Puri Shots (6 Pcs) V	\$13
Crispy Puris stuffed with spiced potatoes, designed to be filled with tangy, sweet & spicy flavoured water. Pop the whole thing in your mouth for an explosion of flavour!	
Dahi puri Canapes (6 Pcs) VG	\$13
Mouthwatering bite sized puris filled with potato, onion, tomato, chilled sweet yogurt topped with tamarind chutney, green chutney and chickpea noodle crisps, flavour bomb	
Samosa loaded VG	\$16
Golden Crispy samosa smashed and topped with potato, onion, tomato, and chutneys	
Chicken Tikka (4 pcs) GF	\$14
Chicken Tikka (8 pcs) GF	\$25
Boneless chicken marinated in yogurt and spices, cooked in tandoor.	
Chilli Garlic Prawns GF	\$22
Prawns sauteed with garlic, chilli, and Indo-Chinese flavour	
Chicken Fry GF	\$18
Gluten free Crispy chicken bites with Indian spice twist, served with mint yogurt	
Chilly Chicken GF	\$21
Crispy fried chicken tossed in spicy, tangy and garlicy glaze with capsicum and onion.	
Chicken65 GF	\$21
Appetizer made of bite-sized chicken marinated in yogurt, spices, and curry leaves.	

PLATTERS (GREAT FOR SHARING)

Vegetarian Platter VD	\$27
A combination of Samosa, Pakora, Onion bhaji, Stuffed Mushroom and chutneys.	
Tamarind Mixed Platter	\$30
A chef's selection of vegetarian and non-vegetarian starters.	

FOOD MENU

DOSA (TAMARIND'S SIGNATURE DISH)

Crisp rice and lentil based savory crepes Served with Sambar (Lentil stew), coconut chutney and tomato chutney. GF V Non Spicy	
Plain Dosa (Plain Dosa with chutneys and Sambar)	\$19
Ghee Dosa (Plain dosa with cooked with ghee, making it super crispy)	\$20
Cheese Dosa (Plain dosa spread with mozzarella giving it cheesy texture)	\$21
Masala Dosa (Plain Dosa with mild cooked potato-onion stuffing)	\$22
Mysore Dosa (Same as Masala Dosa with hint of tangy med spicy Mysore chutney mixed with stuffing, giving it more flavors to your Dosa)	\$23

RICE & BEYOND

Mixed Vegetable Biryani GF VG	\$23
Chicken Biryani GF	\$25
Lamb Biryani GF	\$27
Vegetable Fried Rice GF VG DF	\$23
Chicken Fried Rice GF DF	\$25
Triple Scheszwan Chicken Fried Rice GF DF	\$26
(Combination of Rice, Noodle and chicken cooked in spicy scheszwan sauce)	

EXTRAS

Chutneys - Coconut / Tomato / Tamarind / Mint Yogurt / Sambar	\$4
Steamed Rice	\$5
Jeera Rice	\$7
Coconut Rice	\$9
Biryani Rice	\$12
Raita	\$5
Papadum	\$6

KIDS MEAL

Kids Butter Chicken & Rice	\$16
Shoestring Fries	\$9
Chicken Nugget & Chips	\$13
Fish Bites & Chips	\$13

Please inform our staff of any allergies or dietary requirements.

TAMARIND SPECIALS

Lamb Rogan Josh	\$ 29
Kashmiri-Style Lamb curry cooked with yogurt and aromatic spices.	
Lamb Shank	\$ 30
Slow-cooked Lamb Shank in Tamarind's rich, Signature flavorful gravy.	
Chettinad DF	
Authentic Tamil Nadu Curry with roasted ground spices, coconut and curry leaves.	
Chicken	\$ 27
Lamb/beef	\$ 29
Exotic Eggplant Masala.	\$ 26
Half Eggplant simmered in Tamarind's rich, Signature flavorful Sauce.	

VEGETARIAN CURRIES

Butter Paneer	\$ 24
Cottage cheese cooked in a rich tomato and butter gravy.	
Paneer Tikka Masala	\$ 24
Paneer simmered in a spiced onion-tomato and cashew sauce.	
Mixed Vegetable Korma. DF	\$ 23
Seasonal vegetables cooked in a mild coconut and cashew gravy.	
Saag Paneer	\$ 23
Paneer cooked with spinach and aromatic spices.	
Paneer Afghani	\$ 24
Creamy, mildly spiced curry with delicate flavours.	
Lahori Paneer	\$ 23
Traditional Punjabi-style paneer curry with bold spices.	
Dal Makhani	\$ 23
Slow-cooked black lentils finished with butter and cream.	
Lentil Spinach Curry.	\$ 24
Healthy and comforting yellow lentils cooked with spinach, garlic, and cumin.	
Mushroom Matar Masala	\$ 24
Mushrooms and green peas in a thick masala gravy.	

DESSERTS

Gulab Jamun with Vanilla Ice cream	\$ 9
Royal Saffron Ras Malai	\$ 11
Kulfi (Flavoured Icecream Popsicles- As for available flavour)	\$ 9
Mango sorbet (3 scoop)	\$ 9

CURRIES

ALL CURRIES WILL BE SERVED WITH OPTIONS OF

PANEER	\$ 23
CHICKEN	\$ 25
LAMB OR BEEF	\$ 27
FISH OR PRAWN	\$ 29
Butter Sauce	
Boneless marinated Chicken cooked in a rich, creamy, buttery tomato based sauce.	
Tikka Masala	
Marinated Chicken Tikka simmered in a spiced onion-tomato and cashew sauce.	
Vindaloo	
Hot and tangy Goan-styled curry with vinegar and spices.	
Afghani	
Creamy white cashew based sauce with subtle spices and yogurt.	
Korma	
Cashew and cream based mild curry with yogurt and spices.	
Lahori	
Pakistani styled rich, robust thick gravy made of tomatoes, onion, garlic, ginger.	
Mappas DF	
Mild and creamy South Indian sauce cooked with coconut and curry leaves.	
Saag	
Healthy and comforting Spinach based creamy sauce with traditional spices.	
Kolhapuri DF	
Fiery Maharastrian curry made with roasted coconut, dry chillies and spices.	

PAROTTA / NAAN

Plain Parotta	\$ 5
Garlic Parotta	\$ 6
Aloo parotta	\$ 9
Peshawari parotta	\$ 9
Garlic & Cheese parotta	\$ 9
Cheese Parotta	\$ 8
Gluten Free Dosa	\$ 11

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