

the spice room

MON
to SUN
5-7pm

PRE-THEATRE

ਠੰਡਾ ਟਾਪਰਡੇ ਠੰਡਾ

With wine, beer or lassi \$39.95 per person.

CHOOSE ONE ENTRÉE, ONE MAIN, DESSERT OR COFFEE/TEA
INCLUDES COMPLIMENTARY PAPPADUM WITH CHUTNEY DIP TRAY PER TABLE

GUESTS
MUST
VACATE
TABLE BY
7pm

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MURGH KANDAHARI TIKKA WITH POMOGRANATE SEEDS

Chicken pieces rubbed with whole spices, pomegranate seeds and hung yoghurt, flame grilled in a Tandoor

MINI VEGETABLE SAMOSAS (V)

Pint sized Crispy pastry triangles with a gently spiced Potato and pea filling served with Mint Raita.

PESHAWARI LAMB SEEKH KEBAB

Minced lamb flavoured with exotic spices hand pressed onto the skewer and cooked in the tandoor

STAR ANISE CHICKEN TIKKA

Tender pieces of chicken marinated in traditional spices and smoke roasted in the Tandoor

CAULIFLOWER PAKORA POPS (V)

Cauliflower florets served as fritters with a Sweet and sour dipping sauce

AMRITSARI FISH FRY

A spiced batter fried fish originating from the streets of Amritsar served with lemon slices and green chutney

CORN & RED ONION FRITTERS (V)

Crispy corn, coriander & red onion fritters served with a Mango Chutney dip

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SPICE ROOM BUTTER CHICKEN

Tender pieces of boneless chicken marinated overnight and cooked in the tandoori oven, then smothered in a creamy tomato flavoured sauce

LAMB ROGAN JOSH

A traditional North Indian diced lamb curry with Kashmiri red chillies and garam masala

BLACK LENTIL DAL BUKHARA (V)

A rich, creamy black lentil Dal slow cooked overnight with tomato puree, butter and cream.

TANDOORI CHICKEN KHURCHAN

Med Spiced chicken tandoori strips slow cooked with capsicum, onion, tomato and Red chillies with hints of ghee and garam masala

BEEF VINDALOO

A spicy dish from the exotic beaches of Goa made using a unique blend of hot, aromatic spices and vinegar to give it a distinctive flavour

GOAN FISH CURRY

Fish cooked in traditional Goan style with coconut and exotic spices

PALAK PANEER (V)

A perfect blend of spinach & homemade Indian cheese in a mild sauce

ALL MAINS ARE SERVED WITH BASMATI STEAMED RICE AND A NAAN BASKET TO SHARE

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KESARI PHIRNEE Saffron Infused terracotta pot set rice pudding garnished with Pistachio and almond flakes

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WINE CHOICES The Spice Room Sauvignon Blanc, Shiraz or Sparkling Wine

BEER CHOICES Crown Lager or Kingfisher Beer