

WHITE WINES

	Glass	Bottle
SPARKLING		
Henkell Trocken Dry-Sec Sparkling Piccolo 200mL		\$12.00
SAUVIGNON BLANC		
Lindeman's Bin 95 Sauvignon Blanc	\$7.00	\$28.00
SEMILLON SAUVIGNON BLANC		
Evans and Tate Classic SSB	\$8.00	\$28.00
Madfish SSB	\$8.00	\$28.00
CHARDONNAY		
Jacobs Creek Classic Chardonnay	\$7.00	\$25.00
RIESLING		
Wolf Blass Eaglehawk Riesling	\$7.00	\$25.00
RED WINES		
CABERNET MERLOT		
Evans & Tate Classic Margaret River Cabernet Merlot	\$9.00	\$30.00
Madfish Premium Red	\$9.00	\$30.00
PINOT NOIR		
Jacob's Creek Classic Pinot Noir	\$7.00	\$25.00
CABERNET SAUVIGNON		
Wolf Blass Eaglehawk Cabernet Sauvignon	\$7.00	\$25.00
McGuigan Black Label Cabernet Sauvignon	\$7.00	\$25.00
SHIRAZ		
George Wyndham Bin 555 Shiraz	\$7.00	\$25.00
Jacob's Creek Classic Shiraz	\$7.00	\$25.00

BEERS	Glass	Bottle
Asahi Super Dry (Japan)		\$8.00
Corona (Mexico)		\$8.00
Cascade Premium Light (Australia)		\$8.00
Kingfisher (India)		\$8.00
Little Creatures Pale Ale (Australia)		\$8.00
Stella Artois (Belgium)		\$8.00
Tiger (Singapore)		\$8.00

SPIRITS - 30 ML

Johnnie Walker Red label	\$7.00
Johnnie Walker Black label	\$7.00
Jack Daniel's	\$7.00
Chivas Regal	\$7.00
Bacardi	\$7.00
Wild Turkey	\$7.00
Gordon's Gin	\$7.00
Absolut Vodka	\$7.00

SOFT DRINKS & JUICES

Soft Drinks

Coke, Diet Coke, Sprite, Fanta, Solo	\$4.00
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Juices

Apple, Pineapple, Orange	\$4.00
Tonic Water, Soda Water, Dry Ginger Ale	\$4.00
Lemon Lime and Bitters	\$5.00
Mango Lassi, Sweet Lassi, Salted Jeera Lassi	\$5.00
750 ml Bottle Mineral Water	\$5.00
750 ml Bottle Sparkling Mineral Water	\$5.00



BANQUETS

(All Banquets served with Pappadums, Chutney, Rice, Garlic & Plain Naan, Salad and Raita)



Veg Banquet (Minimum order four)

\$30 per guest

Entree: Onion Bhaji, Veg Samosa and Paneer Tikka Shashlik.
Mains: Dal Makhani, Paneer Laziz, Mixed Veg Curry and Malai Kofta.

Non - Veg Banquet (Minimum order four)

\$40 per guest

Entree: Meat Samosa, Chicken Tikka and Lamb Seekh Kebab.
Mains: Butter Chicken, Lamb Rogan Josh, Beef Vindaloo and Mixed Veg Curry.

2 Spice Guru Banquet (Minimum order four)

\$45 per guest

Entree: Lamb chops, Chicken Tikka and Lamb Seekh Kebab.
Mains: Chicken Tikka Masala, Butter Chicken, Lamb Rogan Josh and Beef Vindaloo.

Couple Dinner (Discount vouchers not applicable)

\$60.00

Entree: Onion bhaji, Samosa - Veg or Meat.
2 Main Curries from: Chicken/Lamb/Beef/Goat/Vegetable/
with one Large Rice, Plain Naan or Garlic Naan, Raita and Pappadum.

TASTING PLATTERS (for two)

Veg Tasting Platter (for two)

\$22.00

Two pcs each of - Veg samosa, veg pakora, paneer tikka shashlik and onion bhaji.

Mix Sizzling Platter (for two)

\$25.00

Two pcs each of - Onion bhaji, veg samosa, chicken tikka, lamb seekh kebab, served in sizzling plate.

2 Spice Guru Sizzling Platter (for two)

\$30.00

Two pcs each of - Lamb chops, chicken tikka, lamb seekh kebab & fish amritsari

ENTREE Veg and Non Veg

Steam Momo (Veg or Chicken) (6 pcs)

\$12.00

Traditional Nepalese dumpling of (minced chicken / vegetable) with garlic, coriander, onion and Nepalese spices, steamed and served with authentic Nepalese chutney.

Chilli Momo (Veg or Chicken) (6 pcs)

\$12.00

Traditional Nepalese dumpling of (minced chicken/vegetable) sauted with onion, capsicum, tomato, chilli sauce and soya sauce.

Vegetable Kebab (4 pcs) GF

\$12.00

Spiced mince vegetable patty crumbed and deep fried served with mint sauce.

Veg. Samosa (2 pcs)

\$8.00

Triangular home-made shaped pastry filled with potatoes and peas.

Meat Samosa (2 pcs)

\$10.00

Triangular home-made shaped pastry filled with lamb mince.

Onion Bhaji (4 pcs) GF

\$10.00

Crispy sliced onion mixed with chickpeas flour and coriander seed, chilly flakes and spices.

Mixed Veg Pakora (6 pcs) GF

\$10.00

Combination of potato, cauliflower, onion, eggplant battered in spicy gram flour and deep fried.

Paneer Tikka Shashlik GF (4 pcs)

\$14.00

Marinated cottage cheese with capsicum & onion. Roasted in tandoor.

Paneer Chilli Milli GF

\$14.00

Cottage cheese stir fried with capsicum, onion and spicy tangy sauce.

Chilli Chicken (Med - Hot)		\$16.00
Boneless chicken fillets marinated with ginger and garlic paste sauteed with green chilli, onion and capsicum served med to hot.		
Chicken Tikka GF	(4 pcs)	\$15.00
Boneless chicken fillets marinate over night with yoghurt and ground spices cooked in charcoal tandoor.	(6 pcs)	\$21.00
Chicken 65 GF	(6 pcs)	\$14.00
Boneless chicken fillets marinate in vinegar, ginger, garlic, crushed pepper with spicy battered and deep fry.		
Tandoori Chicken GF	Half	\$13.00
Chicken marinated with ginger, garlic, lime juice and chefs special masala roast in charcoal tandoor.	Full	\$22.00
Lamb Chops GF	(4 pcs)	\$20.00
Marinated lamb chops in selected spices roasted in the tandoor.	(6 pcs)	\$30.00
This is a very popular dish.		
Lamb Seek Kebab GF	(4 pcs)	\$15.00
Freshly lamb mince flavoured with ginger, garlic, garam masala & cooked in tandoor.		

SEAFOOD ENTREE

Fish Amritsari GF	(4 pcs)	\$15.00
Boneless fish pieces marinated in lime juice, ginger, garlic and spices coated in batter and deep fried.		
Golden Fried King Prawns GF	(6 pcs)	\$16.00
Jumbo prawns marinated in spicy batter deep fry till golden.		
Chilli Garlic Prawns	(6 pcs)	\$16.00
Prawns stir fry with chilli garlic sauce, crushed pepper, capsicum and onion.		



2 SPICE GURU HOUSE SPECIALITY



Goat Curry (Med-Hot) GF		\$22.00
Goat on bone cooked with chefs special masala.		
Goat Vindaloo (Hot) GF		\$22.00
Goat on bone cooked with chefs special vindaloo sauce.		
Lamb Rajasthani (Mild) GF		\$22.00
Diced lamb prepared in rice cashew and tomato gravy, cream and simmered over slow fire, mouth-watering dish.		
Prawn Malai (Mild) GF		\$25.00
Creamy mild prawns cooked in cashew nuts sauce flavoured of cardamom.		
Lamb Bhuna (Med-Hot) GF		\$22.00
Tender pieces of lamb toasted with fresh ginger, garlic, tomato, onion with a touch of chefs special masala.		
Chicken Bhuna (Med-Hot) GF		\$21.00
Tender pieces of chicken toasted with fresh ginger, garlic, tomato, onion with a touch of chefs special masala.		

CHICKEN MAIN COURSE

Butter Chicken (Mild) GF		\$21.00
Charcoal roasted boneless chicken slowly cooked in tomato cream and cashew nuts based silky sauce.		
Chicken Tikka Masala (Med-Hot) GF		\$21.00
All time famous charcoal roasted chicken cooked with capsicum, onion & masala sauce.		
Chicken Rogan Josh (Med-Hot) GF		\$21.00
Succulent boneless chicken cooked in fresh onion, tomato and chefs special masala.		

Chicken Korma (Mild) GF	\$21.00
Creamy mild boneless chicken cooked in cashew nuts sauce flavoured of cardamom.	
Mango Chicken (Mild) GF	\$21.00
Creamy mild boneless chicken cooked in cashew nuts and mango sauce flavoured of cardamom.	
Chicken Jalfrezi (Med-Hot) GF	\$21.00
Succulent chicken cooked in fenugreek leaf, julian capsicum, onion, tomato, carrot and spicy masala sauce.	
Chicken Saagwala (Med) GF	\$21.00
Spinach & Chicken curry cooked slowly with tomato, onion and garam masala.	
Chicken Lababdar (Mild -Med) GF	\$21.00
Mughlai style chicken cooked in thick tomato , onion, cashew sauce and cream.	
Chicken Madras (Med-Hot) GF	\$21.00
Traditional south Indian curry flavoured with coconut, mustard seed and curry leaf.	
Chicken Vindaloo (Hot) GF	\$21.00
Hot chicken curry cooked with vinegar and hot spices.	
Chicken Chattinadu (Med-Hot) GF	\$21.00
Traditional south Indian curry flavoured with crushed black pepper, curry leaf and coconut cream.	

LAMB MAIN COURSE

Lamb Rogan Josh (Med) GF	\$22.00
Traditional lamb curry cooked with our own ground spices, tomato & onion sauce.	
Lamb Madras (Med-Hot) GF	\$22.00
South Indian curry lamb flavoured with coconut and mustard seed curry leaf.	
Kadhai Lamb (Med-Hot) GF	\$22.00
Tender lamb cubes cooked with capsicum, onion, crushed chilli, coriander seeds and thick tomato and onion gravy.	
Lamb Korma (Mild) GF	\$22.00
Creamy lamb slowly cooked with cashew nuts sauce flavoured of cardamom.	
Mango Lamb (Mild) GF	\$22.00
Creamy lamb slowly cooked with cashew nuts and mango sauce flavoured of cardamom.	
Lamb Saagwala (Med) GF	\$22.00
Spinach & lamb curry cooked slowly with tomato, onion and garam masala.	
Lamb Jalfrezi (Med -Hot) GF	\$22.00
Tender lamb cooked in fenugreek leaf, julian capsicum, onion, tomato, carrot and spicy masala sauce.	
Lamb Vindaloo (Hot) GF	\$22.00
Hot lamb curry cooked with vinegar and hot spices.	

BEEF MAIN COURSE

Beef Rogan Josh (Med) GF	\$22.00
Traditional beef curry cooked with our own ground spices, tomato and onion sauce.	
Beef Kadhai (Med-Hot) GF	\$22.00
Tender beef cubes cooked with capsicum, onion, crushed chilli, coriander seeds, thick tomato and onion gravy.	
Beef Saagwala (Med) GF	\$22.00
Spinach & beef curry cooked slow with tomato onion and garam masala.	
Beef Korma (Mild) GF	\$22.00
Creamy mild beef cooked with cashew nuts sauce and cardamom.	
Mango Beef (Mild) GF	\$22.00
Creamy mild beef cooked with cashew nuts, mango sauce and cardamom.	
Beef Madras (Med-Hot) GF	\$22.00
South Indian beef curry flavoured with coconut, mustard seed and curry leaf.	
Beef Vindaloo (Hot) GF	\$22.00
Hot beef curry cooked with vinegar and hot spices.	

SEAFOOD MAIN COURSE

Fish Malabari (Med-Hot) GF Malabari style fish curry cooked with mustard seed, curry leaf & coconut cream.	\$23.00
Kadhai Fish (Med-Hot) GF Fish with capsicum, garlic, crushed chilli and coriander seeds cooked with tomato and onion sauce.	\$23.00
Prawn Malabari (Med-Hot) GF Malabari style prawn cooked with mustard seed, curry leaf and coconut cream.	\$25.00
Kadhai Prawn (Med- Hot) GF Prawn with capsicum, garlic and onion cooked with tomato & onion gravy.	\$25.00
Prawn Vindaloo (Hot) GF Hot prawn curry cooked with vinegar and hot spices.	\$25.00

VEGETARIAN MAIN COURSE

Mixed Vegetable Curry (Med) GF Combination of mix vegetable cooked in tomato and onion gravy.	\$16.00
Malai Kofta (Mild) GF Delicious cottage cheese dumpling cooked in rich cashew nut and mild creamy sauce.	\$17.00
Vegetable Korma (Mild) GF Mixed veg cooked in rich cashew nut, onion and mild creamy sauce.	\$17.00
Mattar Paneer (Med/Mild) GF Cottage cheese with peas, slowly cooked in cashew nut and masala sauce.	\$18.00
Aloo Gobi (Med) GF Cauliflower & potato cooked in fresh onion and tomato sauces.	\$16.00
Aloo Baingan (Eggplant & Potato) (Med) GF Eggplant with potato cooked in tomato & onion masala sauce.	\$16.00
Kadhai Paneer (Med) GF Cottage cheese with capsicum, onion, crushed chilly, coriander seeds cooked with tomato and onion gravy.	\$18.00
Palak Paneer (Med/Mild) GF Cottage cheese with spinach slowly cooked in tomato, onion sauce, butter & cream.	\$18.00
Paneer Makhani (Med/Mild) GF Cottage cheese slowly cooked with in rich tomato, cashew nuts, butter and cream.	\$18.00
Paneer Laziz (Med) GF Cottage cheese cooked with tomato, onion, cashew nuts, butter and cream.	\$18.00
Chana Masala (Med-Hot) GF Chick peas cooked with tomatoes, onion and spices.	\$16.00
Dall Makhani (Med) GF Black lentil and kidney beans slowly cooked with tomato, chilli, butter and cream.	\$16.00
Dall Tadka (Med) GF Healthy Yellow lentils tempered with cumin seed cooked in fresh tomato and onion.	\$16.00
Saag Aloo (Med) GF Potato with spinach slowly cooked in tomato, onion sauce, butter and cream.	\$16.00
Bombay Potato (Med) GF Potato cooked in curry leaves, mustard seed, and tangy masala sauce.	\$16.00

HYDERABADI BIRVANI GF

Chicken /Lamb /Goat	\$20.00
Prawn	\$22.00
Vegetable (Hyderabadi style basmati steam biryani rice cooked with choice of chicken / meat/ veg. served with raita)	\$16.00

RICE AND PULAO GF

Basmati Rice (Plain)	\$5.00
Biryani Rice -Flavoured of whole spices and mint.	\$6.00
Lemon Rice -Stir fried rice with lemon, onion, tomato and curry leafs.	\$6.50
Peas Pulao -Rice stir fry with peas, cumin and spices.	\$6.50
Kashmiri Pulao -Rice stir fry mixed with fruits and dry nuts.	\$7.00

TANDOORI NAAN BREAD

Roti - Whole meal flour bread.	\$3.00
Plain Naan	\$3.50
Garlic Naan	\$4.00
Butter Naan	\$4.00
Paratha - Flaky wholemeal bread	\$4.00
Cheese Naan	\$5.00
Paneer Paratha	\$5.00
Bread stuffed with mild spiced cottage cheese.	
Potato Naan	\$5.00
Freshly baked leavened bread filled with lightly spiced mashed potato.	
Chilli Garlic Cheese Naan	\$6.00
Bread stuffed with green chilli. cheese and topped with garlic.	
Kashmiri Naan	\$5.00
Stuffed white bread filled with dried fruits, glazed cherries and coconut	
Keema Naan -Stuffed with lamb mince.	\$5.00
Mixed Bread Basket	\$16.00
Each Bread - Garlic Naan, Plain Naan, Keema Naan and Cheese Naan served with raita.	

KIDS MEAL

Kids Meal (Mild) (Half Curry & Half Rice) -Chicken/ Beef/ Lamb/ Veg with flavour of mango/korma	\$15.00
Kids Meal Chips	\$6.00

CONDIMENTS AND SIDES

Kuchumber Salad (Mixture of cucumber, carrot, onion and tomato)	\$5.00								
Pappadums Basket - with mint chutney.	<table> <tr> <td>\$2.00</td> <td>\$3.00</td> <td>\$4.00</td> <td>\$5.00</td> </tr> <tr> <td>(4 pcs)</td> <td>(6 pcs)</td> <td>(8 pcs)</td> <td>(10 pcs)</td> </tr> </table>	\$2.00	\$3.00	\$4.00	\$5.00	(4 pcs)	(6 pcs)	(8 pcs)	(10 pcs)
\$2.00	\$3.00	\$4.00	\$5.00						
(4 pcs)	(6 pcs)	(8 pcs)	(10 pcs)						
Raita / Plain Yogurt	\$4.00								
Mint or Tamarind Chutney	\$2.50								
Mango Chutney	\$2.50								
Mix Pickle	\$2.50								
Gulab Jamun (2pcs)/ Mango Kulfi GF/ Pista Kulfi GF	\$4.00								
Indian Masala Tea -Flavoured of cardamom, cinnamon and ginger	\$4.00								

(Note: Dear customer the authentic Indian food recipe may contain traces of nuts, diary and other ingredients. Any food allergies, please advise the attending staff before placing the order.
All dishes are MSG free (Monosodium Glutamate) except chilli chicken and can be made mild, X-milder, hot & extra hot and gluten free on request)