

Main Courses

- Beef burger* lettuce , tomato ,onion ,cheese and mayo served with chips 16
- Open Minced lamb sandwich* minced lamb with Indian herbs and spices ,cucumber , onion, tomato with chef's dressing and chips. 16
- Tandoori chicken wrap* chicken tikka served with onion ,capsicum ,tomato and mint dressing served with chips 18
- Tandoori chicken salad* chicken tikka with lettuce , onion , capsicum , tomato and mint dressing 16
- Spinach salad* spinach ,red onion, fetta cheese , tomato , pine nuts, grated parmesan cheese and balsamic dressing 15
- Beer battered Fish* beer battered snapper served with salad and chips 16
- Veg fritters salad* lentil battered fritters served on garden salad 16
- Lamb Cutlets* served with potato mash and salad 26
- Cajun Chicken* served with rice , salad and mint yoghurt 22

Indian Main Courses

- Butter Chicken* , Buddha bar's signature dish. 24
Chicken marinated in spices and yoghurt, mild chilli, tomato, garam masala, fenugreek leaves and topped with finely cut coriander.
- Chicken Rogan Josh* 24
Typical Punjabi style chicken cooked with selected aromatic herbs
- Lamb Korma* 24
Lamb marinated in yoghurt and slowly cooked in exotic Indian spices finished with cream and cashews.
- Lamb Palak* 24
Tender lamb cooked in an English spinach puree along with ginger and selected Indian spices.
- Beef malabari* 24
From the Malabar coast of India a slow cooked chunky beef curry cooked with potato and fresh coconut milk and coconut oil.
- Beef Vindaloo* 24
Marinated tender cuts of beef carefully cooked with onion and a tomato based sauce with a blend of hot Indian spices.

Beef Madrasí	24
<i>Chunks of Beef cooked in traditional Madrasí style, tempered with mustard, red chilli and curry leaves.</i>	
Goat Vindaloo	26
<i>Marinated tender cuts of Goat on the bone carefully cooked with onion and a tomato based sauce with a blend of hot Indian spices.</i>	

Vegetarian Main Courses

Vegetable Korma	19
<i>Mixed vegetables cooked with cashewnut gravy ,dried fenugreek leaves and spices</i>	
Chana Masala	18
<i>A traditional North Indian dish comprising of Capsicum, chick peas, onion ,ginger and garlic cooked slowly in a tomato based sauce with indian spices.</i>	
Dhal Kerala	15
<i>Red Lentils tempered with fenugreek, mustard, red chilli and curry leaves.</i>	
Brinjal Bhaji	19
<i>Smoky eggplant cooked in an onion and tomato gravy Maharashtra style. Ideal with Naan bread.</i>	

Sides

<i>Basmati rice/ Lemon rice/ coconut rice</i>	5.5
<i>Garlic /plain / butter naan</i>	5.5
<i>Raita</i>	3
<i>Mint Yoghurt</i>	3
<i>Papaddums with raita & mango chutney</i>	6.5
<i>Sweet mango chutney</i>	3.5
<i>Mixed pickle</i>	3.5

Desserts

<i>Gulab Jamun With vanilla ice cream</i>	8
<i>Rasmalai served with chocolate ice cream</i>	8
<i>Rice Pudding served with ice cream</i>	10
<i>Death by triple chocolate brownie with chocolate ice cream finished with icing sugar</i>	12
<i>Sticky date pudding with butter scotch Sauce And vanilla ice cream</i>	12

Choose any curry from our lunch menu as a small meal with rice and Papaddums served in a plate for \$ 11.95

Allergy Information :

Our dishes may contain dairy products and nuts or some other food allergy ingredients according to dietary requirements . So the customers are advised to ask our wait staff to confirm with the chefs so that we can make sure we provide you the right food.

Note:

- No separate billing Please.*
- Credit cards will attract 1.5 % surcharge ,15 % service charges apply on Public Holidays*
- No discount voucher or card is valid with \$ 11.95 curries . Members of the same party are requested to inform us and sit on a separate table if they like a discount voucher or card to be honoured .*