

MENU DINE IN

TAKEAWAY 15% OFF

ENTREES NON-VEG

Tandoori Chicken, Half 15.90, Full \$24.90

Tender Chicken Marinated in Traditional Spices; Paprika & Yoghurt Slowly Roasted.
It Is a Good Source of Vitamin K And Protein Served with Mint Sauce.

Chicken Tikka 4pcs-\$14.00,8pcs \$19.90

Boneless Thigh Pieces Marinated in Ginger, Garlic, Lemon Curd and Roasted In
Clay Oven Served with Mint Sauce.

Garlic Chicken Tikka-4pcs \$14.00,8pcs\$19.90

Boneless Thigh Pieces Marinated and Roasted in Clay Oven & Garlic Flavored
Served With Mint Sauce.

Afghani Chicken-4pcs- \$14.00,8pcs \$19.90

Tender Pieces of Chicken Marinated in Cream and Cashews. Love Punjab Special Sauce And
Roasted Over Charcoal Served with Mint Sauce.

Tandoori Plater for Two-8pcs (non-Veg) \$25

Chicken Tikka, Afghani Chicken, Lamb Seek Kebab, Fish Tikka.
Served With Mint Sauce and Salad.

Chicken sixty-five-\$19.90

Chicken Dish Originating from South India, Punchy Flavors of Curry Leaves,
Ginger, Garlic, Chilies, And Mustard Seeds.

Chilly Chicken-Dry-\$18.50

Diced Chicken Deep Fried with Corn flour And Cooked With
Garlic Fresh Capsicum, Onion, And Black Bean Sauce.

Chicken Lollipops-8pcs \$17.90

Specially Cut Chicken Wings Cooked In
Chef's Special Homemade Sauce.

Lamb Seek Kebab--8pcs \$20.90

Marinated Lamb Mince, Coriander, Lemon Leaf and Some Mild Spices
Cooked To Skewers to Tingle Our Taste Buds Serve with Mint Sauce.

Tandoori Prawns-10 Pcs \$20.90

Big Juicy Prawns Marinated in Tandoori Paste, Roasted In Tandoor
Serve with Mint Sauce.

Garlic Prawns-10 Pcs \$20.90

Big Juicy Prawns Tossed in Garlic; Cream Flavored with Parsley
Serve With Mint Sauce.

Tandoori Fish Tikka-8 Pcs \$20.90

Fish Cubes Marinated and Roasted on Charcoal
Serve With Mint Sauce

ENTREES -VEG

Samosa 2pc-\$7.0

Spiced Potatoes and Pea Stuffed Pastry
Serve With a Piquant Tamarind Sauce.

Onion Bhaji-\$10

Sliced Onion Dipped In Chickpea Batter Deep Fried
Serve With Tomato Sauce.

Paneer Pakora (8pcs)-\$16.90

Cubes Of Fresh Homemade Cottage Cheese Coat With Gram Flour Batter
Deep Fried Served With Tamarind Sauce.

Chilli Cheese Dry-\$18.50

Homemade Pan-Fried Cottage Cheese Cooked with Onion, Capsicum, Garlic, And Corn Flour And Soy Sauce

Veg Manchurian-dry or Gravy-\$18.50

Dumplings Of Various Vegetables In Indo Chines Batter And Tossed Manchurian Sauce and soya sauce.

Honey-Cauli-\$18.50

Cauliflower Cooked In Honey With Thai Sweet Chilli And Salt And Peeper

Chili Potatoes-\$16.90

Deep Fried Potatoes Toasted In Soya Sauce, Sweet Chilli Sauce, Vinegar, Onions Garlic And Garnish With Sesame Seeds

Paneer Tikka (8pcs)-\$18.90

Cubes Of Cottage Cheese (Paneer)Marinated In Yogurt And Spices And Roasted in Tandoor (clay oven)

Paneer sixty-five-\$18.50

Punchy Flavours Of Curry Leaves, Ginger, Garlic, Chillies And Mustard Seeds Cooked With Spicy Cottage Cheese Cubes

Soya Chap 8pcs-\$18.90

Soya Chap Cubes Roasted In Clay Oven With Choice-Tandoori, Malai Or Afgani Serve With Mint Sauce

Veg Plater-\$20.90

2pce Paneer Tikka, 2pce soya champ, Onion Bhaji, 2pce, cocktail Tikki Serve With Tamarind Sauce

MAINS NON-VEG

Serve with plain basmati rice

Butter Chicken Kiwi Style, -reg \$17.50, large \$22.50

“Mouth-Watering World-Famous Dish. Boneless clay Oven Cooked Chicken with Simmered in Authentic Tomato-Based Gravy.

Mango Chicken--reg \$17.50 large \$22.50

Awaken Your Taste Buds! Meat Cooked in Delicious Mango Flavored Creamy and Lightly Spiced Sauce. It Is Just Delicious.

Methi -Chicken--reg \$17.50, large \$22.50

Cooked With a Unique Recipe by Our Great Head Chef. Fenugreek Leaves, Coriander Mixed in Onion Gravy, Cream &love Punjab Special Spices.

Chicken Butter Masala--reg \$17.50, large \$22.50

Marinated Tandoori Chicken Finished in Butter, Cream Onion &Tomato Gravy with Kasturi Fenugreek Leaves & Other Spices

Chicken Tikka Masala--reg \$17.50, large \$22.50

Chicken Tikka Cooked in Thick Tomato Gravy, With Plenty Of ‘Oomph’ In It.

Chicken Taka Tak--reg \$17.50, large \$22.50

Chicken Roasted in Tandoor and Cooked with Fresh Capsicums, Onions, Ginger- Garlic And Tomato Based Gravy.

Chili Chicken- gravy-reg \$18.50 large \$23.50

Diced Chicken Deep Fried with Corn flour And Cooked with Garlic Fresh Capsicum, Onion and Black Bean sauce.

Do Piazza- Chicken-reg \$17.50 large \$22.50

Boneless Meat Cooked in Onion Based Thick Gravy, with Onion, Capsicum And Spices

Jalfrezi-Chicken-reg \$17.50 large \$22.50

Good Mixture of Protein and Vitamins, Boneless Meat Cooked with Fresh Vegetables And Sweet & Sour Cream.

Kadhai-Chicken or Lamb-reg \$17.50/18.50 Large \$22.50/23.50

Low-Calorie Boneless Meat Cooked with Love Punjab's Special Authentic Indian spices.

Chicken or Lamb Curry-reg \$17.50/18.50 Large \$22.50/23.50

Boneless diced meat Cooked in Basic Gravy with Garlic, Ginger, Onion, Tomato and onion gravy.

Korma-Chicken/Lamb-reg \$17.50/18.50 large \$22.50/23.50

Boneless Meat Cooked with Mouth-Watering Rich Gravy Made from Onion, Cashew Nut Paste Finished With cardamom Powder and Very Mild Spices.

Madras-Chicken/Lamb- reg \$17.50/18.50 large \$22.50/23.50

It Originates in The South of India and Gets Its Name from The City of Madras Now Known as Chennai Meat Cooked with Coconut Cream & Spices.

Saag Wala-Chicken/Lamb-reg \$17.50/18.50 large \$22.50/23.50

A Delightful Combination of Meat Cooked in Spinach, Mustard Leaf and Mixture of Our Own Herbs and Spices.

Vindaloo- Chicken/Lamb- reg \$17.50/18.50 large \$22.50/23.50

Red Hot Curry of Goa Choice of Hot or Extra Hot. Meat Cooked in Onion Tomato based Gravy, Ginger Garlic with Garam Masala Paste (Hot Spicy Paste).

Lamb Rogan Josh--reg \$18.50 large \$23.50

Boneless Meat Cooked in Classic Kashmiri Style with Tomatoes, Onions, Garlic, Herbs and Spices.

Goat Curry-reg \$18.50 large \$23.50

North Indian Favorite Meat Dish Diced Boned Goat Meat Slow Cooked with An Exotic Blend of Indian Herbs & Spices with One Of Our Special Gravy

King Prawn Masala-\$20.90

Prawn Cooked in Fresh Onions, Capsicum and Special Spices In A Creamy Tomato Sauce.

Goan Fish Curry-\$20.90

Classic Recipe Uses Our Special Goan Paste Which Has a Blend of Coriander, Coconut, Ginger, And Cumin Seed.

MAIN-VEG

Serve with plain basmati rice

Methi Paneer-reg \$16.50 large \$21.50

Chef's Special Ingredients Cooked with Cottage Cheese (Paneer).

fenugreek Leaves Are Strongly Aromatic and Flavorful.

Shahi Paneer-reg \$16.50 large \$21.50

Cottage Cheese Simmered in Ethnic hick Kashmiri (Cashews)Gravy.

Best With Butter Naan or Steamed Rice.

Kadhai Paneer-reg \$16.50 large \$21.50

Cottages Cheese (Paneer)Cooked with Fresh Capsicum,

Onion Gravy and Spices.

Matar Paneer-reg \$16.50 large \$21.50

A Famous Punjabi Dish. Peas And Cottage Cheese (Paneer)Cooked Together

in Subtly Spiced Gravy

Paneer Butter Masala-reg \$16.50 large \$21.50

Fresh Tender Pieces of Paneer (Cottage Cheese) Cooked in A Creamy Onion

And Tomato and cashews Gravy with Special Roasted Spices.

Palak-Paneer-reg \$16.50 large \$21.50

Rich Creamy Curry Where Cottage Cheese (Paneer)Or Are Cooked in

Tomato Spinach Based Gravy and Spices.

Paneer Taka Tak-reg \$16.50 large \$21.50

Homemade Cottage Cheese (Paneer) Cooked with Fresh Capsicums, Onions, Ginger- Garlic and Tomato

Gravy.

Malai Kofta -reg \$16.50 large \$21.50

Homemade Cottage Cheese, Potatoes and Spices Mixed and Then Finished in Hot Oil and Served with A Creamy Gravy Made of Crushed Cashews and Spices

Dal Makhani-reg \$16.50 large \$21.50

Mixed Lentils Simmered Overnight on A Low Flame, Finished with Fresh Herbs.

Channa Masala-reg \$16.50 large \$21.50

Chickpeas Cooked with Onions, Tomato Base with Ginger, Garlic and Lightly Spiced

Sarson Ka Saag- with 2x Makki roti and lassi-reg \$20.00

Green Leafy Veg & Spinach Finished W/ Cream & Butter and herbs.

Soya Champ Masala-reg \$16.50 large \$21.50

Soya Champ Cooked in Cashew-Based Gravy with spices.is.

Chili Cheese Grevy-\$18.50

Homemade Pan-Fried Cottage Cheese Cooked with Onion, Capsicum, Garlic, And Corn Flour and Soy Sauce

INDO CHINES

VEG MANCHOORIAN DRY OR GREVY-\$18.50

Various Vegetables in Indo Chinese Batter and tossed in Manchurian Sauce

CHILLI CHICKEN DRY OR GREVY-\$18.50

Chicken cooked with onion, and capsicum in soy sauce.

CHEESE CHILLI

Cottage Cheese cooked with onion and capsicum in soy sauce

HONEY CAULY-\$18.50

Florets of cauliflower marinated with; honey & Spices cooked in sweet chili sauce

CHICKEN NOODLES-\$18.50

VEG HAKA NOODLES-\$18.50

CHICKEN LOLLY POPS 8PCS-\$18.50

SOUTH INDIAN

Dosa Better Made from urid daal, plain rice, chana daal and baked on hot plate served with Sambar, sambar is made of mix veg and lentils with spices and coconut chutney

Plain Dosa-\$12

Served With Sambar and coconut Chutney

Masala Dosa-\$15

Served With Sambar and coconut Chutney

Paneer Dosa-\$17

Served With Sambar and coconut Chutney

Extra Sambar-or coconut chutney-\$4.00

NAAN BREAD

(Tandoori Art) All Naan Breads and rotis Have Gluten)
Made From Plain Flour and Topped with Butter

Roti Tandoori-\$3.00

A traditional and tasty north Indian roti made with wheat flour using tandoor (clay oven) where flat bread is pasted to the sides till it is cooked. Topped With Butter or Ask Without Butter.

Amritsari Naan-\$5.00

Made From Plain Flour in Layers and Topped with Butter.

Garlic Naan-\$4.00

Made With a Plain Flour Hint of Garlic.

Cheese Naan-\$6.00

Made From Plain Flour Stuffed with Grated Cheese.

Cheese & Garlic Naan-\$6.00

Made From Plain Flour Stuffed with Grated Cheese and Hint of Garlic.

Kashmiri Naan-\$7.00

Made From Plain Flour Topped with Chopped Nuts, Apple, and Dry Fruits.

Onion Kulcha-\$7.00

Made From Plain Flour Stuffed with Onions and Light Spices.

Keema Naan-\$7.00

Made From Plain Flour Stuffed with Lamb Mince.

Chili Naan-\$6.00

Maid From Plain Flour Stuffed with Green Chilis

Chili Cheese Naan-\$7.00

Maid From Plain Flour Stuffed with Chili and Cheese

AMRITSARI KULCHAS

Kulcha is a Leavened standard flour stuffed flatbread bake in clay oven.

Amritsari aloo Kulcha-\$13

flatbread stuffed with mashed potatoes, spices and herbs baked in clay oven
served with chana masala and chutney.

Love Punjab Special Onion Kulcha -\$13

flatbread stuffed with fine chopped onions, spices and herbs baked in clay oven
served with chana masala and chutney

Mince and Cheese Kulcha-\$20

flatbread stuffed with minced lamb, grated cheese, spices and herbs baked in clay oven
served with chana masala and chutney.

Top ups; veg kulcha \$7-non veg kulcha \$10-Chana Masala \$5-yoghurt \$4-Chutney \$2

PARATHAS

Parathas are Indian breakfast wheat flour stuffed flatbread baked on hot plate.

Aloo Prathas-\$10

flatbread with stuffed mashed potatoes baked on hot plate from whole wheat flour and
Indian spices and herbs. served with Yoghurt and chutney

Gobi Paratha-\$10

flatbread stuffed with grated cauli flower bake from whole wheat flour and
Indian spices and herbs. served with Yoghurt and chutney

Paneer Paratha-\$10

flatbread stuffed with cottage cheese bake from whole wheat flour and
Indian spices and herbs. served with Yoghurt and chutney

Mooli Paratha-\$10

flatbread stuffed with grated radish bake from whole wheat flour and Indian spices and herbs. served with Yoghurt and chutney

Mix Paratha-\$12

flatbread stuffed in mashed potatoes, fine chopped onions bake from whole wheat flour and Indian spices and herbs. served with Yoghurt and chutney

STREET FOOD

Chole Bhature;-2pce-\$12

(Extra Bhatura or Chole \$4)

fried flatbread served with chana masala (chickpeas), vinegar onion and chutney.

Aloo Tikki Chaat; -1pce \$7-2pce \$10

fried Potatoes Patty garnish with mint sauce, tamarind sauce, masala chickpeas and fine chopped onions.

Samosa Chaat; -1pce \$7-2pce \$10

fried Potatoes and peas stuffed Patty garnish with mint sauce, tamarind sauce, masala chickpeas and fine chopped onions.

Dahi Bhalla; -2pce \$7-3pce \$10

Deep Fried fritters made with lentils served with topping yoghurt, mint sauce, tamarind sauce, chopped potatoes with Indian spices.

Papdi Chaat; -Small \$7 Large\$10

Crispy fried papdi (Crackers) bake from standers flour topped with yoghurt, mint sauce, tamarind sauce and chopped potatoes with Indian spices.

Bhalla Papdi Chaat; -2ce Bhalla 5pce papadi \$10

deep fried fritters bake from lentils and crispy fried papdi (Crackers) bake from standers flour topped with yoghurt, mint sauce, tamarind sauce and chopped potatoes with Indian spices.

Pani Puri--5pce \$7 7pce \$10

Extra glass of water \$3

deep fried breaded hollow spherical shell baked from whole meal flour or semolina served with chopped potatoes, spicy or sweet water mix with Indian herbs and spices.

Dahi Puri-4pce \$8.00 6pce \$10

deep fried breaded hollow spherical shell baked from whole meal flour or semolina served with chopped potatoes garnish with yoghurt, mint sauce, tamarind sauce and bhujia or boondi..

BASMATI RICE DELICACIES

Veg Biryani-\$18.50 Family Pack \$50

Basmati rice specially cooked with vegetables and spices.

Chicken Biryani-\$18.50 Family Pack \$60

Basmati rice and Chicken cooked with spices and condiments in Biryani style.

Lamb Biryani-\$18.50 Family Pack \$60

Basmati rice and lamb cooked with spices and condiments in Biryani style.

Veg Plau or fried rice-\$14.50 Family Pack \$45

Chicken Plau or Fried Rice-\$16.50 Family Pack \$55

Egg Fried Rice-\$14.50 Family Pack \$45

Steamed Rice-\$3.0

KIDS MENU

Kids Butter Chicken-\$12
Butter Chicken Sauce Only-Small \$8 Regular \$13
Chicken Nuggets 6pcs-\$10
Chicken Nuggets with fries (6pcs nuggets and fries)-\$13
Fries-Small \$6 Large \$10
Fries Indian style serve with b chicken sauc\$10

DESERETS

Garam Gulab Jamun 2pcs \$6.00
Ras Malaie 2pcs \$6.00
Gajar Halwa \$6.00
Kulfi khoya mango or pista \$6.00
Falooda Kulfi \$10

SIDE DISHES

Plain Yoghurt \$6.00
Green Mix Salad \$10.00
Cucumber Raita \$8.00
Onion Salad \$9.00
Sirka Onion \$5.00
Poppadom's \$5.00
Mixed Pickle \$3.00
Mango Chutney \$4.00
Mint / Tamarind Chutney \$3.00
Fries \$7.00
Masala Fries \$10

LOVE PUNJAB THALI

Serve with
2x curries of the day raita, rice, chutney and Lacha Parantha
with choice of rasmalai or Gulab Jamun

\$20

TAKEAWAY COMBOS

ANY REGULAR \$20

ANY LARGE \$25

CURRY-REGULAR RICE-PLAIN BUTTER NAAN-DRINK
NO SEAFOOD AND GOAT

FAMILY COMBO \$60

3X ANY MAINS, 3X REG RICE, 3X PLAIN BUTTER NAAN
AND 1.5 LITRE SOFT DRINK NO S

All days

Saag with 2xMakki roti and lassi

\$20