



Banquet

- 2 people minimum

An exclusive pre-arranged three course culinary experience featuring a curated menu by our chef, offering a variety of appetizers, main course, rice, naan and delectable dessert platter.

\$59.9 per person

Beginnings

Samosa	\$12.9
A crispy, golden pastry filled with delectable blend of spiced potatoes and peas served with zesty tamarind chutney.	
Samosa Chaat	\$14.9
A famous street food made with scrambled samosa topped with chaat chutney.	
Papri Chaat	\$15.9
Popular Street food of India snack made with crispy fried dough wafers, served with potatoes, yogurt and various house made chutneys.	
Paneer Tikka - (GFO)	\$19.9
Succulent paneer cubes marinated in aromatic pesto and grilled to perfection.	
Chilli Paneer - (GFO)	\$19.9
Tender pieces of cottage cheese wok fried to perfection and tossed in a flavourful blend of garlic, ginger and a fiery assortment of bell peppeprs.	
Chicken Tikka - (GFO)	\$19.9
Tender chicken pieces marinated in aromatic spices and yogurt.	
Malai Tikka - (GFO)	\$19.9
Succulent boneless chicken pieces marinated in luscious mixture of cream, yogurt and a delicate blend of spices.	
Chicken 65 - (GFO)	\$20.9
Crispy and spicy bite sized chicken chunks, seasoned with secret blend of spices.	
Chilli Chicken - (GFO)	\$20.9
Tender pieces of chicken wok fried to perfection and tossed in a flavourful blend of garlic, ginger and a fiery assortment of bell peppers.	
Amritsari Fish - (GFO)	\$22.9
Mouth watering fried fish prepared with hand pounded spices and is a popular street food of Amritsar.	
Calamari & Chips	\$20.9
Golden fried rings of calamari, served alongside crispy salted potato chips.	
Oh Ya Non-Veg Platter for two (2)	\$30.9
Two pieces of Chicken Tikka, two pieces of Malai Tikka, Chilli Chicken and two pieces of Fish Amritsari.	

Main Attractions

CHICKEN

Butter Chicken - (GFO)	\$25.9
Chicken cooked in a creamy tomato based gravy, which is enriched with butter, cream and a blend of aromatic spices.	
Murg Saag Waala - (GFO)	\$25.9
Light, fragrant chicken simmered in a flavourful sauce with mustard leaves & spinach.	
Chicken Tikka Masala - (GFO)	\$25.9
Marinated chicken pieces cooked in a creamy and aromatic tomato based sauce, complimented by the delightful crunch of onions and bell peppers.	
Chicken Madras - (GFO/DFO)	\$25.9
Delectable curry enriched with house blend spices and a hint of coconut cream, making it a must try dish.	

BEEF

Beef Korma - (GFO/DFO)	\$26.9
Tender beef simmered in a lavish creamy sauce infused with fragrant spices and finely ground nuts.	
Beef Vindaloo - (GFO/DFO)	\$26.9
Robust zesty gravy with succulent beef simmered in vinegar and fragrant spices.	
Beef Jalfrezi - GFO/DFO)	\$26.9
Succulent pieces of beef wok-fried with a medley of colourful bell peppers, onions and an array of aromatic spices.	

LAMB

Lamb Rogan Josh - (GFO/DFO)	\$27.9
Tender lamb slow cooked in a flavourful, aromatic tomato and spice infused sauce.	
Lamb Korma - (GFO)	\$27.9
Tender lamb simmered in a lavish creamy sauce infused with fragrant spices and finely ground nuts.	
Lamb Do Pyaza - (GFO/DFO)	\$27.9
Classic Indian curry dish featuring tender pieces of cooked lamb in rich and flavourful spices.	
Lamb Vindaloo - (GFO/DFO)	\$27.9
Spicy marinated lamb cooked with vinegar, fresh ginger & spices.	

GOAT

Bihari Bakra - (GFO/DFO)	\$29.9
Bis slow cooked goat, marinated in a special spice blend, then seared or grilled to deepen the smoky aroma.	

SEAFOOD

Goan Speciality - Fish/Prawn - (GFO/DFO)	\$28.9
Delicious tangy staple from Goa, cooked with coconut, tamarind and chilies.	

VEGAN

Dal Makani	\$21.9
Black lentils and kidney beans simmered in a tomato based sauce infused with aromatic spices.	
Aloo Gobhi Bikaneri	\$21.9
A mild spicy stir fried dish with cauliflower and potatoes deliciously blended with masalas.	
Vegan Biryani	\$24.9
Sweet scented basmati rice in an assortment of fresh vegetables infused with fragrant herbs and spices in a flavourful one pot meal.	

Punjabi Chole	\$21.9
Prepared in a richly flavoured gravy infused with a blend of homemade spices, boasting a medium level of spiciness. This renowned dish hails from northern regions of India.	
Mix Vegetables	\$21.9
Assorted seasonal vegetables prepared with freshly ground spices.	

VEGETARIAN

Dal Makani - (GFO)	\$21.9
Slow cooked black lentils and kidney beans in a mixture of butter, cream and medley of fragrant spices.	
Paneer Makani - (GFO)	\$21.9
Paneer cubes simmered in a luscious and creamy tomato sauce, enhanced with butter, cream and array of scented spices.	
Palak Paneer - (GFO)	\$22.9
Cubes of paneer with a creamy, vibrant spinach gravy enriched with aromatic spices.	
Malai Kofta	\$21.9
Delectable deep fried cottage cheese and potato balls served in a mildly spice creamy tomato based gravy.	
Cashew Corn Gobhi Masala - (GFO)	\$22.9
A chef’s speciality dish showcasing cauliflower cooked with a blend of cashews, corn kernels and an assortment of fragrant spices.	
Aloo Gobhi Bikaneri - (GFO)	\$21.9
A mild spicy stir fried dish with cauliflower and potatoes deliciously blended with masalas.	
Dilli - Style Aloo Baingan - (GFO)	\$21.9
Tender potatoes and succulent aggplant simmered in a traditional onion-tomato masala, gently spiced with cumin, tumeric and garam masala.	
Punjabi Chole - (GFO/DFO)	\$21.9
Prepared in a richly flavoured gravy infused with a blend of homemade spices, boasting a medium level of spiciness. This renowned dish hails from northern regions of India.	
Mix Vegetables - (GFO/DFO)	\$21.9
Assorted seasonal vegetables prepared with freshly ground spices.	

Oh Ya Biryani’s

Vegetable Biryani	\$25.9
Sweet scented basmati rice in an assortment of fresh vegetables infused with fragrant herbs and spices in a flavourful one pot meal.	
Chicken Biryani	\$26.9
Sweet scented basmati rice cooked with marinated chicken and zestful combination of spices in a one pot dish.	
Kashmiri Lamb Biryani - (GFO/DFO)	\$27.9
Sweet scented basmati rice cooked with marinated lamb and zestful combination of spices in a one pot dish served with some biryani chutney.	

Perfect Pairings

Plain Rice	
Steamed basmati rice.....	
Saffron Rice	\$7
Plain Naan	\$5
Butter Naan	\$5.5
Garlic Naan	\$6
Kalonji Naan	\$6
Cheese Naan	\$7.9
Potato Kulcha	\$8.9
Cheese & Garlic	\$8.9
Kashmiri Naan	\$8.9
Chicken Tikka Cheese Naan	\$9.9
Raita	\$5.9
Cool and refreshing dish made from yogurt, seasoned with homemade spices.	
Mango Chutney	\$4.9
Sweet and tangy condiment made from ripe mangoes, sugar, vinegar and a blend of spices.	
Mint Chutney	\$4.9
Zest and refreshing condiment crafted from fresh mint leaves, cilantro, green chillies.	
Mixed Pickles	\$4.9
Pappadums	\$5.9
Onion Salad	\$5.9
Chips	
Hot fries served with ketchup.....	

Sweet Conclusions

Gulab Jamun (3 Pieces)	\$12.9
Gulab Jamun is a classic Indian dessert made from deep fried dough balls soaked in a fragrant sugar syrup flavoured with cardamom and rose water.	
Pistachio Kulfi	\$10.9
Is a luxurious frozen dessert crafted from a rich blend of pure pistachio nuts, condensed milk and a pinch of saffron.	
Mango Kulfi	\$10.9
Is a creamy, dense and aromatic frozen dessert made with a blend of rich condensed milk, pureed mangoes and a hint of cardamon.	
Biscoff Kulfi	\$10.9
It’s a fusion dessert that combines the traditional Indian Kulfi (dense, creamey frozen dessert) with the caramelized, spiced biscuit flavour of Lotus Biscoff.	

Little Explorer’s Delight

Choice of 1 small curry, small rice, cheese naan & raita. (Choose from butter chicken, lamb korma or mixed vegetables).....	\$18.9
Curd Rice	\$18.9
A comforting South Indian staple made with soft cooked rice gently mixed with creamy yogurt and rempered with mustard seeds & curry leaves.	
Chicken Nuggets with Chips	\$16.9

GFO – GLUTEN FRIENDLY OPTION DFO – DAIRY FRIENDLY OPTION

PLEASE FEEL FREE TO SPEAK TO OUR FRIENDLY STAFF ABOUT YOUR SPECIFIC DIETARY NEEDS AND ALLERGEN SPECIFICATIONS.