



# DINE IN MENU

# Vegetarian Entrees

PLEASE SEE OUR STAFF IF YOU ARE VEGAN  
PLEASE NOTE THAT REPEATED FOOD ORDERS MAY DELAY YOUR SERVICE  
GF (Gluten Free) NF (Nut Free) V (Vegan)

<b>Vegetable Samosa 2pcs</b> Homemade pastry filled with potatoes & green peas.	<b>\$14.50</b>
<b>Samosa Chaat</b> Two crushed samosa topped with tomatoes, onions, chat spices, mint & Tamarind chutney.	<b>\$16.50</b>
<b>Aloo Tikki Chaat</b> Round patties of potatoes with tomatoes, onions, chat spices, mint & Tamarind chutney.	<b>\$16.50</b>
<b>Papdi Chaat</b> Combination of papdi (Crispy flat puri), Sev, Dahi (sweet yogurt), black Chickpeas & boiled potato served with green chutney and tamarind chutney.	<b>\$15.50</b>
<b>Papdi Dahi Bhalla Chaat</b> Deep fried lentil dumplings served with papdi in a yogurt sauce topped with sweet tamarind chutney, chilli and green spicy sauce.	<b>\$18.50</b>
<b>Masala Peanut Chaat</b> Roasted peanuts tossed with finely chopped onions, tomato and coriander. Finished with a squeeze of fresh lemon and chat masala.	<b>\$12.50</b>
<b>Crispy Masala Corn</b> Corn kernals coated with a mixture of special spices and flour fried till crisp tossed with chopped onion, green chilli and fresh coriander. Garnished with crispy curry leaves, and lemon.	<b>\$14.50</b>
<b>Bhel Puri</b> Crispy puffed rice, rosted peanuts, potato, chopped onion, tomato and fresh coriander tossed with sweet tamarind chutney, spicy green chutney. Garnished with crunchy sev, chaat masala and lemon.	<b>\$15.50</b>
<b>Pani Puri (8 Pcs)</b> 8 pieces of hollow balls stuffed with a spicy mixture of chickpeas and potatoes, filled with yogurt and chutney.	<b>\$14.50</b>
<b>Dahi Sev Puri (4 Pcs)</b> Small hollow rice puffs filled with potatoes, tangy terimind chutney, fresh coriander and cooly yogurt.	<b>\$16.50</b>
<b>Chat Patta Platter To Share</b> Sampler of aloo Tikki chaat, samosa chaat and papri chaat.	<b>\$23.50</b>
<b>Vegetable Mix Platter</b> Two samosas, 2 onion bhaji & potato chips served with tamarind sauce.	<b>\$24.50</b>
<b>Platter Of Dips With Papadums Basket</b> 4 thin and crispy wafers made from sun dried lentils accompanied by sweet mango chutney, raita, and mint sauce.	<b>\$10.50</b>
<b>Masala Papadums</b> Finely chopped red onion, tomatoes & cucumber.	<b>\$8.50</b>
<b>Stuffed Mirchi Bajji (4 Pcs)</b> Potato Stuffed large, mildly spicy green chilies that are coated in a spiced gram flour (besan) batter and deep-fried until golden brown and crunchy.	<b>\$16.50</b>
<b>Spinach Pakora (4 Pcs)</b> Palak pakora are delicious Indian spinach fritters made with fresh spinach leaves, gram flour, spices and herbs.	<b>\$14.50</b>
<b>Vegetable Pakora (4 Pcs)</b> Deep-fried chickpea batter, mixed vegetables with aromatic spices.	<b>\$14.50</b>
<b>Paneer Pakora (6 Pcs)</b> Moist paneer layered with fresh coriander chutney coated with gram flour and fried to make crispy fritters topped with chaat masala.	<b>\$16.50</b>
<b>Onion Bhaji (4 Pcs)</b> Thinly sliced onion mixed with spice & chickpea batter. Deep-fried.	<b>\$14.50</b>

<b>Cheesy Potato Cutlets (3 Pcs)</b>	<b>\$19.50</b>
Made with boiled & mashed potatoes, spices and herbs, these Indian style potato patties are deep fried to perfection until crisp.	
<b>Paneer Tikka 4pcs</b>	<b>\$22.50</b>
Fresh cottage cheese marinated with mixed spices skewered with red onion, capsicum & tomatoes.	
<b>Tandoori Soya Chaap</b>	<b>\$22.50</b>
Soya chaap marinated in rich Tandoori spices and yogurt cooked in the heart of Tandoor finished with lemon.	
<b>Malai Soya Chaap</b>	<b>\$22.50</b>
Malai soya chaap is marinated in creamy gravy and mildly spiced flavorful spices. Finished in the heart of Tandoor.	
<b>Veg Manchurian</b>	<b>\$24.50</b>
Dumplings of diced mixed vegetables tossed with soy & chilli sauce.	
<b>Paneer Chilli</b>	<b>\$24.50</b>
Cottage cheese pieces cooked in onion, capsicum, garlic, herbs & fresh chilli.	
<b>Masala Fries</b>	<b>\$11.50</b>
Crispy straight cut fries mixed with a zesty house masala served with tomato sauce.	
<b>Idli Sambar</b>	<b>\$25.00</b>
Idli is made of fermented rice and black gram batter and steamed in molds. Sambar is a vegetable curry with lentil base.	
<b>Masala Dosa</b>	<b>\$22.50</b>
Crispy crepe made of fermented rice and lentil batter is served with flavorful spiced potato curry.	
<b>Pav Bhaji</b>	<b>\$15.50</b>
Bhaji (mix vegetable curry) served with soft-bread roll.	
<b>Spring Roll</b>	<b>\$16.50</b>
Dough filled with a shredded mixture of vegetables served with tamarind dip.	
<b>Boiled Tikka Fried</b>	<b>\$19.50</b>
3 Boiled eggs served with cheese and onion masala.	
<b>Masala Omelette</b>	<b>\$16.50</b>
Egg Omelette.	
<b>Vegetable Indian Jaffle</b>	<b>\$14.50</b>
Masala potato, onions, tomato, coriander, green chilli, Spicies, and cheese served with tomato dip.	
<b>Indian Roadside Burger</b>	<b>\$15.50</b>
Smashed samosa & onion bhajis in burger buns, served with masala chips.	
<b>Chole Bhature (2 Pcs)</b>	<b>\$20.50</b>
A combination of chana masala and deep- fried bread made from plain flour.	
<b>Aloo Puri (4 Pcs)</b>	<b>\$17.50</b>
Deep fried puffed bread (Puri) made from wheat flour served with savoury potato (Aloo Sabzi).	
<b>Vegetable Hakka Noodles</b>	<b>\$20.50</b>
Stir-fried wheat noodles tossed up with fresh vegetables, soy and chilli sauce.	
<b>Vegetable Creamy Garlic Pasta</b>	<b>\$18.50</b>
Pasta smothered in a creamy garlic sauce with vegetables.	
<b>Vegetable Pasta Napolitana</b>	<b>\$18.50</b>
The dish is a combination of soft-cooked spaghetti, tomato Napoli, green peppers with mix vegetables.	
<b>Choley Khulche</b>	<b>\$14.50</b>
Flat White Bread filled with chickpease, tomatoes, Onions and Indian spices .	
<b>Veg Momos (10 Pcs) (Steam/ Fried/ Chilli)</b>	<b>\$20.50</b>
Dumplings made with flour and a savory stuffing filled with vegetables.	

# Non-Vegetarian Entrees

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<b>Chicken Tikka (4 Pcs)</b> Boneless free range chicken traditionally marinated in lemon yoghurt & grilled in a clay oven.	<b>\$23.50</b>
<b>Tandoori Chicken</b> Free range chicken traditionally marinated in lemon yoghurt & grilled in a clay oven.	<b>Half 4 Pcs: \$21.50</b> <b>Full 8 Pcs: \$29.50</b>
<b>Lamb Cutlets (4 Pcs)</b> Herbal cutlets marinated with lemon juice, yoghurt, ginger & garlic. Grilled in a clay oven.	<b>\$29.50</b>
<b>Lamb Seekh Kabab (4 Pcs)</b> Succulent lean lamb mince with cumin, fresh coriander, onion and spices, skewered and grilled in the tandoor.	<b>\$23.50</b>
<b>Punjabi Palace Mixed Platter</b> 2 Lamb cutlets, 2 Chicken tikka, 2 Tandoori chicken pieces & 4 prawns. Served with salad and mint sauce.	<b>\$43.50</b>
<b>Chilli Chicken</b> Chicken pieces cooked in onion, capsicum, garlic & herbs.	<b>\$24.50</b>
<b>Chicken Manchurian</b> Dumplings of chicken mixed with spices, corn flour, garlic, ginger, onion & capsicum topped with coriander.	<b>\$24.50</b>
<b>Chicken Pakora</b> Battered fried seasoned chicken pieces cooked with our chef's secret herbs & spices.	<b>\$25.50</b>
<b>Keema Samosa (2 Pcs)</b> Spiced lamb mince seasoned with fresh herbs & spices stuffed into our homemade pastry & fried.	<b>\$16.50</b>
<b>Chicken Momos (10 Pcs) (Steam/ Fried/ Chilli)</b> Dumplings made with flour and a savory stuffing filled with minced chicken.	<b>\$23.50</b>
<b>Chicken Hakka Noodles</b> Stir-fried wheat noodles tossed up with Chicken, fresh vegetables, soy and chilli sauce.	<b>\$23.50</b>
<b>Chicken Pasta Napolitana</b> The dish is a combination of soft-cooked spaghetti, tomato Napoli, green peppers with Chicken.	<b>\$21.50</b>
<b>Chicken Creamy Garlic Pasta</b> Pasta smothered in a creamy garlic sauce with Chicken.	<b>\$21.50</b>
<b>Chicken Indian Jaffle</b> Mild spiced chicken, cheese, onion, coriander, and Spicies, served with tomato dip.	<b>\$15.50</b>

# Seafood Entrees & Dishes

<b>Prawn Tandoori</b> Ginger & garlic marinated prawn cutlets grilled in a clay oven.	<b>\$29.50</b>
<b>Fish Chilli</b> Basa fish mixed with spices, corn flour, garlic, ginger, onion & capsicum topped with coriander.	<b>\$25.50</b>
<b>Fish Pakora</b> Basa fish pieces battered in plain flour and ground spices.	<b>\$25.50</b>
<b>Fish Tikka</b> Fillet marinated with mustard oil, ginger, garlic and yogurt sauce slow cooked in tandoor.	<b>\$25.50</b>

## Platter By Half Metre

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### Vegetarian Platter (1/2 Metre)

10 pieces of assorted veg entree served on the bed of garlic naan topped with homemade chutney and onion salad. (2 Samosas, 2 Onion Bhaji, 2 Paneer Pakora, 2 Spinach Pakora & 2 Spring Rolls)

**\$50.00**

### Meat Platter (1/2 Metre)

10 pieces of assorted meat served on the bed of garlic naan topped with homemade chutney and onion salad. (2 Chicken Tikka, 2 Tandoori Chicken, 2 Lamb Cutlets, 2 Seekh Kebab & 2 Keema Samosa)

**\$65.00**

### Meat & Seafood Platter (1/2 Metre)

10 pieces of assorted meat and seafood served on the bed of garlic naan topped with homemade chutney and onion salad. (4 Prawn, 2 Lamb Cutlet, 2 Tandoori Chicken & 2 Fish Pakora)

**\$75.00**

### Mix Platter

10 pieces of assorted veg entree and meat served on the bed of garlic naan topped with homemade chutney and onion salad. (2 Samosa, 2 Onion Bhaji, 2 Tandoori Chicken, 2 Seekh Kebab & 2 Chicken Tikka)

**\$65.00**

## Soup

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### Hot & Sour Vegetable / Chicken Soup

Spicy & Sour soup slow boiled in mixed diced vegetable/ Chicken with soy sauce & Vinegar served with mini bread sticks.

**\$15.50 /  
\$16.50**

## Kids Meals

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### Butter Chicken, Chicken Korma, Paneer Makhni With Rice (GF)

**\$19.50**

## Punjabi Palace Signature Secret

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### Lobster Madras (GF)

Lobster cubes in coconut seafood sauce served with rice.

**\$49.50**

### Kangaroo Tikka Masala (GF)

Game meat cooked in red tikka sauce with capsicum & onion. Served with rice.

**\$44.50**

### Crocodile Masala (GF)

Croc meat cooked in rich cashew & coconut sauce. Served with rice.

**\$48.50**

### Seafood Combination Curry (GF)

Prawns & fish cooked in coconut based sauce. Served with rice.

**\$42.50**

### Lamb Chop Masala (GF, NF)

Smoked roasted lamb cutlets cooked with yoghurt and cooked with tomatoes and onion based gravy sauce.

**\$39.50**

### Egg Curry (GF, NF)

Hard-boiled eggs simmered in a rich, spicy gravy made from an aromatic blend of onions, tomatoes, ginger, garlic, and various ground spices.

**\$25.50**

### Egg Masala Bhurji (GF, NF)

Scrambled eggs cooked with a mixture of sautéed onions, tomatoes, and aromatic spices.

**\$25.50**

# Vegetarian Dishes

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<b>Paneer Butter Masala (GF)</b> Fresh Paneer cooked in creamy gravy of tomatoes, butter & cashews sauce.	<b>\$26.50</b>
<b>Paneer Tikka Masala (GF)</b> Fresh paneer tikka cooked in onion & tomato base with capsicum & onions.	<b>\$26.50</b>
<b>Kadai Paneer (GF)</b> Fresh paneer sautéed with capsicum, tomatoes & onions in a wok.	<b>\$26.50</b>
<b>Palak Paneer (GF)</b> Pureed spinach cooked with homemade cottage cheese.	<b>\$26.50</b>
<b>Bhindi Masala (GF, NF, V)</b> Fresh okra tossed with onions, tomatoes, grounded spices & fresh herbs.	<b>\$25.50</b>
<b>Vegetable Korma (GF)</b> Mixed vegetables cooked in a cashew based sauce.	<b>\$25.50</b>
<b>Methi Matar Malai (GF)</b> Green peas cooked with cashew, onion & fenugreek based gravy.	<b>\$26.50</b>
<b>Malai Kofta</b> Cottage cheese & potatoes dumpling cooked in mild creamy sauce.	<b>\$25.50</b>
<b>Shahi Paneer (GF)</b> Our freshly homemade cheese in rich creamy cashew sauce.	<b>\$26.50</b>
<b>Eggplant Masala (GF, NF, V)</b> Fried diced Eggplant & potatoes tossed with onions & tomatoes.	<b>\$26.50</b>
<b>Mattar Paneer (GF, NF)</b> Fresh cottage cheese cubes & green peas cooked in onion & tomato sauce.	<b>\$25.50</b>
<b>Vegetable Jalfrezi (GF, NF)</b> Mixed vegetables tossed with onion, capsicum, tomatoes & fresh herbs.	<b>\$25.50</b>
<b>Chana Masala (GF, NF, V)</b> Tender chickpeas in spicy Rogan masala curry.	<b>\$25.50</b>
<b>Jeera Aloo (GF, NF, V)</b> Cumin & curry leaves tossed potato with home ground herbs.	<b>\$25.50</b>
<b>Allo Matar (GF, NF, V)</b> Green peas and potatoes cooked in onion gravy & herbs.	<b>\$25.50</b>
<b>Allo Palak (GF, NF, V)</b> Potatoes & pureed spinach cooked with ginger, garlic & onions.	<b>\$25.50</b>
<b>Tarka Dhal (GF, NF, V)</b> Lentils stewed over slow fire with onion, chopped tomato & fresh coriander.	<b>\$25.50</b>
<b>Dal Makhni (GF, NF)</b> Mixture of red kidney beans, black lentil dal with variety of spices.	<b>\$25.50</b>
<b>Dal Palak (GF, NF, V)</b> Fresh chopped spinach cooked with tampered yellow lentils.	<b>\$25.50</b>
<b>Pumpkin Masala (GF)</b> Diced pumpkin in coconut base with chopped onions tomatoes, garam masala and cumin.	<b>\$26.50</b>
<b>Paneer Bhurji (GF, NF)</b> Freshly grated premium cottage cheese & green peas cooked with chef's special herbs and spices.	<b>\$25.50</b>
<b>Soya Chaap Masala</b> Spicy gravy (masala) made from onions, tomatoes, ginger, garlic, and a blend of aromatic spices.	<b>\$25.50</b>

SPICE LEVEL - MILD (NO CHILLI) | MEDIUM  | HOT  

## Meat Dishes

Chicken: \$27.50 | Beef: \$28.50 | Lamb: \$29.50 | Goat: \$30.50

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### Butter Chicken (GF)

Diced chicken cooked in butter & cashew sauce.

### Mango Chicken (GF)

Diced chicken cooked in butter, mango puree & cashew sauce.

### Malai Methi Chicken (GF)

Chicken cooked in onion and cashew & fenugreek based sauce.

### Chicken Tikka Masala (GF)

Chicken tikka pieces cooked in onions & tomato base with capsicums & onions.

### Beef Kashmiri (GF)

Fresh beef cooked in onion, tomato & cashew based sauce.

### Madras (GF)

Choice of meat cooked with coconut cream & mustard seeds.

### Korma (GF)

Choice of meat cooked in rich cashew sauce.

### Saag (GF, NF)

Choice of meat cooked in onion & spinach based sauce.

### Kadai (GF)

Choice of meat sautéed with capsicums, tomatoes & onions in a wok.

### Vindaloo (GF, NF)

Choice of meat with potatoes cooked in a dry red chilli vinegar & onion based sauce.

### Rogan (GF, NF)

Choice of meat cooked in rich exotic thick spices.

### Punjabi Murg Kali Mirch (GF)

Velvety Peppered Chicken curry (bone on) cooked in smooth gravy of tomato, onions, freshly cracked black pepper and coriander.

### Eggplant Beef (GF, NF)

Beef top cut slow cooked along with fresh eggplant in special clay pot topped with fresh coriander.

## Seafood Dishes

Fish 28.50 | Prawns 29.50

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### Kadai (GF)

Fish or prawns Sauteed with capsicums in an onion based sauce.

### Madras (GF)

Fish or prawns cooked in a rich coconut based sauce.

### Vindaloo (GF, NF)

Fish or prawns cooked in a dry red chilli & vinegar based sauce.

### Jhinga Pasanda (GF)

Prawns cooked in a rich creamy cashew sauce & spices.

### Goan Prawn Curry (GF)

Prawns cooked with coconut milk, curry leaves & madras spices.

## Tandoori Naan Breads

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Butter Naan	\$5.90
Plain Naan	\$5.90
Garlic Naan	\$6.90
Cheese & Garlic Naan	\$8.90
Cheese, Chilli & Garlic Naan	\$9.90
Cheese, Spinach & Garlic Naan	\$9.90
Cheese Naan	\$9.00
Keema Naan	\$9.90
Chicken Tikka Naan	\$9.90
Peshawari Naan	\$9.90
Aloo Prantha/ Kulcha	\$7.90
Paneer Prantha / Kulcha	\$7.90
Onion Kulcha	\$7.90
Lacha Prantha	\$8.90
Tandoori Roti	\$5.90
Missi Roti	\$7.90
Tawa Roti	\$4.90
Rumali Roti	\$8.90
Chilli & Herb Naan	\$7.90
Masala Kulcha	\$9.90
Nutella Naan	\$11.90

## Accompaniments

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Onion & Green Chilli	\$8.50
Garden Salad	\$10.50
Mix Raita Yoghurt with Cucumber.	\$5.50
Plain Yoghurt	\$5.00
Chutney Mango/Mint/Tamarind/Pickles.	\$3.50

## Rice

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Plain Rice	\$4.50
Saffron Rice	\$6.50
Jeera Rice	\$6.50
Coconut Rice	\$7.50
Kashmiri Pulao	\$10.50
Vegetable Fried Rice	\$15.50
Chicken Fried Rice	\$18.50

## Biryani

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Veg Biryani	\$24.50
Chicken Biryani	\$27.50
Chicken Tikka Biryani	\$27.90
Lamb Biryani	\$29.50
Beef Biryani	\$28.50
Goat Biryani	\$30.50
Prawn Biryani	\$29.50
Fish Biryani	\$28.50

# Punjabi Palace Midnight Special

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**Masahari Thali** **\$27.50**  
2 Vegetarian Chef specials curries and tarka daal, rice, plain naan, papadums, pickle, & gulab jamun.

**Shakahari Thali** **\$25.50**  
2 Non vegetarian Chef specials curries and tarka daal, rice, plain naan, papadums, pickle & gulab jamun.

**Urban Lunch** **\$16.50**  
Any half curry (excluding signature secrets) accompanied by basmati rice, papadums & pickle.

**Upgrade to Any Naan for \$3**

## Combo Special

**All the bread comes with a plain yogurt and side of pickle.**

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**Onion Kulcha (2 Pcs)** **\$14.50**  
Chopped onion and spice mix stuffed with plain flour.

**Panner Kulcha/Prantha (2 Pcs)** **\$16.50**  
Cottage cheese & spice mix stuffed in plain/ whole meal flour.

**Aloo Kulcha/Prantha (2 Pcs)** **\$16.50**  
Potatoes & spice mix stuffed in plain/ whole meal flour.

**Amritsari Kulcha (2 Pcs)** **\$16.50**  
Spicy boiled potato filling, paneer stuffing and onion stuffing comes with chana masala gravy.

**Ajwain Prantha (2 Pcs)** **\$16.50**  
Made with wheat flour, salt and ajwain comes in whole meal flour.

**Mint Prantha (2 Pcs)** **\$16.50**  
Stuffing mint and a few aromatic spices into the folds of a flaky, crispy whole wheat flatbread.

**Omelette Prantha (2 Pcs)** **\$16.50**  
Omelette comes on top of bread cooked with Butter.

## Sweet Endings (Desserts)

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**Gulab Jamun** **\$9.50**  
Soft, deep-fried milk dumplings soaked in rose-scented syrup, often served with ice cream.

**Gulab Jamun With Ice Cream** **\$12.50**

**Gajjar Ka Halwa** **\$11.50**  
Carrot dessert pudding

**Moong Daal Halwa** **\$11.50**  
Moong Daal Pudding

**Ras Malai** **\$10.50**  
Spongy paneer (cheese) dumplings in sweetened, thickened milk.

**Ice Cream** **\$7.50**  
Vanilla / Chocolate / Raspberry

**Kulfi (Pista/Mango)** **\$9.50**  
Traditional Indian ice cream available in flavors like Mango/ Pista.



DRINKS

## White Wine

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### Brown Brothers Origins Pinot Grigio 750ml

The Italian heritage allows this 'Grigio' to be true to its Mediterranean roots producing flavours of lifted aromas of citrus and pear that follow onto the palate which is crisp, dry.

Glass **\$13.00**

Bottle **\$50.00**

### Dee Vine Estate Range Moscato 750ml

A refreshingly fruity Moscato with pale straw hues has sweet rosewater and tropical fruit flavours, accentuated with a fine spritz. Serve chilled and enjoy it with fresh fruit and brunch, desserts or a tasty antipasto.

Glass **\$10.00**

Bottle **\$40.00**

### Dee Vine Estate Range Sauvignon Blanc 750ml

A deliciously fresh Chardonnay full of peaches and cream flavours and aromas of stone fruit with a crisp minerally finish. Serve chilled and enjoy with roast chicken or BBQ prawns.

Glass **\$10.00**

Bottle **\$40.00**

### Starborough Marlborough Pinot Gris 750ml

A stylish wine with a delicious palate displaying concentrated white and yellow stonefruits, lifted exotic florals, fresh pears and chalky minerals. The wine shows beautiful fruit intensity with silky texture and refreshing acidity, leading to a lingering smooth finish.

Glass **\$14.00**

Bottle **\$55.00**

### Starborough Marlborough Sauvignon Blanc 750ml

Crisp and smooth on the palate, appealing notes of tropical passionfruit, guava and kiwi blend with subtle suggestions of fresh-cut green herbs and Lemongrass. The long finish is marked by palate-refreshing hints of citrusy grapefruit and Meyer lemon.

Glass **\$14.00**

Bottle **\$55.00**

## Red Wine

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### Dee Vine Nericon Pinot Noir 750ml

Nericon Pinot Noir has a distinctly elegant balance of red berry and cherry flavours that linger on the palate. This Pinot Noir has fresh acidity which is complemented by fine tannins.

Glass **\$10.00**

Bottle **\$40.00**

### Dee Vine Estate Range Merlot 750ml

Soft and fruity, this subtle Merlot shows spicy varietal flavours such as juicy plums and ripe dark fruits. Succulent sweet cherry aromas hit the nose with a hint of liquorice.

Glass **\$10.00**

Bottle **\$40.00**

### Dee Vine Estate Range Shiraz 750ml

A medium bodied Shiraz complimented with flavours of blackcurrants and dark chocolate, with rich aromas of licorice, red fruits and gentle tannins on the finish.

Glass **\$10.00**

Bottle **\$40.00**

### Dee Vine Estate Range Cabernet Sauvignon 750ml

A lavish Cabernet Sauvignon, full bodied with a delightful nose of dark berry fruit. Flavours of cassis and blackberries finish the palate along with fine grain tannins.

Glass **\$10.00**

Bottle **\$40.00**

### Starborough Pinot Noir 750ml

Complex aromas of red and dark fruits complemented with savoury, earthy notes and a hint of wild thyme. The palate is ripe with fruit richness and lively flavours of dark raspberries and plum backed With soft, seductive tannins and a lovely hint of pepper on the finish.

Glass **\$14.00**

Bottle **\$55.00**

## Pink & Rose Wine

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### Dee Vine Nericon Rosé 750ml

Nericon Rosé presents a lively aroma of raspberries and cream. This beautifully balanced, dry style Rosé, carries an abundance of cherry flavour and red berry notes. It is rounded out by a refreshing palate, having a crisp dry finish.

Glass **\$10.00**

Bottle **\$40.00**

### Brown Brothers Origins Dry Rose 750ml

The Brown Brothers Moscato Rose has a vibrant strawberry pink hue, giving it a light and delicate appearance. Rose petal and red berry aromas along with freshly crushed grapes and a spicy perfume dominate the nose.

Glass **\$10.00**

Bottle **\$35.00**

## Sparkling Wines

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### Brown Brothers Prosecco Piccolos 200ml

A vibrant and refreshing Prosecco with delicate aromas of green apple, pear and citrus zest. The palate is crisp and clean, featuring lemon, green apple and gentle floral notes. Fine, persistent bubbles lead to a lively, refreshing finish.

**\$14.00**  
Bottle

### Jacobs Creek Chardonnay Pinot Piccolo 200ml

The refreshing lemon citrus aromas of Chardonnay beautifully harmonise with the red currant characters of Pinot Noir. Generous citrus notes are enhanced by creamy, nutty yeast characteristics that provide both richness and structure. The finish is soft, crisp and clean.

**\$12.00**  
Bottle

### Da Luca Italian Prosecco 750ml (Imported)

A smooth and elegant Provence-style Rosé. Fresh and fruity with with floral and berry notes.

**\$40.00**  
Bottle

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## Single Malt Whiskey

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Glenfiddich (40%) \$14.00

Amrut Fusion Indian Single Malt Whisky (50%) \$15.00

Rampur Double Cask Single Malt Indian Whisky (45%) \$16.00

Indri Trini Single Malt Indian Whisky (46%) \$14.00

## Blended Whiskey

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Johnnie Walker Black (40%) \$10.00

Civas Regal 12 Years (40%) \$10.00

Black Dog Gold Indian Blended Scotch Whisky (42.8%) \$13.00

100 Pipers Blended Indian Whisky (40%) \$13.00

## American & Irish Whiskey

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Jack Daniels (40%) \$10.00

Jim Beam (37%) \$10.00

Maker's Mark (40%) \$10.00

Wild Turkey (43.4%) \$10.00

Jameson (40%) \$10.00

Canadian Club (40%) \$10.00

Hennessy VSOP (40%) \$14.00

## Gin

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Goden's Gin (37%) \$9.00

Bombay Sapphire (40%) \$10.00

Follys Gin (37.5%) \$9.00

## Rum

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Beenleigh Handcrafted White Rum (37.5%) \$9.00

Bundaberg Rum (37%) \$10.00

Kraken Black Spiced Rum (47%) \$10.00

## Vodka

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Grey Goose (40%) \$12.00

Smirnoff (37%) \$10.00

Follys Vodka (37.5%) \$9.00

## Tequila

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El Toro Tequila Blanco (38%) \$9.00

## Australian Beers

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<b>XXXX Gold (3.5%)</b>	<b>\$10.00</b>
<b>Great Northern (Original 4.2%)</b>	<b>\$10.00</b>
<b>Great Northern (Super Crisp 3.5%)</b>	<b>\$10.00</b>
<b>Pure Blonde (4.2%)</b>	<b>\$10.00</b>
<b>Victoria Bitter (4.9%)</b>	<b>\$10.00</b>
<b>Hahn Super Dry (4.6%)</b>	<b>\$10.00</b>
<b>Stone &amp; Wood Pacific Ale (4.4%)</b>	<b>\$12.00</b>
<b>4 Pines Pale Ale (5.1%)</b>	<b>\$12.00</b>
<b>Little Creatures (5.2%)</b>	<b>\$12.00</b>
<b>Somersby Apple Cider (4.5%)</b>	<b>\$10.00</b>
<b>Vodka Cruiser (4.6%)</b> (Watermelon, Guava, Raspberry, Sour Grape)	<b>\$10.00</b>
<b>Brookvale Union (4%)</b> (Ginger Beer)	<b>\$12.00</b>

## International Beers

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<b>Godfather Lager Indian Strong Beer (6.8%)</b>	<b>\$13.00</b>
<b>Stella Artois (4.8%)</b>	<b>\$10.00</b>
<b>Corona (4.5%)</b>	<b>\$12.00</b>
<b>Tiger (5.0%)</b>	<b>\$10.00</b>
<b>Kingfisher (5.0%)</b>	<b>\$12.00</b>
<b>Asahi Super Dry (5.0%)</b>	<b>\$10.00</b>
<b>Heineken Lager (5.0%)</b>	<b>\$10.00</b>
<b>Heineken Zero</b>	<b>\$10.00</b>

## Tap Beers

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**Please ask at counter**

## Cocktails

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<b>Blue Lagoon</b>	<b>\$15.00</b>
<b>Lime Majito</b>	<b>\$15.00</b>
<b>Strawberry &amp; Lime Margarita</b>	<b>\$15.00</b>
<b>Cranberry &amp; Lime Cosmopolitan</b>	<b>\$15.00</b>
<b>Orange &amp; Lime Margarita</b>	<b>\$15.00</b>
<b>Mango &amp; Lime Daiquiri</b>	<b>\$15.00</b>
<b>Espresso Martini</b>	<b>\$15.00</b>
<b>Pina Colada</b>	<b>\$15.00</b>

## Mocktails (Non-Alcoholic)

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<b>Mango &amp; Lime Daiquiri</b>	<b>\$10.00</b>
<b>Orange &amp; Lime Margarita</b>	<b>\$10.00</b>
<b>Cranberry &amp; Lime Cosmopolitan</b>	<b>\$10.00</b>
<b>Espresso Martini</b>	<b>\$10.00</b>
<b>Strawberry &amp; Lime Margarita</b>	<b>\$10.00</b>
<b>Mojito</b>	<b>\$10.00</b>

## Bar & Beverages (Non-Alcoholic)

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<b>Mango, Sweet/Salted Lassi</b>	<b>\$8.00</b>
<b>Green Tea</b>	<b>\$5.00</b>
<b>Indian Tea/Coffee</b>	<b>\$7.00</b>
<b>Iced Tea (Peach/Lemon/Raspberry)</b>	<b>\$7.00</b>
<b>Lemon, Lime &amp; Bitters</b>	<b>\$8.00</b>
<b>Ginger Beer</b>	<b>\$7.00</b>
<b>Soda/Ginger/Tonic Ale</b>	<b>\$5.00</b>
<b>Sparkling/Mineral Water</b>	<b>\$7.00</b>
<b>Soft Drinks/Juice</b>	<b>\$6.00</b>
<b>Rooh Afza Drink</b>	<b>\$7.00</b>
<b>Spring Water</b>	<b>\$5.00</b>

