



Special MENU

GOOD FOOD • GOOD MOOD • GREAT MEMORIES

Made
with
Love
♥




QUALITY
Ingredients


EXPERT
Chefs


UNFORGETTABLE
Experience

PLEASE LET US KNOW IF YOU HAVE ANY
DIETARY RESTRICTIONS OR ANY FOOD ALLERGIES



VEGETARIAN STARTERS



Vegetable Samosa

Two Indian pastry stuffed with spiced potato and fresh pea filling

\$7.00

Onion Bhaji

5 Spiced onion fritters deep fried.

\$7.00

Veg Manchurian

6 balls of mince mixed vegetables with rich gravy and indian herbs and spices.

\$14.00

Papdi Aloo Chat

Indian wafers and potato, layered with tamarind sauce, mint chutney and yogurt.

\$14.00

Paneer Chilli

Paneer coated in corn flour & is deep-fried & then sautéed with spices, herbs, sweet chilli & soy sauce

\$17.50





NON-VEGETARIAN STARTERS



Chicken Tikka

Pieces of chicken marinated overnight in spicy yogurt and cooked in the tandoori oven

\$14.90

Tandoori Chicken

Chicken on the bone, marinated in herbs and spices and roasted in the tandoor

\$14.90

Chicken Chilli

Boneless chicken marinated in spices and tossed in chilli sauce

\$18.50

Tandoori Platter

2 pieces each of chicken tikka, tandoori chicken, seekh kabab and chicken reshmi kabab.

\$24.00

Tandoori Prawns

Juicy, succulent prawns marinated in aromatic spices, yogurt, ginger-garlic, and a hint of smoky tandoori seasoning, then grilled to perfection for a delicious charred finish

\$24.00





VEGETARIAN MAINS



Dal Fry (Yellow Lentils)

Yellow lentils boiled with spices and then blended with fried onion and tomatoes

\$18.50

Dal Makhni (Black Lentils)

Black lentils cooked over night on slow fire and blended with spices and cream

\$18.50

Chana Masala

Chick peas boiled and cooked with herbs and spices in onion and tomato gravy

\$18.50

Aloo Matar

Potato and green peas cooked in tomato and onion gravy with a touch of cream

\$18.50

Kadai Paneer

Cottage cheese cubes cooked in capsicum, onion and tomatoes with special spices

\$20.50

Malai Kofta

Mashed potatoes and cottage cheese dumplings in tomato based thick gravy.

\$20.50

Madras Pumpkin.

South Indian pumpkin curry

\$18.50

Vegetarian Jalfrezi

A variety of fresh vegetable sautéed in herbs and spices

\$18.50

Palak Paneer

Green spinach cooked with cottage cheese cubes in tomato and onion gravy.

\$20.50





NON-VEGETARIAN MAINS



Butter Chicken

Tandoor baked chicken cooked in chief made gravy blended with cream and cashew

\$20.50

Chicken Tikka Masala

Tandoor baked chicken cooked in onion and tomato gravy and added with sliced onion and capsicum

\$20.50

Chicken Vindaloo

Tandoori chicken cooked in dark red tangy and spicy paste

\$20.50

Chicken Mango

Chicken cooked in onion and tomato gravy and blended with mango pulp to give it a tropical taste

\$20.50

Chicken Saag

Chicken cooked in a light and creamy spinach sauce

\$20.50

Goat Curry

Tender goat pieces cooked in a rich, aromatic curry with traditional spices for a delicious and hearty flavour.

\$21.50





NON-VEGETARIAN MAINS



Chicken Kadai

Chicken cooked in a red tomato based sauce with spices and capsicum

\$20.50

Beef Vindaloo

Beef cooked in dark red tangy and spicy paste

\$21.50

Lamb Vindaloo

Lamb cooked in dark red tangy and spicy paste

\$21.50

Lamb Rogan Josh

Boneless lamb cubes cooked in onion, tomato gravy, spices and herbs

\$21.50

Lamb Korma

Lamb cooked in tomatoes, onions, cashews and spices

\$21.50

Lamb/Beef Madras

Lamb/Beef cooked with mustard seeds and blended with coconut cream

\$21.50





SEAFOOD PREPARATIONS

Prawn Vindaloo

Prawn cooked in dark red tangy and spicy vindaloo paste prepared by chef

\$24.50

Prawn Malabar

Prawn cooked with coconut cream, tempted with mustard and curry leaves

\$24.50

Goan Fish Curry

Fish prepared with coconut cream and south indian spices, cream and cooked in slow fire

\$24.50

Fish and Chips

\$21.00

RICE

Steamed Rice

Plain 100% basmati rice cooked in water

\$4.00

Saffron Rice

Fragrant basmati rice infused with rich saffron, offering a delicate aroma and luxurious flavour

\$4.50





NAAN BREAD



Plain Naan

Plain flour bread cooked in tandoori oven

\$4.00

Roti

Wholemeal Indian bread baked in tandoori oven

\$4.00

Butter Naan

Bread cooked with a choice of ingredients

\$4.50

Cheese & Garlic

Creamy, cheesy and loaded with rich garlic flavor
baked to golden perfection

\$6.50

Paneer Naan

Soft, freshly baked naan stuffed with delicious spiced
paneer, cooked to perfection for a rich and flavorful bite

\$6.50

Cheese Naan

Plain flour bread stuffed with shredded cheese and
coriander

\$5.00

Garlic Naan

White flour bread with glazed garlic

\$4.50





SIDE DISHES

Salad

Green salad or finely chopped tomato and onion

\$5.50

Raita

Lightly spiced yogurt with grated cucumber

\$5.50

Pappadums

4 piece in a serve

\$3.00

DRINKS

MANGO LASSI

\$6.50

INDIAN TEA

(Masala/Ginger)

\$4.00

DESSERT

GULAB JAMUN

\$6.50

ICE CREAM

\$6.50





Tasty Bite Restaurant
Indo-Chinese Special Menu
BYO, enjoy the fusion flavours with your favourite wine

Chicken Fried Rice	\$18.50 Take Away, \$20.50 Dine in
Schezwan Chicken Fried Rice	\$18.50 Take Away, \$20.50 Dine in
Veggie Fried Rice	\$18.50 Take Away, \$20.50 Dine in
Chicken Manchurian	\$18.50 Take Away, \$20.50 Dine in

SERVED WITH RICE

Schezwan Chicken	\$18.50 Take Away, \$20.50 Dine in
Honey Chicken	\$18.50 Take Away, \$20.50 Dine in
Sweet and Sour	\$18.50 Take Away, \$20.50 Dine in

Please let us know if you have dietary restrictions or any food allergies
Please ask for lamb, beef, pork and vegetarian options

Tell us your spice level so that we can cater to your needs accordingly.
There is no hospitality like understanding



Tasty Bite Restaurant
South Indian & North Indian Special Menu (Saturday-Sunday Only) BYO, enjoy our preparations with your favourite wine

Masala Dosa **\$19.95**

Dosa is made up of fermented rice and lentils. Fillings include potato, methi (fenugreek), curry leaves and other south Indian spices. Served with coconut chutney and sambar.

Schezwan Dosa **\$19.95**

This dosa is full of Chinese Schezwan flavours, made up of fermented rice and lentils. Fillings include home-made schezwan sauce, potato, methi (fenugreek), curry leaves and other south indian spices. Servered with coconut chutney and sambar.

Plain Dosa **\$12.00**

Made up of fermented rice and lentils. Served with coconut chutney and sambar (no fillings).

Ghee Dosa **\$12.00**

Plain dosa cooked in Ghee (clarified butter). Served with cocnut chutney and sambar (no fillings).

Vada **\$12.00**

Fried,cris[y donut shaped savory fritters made with lentils and spices (protein rich).

Amritsari Kulcha **\$17.00**

Stuffed punjabi flat bread served with chole