



# Turmeric

## LAMB KORMA

Tender pieces of lamb simmered in yoghurt and cashew gravy.

\$16.50

## LAMB MADRAS

Lamb Madras is famous Indian dish cooked with coconut cream, garam masala and fresh curry leaves.

\$16.50

## LAMB MUSHROOM MASALA

Fresh mushrooms, tender pieces of lamb made to perfection in garlic, tomato and onion gravy.

\$16.90

## LAMB DO PYAZA

Boneless lamb pieces cooked with onions, coriander seeds and chef's special gravy

\$16.90

## LAMB SAAGWALA

Diced lamb cooked with spinach and herbs, mildly spiced.

\$16.90

## LAMB VINDALOO

Lamb cooked in hot and feisty vindaloo sauce. A famous dish from Goa.

\$16.50

## LAMB KADHAI

Chef's special recipe

\$16.90

## LAMB JALFREZI

Boneless meat cooked with juliennes of onions, tomato, capsicum and vegetables

\$16.90

## LAMB LABABDAR

Chef's special recipe

\$16.90

## GARLIC CHILLI LAMB

Chef's special recipe

\$16.90

**\$5 BYO CORKAGE & \$1 FOR TAKEAWAY CONTAINER**