

Special Menu

Spring Rolls | \$16.00

Chinese style pancakes stuffed with fresh sauté vegetables. Deep fried and served with hot garlic sauce.

Chicken Manchurian | \$26.00

Fresh boneless chicken, deep fried. Cooked in chopped garlic, ginger, onion, and green chilli.

Veg Manchurian | \$25.00

Fresh assorted vegetable balls, deep fried. Cooked in chopped garlic, ginger, onion and green chilli.

Cheese Chilli | \$22.50

Batter fried cheese cooked in onion, capsicum, garlic and green chilli.

Chicken Chilli | \$26.00

Batter fried chicken cooked in onion, capsicum, garlic and green chilli.

Chicken/Egg Fried Rice | \$25.00

Fish Chilli | \$26.50

Batter fried fish cooked in onion, capsicum, garlic and green chilli.

Prawn Chilli | \$26.50

Batter fried prawns cooked in onion, capsicum, garlic and green chilli.

Chicken Lollipop | \$15.00

4 pieces.

Tandoori Breads

Laccha Paratha | \$6.50

Indian bread with countless layers baked in tandoor.

Roti | \$3.50

Whole wheat flour bread baked in tandoor.

Tawa Roti | \$3.50

Whole wheat flour bread baked in pan (tawa).

Mint Paratha | \$6.50

Mint flavoured Indian bread.

Rice

Plain Rice | \$7.00

Chicken Biryani | \$25.00

Plain basmati rice cooked with chicken, herb and spices.

Prawn Biryani | \$26.00

Plain basmati rice cooked with prawn, herb and spices.

Lamb Biryani | \$25.50

Plain basmati rice cooked with lamb, herbs and spices.

Vegetable Biryani | \$23.00

Plain basmati rice cooked with vegetables, herbs and spices.

Sides

Mango Chutney | \$4.00

Mixed Pickles | \$4.00

Lime, mango, chilli, carrot.

Papadoms | \$4.00

4 pieces.

Raita | \$7.00

Salad | \$9.00

Cucumber, cabbage, onion, tomato.

Kuchumbar Salad | \$10.00

Chopped tomato, onion, cucumber with spices and lemon juices.

Papadoms with Dips | \$13.50

Mixed pickles, mango chutney, tamarind sauce and mint sauce.

Kid's (UNDER 12 YEARS)

Kid's Butter Chicken | \$16.00

Chicken Nuggets & Chips | \$14.00

Fish & Chips | \$14.00

Chips | \$7.00

Dessert

Gulab Jamun | \$9.00

Popular Indian sweet garnished with coconut served hot (3 pieces).

Mango Kulfi | \$9.00

Indian flavoured creamy mango ice cream with pistachio nuts.

Ice Cream | \$6.00

Vanilla, chocolate or strawberry (two scoops).

Gulab Jamun & Ice Cream | \$11.00

Popular Indian sweet served with a scoop of ice cream.

Naan

All baked in tandoor oven.

Plain Naan | \$4.00

Traditional Indian bread.

Garlic Naan | \$5.00

Traditional Indian bread stuffed with garlic.

Butter Naan | \$6.00

Traditional Indian bread baked with butter.

Cheese Naan | \$6.50

Traditional Indian bread stuffed with cheese.

Keema Naan | \$7.00

Traditional Indian bread stuffed with lamb mince.

Peshwari Naan | \$7.00

Traditional Indian bread stuffed with dried fruit.

Cheese & Garlic Naan | \$7.50

Traditional Indian bread stuffed with cheese and garlic.

Onion Kulcha Naan | \$7.50

Traditional Indian bread stuffed with onions.

Potato Kulcha Naan | \$7.50

Traditional Indian bread stuffed with potatoes and spices.

Paneer Kulcha Naan | \$7.50

Traditional Indian bread stuffed with Indian homemade cottage cheese and spices.

Chicken & Cheese Naan | \$8.50

Traditional Indian bread stuffed with chicken, cheese and spices.

Smart India

Indian Restaurant & Bar

DINE IN MENU

Entrée

Onion Bhaji| \$8.50

Onion rings dipped in chickpea flour and deep fried.

Mixed Pakora| \$8.50

Mixed vegetables, seasoned with spices, dipped in lentil batter and deep fried.

Vegetable Samosa | \$9.50

A delightful triangular pastry filled with potatoes and peas, fried until golden brown.

Chicken Tikka| \$16.50

Boneless chicken marinated in yoghurt and spices overnight, then cooked in tandoor.

Paneer Tikka (4 pieces) | \$16.50

Cottage Cheese marinated in roasted gram flour, Curd and spices, roasted over Charcoal along with capsicum and onion.

Lamb Seekh Kebab| \$16.00

Minced lamb flavoured with exotic spices, pressed on a skewer then cooked in the tandoor.

Pakora | \$22.00

Chicken, prawn or fish battered with chickpea flour and spices then deep fried.

Tandoori Prawns| \$25.00

Prawns marinated in yoghurt and special spice then cooked in tandoor.

Tandoori Chicken | \$27.00

Chicken marinated overnight in special spices and cooked in tandoor.

Platter

Mix Platter for 2| \$24.00

A combination of veg samosa, mixed pakora, lamb seekh kebab, chicken tikka served on a sizzling hot plate with mint and tamarind sauce (2 pieces of each).

Mix Platter (non veg)| \$28.00

A combination of chicken tikka, fish pakora, chicken pakora. Served on a hot plate with mint and tamarind sauce.

Veg Platter | \$22.00

Combination of samosa, mix pakora, paneer pakora and onion bhaji. Served on a hot plate with mint and tamarind sauce.

Opening Hours

Lunch | 11:30am - 2.00pm
Dinner | 4:30pm onwards
Monday to Sunday

Licensed B.Y.O

Wine only. Corkage applies \$5.00

Smart India

Indian Restaurant & Bar

Mains

All mains served with plain basmati rice (one serve). Charges applied for extra serving of rice.

We will endeavour to cook the curries to the taste of your palate:

Mild 🌿 | Medium 🌿🌿 | Hot 🌿🌿🌿 | Indian Hot 🌿🌿🌿🌿

Butter Chicken | \$24.50

Boneless pieces of chicken, half cooked in tandoor and other half finished in a creamy tomato gravy.

Chicken Tikka Masala | \$24.50

Boneless pieces of chicken cooked in delicious onion and tomato gravy. Garnished with fresh coriander.

Korma

Boneless meat or vegetables cooked in cashew nut gravy, cream and garnished with cashew nuts.

Chicken \$24.50 / Lamb \$25.50 / Goat \$26.50

Hyderabadi

Boneless meat pieces cooked in onion, tomato and yoghurt with mint sauce.

Chicken \$24.50 / Lamb \$25.50 / Goat \$26.50

Do-Piazza

Meat cooked in garlic, ginger, capsicum, onion and toasted nuts.

Chicken \$24.50 / Lamb \$25.50 / Goat \$26.50

Vindaloo

Spicy curry straight from the exotic beaches of Goa. (Served as hot as you like).

Chicken \$24.50 / Lamb \$25.50 / Goat \$26.50

Saagwala

Boneless meat cooked with spinach, herb and a selection of delicious spices.

Chicken \$24.50 / Lamb \$25.50 / Goat \$26.50

Madras

Boneless meat cooked in coconut gravy and South Indian spices.

Chicken \$24.50 / Lamb \$25.50 / Goat \$26.50

Jhalfrezi

Boneless diced meat cooked in spices, vegetables and tomato gravy.

Chicken \$24.50 / Lamb \$25.50 / Goat \$26.50

Mango Chicken | \$23.00

Chicken cooked harmoniously with mango pulp.

Balti Chicken | \$24.50

Tandoori boneless pieces of chicken cooked in onion, tomato, and spices.

Chicken Punjabi | \$24.50

Chicken cooked with onion, tomato, ginger, capsicum and enhanced with coriander.

Chicken Kangra | \$24.50

Chicken cooked with onion, tomato, ginger, capsicum, vegetables and enhanced with coriander.

Kadai Chicken | \$24.50

Boneless chicken cooked with crushed tomatoes, onions, dry red chillies and coriander.

Rogan Josh

Boneless diced meat with onion and garlic gravy.

Lamb \$25.50 / Goat \$26.50

Vegetarian | \$21.50

Shahi Paneer

Indian homemade cheese cooked in onion, nut gravy.

Paneer Butter Masala

Indian homemade cheese cooked in butter tomato sauce.

Paneer Jhalfrezi

Indian homemade cheese cooked in spices and vegetables.

Saag Paneer

Indian homemade cheese or potato cooked with spinach, spices and herbs.

Kadai Paneer

Indian homemade cheese cooked with crushed tomatoes, onions, dry red chillies and coriander.

Mixed Vegetables

Vegetables cooked in onion and tomato gravy.

Vegetable Korma

Vegetables cooked in cashew nut gravy and cream. Garnished with nuts.

Aloo Gobi

Cauliflower and potato cooked in onion, tomato, spices and coriander.

Bombay Potato

Diced potatoes cooked with tomatoes and Indian spices.

Shabham Aloo Mutter

A combination of fresh mushroom, green peas, and potato cooked in aromatic Indian spices.

Mushroom Masala

Mushroom cooked with onion, tomatoes and spices.

Mushroom Mutter Korma

Mushroom and peas cooked in cashew nut gravy and cream. Garnished with nuts.

Malai Kofta

Cottage cheese and potato shaped into balls, deep fried and served soaked in a rich curry gravy sauce.

Chana Masala

Chickpeas cooked in fresh onion, tomato, ginger, garlic, coriander and cumin seeds with authentic Indian spices.

Dal Makhani

Black lentil and kidney beans cooked in tomato, Indian spices with butter cream.

Dal Tarka

Yellow dal cooked with ginger, garlic and Indian spices.

Seafood

Masala

Cooked in onion, tomato, capsicum and the chef's selected spices.

Fish \$26.00 / Prawn \$26.50 / Scallop \$27.50

Jhalfrezi

Cooked in spices and vegetables.

Fish \$26.00 / Prawn \$26.50 / Scallop \$27.50

Fish Curry | \$26.00

Fish cooked in tomatoes, spices and flavour of tamarind.

Prawn Malabari | \$26.50

Prawns cooked in onion, coconut milk and cream.

Butter Prawn | \$26.50

Prawns cooked in tomato butter sauce with Indian spices.

Butter Scallop Masala | \$27.50

Scallops cooked in tomato butter sauce with Indian spices.