



# Amber Spice



# Welcome

## Veg-Entrée

<b>Veg Samosa (2 Pcs)</b>	<b>\$12.90</b>
Crispy pastry filled with spiced vegetable.	
<b>Samosa Chaat</b>	<b>\$13.90</b>
Deconstructed samosa reminiscent of Indian street food, drizzled with tamarind, mint chutney and a touch of yogurt.	
<b>Onion Bhaji (4 Pcs) (GF)</b>	<b>\$12.90</b>
Crispy golden brown onion fritters, seasoned with spices.	
<b>Tandoori Mushrooms (GF)</b>	<b>\$15.90</b>
Button mushrooms stuffed with spinach and panner, served with mint and beetroot.	
<b>Palak Papdi Chaat (GF)</b>	<b>\$14.90</b>
Crispy palak Papdi topped with tangy yogurt, chutneys and fresh vegetables for a delightful Snack.	
<b>Aloo Tikki Chaat</b>	<b>\$16.90</b>
Crispy aloo tiki topped with tamarind, mint and yogurt a tangy and savoury Indian street food delight.	
<b>Dahi Puri</b>	<b>\$9.90</b>
Crispy shell stuffed with flavoured potatoes ,onion, curd, ground spicesAnd Sev.	
<b>Chilli Paneer</b>	<b>\$18.90</b>
Crispy Paneer cubes toast in chilli sauce, garnished with bell peppers and onions.	
<b>Gobi Manchurian</b>	<b>\$18.90</b>
Chinese cauliflower dish with soy, shallots, onion and capsicum.	
<b>Vegetable Spring Roll (4Pcs)</b>	<b>\$13.90</b>
Crispy fried vegetable spring Roll.	
<b>Paneer Pakora (GF)</b>	<b>\$14.90</b>
Soft paneer pieces cotted in spiced batter and fried till crispy, served with chutney.	

## Non-Veg Entrée

<b>Seekh Kebab (GF)</b>	<b>\$18.90</b>
Succulent minced meat skewers, seasoned with spices, grilled to perfection	
<b>Lamb Cutlet (2 Pcs) (GF)</b>	<b>\$18.90</b>
Two pieces tandoori lamb cutlet served with garlic and mint chutney.	
<b>Chicken Tikka (4 Pcs) (GF)</b>	<b>\$15.90</b>
Succulent chicken marinated in spices grilled to perfection.	
<b>Tandoori Chicken Half (GF)</b>	<b>\$15.90</b>
Chicken marinated in yogurt with delicious blend of spices and roasted in tandoor.	
<b>Chilli Chicken (Dry Hot and spicy)</b>	<b>\$18.90</b>
Tender chicken pieces stir fried with spicy chilli sauce, delving fiery and flavourful experience.	
<b>Chicken 65 (Hot and spicy)</b>	<b>\$16.90</b>
Crispy marinated chicken pieces tossed in a fiery blend of spices, perfect to spice lovers.	

## Sea Food Entrée

<b>Tandoori prawns (6 Pcs) (GF)</b>	<b>\$22.90</b>
Australian prawns cooked in the Tandoor, finished with Indian spices, served with mint and garlic chutney.	
<b>Jhinga Til tinka (6 Pcs) (GF)</b>	<b>\$22.90</b>
succulent prawn marinated in sesame seeds for a delightful experience.	
<b>Chilli Prawn (6 Pcs)</b>	<b>\$22.90</b>
Tender prawns stir fried with spicy and tangy chilli sauce for a flavourful kick.	
<b>Amritsari Fish (GF)</b>	<b>\$15.90</b>
Spiced fish marinated with ajwain, grilled to perfection	

## Platters

<b>Mixed Platters (2 Person)</b>	<b>\$33.90</b>
Onion bhaji(2 pcs) Amritsari Fish(2 pcs) Seekh Kebab(2pcs) Chicken tikka (2pcs) Papadums with mint and tamarind sauce	
<b>Non-Veg Platter</b>	<b>\$42.90</b>
Seekh Kebab(2 pcs) Lamb cutlet(2pcs), Amritsari Fish(2 pcs) Chicken Tikka (2 pcs)	
<b>Veg Platter</b>	<b>\$28.90</b>
Onion Bhaji(2 pcs) Paneer Pakora (2 pcs), Vegetable spring Roll (2pcs) Tandoori Mushroom(2 pcs)	

## Vegetarian Mains (GF)

<b>Daal Makhani</b>	<b>\$20.50</b>
Creamy black lentils simmered with butter and spices.	
<b>Daal Masala</b>	<b>\$18.50</b>
A flavourful lentil dish, spiced with aromatic herbs.	
<b>Palak Paneer</b>	<b>\$24.90</b>
Creamy spinach curry with soft paneer cubes, seasoned with aromatic spices.	
(Traces of Nuts)	
<b>Aloo Palak</b>	<b>\$22.90</b>
A flavourful dish of spiced potatoes and fresh spinach.	
(Traces of nuts)	
<b>Panner Butter Masala</b>	<b>\$24.90</b>
Creamy tomato/ based curry with soft paneer cubes, enriched with butter and aromatic spices.	
(Traces of nuts)	
<b>Paneer Pepper Masala</b>	<b>\$24.90</b>
Paneer pepper future soft paneer cubes cooked in a rich, spicy black pepper sauce.	
<b>Kadhai Paneer</b>	<b>\$24.90</b>
Indian cottage cheese cooked in a thick onion and tomato gravy with bell pepper and authentic Indian spices.	