

# ALA CARTE MENU

## ENTRÉE

<b>MIXED PLATTER : ( 8 PIECES )</b>	<b>\$17.99</b>
<i>AN ASSORTMENT OF ITEMS FROM THE VEGETARIAN AND NON VEGETARIAN ITEMS</i>	
<b>SAMOSA : (2 PIECE)</b>	<b>\$7.49</b>
<i>HOME MADE PASTRY FILLED WITH SPICY POTATOES AND PEAS</i>	
<b>PAKORA: (4 PIECE) (VEGAN)(G.F.)</b>	<b>\$6.99</b>
<i>ONION AND SEASONAL SHREDED VEGETALES COATED IN SPICY GRAHM FLOUR BATTER AND DEEP FRIED</i>	
<b>ALLO TIKKI</b>	<b>\$12.00</b>
<i>PAN FRIED POTATO PATIES. CHICKPEAS TOPPED WITH YOUGHURT AND TAMARIND SAUCE</i>	
<b>TANDOORI PRAWNS: (8 PRAWNS)</b>	<b>\$16.99</b>
<i>PRAWNS MARINATED IN SPICES, YOUGHURT AND ROASTED IN TANDOOR SERVED WITH MINT SAUCE</i>	
<b>FISH PAKORA: ( 5 PIECES)</b>	<b>\$14.99</b>
<i>PIECES OF FISH MARINATED IN GRAHM FLOUR , SPICES AND HERBS, DEEP FRIED SERVED WITH MINT SAUCE AND ONION SALSA</i>	
<b>LAMB SHEEK KEBAB : ( 5 PIECE)</b>	<b>\$13.50</b>
<i>LIGHTLY HERBED LAMB MINCE SAUSAGE ROASTED IN TANDOOR OVEN AND SERVED WITH MINT SAUCE</i>	
<b>CHICKEN SHEEK PAO: (5 PIECE)</b>	<b>\$13.99</b>
<i>LIGHTLY HERBED CHICKEN SAUSAGE ROASTED IN TANDOOR OVEN AND TOPPED IN A CREAMY CHEESY FENUREEK SAUCE</i>	
<b>TANDOORI CHICKEN DRUMSTICKS: (4 PIECES)</b>	<b>\$9.99</b>
<i>CHICKEN DRUMSTICKS MARINATED IN SPICES , YOUGHURT AND ROASTED IN TANDOOR SERVED WITH MINT SAUCE</i>	
<b>TANDOORI CHICKEN TIKKA: (4 PIECES)</b>	<b>\$12.99</b>
<i>TENDER CHICKEN PIECES MARINATED IN SPICES AND YOUGHURT , ROASTED IN TANDOOR SERVED WITH MINT SAUCE</i>	
<b>MURG MALAI TIKKA: (4 PIECES)</b>	<b>\$12.99</b>
<i>TENDER CHICKEN PIECES MARINATED IN CREAM AND FRAGRANT SPICES ROSTED IN TANDOORI OVEN SERVED WITH MINT SAUCE</i>	
<b>TANDOORI CHICKEN: (4 PIECES)</b>	<b>\$12.99</b>
<i>CHICKEN PIECES ON BONES MARINATED IN YOUGHURT AND SPICES , ROASTED IN TANDOORI OVEN SERVED WITH MINT SAUCE</i>	

## MAINS

(ALL DISHES ARE AVILABL IN MILD, MEDIUM, HOT OR EXTRA HOT\*)

**CHICKEN TANDOORI: (G/F)** **\$19.49**

*CHICKEN PIECES ON BONES MARINATED IN YOGHURT AND SPICES , ROASTED IN TANDOORI OVEN  
SERVED WITH MINT SAUCE*

**BUTTER CHICKEN : (G/F)** **\$19.99**

*TANDOOR ROASTED CHICKEN COOKED IN TOMATO, CREAM AND SPICES IN THICK BUTTER GRAVY*

**LAMB DOPIAZZA (two onions): (G.F/D.F)** **\$19.99**

*TENDER LAMB PIECES COOKED IN ONION TOMATO GRAVY WITH CHUNKS OF ONION AND FINISHED  
WITH FRIED ONION AND FRESH CORIENDER*

**CHICKEN TIKKA MASALA: (G/F)** **\$19.99**

*BAKED CHICKEN BLENDED IN TOMATO ONION GRAVY WITH CHUNKS OF ONION AND CAPCICUM*

**GOAT CURRY: (G.F/D.F)** **\$19.99**

*GOAT MEAT ON THE BONES SLOWLY SIMMERED IN ONION TOMATO GRAVY  
WITH FENNEL POWDER FINISHED WITH CORIANDER*

**CHICKEN JALFREZIE: (G.F/D.F)** **\$19.99**

*STIR FRIED CHICKEN WITH VEGETABLES, GINGER, ONION, CAPSICUM AND TOMATO GRAVY*

**ROGAN JOSH: (G.F/D.F)** **CHICKEN \$19.49**

**LAMB \$19.99**

*YOUR CHOICE OF MEAT COOKED WITH SPICES AND  
FLAVOURED WITH FENNEL POWDER*

**KORMA: (G/F)** **CHICKEN \$19.49**

**LAMB \$19.99**

*YOUR CHOICE OF MEAT COOKED IN YOUGHURT , CREAM ,  
DRIED FRUIT AND FRAGRANT SPICES*

**MADRAS: (G.F/D.F)** **CHICKEN \$19.49**

**LAMB \$19.99**

*CHOICE OF MEAT COOKED WITH CURRY LEAVES , COCONUT ,  
TAMARIND AND SPICES*

**SAAG GOSHT: (G/F)** **CHICKEN \$19.49**

**LAMB \$19.99**

*YOUR CHOICE MEAT COOKED WITH SPINACH  
AND WHOLE GROUND SPICES*

<b>VINDALOO: (GF/D.F)</b>	<b>CHICKEN</b>	<b>\$19.49</b>	<b>LAMB</b>	<b>\$19.99</b>
	<b>FISH</b>	<b>\$20.99</b>	<b>PRAWN</b>	<b>\$21.99</b>

*A FIREY HOT DISH FROM GOA.....PLEASE DON'T ASK FOR MILD*

<b>MASAL A: (G/F)</b>	<b>CHICKEN</b>	<b>\$19.49</b>	<b>LAMB</b>	<b>\$19.99</b>
	<b>FISH</b>	<b>\$20.99</b>	<b>PRAWNS</b>	<b>\$21.99</b>

*STIR FRIED FISH OR PRAWN WITH GINGER, ONION, CAPCICUM AND TOMATO GRAVY*

<b>MALABAR : (G.F/D.F)</b>	<b>FISH</b>	<b>\$20.99</b>
	<b>PRAWN</b>	<b>\$21.99</b>

*STIR FRIED FISH OR PRAWN WITH GINGER, ONION, CAPSIUM, COCONUT CREAM AND TOMATO GRAVY*

<b>METHI MALAI: (G/F)</b>	<b>CHICKEN</b>	<b>\$19.49</b>	<b>LAMB</b>	<b>\$19.99</b>
	<b>FISH</b>	<b>\$20.99</b>	<b>PRAWNS</b>	<b>\$21.99</b>

*A MODERN CURRY COOKED IN CREAMY CASHEW AND FENUGREEK SAUCE MILDLY SPICED WITH AUTHENTIC INDIAN SPICES*

## VEGETARIAN/VEGAN

<b>MALAI KOFTA: (V)</b>	<b>\$18.99</b>
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*CHEESE BALL WITH ROASTED DRIED FRUITS IN THICK BUTTER GRAVY*

<b>VEGETABLE KORMA: (G/F) (V)</b>	<b>\$17.99</b>
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*FRESH VEGETABLES COOKED IN YOGHURT , CREAM , DRIED FRUITS AND FRAGRANT SPICES*

<b>PALAK PANEER: (G/F) (V)</b>	<b>\$17.49</b>
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*A SPINACH DELICACY BLENDING FRESH MASALA WITH HOME MADE CHEESE*

<b>KARAHI PANEER: (G/F) (V)</b>	<b>\$18.99</b>
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*STIR FRIED PANEER WITH GINGER, ONION, CAPSICUM AND TOMATO GRAVY*

<b>SABAZ MELONI :(G/F)(V)</b>	<b>\$17.99</b>
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*FRESH SEASONAL VEGETABLES COOKED IN ONION, TOMATO AND SPINACH GRAVY FINISHED WITH CREAM*

<b>CHANNA MASALA: (G/F) (VEGAN)</b>	<b>\$17.99</b>
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*CHICK PEAS COOKED WITH SPICES ONION TOMATO GRAVY*

<b>DAHL TADKA: (G/F) (VEGAN)</b>	<b>\$17.49</b>
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*LENTIL CURRY IN A VARIETY OF SPICES SIMMERED OVER A SLOW FIRE*

<b>BAINGAN BAHAR: (G/F) (VEGAN)</b>	<b>\$18.99</b>
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*EGGPLANT AND POTATOES , STIR FRIED IN A VARIETY OF SPICES WITH TOMATO AND ONION GRAVY*

<b>AALOO MATTAR: (G/F) (VEGAN)</b>	<b>\$17.99</b>
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*FRESH GREEN PEAS AND POTATOES SIMMERED IN ONION TOMATO SAUCE OVER SLOW HEAT FINISHED WITH JULLIAN GINGER AND GREEN CORIENDER*

## RICE DISHES

<b>PLAIN RICE:</b>	<b>\$1.00</b>
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*STEAMED BASMATI RICE COOKED WITH CUMIN SEEDS*

<b>SAFFRON RICE:</b>	<b>\$2.00</b>
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*STEAMED BASMATI RICE INFUSED WITH SAFFRON*

<b>COCONUT RICE:</b>	<b>\$3.50</b>
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*STEAMED BASMATI RICE WITH COCONUT TWIST*

<b>LEMON RICE:</b> STEAMED BASMATI RICE WITH DEEP FRIED CASHEWS AND FLAVOURED WITH LEMON JUICE AND CURRY LEAVES	<b>\$3.50</b>
<b>ZIRA MATTAR PILAO: (G/F)(V)</b> BASMATI RICE INFUSED WITH GREEN PEAS AND CUMIN SEEDS	<b>\$4.50</b>
<b>LAMB BIRYANI: (G/F)</b> TENDER LAMB PIECES COOKED WITH LONG GRAIN BASMATI RICE	<b>\$17.50</b>
<b>CHICKEN BIRYANI: (G/F)</b> TENDER CUTS OF CHICKEN COOKED WITH LONG GRAIN BASMATI RICE	<b>\$17.50</b>
<b>VEGETABLES BIRYANI: (G/F)(VEGAN)</b> VEGETABLE MEDLEY COOKED WITH LONG GRAIN BASMATI RICE	<b>\$17.00</b>
<b>PRAWN BIRYANI: (G/F)</b> STIR-FRIED PRAWNS COOKED WITH LONG GRAIN BASMATI RICE AND FRAGRANT SPICES	<b>\$21.50</b>

## TANDOORI BREADS

<b>ROTI BREAD:</b> BREAD MADE WITH WHOLEMEAL FLOUR	<b>\$4.00</b>
<b>NAAN</b>	<b>\$4.00</b>
<b>GARLIC NAAN</b>	<b>\$4.75</b>
<b>CHEESE NAAN</b>	<b>\$5.00</b>
<b>GARLIC &amp; CHEESE NAAN</b>	<b>\$5.25</b>
<b>SPINACH &amp; CHEESE NAAN</b>	<b>\$5.25</b>
<b>MASALA KULCHA:</b> BREAD STUFFED WITH POTATOES	<b>\$5.25</b>
<b>PESHWARI NAAN:</b> BREAD STUFFED WITH DRIED FRUITS	<b>\$5.15</b>
<b>PANEER &amp; CHEESE NAAN:</b> BREAD STUFFED WITH INDIAN GOURMET CHEESE & SHREDED CHEESE	<b>\$5.15</b>
<b>KEEMA NAAN</b> BREAD STUFFED WITH LAMB MINCE	<b>\$5.75</b>
<b>CHILLIE AND CHEESE NAAN</b> NAAN STUFFED WITH CHOPPED FRESH GREEN CHILLIES AND CHEDAR CHEESE	<b>\$5.25</b>

## ACCOMPANIMENTS

<b>RAITA:</b> DIP MADE OFF CUCUMBER AND YOGHURT	<b>\$3.99</b>
<b>MIXED PICKLES:</b> PICKLED GREEN MANGOES, LIMES AND CHILLIES	<b>\$3.49</b>

<b>MANGO CHUTNEY:</b> <i>SWEET MANGO PRESERVE</i>	<b>\$3.49</b>
<b>MINT SAUCE:</b> <i>A YOUGHURT BASED SAUCE WITH MINT FLAVOUR ( GOOD WITH TANDOORI APPETISERS)</i>	<b>\$3.49</b>
<b>TAMARIND SAUCE:</b> <i>A SWEET AND SOUR SAUCE MADE OF INDIAN TAMARIND</i>	<b>\$3.49</b>
<b>PAPPADUMS:</b> <i>CRISPY FLAT GLUTEN FREE BREAD BASED ON GRAHAM FLOUR</i>	<b>\$3.99</b>
<b>GREEN SALAD:</b>	<b>\$3.99</b>

# MEHFILS MINI MENU

**CHILDRENS MENU FOR 4-10YRS  
ALL MEALS \$10**

## **PRINCESS JASMINE MEAL:**

*SMALL VEGETABLE KORMA, SMALL RICE, 1 PAPPADUM, 1 PAKORA*

## **ALADDIN'S MEAL PACK:**

*SMALL BUTTER CHICKEN, SMALL RICE, 1 PAPPADUM, 1 TANDOORI CHICKEN TIKKA*

## **GENIE'S TUMMY FILLER:**

*MILD CHICKEN PIECES, POTATO FINGER PAKORA, PADDADUMS WITH MINT SAUCE*



# BANQUET OPTIONS

## CHOOSE YOUR OWN BANQUET \$40.00 PER GUEST (MIN 2 GUEST)

### STARTERS

*PAPADUMS, RAITA, MANGO CHUTNEY & MIXED PICKLES*

### ENTRÉE

*CHOICE OF TWO VEGETARIAN AND TWO NON-VEGETARIAN APPETIZERS (SEAFOOD EXCLUDED)*

### MAIN (NUMBER OF CURRIES VARIES WITH NUMBER OF PEOPLE)

*DIFFERENT TYPES OF CURRIES OF YOUR CHOICE (INCLUDING SEAFOOD) ALL CURRIES SERVED WITH RICE*

### BREADS

*TWO DIFFERENT TYPES OF BREADS OF YOUR CHOICE*

### DESSERTS

*ASSORTED PLATTER OF DIFFERENT TYPES OF INDIAN DESSERTS*

## CHEF CHOICE BANQUET \$35.00 PER GUEST (MIN 2 GUEST)

### ENTRÉE

#### MIXED PLATTER

*AN ASSORTMENT OF ITEMS FROM VEGETARIAN AND NON-VEGETARIAN APPETIZERS*

### MAIN (NUMBER OF CURRIES VARIES WITH NUMBER OF PEOPLE)

#### BUTTER CHICKEN

*CHICKEN COOKED IN TOMATO, CREAM AND SPICES IN THICK BUTTER GRAVY*

#### VEGETABLE KORMA

*FRESH VEGETABLES COOKED IN YOGHURT, CREAM, DRIED FRUITS AND FRAGRANT SPICES*

#### LAMB ROGAN JOSH

*LAMB MEAT COOKED WITH INDIAN SPICES AND FLAVOURED WITH FENNEL POWDER*

#### FISH MALABAR

*STIR FRIED FISH WITH GINGER, ONION, CAPSICUM, COCONUT CREAM AND TOMATO GRAVY*

### ACCOMPANIMENTS

*RAITA, MANGO CHUTNEY, PAPPADUMS AND PICKLES*

### BREADS

*ALL MIXED NAAN BREADS FROM TANDOOR OVEN*

### DESSERTS

*ASSORTED PLATTER OF DIFFERENT TYPES OF INDIAN DESSERTS*

# WINES

## SPARKLING

	GLASS (150ML)	BOTTLE
<b>AZAHARA SPARKLING 200ML</b> <i>MURRAY DARLING, VIC</i>		8.50
<b>MOJO FIZZ CHARDONNAY PINOT NOIR</b> <i>ADELAIDE HILLS, SA</i>		40.00
<b>AZAHARA SPARKLING MOSCATO NV</b> <i>MURRAY DARLING, VIC</i>	6.00	29.00

## WHITE WINE

<b>THORN-CLARKE SANDPIPER RIESLING</b> <i>EDEN VALEY, SA</i>	7.00	31.00
<b>CAMPBELLS MAKER AND THREE</b> <i>A BLEND OF REISLING, CHARDONNAY AND VIOGNIER RUTHERGLEN, VIC</i>	7.00	31.00
<b>ENDLESS PINOT GRIGIO</b> <i>KING VALEY, VIC</i>		29.00
<b>WILOWBRIDGE 'DRAGONFLY' SBS</b> <i>FERGUSON VALEY, WA</i>		36.00
<b>CROWDED HOUSE SAUVIGNON BLANC</b> <i>MARLBOROUGH, NZ</i>	7.50	36.00
<b>SHAW AND SMITH SAUVIGNON BLANC</b> <i>ADELAIDE HILLS, SA</i>		50.00
<b>DEAKIN CHARDONAY</b> <i>MURRAY DARLING, VIC</i>	6.00	30.00
<b>STICKS CHARDONAY</b> <i>YARRA VALLEY, VIC</i>		35.00

## RED WINE

<b>CROWDED HOUSE PINOT NOIR</b> <i>MARLBOROUGH, NZ</i>	8.00	38.00
<b>CASTILLO LA BASTIDA RIOJA</b> <i>RIOJA, ESP</i>	6.50	33.00
<b>NORFOLK RISE MERLOT</b> <i>MT BENSON, SA</i>	7.00	35.00
<b>MOUNTADAM BAROSSA CAB MERLOT</b> <i>BAROSSA, SA</i>		39.00
<b>ENDLESS SHIRAZ</b> <i>CENTRAL VIC</i>	6.00	29.00
<b>MOJO SHIRAZ</b> <i>BARROSSA, SA</i>	8.00	36.00
<b>ROCKBARE SHIRAZ</b> <i>MCLAREN VALE,, SA</i>		40.00
<b>MOJO CABERNET SAUVIGNON</b> <i>CONNAWARA, SA</i>	7.50	36.00
<b>MITCHEL NOBLE SEMILLION (DESSERT WINE)</b> <i>CLARE VALLEY, SA</i>	8.00	37.00

# BEERS

## LIGHT

<b>HAHN PREMIUM LIGHT</b>	<i>NEW SOUTH WALES</i>	<b>5.00</b>
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## LAGER

<b>XXXX GOLD</b>	<i>OUR QUEENSLAND LOCAL "GOOD AS GOLD"</i>	<b>5.50</b>
<b>XXXX SUMMER "LOW CARB"</b>	<i>QUEENSLAND</i>	<b>6.00</b>
<b>HAHN SUPER DRY</b>	<i>NEW SOUTH WALES</i>	<b>6.00</b>
<b>TOOHEYS EXTRA DRY</b>	<i>NEW SOUTH WALES</i>	<b>6.00</b>
<b>JAMES BOAG'S PREMIUM</b>	<i>TASMANIA</i>	<b>6.50</b>
<b>STONE&amp;WOOD</b>	<i>NORTHERN RIVERS, NSW</i>	<b>7.50</b>

## INTERNATIONAL BEER:

<b>KINGFISHER</b>	<i>INDIAN</i>	<b>7.00</b>
<b>TIGER</b>	<i>SINGAPORE</i>	<b>7.00</b>
<b>BECKS</b>	<i>GERMAN</i>	<b>7.00</b>
<b>CORONA</b>	<i>MEXICAN</i>	<b>7.00</b>

## CRAFT BEER:

<b>MOUNTAIN GOAT ORGANIC STEAM ALE</b>	<i>MOUNTAIN GOAT BEER</i>	<b>8.00</b>
<b>STONE&amp;WOOD PACIFIC ALE</b>	<i>NORTHERN RIVERS, NSW</i>	<b>7.50</b>
<b>CRIC ARMS INDIAN PALE ALE</b>	<i>ASAHI PREMIUM BREWERY VIC</i>	<b>7.50</b>
<b>ROGERS ENGLISH PALE ALE</b>	<i>LITTLE CREATURES BREW</i>	<b>7.50</b>
<b>J. SQUIRE PALE ALE "150 LASHES"</b>	<i>MALT SHOVEL BREWERY</i>	<b>7.50</b>
<b>HOLGATE "HOPINATOR" (7.5%)</b>	<i>HOLGATE BREWHOUSE</i>	<b>10.50</b>
<b>4 PINES "STOUT"</b>	<i>FOUR PINES BREWING</i>	<b>8.00</b>

## CIDERS:

<b>SOMERSBY BLACKBERRY CIDER</b>	<i>ASAHI PREMIUM BREWERY VIC</i>	<b>8.50</b>
<b>SOMERSBY APPLE CIDER</b>	<i>ASAHI PREMIUM BREWERY VIC</i>	<b>7.50</b>
<b>SOMERSBY PEAR CIDER</b>	<i>ASAHI PREMIUM BREWERY VIC</i>	<b>7.50</b>
<b>ROYAL JAMAICAN "ALCOHOLIC GINGER BEER"</b>	<i>JAMAICA</i>	<b>8.00</b>
<b>FOG CITY "RED SANGRIA" 500ML (8%)</b>		<b>12.00</b>



# SPIRITS

## LIQUEUR APERITIF

CAMPARI	ITALY	9.00
PIMS NO. 1	UK	11.00
APEROL	ITALY	9.00

## GIN

BOMBAY SAPPHIRE (LONDON DRY)	UK	10.00
TANQUERAY (LONDON DRY)	UK	12.00
NO. TEN	UK	13.00
GORDON'S ( LONDON DRY )	UK	8.50

## VODKA

ALIZE (BLUE PASSION)	FRANCE	10.00
KETEL ONE	HOLLAND	12.00
BELVEDERE	POLAND	12.00
SMIRNOFF	AUSTRALIA	8.50

## RUM

BACARDI SUPERIOR	CUBA	8.50
MOUNT GAY	WEST INDIES	9.00
CAPTAIN MORGAN(SPICED)	CUBA	9.00
BUNDABERG (ORIGINAL OR FIVE)	QUEENSLAND	8.00

## TEQUILA

ANEJO	MEXICO	12.00
JOSE CUERVO	MEXICO	10.00
SIERRA (SILVER)	MEXICO	8.00

## BLENDED MALT WHISKEY, BOURBON

JOHNNIE WALKER RED LABLE	SCOTLAND	8.50
JAMESON	IRELAND	9.00
CANADIAN CLUB	CANADA	9.00
JACK DANIELS	USA	8.50
CHIVAS REGAL	SCOTLAND	10.00
JOHNNIE WALKER GOLD LABLE	SCOTLAND	15.00
JIM BEAM BOURBON	USA	8.00
JIM BEAM(1795)	USA	22.00
WILD TURKEY	USA	9.00

## SINGLE MALT WHISKIES

AMRUT FUSION (50%ABV)	INDIA	16.00
LAGAVULIN 16 Y.O. (43%ABV)	ISLAY SCOTLAND	16.00
GLENGOYNE 12 Y.O. HIGHLAND (43%ABV)	SCOTLAND	14.00
THE SINGLETON 12Y.O. (40%ABV)	ROSS SHIRE SCOTLAND	14.00

# NON ALCOHOLIC BEVERAGE

## INDIAN DRINKS: 5.00

MANGO LASSI STRAWBERRY LASSI SALTY LASSI

## SOFT DRINKS & MIXERS 4.00

COKE COKE ZERO DIET COKE  
PEPSI MAX LEMONADE SUNKIST  
SOLO LEMON LIME & BITTERS PINK LEMONADE  
GINGER BEER GINGER ALE TONIC WATER  
SODA WATER

## JUICES 4.00

ORANGE APPLE PINEAPPLE  
CRANBERRY SPARKLING APPLE SPARKLING GRAPE

## NOAH'S SMOOTHIES

APPLE, PEACH, KIWI FRUIT, MANGO AND LIME 4.50  
ORANGE, APPLE, GUAVA, PINEAPPLE AND PAWPAW 4.50  
APPLE, GUAVA, BLACKCURRANT, STRAWBERRY AND BLUEBERRY 4.50

## WATER

BADOIT SPARKLING WATER 750ML (FRANCE) 8.00  
BADOIT SPARKLING WATER 330ML (FRANCE) 4.50  
EVIAN STILL WATER 750ML 7.00

# COCKTAILS

## **FRUIT TINGLE**

**\$15.00**

*VODKA WITH BLUE CURACAO TOPED WITH LEMONADE AND GRENADINE.*

## **ILLUSION**

**\$15.00**

*MIDORI, VODKA AND TRIPLE SEC TOPED WITH PINEAPPLE JUICE.*

## **TEQUILA SUNRISE**

**\$12.00**

*TEQUILA TOPED WITH ORANGE JUICE AND GRENADINE.*

# MOCKTAILS

## **SHIRLEY TEMPLE**

**\$10.00**

*CHOICE OF LEMONADE OR GINGER BEER TOPED WITH ORANGE JUICE AND GARNISH.*

## **VIRGIN MADRAS**

**\$10.00**

*CRANBERRY JUICE AND ORANGE JUICE TOPED WITH SODA WATER AND GARNISH.*