

# BREAKFAST MENU

<b>Continental Breakfast</b>	35.00
Selection of cereals, toast, pastries, fruits, juice & bottomless coffee or tea	
<b>Full Cooked Breakfast</b>	38.00
2 fried eggs, toast, bacon, 2 sausages, grilled tomato, hash browns & baked beans.	
<b>Add Continental Breakfast</b>	15.00
<b>Omelette: All served with 2 slices of toast &amp; grilled tomato</b>	29.50
Western: 3 eggs with chives, capsicum, tomato & ham	
Cheese: 3 eggs folded with cheddar cheese	
Spanish: 3 eggs filled with cheddar cheese, capsicum, onion & tomato	
<b>Scrambled Eggs</b>	25.00
3 scrambled eggs whisked with fresh cream & chives served with toast & grilled tomato	
<b>Two eggs with Toast</b>	18.00
Fried, poached, boiled or sunny side up served with 2 slices of wholemeal or white toast	
<b>3 American-Style Pancakes</b>	22.50
3 Homemade pancakes topped with icing sugar and served with Maple Syrup	
<b>Eggs Benedict</b>	29.50
2 poached eggs on an English muffin with Canadian ham and topped with hollandaise sauce. Served with hashbrowns & grilled tomato	
<b>Vegetarian option:</b> Avocado	
<b>Aloo Paratha</b>	22.50
Paratha stuffed with spiced paneer & served with yoghurt	
<b>Paneer Paratha</b>	25.00
Paratha stuffed with spiced paneer & served with yoghurt	

## SIDES

Toast - 2 slices served with jam, peanut butter or butter	9.50
Side plate of Baked beans or Hashbrowns	7.50
2 pieces of Bacon or Sausage	10.50
One Egg cooked any way you like	5.50



# Thali Menu

**K35 Express Lunch Special**

## Vegetarian

2 Vegetable Dishes, Dhal, Basmati Rice, Puri  
Papadum, Salad, Yoghurt, Pickle, Gulab Jamun

## Non-Vegetarian

1 meat dish, 1 vegetable dish, Dhal, Basmati Rice,  
Puri, Papadum, Salad, Yoghurt,  
Pickle, Gulab Jamun

**For Reservations**

Call 323 0000 ext. 255 or 7323 0000



# SOUPS, SALADS & STARTERS

**SOUPS** - Served with bread roll & butter 19.50

Mushroom, Sweet Chicken Corn Soup or Chicken & Ginger Soup

## STARTERS

**Salt & Pepper Chicken wings** 24.50

Deep fried and served with Peri Peri mayo

**South Indian Style Fried Fish** 29.50

A top a tangy grated salad (Chef's Special!)

**Prawn Cocktail** 29.50

Poached Banana Prawns served with Chef's special cocktail sauce

**Chicken 65** served with 65 Sauce 24.50

Chicken morsels covered in Indian spices & deep fried

**Samosas** served with Mint Chutney (4 pcs) 24.50

Potato based tasty morsels wrapped in light & flaky pastry served piping hot

**Vegetable Pakora** served with Tamarind Sauce 19.50

Shredded vegetables dipped in Channa flour batter and deep fried

## SALADS —served with garlic bread

**Grilled Chicken Caesar Salad** 49.50

Cos lettuce, boiled egg & tomatoes w/ Croutons in a homemade anchovy Caesar dressing

**Moroccan Prawn Salad** 49.50

Handful of grilled prawns grilled in Moroccan seasoning atop a bed of fresh lettuce & tomatoes topped with a yoghurt dressing

**Avocado Salad** 39.50

Iceberg Lettuce, Avocados, tomatoes, cucumbers, salad onions and carrots with in a light lemon & garlic vinaigrette

**Add Chicken** 12.00

# KIDS MENU

For children Under 10 years of age only

**For only K24.50**



**All kid's menu items are served with your choice of glass of orange or apple juice and scoop of ice cream as dessert!**

## Choose from:

1. Chicken Nuggets & chips
2. Spaghetti with Meat Sauce
3. Fish & Chips
4. Vegetable or Chicken Fried Rice
5. Mini Butter Chicken & Rice

# CONTINENTAL MENU

## SANDWICHES

<b>Club Sandwich</b>	39.50
Grilled Chicken, Bacon, Egg, Lettuce & Tomato on layered on white or whole meal toast served with chips	
<b>Chicken, Avocado, Cucumber, Tomato &amp; Cheddar Sandwich</b>	32.50
served with Salad	
<b>Cheeseburger (Beef Burger)</b>	39.50
Thick Beef patty topped with Cheese, Tomato, Onions & Lettuce and mayo and served with Chips	

## RICE DISHES

<b>Chicken &amp; Vegetable Stir Fry w/Cashew Nuts</b>	34.00
Onions, carrots & broccoli served with Jasmine Rice	
<b>Salt &amp; Pepper Chicken</b>	39.50
Coated deep fried chicken seasoned with salt, pepper, garlic, onions & chili served with Jasmine rice	
<b>Beef &amp; Black Bean Sauce</b>	34.00
With onions & green capsicum served with Jasmine Rice	
<b>Sweet &amp; Sour Prawns</b>	39.50
With onions & pineapples served with Jasmine Rice	
<b>Salt &amp; Pepper Prawns</b>	42.00
Coated deep fried prawns seasoned with salt, pepper, garlic, onions & chili served with Jasmine rice	
<b>Combination Fried Rice</b>	39.50
Diced Prawns, Chicken sautéed with egg and vegetables	
<b>Vegetable Fried Rice</b>	32.50
Diced String beans, carrots, broccoli, spring onion & egg	

## SHADY CLASSICS

<b>Roasted Chicken &amp; Chips</b>	34.50
served with Chips & Salad or Rice & Vegies with Mushroom Sauce	
<b>Chicken Schnitzel</b>	39.50
Breaded & deep fried chicken breast topped with Fried Egg served with Chips & Salad	
<b>Deep Fried Barramundi (Fish &amp; Chips)</b>	49.50
Served with Piping Hot Chips, Salad & tartar sauce	
<b>Garlic Prawns</b>	49.50
In a creamy white wine sauce served with Jasmine Rice & steamed Vegies	
<b>Chicken Nuggets</b>	39.50
Served with Piping Hot Chips & Salad	
<b>Spaghetti Bolognese</b>	42.50
Spaghetti served with minced meat Tomato sauce served with garlic bread	
<b>Linguine Alfredo</b>	39.50
Creamy Alfredo sauce a top a bed of al dente linguine served with garlic bread	
Add Chicken	12.00

## ON THE GRILL

<b>Grilled Chicken with Gremoulata sauce</b>	44.50
served with Mashed Potatoes & Vegies & topped with a Lemon & Parsley Vinaigrette	
<b>Peri Peri Chicken</b>	44.50
served with Chips & Steamed Vegies and served with Peri Peri Sauce	
<b>Grilled Salmon Fish</b>	59.50
served with Rice & Vegies & Lemon Butter Sauce	
<b>BBQ Pork Chop</b>	59.50
Grilled to perfection & topped with Barbeque sauce	
<b>400g Jumbo T-Bone Steak</b>	79.50
Big T-bone topped with Mushroom Sauce or Chef's special Pepper sauce	
<b>200g Eye Filet</b>	75.00
Tender Eye Filet grilled to perfection and served with your choice of mushroom or Chef's special pepper sauce	
<b>Surf &amp; Turf</b>	95.00
Grilled prawns atop Tender Eye fillet and served with Béarnaise sauce	

# INDIAN MENU

## SHADY SPECIALTY DISHES

**Biryani (Chicken / Lamb)** 45.00

Tender pieces of marinated lamb or chicken and mixed with whole Indian spices, rose water and basmati rice. Topped with fried onions and cashews and served with Raita to balance the spice. Ask for mild or spicy

**Tandoori Chicken Tikka** 49.50

Chef's special marinated chicken breast pieces served on a hot sizzler atop of fresh cucumber and served with naan and mint chutney  
(Please note this item will take up to 25 minutes to cook in the Tandoor oven)

## CURRIES served with Basmati Rice

**Butter Chicken (Customer favourite)** 44.50

From the Punjab region of India and a favourite Indian dish worldwide. This curry is made from marinated chicken, tomatoes, cashew nut butter and aromatic spices. Our mildest curry

**Murgh Palak** 44.50

Chicken pieces in a medium spiced onion, ginger & garlic curry with spinach

**Spicy Beef Vindaloo** 44.50

Brought to Goa by the Portuguese. This spicy curry dish fuses Indian and Portuguese flavours to create a rich dish often served during special ceremonies

**Lamb Saag (Customer favourite)** 44.50

Tender Lamb morsels in a medium spiced onion, ginger & garlic curry with spinach

**Goat Curry** 49.50

Pieces of tender goat in a spicy homemade based gravy (a customer favourite!)

## VEGETARIAN

**Eggplant Masala** 34.50

Sautéed Eggplant and Tomatoes in a dry medium spiced masala.

**Kolhapuri Vegetable Curry** 36.50

Local market fresh vegetables in a spicy aromatic curry

<b>Vegetable Korma</b>	36.50
Cauliflower, beans and carrots in a mild aromatic coconut curry	
<b>Channa Masala</b>	34.50
Punjabi style Chick peas in spicy masala	
<b>Gujarati Dal</b>	36.50
Spicy Toor dhal (Yellow Lentils) in a mild tangy gravy with mustard seeds & peanuts	
<b>Malai Kofta (Customer favourite)</b>	44.50
Potatoes, vegetables and homemade panner combine with aromatic spices and formed into balls, deep fried and mixed into a mild sweet curry	
<b>Palak Paneer</b>	44.50
Homemade cheese curd in a savoury medium spiced spinach curry	

## SEAFOOD

<b>Fish Masala</b>	55.00
Grilled Barramundi topped with spicy tomato based masala	
<b>Goan Prawn Curry</b>	55.00
Grilled prawns in a classic Goan spicy coconut curry	

## INDIAN BREADS

<b>Puri</b>	5.00
Soft & Flaky Indian bread – a Customer favourite!	
<b>Roti or Chapati</b>	5.00
Most common homemade Indian bread, made with Atta flour	
<b>Kerala Paratha</b>	9.00
Flaky and crispy layered paratha. A south Indian specialty!	
<b>Tandoori Naan</b>	7.50
Served fresh from the Tandoor oven topped with butter	
<b>Garlic Naan</b>	8.00
Infused with butter, garlic & parsley and served fresh from the Tandoor	
<b>Cheese Naan</b>	9.00
Cheese folded into our Tandoor Naan	

## SIDES

Side of Plain Chips	8.00
Side of Mashed Potatoes	10.50
Side of Steamed Vegies or Salad	10.50
Raita with cucumbers, onions, tomato & green chili	5.50
Mint Chutney	4.50
Tamarind Chutney	4.50
Mango Chutney	5.50
Chilli Pickle	4.50

# DESSERT MENU

## Affogato

A scoop of vanilla ice cream topped with shot of Banz espresso from Goroka 14.50

## Boozy Affogato

Affogato with a shot of Frangelico Hazelnut 29.50

## Selection of Freshly baked Cakes

as listed

Please check the display cabinet or ask your server

Using high quality ingredients, PNG Cocoa, PNG Coffee and fresh cream

## Gulab Jamun

Indian deep fried sweet dumplings in a light rosewater & cardamom sugar syrup

Served warm!

**1 pc** 6.50

**3 pcs** 15.00

## Rainbow Ice Cream

10.50

One scoop each of Chocolate, Strawberry & Vanilla

## Fruit Salad

15.00

Bowl of assorted mixed fruits

**Fruit Salad** with a scoop of Ice Cream

16.50