

D^{ya}'s Delight

Authentic Indian Cuisine



Fully Licensed -BYO(wine -only) Restaurant & takeaways

Lunch

Monday to Friday 11.30 am to 2.00 pm

Dinner

Monday to Sunday 4.30 pm to 9.30 pm

Lunch Special

vegetable Curry	\$12	Lamb & Goat Curry	\$14
chicken curry	\$13	Seafood	\$14

(with Plain Rice And Butter Naa nany Upgrades Extra)

(All Mains Are Served With Complimentary - Plain Basmati Rice)

Most Of Our Meals Are Gluten Free. See The Below Abbreviation Show Next To The Dishes On The Menu

(GF) - Gluten free (DF) - Dairy Free

BYO wine only, corkage \$7 per bottle.
we charge \$1 for takeaway container & bags.

☎ 04 939 9105

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🌐 Info@diyasdelight.co.nz

2 Queen Street, Wainuiomata, Lower Hutt -5014

VEGETARIAN ENTREES

Onion Bhaji	-Onion pieces marinated in a spicy batter and wok fried. (Gf)(Df)	\$ 8.00
Vegetable Pakoras	-Fresh vegetables dipped in a spiced chickpea batter and wok fried. (Gf)	\$ 8.00
Samosa	-Deep fired Indian pastry filled with spicy potatoes, mixed vegetables and served with tamarind chutney. (2pieces)	\$ 8.50
Papadum Starter	-4 crispy papadums' roasted on a tandoor heat and served with mango chutney, mixed pickles and raita. (Gf)	\$ 10.00
Corn Tikki Kebab	-Sweet Corn fritter Deep Fried & this Crunchy Dish serving with Mint Sauce. (5pieces)	\$ 14.00
Bombay Aloo	-A dry dish cooked with potatoes, cumin seeds, onion and spices. (Gf)(Df)	\$ 14.00
Samosa Chat	-A dish contains a mixture of samosa, chickpea, tomatoes, onions, chutney, coriander and finishing with combination of tangy sauce.	\$ 14.00
Tandoori Mushrooms	-Overnight marinated mushrooms roasted in tandoor and served with mint chutney. (5pieces)	\$ 16.00
Paneer Tikka	-Overnight marinated homemade paneer (cottage cheese) roasted in a tandoor and served with mint chutney. (5pieces)	\$ 16.00
Vegetarian Platter	-A delicious platter of Corn fritter, Veggie Pakora, Samosa & Onion Bhaji. (2 pieces each)	\$ 23.50

NON- VEG ENTREES

Chicken Tikka	-Boneless pieces of chicken marinated in yoghurt and spices overnight, then cooked in a tandoori oven and served with a mint yoghurt sauce (Gf). (5pieces)	\$ 16.00
Murg Malai Tikka	-Tender boneless pieces of chicken marinated in cream cheese, cashew nuts and delicate spices, then roasted in the tandoor and served with pickled red cabbage. (5pieces)	\$ 16.00
Zafrani Tikka	-Zafrani chicken tikka is marinated in saffron, yoghurt and spiced, then tandoori roasted & served with red pickled cabbage.	\$ 16.00
Kali Mirch Murgh Tikka	-Tender boneless pieces of chicken marinated in cream cheese, cashew nuts, grounded black pepper and delicate spices then roasted in the tandoor and served with pickled red cabbage. (5pieces)	\$ 16.00
Chicken Lollipop	-Chicken wings marinated overnight & deep fried, served with hot garlic sauce (6pieces)	\$ 17.50
Chicken 65	-Deep fried crispy chicken marinated overnight with slightly spice batter & finished with fried red chili, curry leaves & served with relish & hot garlic sauce.	\$ 17.50
Tandoori Fish Tikka	-Boneless pieces of fish marinated in yogurt and spices overnight, then cooked in a tandoori oven and served with mint yoghurt sauce (Gf). (5pieces)	\$ 17.50
Seekh Kebabs	-Lamb mince rolls deliciously spiced and cooked on skewers in a tandoori oven & served with mint yoghurt sauce. (Gf) (5pieces)	\$ 17.50
Tandoori Lamb Chops	-French lamb cutlets marinated in tandoori herb, spices and barbequed in a tandoor & served with a mint yoghurt sauce. (Gf) (4pieces)	\$ 22
Tandoori Chicken	-Chicken marinated overnight in ginger, garlic, tandoori masala and yoghurt then roasted in a tandoori oven. (Gf)	Half- \$ 18.00 Full- \$ 27.00
Mixed Platter	-A platter of Samosa, Onion bhaji, Chicken Tikka and Seekh Kebab. (2 pieces each)	\$ 26.00
Tandoori Platter	-A sizzling platter with a combination of Tandoori Chicken Tikka, Fish Tikka, Seekh Kebab and Murg Malai Tikka. (2 pieces each)	\$ 27.00



CHICKEN CURRIES

Butter Chicken – All time Kiwi favorite - Boneless barbequed chicken simmered in a rich sweet tomato and butter gravy. A subtle dish with tempting flavors. (Gf)	\$ 21.99
Kadai Chicken - A special kadai sauce cooked with whole ground Indian traditional spices and simmered in tomato and onion gravy. (Gf)	\$ 21.99
Chicken Korma - Tender boneless chicken pieces in a rich creamy cashew nut and almond sauce. (Gf)	\$ 21.99
Mango Chicken - Barbequed tandoori chicken cooked in a delicious sweet and creamy mango sauce. (Gf)	\$ 21.99
Kashmiri murg masala - Chicken pieces cooked in a kadai with onions, capsicums, tomatoes and aromatic spices. A thick curry. (Gf)	\$ 21.99
Kasturi Murg - Chicken cooked in fenugreek leaves, onion, gravy and spices.	\$ 21.99
Chicken Saagwala - Succulent chicken pieces cooked with home ground spices and simmered in a rich spinach gravy. (Gf)	\$ 21.99
Chicken Tikka Masala - Tandoori chicken pieces cooked with garlic and fresh capsicums in tomato and onion sauce. (Gf)	\$ 21.99
Kerala Chicken Stew -Chicken stew cooked with coconut milk, ginger, curry leaves, chilies & vegetables. (Df)	\$ 21.99
Chicken Vindaloo - Hot and Spicy Chicken cooked with potatoes, tangy & spicy tomato, onion gravy. (Gf) (Df)	\$ 21.99
Chicken Jalfrezi - Chicken cooked with seasonal vegetables in a sweet, tangy and thick tomato gravy. (Gf) (Df)	\$ 21.99
Chicken Madras - A South Indian chicken curry tempered with mustard seeds and curry leaves then cooked in a creamy coconut sauce. (Gf) (Df)	\$ 21.99
Chicken Pasanda - Tender boneless pieces of chicken cooked with aromatic spices in a slightly sweet, mild and creamy almond and tomato gravy. (Gf)	\$ 21.99
Bhuna Chicken - Dry preparation of marinated chunks of boneless chicken, stir fried with fresh ginger, garlic, capsicum, onions, grounded spices with slight smear of tomato-based gravy and bhuna masala. (Gf) (Df)	\$ 21.99
Chicken Rogan Josh - A North Indian Chicken curry prepared with roasted spices and simmered in a traditional sauce. (Gf) (Df)	\$ 21.99
Murg Methi Malai - Marinated chicken cooked with fenugreek leaves, tomatoes, and grounded spices in a creamy cashew sauce. (Gf)	\$ 21.99
Chicken Afghani - A creamy dish cooked with marinated chicken, yoghurt, onions, cashews, almond gravy, and traditional spices. (Gf)	\$ 21.99
Chicken Angara - Chicken Angara is a spicy Indian chicken curry infused with smoky flavor (Hyderabadi style). (Df) (Gf)	\$ 21.99
Pepper Chicken - Boneless chicken pieces cooked with special masala & grounded black pepper. (Gf) (Df)	\$ 21.99
Diya's Delight Chef Special Curry - (your choice of meat)	\$22.99 (Chicken) \$23.99 (Lamb)



LAMB & GOAT CURRIES

Butter Lamb - A Kiwi's favorite - Lamb simmered in a rich sweet tomato and butter gravy. (Gf)	\$ 22.99
Kadai Lamb - A special kadai sauce cooked with whole ground Indian traditional spices and simmered in a tomato and onion gravy. (Gf)	\$ 22.99
Bhuna Lamb - Dry preparation of roasted marinated chunks of lamb, stir fried with fresh ground spices with slight smear of tomato-based gravy and bhuna masala. (Gf) (Df)	\$ 22.99
Lamb Afghani - A creamy dish of lamb cooked in yoghurt, onions, cashews, almond gravy and traditional spices. (Gf)	\$ 22.99
Lamb Korma - Tender boneless lamb pieces in a rich creamy cashew nut and almond sauce. (Gf)	\$ 22.99
Balti Lamb - Lamb pieces cooked in a kadai with onions, capsicums, tomatoes and aromatic spices. A semi-dry curry. (Gf) (Df)	\$ 22.99
Lamb Saagwalla - Succulent lamb cooked with aromatic home ground spices and simmered in rich tomato and spinach gravy. (Gf)	\$ 22.99
Lamb Tikka Masala - Tender lamb pieces cooked with garlic and fresh capsicums in tomato and onion sauce. (Gf)	\$ 22.99
Lamb Rogan Josh - A North Indian lamb curry prepared with roasted spices and simmered in a traditional sauce. (Gf) (Df)	\$ 22.99
Lamb Jalfrezi - Lamb cooked with seasonal vegetables in a sweet, tangy and thick tomato gravy. (Gf)	\$ 22.99
Lamb Pasanda - Tender boneless pieces of lamb cooked with delicate spices in a mild and creamy almond and tomato gravy. (Gf)	\$ 22.99
Lamb Madras - A South Indian lamb curry tempered with mustard seeds and curry leaves then cooked in creamy coconut sauce. (Gf)(Df)	\$ 22.99
Pepper Lamb - Lamb pieces cooked with special masala & grounded black pepper. (Gf) (Df)	\$ 22.99
Lamb or Goat Vindaloo - Hot and Spicy with your choice of meat cooked with potatoes, tangy & spicy tomato, onion gravy. (Gf) (Df)	\$ 22.99
Mughlai Karai Gosht - Slow cooked lamb curry with tomatoes, garlic and garam masala.	\$ 22.99
Goat Curry - Goat meat with bone, slow cooked in-home ground spices, traditional tomato and onion gravy. (Gf) (Df)	\$ 22.99
Papper Goat - South Indian style dish cooked with goat on bone in crushed papper, fresh curry leaves, red chili whole & spices. (DF)(Gf)	\$ 23.99



VEGETARIAN CURRIES

Kadai Vegetable Curry - Mix of vegetables cooked with whole ground Indian traditional spices and simmered in tomato and onion gravy. (Df) (Gf)	\$19.99
Kadai Paneer - Semi dry curry made with cottage cheese, capsicum and Indian spices. (Gf)	\$19.99
Malai Kofta - Homemade potato and cottage cheese balls cooked in a mild creamy cashew nut sauce.	\$19.99
Shahi Paneer - Homemade cottage cheese cooked with cashew, almond gravy and cream.	\$19.99
Palak Paneer - Cubes of homemade cottage cheese cooked with fresh spinach in a savory sauce. (Gf)	\$19.99
Paneer Lababdar - Paneer cooked in a rich creamy style & onion, tomatoes, cashew, almond and spices. (Gf)	\$19.99
Paneer Chatpata - A spicy and tangy style of preparing cottage cheese in the chef special style. (Gf)	\$19.99
Matar Paneer - Cubes of cottage cheese sautéed in garlic and then simmered with peas in a tomato and onion curry. (Gf)	\$19.99
Aloo Bhindi masala - Popular Indian dish cooked with fried potato, & fried Okra in tomatoes and spices (Dry dish) (Df)	\$19.99
Paneer Butter Masala - Vegetarian curry cooked with Chunks of fried paneer & soaked in a spicy tomato creamy sauce.	\$19.99
Paneer Tikka Masala - Cottage cheese cooked with capsicum, tomatoes and onion. (Gf)	\$19.99
Paneer Do Payza - Panner cooked in cashew & onion, tomato gravy & diced onion with spices.	\$19.99
Aloo Matar - Potato, green peas, onion, tomato cooked in rich tomato and onion gravy. (Gf)	\$19.99
Matar Mushroom - Fresh mushrooms and peas cooked in a savoury onion and tomato gravy. (Df) (Gf)	\$19.99
Methi Malai Matar - Rich creamy dish cooked with fenugreek leaves, green peas and spices.	\$19.99
Aloo Palak - Fresh blended spinach cooked with diced potatoes and aromatic spices in a tomato and onion gravy. (Df) (Gf)	\$19.99
Channa Masala - Chickpeas and diced potatoes cooked with tomatoes, fresh herbs and spices. (Df) (Gf)	\$19.99
Dal Makhani - Mixed lentils sautéed in butter and flavoured with fresh ground spices, then finished with cream. (Gf)	\$19.99
Dal Tadka - Cooked with split yellow lentils with spices, cumin seeds, turmeric, chillies and curry leaves. (Df)	\$19.99
Aloo Gobi Adraki - Cubes of potatoes, cauliflower cooked, chopped onions, ginger and tomato gravy. (Semi dry dish) (Df) (Gf)	\$19.99



SEA FOOD LOVERS

Butter Prawn - A Kiwi's favorite - Prawn simmered in a rich sweet tomato and butter gravy. A subtle dish with tempting flavors. (Gf)	\$ 23.99
Kadai Prawn - King Prawns cooked in special kadai sauce with Indian traditional spices and simmered in tomato, onion gravy. (Gf) (Df)	\$ 23.99
Goa Style Fish - Fish pieces cooked in aromatic spices and creamy coconut gravy. (Gf) (Df)	\$ 23.99
Mangalore Fish Curry - A popular fish curry from Mangalore with different flavors of coconut paste, tamarind, onion, tomatoes and special spices. (Gf) (Df)	\$ 23.99
King Prawn Masala - King Prawns cooked with capsicum and tomatoes in a thick spicy onion gravy. (Gf) (Df)	\$ 23.99
Malabari King Prawn - King Prawns cooked with tomatoes simmered with spices in a coconut cream gravy. (Gf) (Df)	\$ 23.99
Prawn Jalfrezi - Prawns cooked with seasonal vegetables in a sweet and tangy tomato gravy. (Gf) (Df)	\$ 23.99
Fish Vindaloo - Hot and Spicy Chicken cooked with potatoes, tangy & spicy tomato, onion gravy. (Gf) (Df)	\$ 23.99
Prawn Vindaloo - Hot and Spicy Chicken cooked with potatoes, tangy & spicy tomato, onion gravy. (Gf) (Df)	\$ 23.99
Fish Masala - Fish cooked in a home style, onion , tomato and masala gravy gravy	\$ 23.99
Prawn Pepper fry - Prawns cooked with special masala & grounded black pepper. (Gf) (Df) (Semi dry)	\$ 23.99

FOR EGG LOVERS

Egg Curry - Boiled eggs cooked with ginger, garlic and onion, tomato gravy (Df)(Gf)	\$21.99
Egg Bhurji -Cooked with ginger, garlic and onion and simmered in Kadai sauce till its dry (Df)(Gf)	\$22.99



INDO-CHINES LOVERS

Chilli Chicken Dry/gravy -Boneless chicken pieces deep fried and sautéed with onion, garlic, capsicum, in a spicy, sweet and tangy sauce.	\$ 18.00
Mix Veg Manchurian Dry/gravy -Manchurian is a tasty Indo Chinese dish of fried mix veggie balls in a spicy, sweet and tangy sauce.	\$ 17.50
Paneer Chilli Dry/gravy -Paneer mixed with corn flour and deep fried, sautéed with ginger, garlic, onions & spicy, sweet and tangy sauce.	\$ 17.50
Vegetable Fried Rice -Rice sautéed with onion, garlic, capsicum, carrots, spring onions other Indo Chinese spice ingredients.	\$ 17.50
Chicken Fried Rice -Rice sautéed with chicken, eggs, capsicum, spring onions and other Indo Chinese spice ingredients.	\$ 17.50
Vegetable Hakka Noodles -Noodles sautéed with garlic, carrot, cabbage, capsicum, spring onions and other Indo Chinese spice ingredients then finished with bell pepper.	\$ 17.50
Chicken Hakka Noodles -Noodles sautéed with chicken, capsicum spring onions and other traditional spice ingredients then finished with bell pepper.	\$ 17.50
Prawns Fried Rice -Prawns sautéed with rice, garlic, onions, spring onions, soy sauce.	\$18.50
Prawns Noodles -Noodles sautéed with Prawns, garlic, onions, spring onions, soy sauce, vinegar and other traditional spice ingredients.	\$18.50
Egg Fried Rice -Basmati rice sautéed with Egg, garlic, onions, spring onions, soy sauce, vinegar and other traditional spice ingredients.	\$ 17.50
Egg Noodles -Noodles sautéed with EGG, chilies, ginger, spring onions, soy sauce, vinegar and other traditional spice ingredients.	\$ 17.50

BIRIYANI & RICE

Vegetarian Biryani - Aromatic basmati rice cooked with cottage cheese and mixed seasonal vegetables & delicious meal served with raita. (Gf)	\$18.99
Chicken Dum Biryani (With bone) - Aromatic basmati rice cooked with chicken in a special method and infused with freshly ground spices & garnished with coriander& delicious meal served with raita. (Gf)	\$20.99
Chicken Biryani (bone less)- Aromatic basmati rice cooked with chicken and infused with freshly ground spices & delicious meal served with raita. (Gf)	\$21.99
Lamb Biryani - Aromatic basmati rice cooked with lamb and infused with freshly ground spices& delicious meal served with raita. (Gf)	\$22.99
Prawn Biryani - Prawns cooked together with aromatic basmati rice on a slow fire and seasoned with aromatic spices. A hearty meal served with raita. (Gf)	\$23.99
Goat Biryani - Aromatic basmati rice cooked with goat meat and infused with freshly ground spices & delicious meal served with raita.(Gf)	\$22.99
Basmati Rice - Plain steamed basmati rice.	\$5.00
Coconut Rice - Basmati rice tossed with desiccated coconut, cream & curry leaves.	\$8.00
Jeera Rice - Steamed basmati rice tossed in wok with cumin seeds.	\$8.00
Green Peas Pulao - A mild, fragrant Indian pulao made with basmati rice and green peas.	\$14.00
Kashmiri Pulao - A mild, fragrant Indian pulao made with basmati rice, veggies & dry fruits.	\$16.00



BREADS

Butter Naan - Leavened bread made of refined flour and baked in a tandoor.	\$ 4.00
Garlic Naan - Leavened bread sprinkled with chopped garlic and coriander and baked in a tandoor.	\$ 4.50
Tandoori Roti - Traditional wholemeal unleavened bread.	\$ 4.00
Garlic Roti - Traditional wholemeal bread with chopped garlic and coriander baked in a tandoor.	\$ 4.50
Lachha Paratha - Layered butter rich wholemeal bread.	\$ 5.00
Roti Canai - Malaysian style bread cooked on a hot plate.	\$ 5.00
Methi Roti - Bread made of plain flour and fenugreek leaves, cooked on hot plate.	\$ 5.00
Onion Kulcha - Naan filled with spicy potatoes and onions.	\$ 6.00
Peshwari Naan - Naan filled with dry fruits and nuts.	\$ 6.00
Cheese Naan - Naan stuffed with delicious cheddar cheese.	\$ 5.00
Garlic & Cheese Naan - Naan stuffed with cheddar cheese and topped with garlic.	\$ 6.00
Cheese and olive naan - Leavened bread sprinkled with crushed garlic, olives and baked in a tandoor.	\$ 6.50
Chicken Tikka Cheese Naan - Naan filled with chopped chicken tikka and cheddar cheese.	\$ 6.50
Keema Naan - Naan filled with spicy lamb mince and onions.	\$ 6.50
Paneer Kulcha - Naan stuffed with Indian cottage cheese, spices and baked in a tandoor.	\$ 6.50
Aloo Paratha - Unleavened wholemeal flour bread stuffed with mildly spiced mashed potato, onions, spices and baked in tandoor.	\$ 6.50
Pizza Naan (veg) - Naan filled with cheddar cheese, capsicum, and onions then topped with chilli flakes. Yum!	\$ 7.00
Pizza Naan (Chicken) - Naan filled with chicken, cheese, capsicum, and onions then topped with chilli flakes. Yum!	\$ 8.00

SIDES

Chips	\$ 5.00
Crumbed Chicken Tenders (3)	\$ 6.00
Potato Wedges - With sour cream	\$ 7.00
Onion Salad	\$ 8.00
Green Salad	\$ 9.00
Kachumber - Diced onions, tomatoes, cucumber, and coriander with a dash of lemon juice and delicate spices.	\$ 6.00
Mango Chutney	\$ 4.00
Mixed Pickles	\$ 4.00
Raita - Yoghurt mixed with cucumber and mild spices.	\$ 4.00
Plain Yoghurt	\$ 4.00
Poppadom (Each)	\$ 1.00

DESSERT

Mango Kulfi - Homemade Indian ice cream made with mango flavor.	\$ 8.00
Chocolate Brownie - Served with chocolate sauce.	\$ 8.00
Gulab Jamun - Milk dumplings soaked in sugar syrup. (3 pieces)	\$ 8.00
Gulab Jamun - with ice cream (2 pieces of Gulab Jamun with 1 scoop of vanilla ice-cream)	\$ 10.00
Triple Sundae Ice - Cream (flavors of 3 ice -cream with cherry & dry fruits)	\$ 13.00



DRINKS

Can of Coke, Sprite, Coke Zero, L &P	\$4.00	Sparkling Mineral Water	\$6.00
Diet Coke or Fanta	\$4.00	Lemon lime better-Home made	\$7.00
Ginger Beer	\$5.00	Raspberry Lemonade/Raspberry&Coke	\$6.00
Mango Lassi – a lightly spiced Indian yoghurt and mango flavoured drink	\$6.00	Nimbu Pani –Lemon water with pinch of salt & sugar (Homemade)	\$7.00
Salt Lassi – a lightly spiced and salted Indian yoghurt-based drink	\$5.00	Chai	\$6.00
Sweet Lassi – a lightly spiced Indian yoghurt-based drink	\$5.00	Tea-English breakfast /Green tea	\$5.50
		Juice -Apple /Orange	\$5.50

NON ALCOHOLIC MOCKTAIL

Lemon Lime Bitters - Lemonade, Lime Cordial, Aromatic Bitters and sliced Lemon.	\$ 7.00
Blue Lagoon - Blue Curacao, Lemonade, Lime juice and sliced Lemon.	\$ 9.00
Pineapple Lime Punch - Pineapple juice, Lime juice, Lemonade and sliced Lemon.	\$ 9.00

ALCOHOLIC COCKTAIL

Cocktail Lassi - Flavored liqueur mixed with Delights delicious Mango Lassi.	\$ 11.00
Blue Lagoon - Vodka, Blue Curacao, Lemonade, Lime Juice and sliced Lemon.	\$ 12.00
Pineapple Lime Punch - Vodka, Pineapple Juice, Lemonade,Lime Juice and sliced Lemon.	\$ 12.00

BEER

Kingfisher - 330ml	\$ 8.00	Emerson Pilsners - 330ml	\$ 8.00
Amstel Light(low alcohol 2.5)	\$ 8.00	Heineken (0.0%)	\$ 8.00
Asahi (Japan)	\$ 8.00	Tiger (Singapore)	\$ 8.00
Heineken (Amsterdam)	\$ 8.00	Parrot Dog Bitter Bitch" (5.8%) DVB	\$ 10.00
Corona Extra (Mexico)	\$ 8.00	Kingfisher-(strong)500ml can (7.2%)	\$ 12.00
Monteiths Apple Cider	\$ 8.00	Kingfisher-(strong)650ml Bottle (8%)	\$ 15.00

SPIRITS

Jim Beam (Bourbon)	\$ 8.50	Coruba (Rum)	\$ 9.00
Johnie Walker Red Label (Whiskey)	\$ 8.50	Chatelle Napoleon (Brandy)	\$ 9.00
Johnie Walker Black Label (Whiskey)	\$ 9.00	Bombay Sapphire (Gin)	\$ 9.00
Canadian Club (Whiskey)	\$ 9.00	Absolute (Vodka)	\$ 9.00
Glenffiddich (Single Malt Whiskey)	\$ 9.50	Bacardi (White Rum)	\$ 9.00



WHITE WINE



SPARKLING WINE

Jacob's Creek Mascato Rose	\$ 8.00 (G) \$ 33.00 (B)
Lindauer Brut Cuvee (200ml)	\$ 9.00

SAUVIGNON BLANC

Montana Sauvignon Blanc	\$ 8.00 (B) \$ 35.00 (G)
Villa Maria Sauvignon Blanc	\$ 10.00 (G) \$ 40.00 (B)
Spy Valley Marlborough	\$ 10.00 (G) \$ 40.00 (B)

Pinot Gris & Rose

Villa Maria Private Bin	
East Coast Pinot Gris	\$ 10.00 (G) \$ 38.00 (B)
Villa Maria Rose	\$ 9.00 (G) \$ 36.00 (B)

Chardonnay

Montana Chardonnay	\$ 8.00 (G) \$ 36.00 (B)
Villa Maria Private Bin East Coast	\$ 10.00 (G) \$ 38.00 (B)



RED WINE



Pinot Noir

Villa Maria Private Bin	\$ 8.00 (G) \$ 36.00 (B)
Marlborough Pinot Noir	\$ 10.00 (G) \$ 40.00 (B)

Shiraz

Taylor Shiraz	\$ 10.00(G) \$ 38.00(B)
Brown Brothers Victoria Shiraz.	\$ 10.00(G) \$ 38.00(B)



MERLOT



Esk valley merlot cabenet \$ 38.00(B)\$ 10.00(G)



DELIGHTS BANQUET (SET MENU)



Delights Veg banquet

\$35

Entrée	Onion Bhaji, Pakoras, Samosa and Corn tikki.
Mains	Kadai veg, Panner Tikka Masala, Dal Makhani Served with Rice and Butter Naan.
Dessert	Gulab Jamun.

Delights Non-Veg banquet

\$39

Entrée	Chicken 65, Seekh Kebab and Chicken Tikka.
Mains	Butter Chicken, Lamb rogan josh , Goa style fish curry Served with Rice and Butter Naan.
Dessert	Gulab Jamun.



* we charge corkage \$7 each bottle