



Let's Do Lunch Special

\$35 per person

CHOICE OF EITHER:

CHICKEN MAKHNI

Tender boneless chicken roasted in the tandoor then finished in the pan with a subtly flavoured blend of fenugreek, tomato and cream

PATIALA GOAT CURRY

Punjabi style slow cooked goat with milled chilies, tomato, mace and garam masala, finished off with fresh coriander

BEETROOT VEGETABLE KHORMA

Mixed vegetables and beetroot cooked with poppy seed (khus-khus), cashew, cassia bark, onion and tomatoes

Accompanied with Wilted English Spinach, Saffron Pillau and a Naan

CHOICE OF DRINKS:

Glass of Brown Brothers Limited Release 'Banksdale' Chardonnay
OR

Glass of Brown Brothers Limited Release 'Heathcote' Shiraz
Or

Coopers 62 Pilsner (355ml)
Or

San Pellegrino Sparkling Mineral Water Or Acqua Panna Still (500ml)

Tea or Coffee of Choice



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