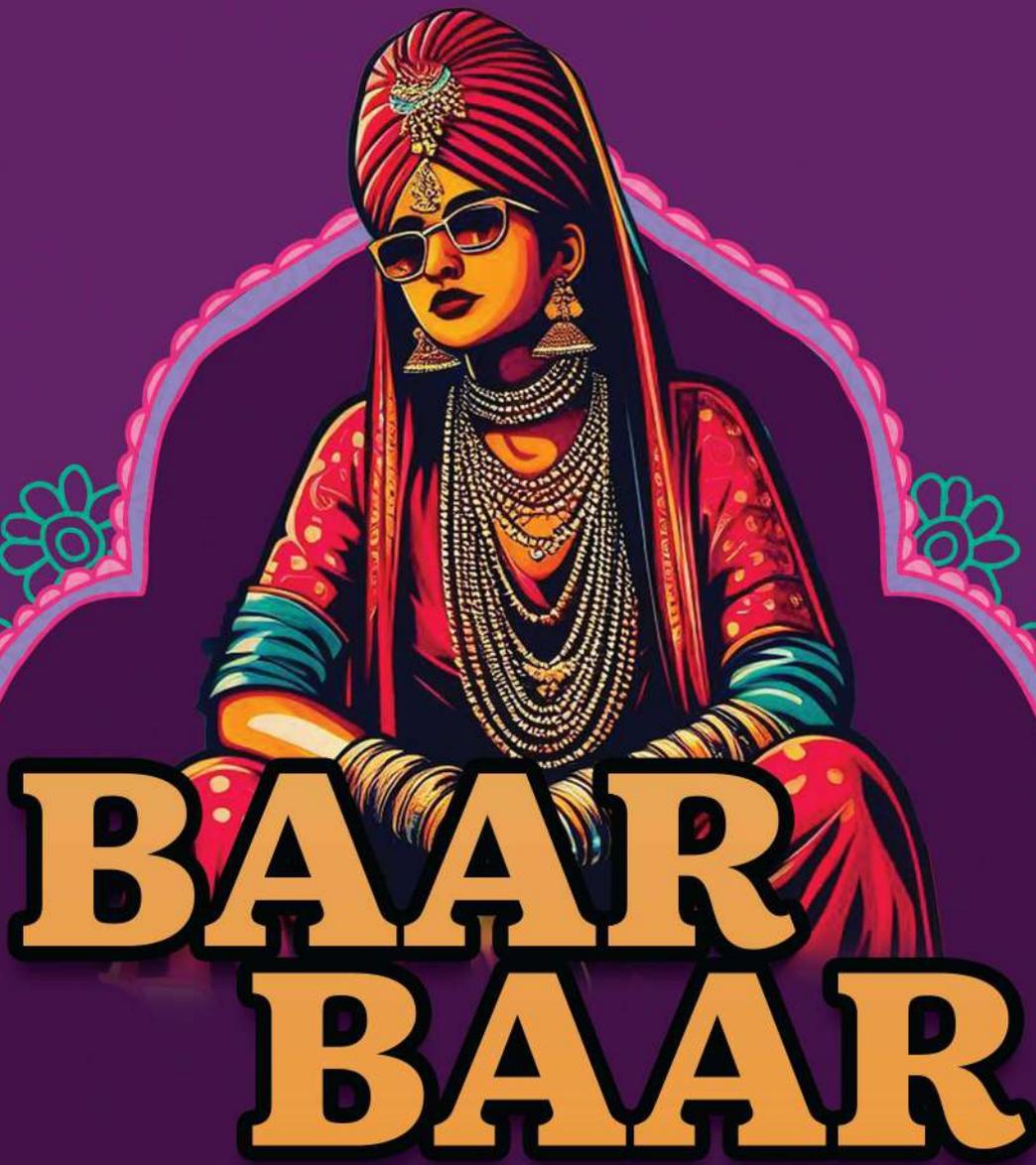


WELCOME



A taste of India, crafted to perfection! Our menu is a delightful journey through India's rich culinary traditions, hearty curries, and modern twists on classic dishes. Savor every bite, and let the vibrant spices and fresh ingredients bring you back again and again!

Surcharge apply on Saturday & Sunday (10%) and Public Holiday (15%).

Let the **MAGIC....** **UNFOLD**

APPETISERS

Pappadams with Homemade TRIO chutney

\$14

Assorted Crispy pappadams served with a trio of vibrant chutneys – herbaceous green chutney, smoky chili peanut chutney, and tangy mango chutney.

(GFO tandoor roasted pappad available)

Bowl of Chips with Garlic Aioli

\$12

ENTREE

Veg Samosa (2 pcs)

\$18

Crispy Triangle pastry filled with potatoes, Peas, and aromatic Indian herbs. Served with tamarind and mint chutney

Veg Samosa Chat

\$24

Triangular crispy pastry filled with potatoes, peas, and aromatic Indian herbs. Served with tamarind and mint Chutney.

Angara Paneer tikka (4 pcs) (GF)(NF)

\$24

Cottage cheese marinated with yogurt, Apricots, Almonds, ground spices slow cook in Tandoori.

Veg Avo Taco's Chaat (2 pcs) (VGO) (GFO)

\$20

Crispy taco shells filled with avocado mash, savory yoghurt, tangy, Mint chutneys, crunchy sev. A vibrant fusion of street-style chaat and bold desi twist on tacos!



GF-Gluten free

DF- Dairy Free

NF-Nut free

VG - Vegan

GFO-GF Option

DFO-DF Option

N- Nuts

VGO-Vegan Option

S - Spicy

Chicken Taco's Chaat (2pcs) (GFO) \$20

with hand pulled tandoori chicken, lettuce, savory yoghurt, tamarind & Mint chutneys and crunchy sev. A vibrant fusion of street-style chaat and bold desi twist on tacos!

Lamb Taco's (2 pc) (GFO) \$24

Crispy taco shells filled Lamb mince, potatoes, chickpeas, Lettuce, with mint mayo.

Prawns Taco's (2pcs) \$22

Crispy taco shells filled with batter fried prawns, chilly mayo & pickled onion and crunchy sev. A vibrant fusion of street-style desi twist on tacos!

Andhra Chilli Chicken \$25

Fiery South Indian-style fried chicken sauteed with ginger, green chillies, curry leaves, and house spices. Packed with punchy Andhra heat!

Changezi Chicken Tikka (4 Pcs) (GF)(NF) \$25

Tender chicken Fillet marinated in traditional Mughlai spices and yogurt, expertly grilled in the tandoor for a smoky. A royal classic reimagined with bold flavor.

Chili Garlic Prawns (5 pcs) \$28

Crispy-fried jumbo Juicy prawns sauteed within fiery chili-garlic, coriander and curry leaves. Spicy, savory, and irresistibly addictive!

Coconut Prawns (6 Pcs) \$28

Crispy-fried prawns crumbed with coconut and spices served with sweet chili sauce

Masala Fish Cake (3 Pc's) \$26

Pan-seared homemade fish cakes mixed with ground spices and herbs.

Baar Baar Signature Lamb Chops (2 pcs) (GF)(DF)(NF) \$26

Juicy lamb chops marinated in our signature Chettinadu spice blend, chargrilled in the tandoor for a smoky, flavorful finish. Bursting with authentic South Indian flair.

Shared Tandoori Skewers

Served with Mixed Pickles, Mixed Bean Salad, Two Chutneys and Lemon

Veg Skewers

\$36

Skewer each of tandoori soya chaap and mix veggies, slow grilled in tandoor and Skewer of Broccoli, mushroom and Potato marinated with hand-crushed tandoori spices. (GF)(DF)

Chicken Skewers

\$38

Skewer each of chicken tikka kebab and chicken malai kebab slow grilled in tandoor. Chicken fillets marinated with hand-crushed spices, thick yoghurt & malai paste.

Tandoori Chicken (Full)

\$40

Whole chicken marinated with dry spices with hung yoghurt and slowly grilled in tandoor. (GF)

Lamb Skewers

\$42

Skewer each of lamb seekh kebab and Chettinadu lamb kebab slowly grilled in tandoor. Lamb mince marinated with ginger, green chilies, coriander, royal cumin and freshly-ground Indian spices and lamb chunk marinated with freshly-ground Indian spices, ginger and garlic. (GF)



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Mains



Veg Moilee Curry (GF) (DF) (VG)

\$26

A traditional Kerala-style curry of mixed vegetables simmered in creamy coconut, infused with green chilies and aromatic spices. Light, fragrant, and comforting.

Paneer Butter Masala (GF) (N)

\$26

Pan-seared cottage cheese cooked with the chef's signature tomato gravy with warming spices. Comforting, indulgent, and full of flavor.

Malai Kofta (N)

\$30

Crispy veg and cottage cheese domes cooked in aromatic flavors of creamy cashew gravy, finished with fresh cream and slivered almonds.

Dal Bhukara (GF) (NF)

\$26

Slow-cooked black lentils enriched with butter, cream, and aromatic spices. Silky, smoky, and soul-warming.

Chana Masala (GF)

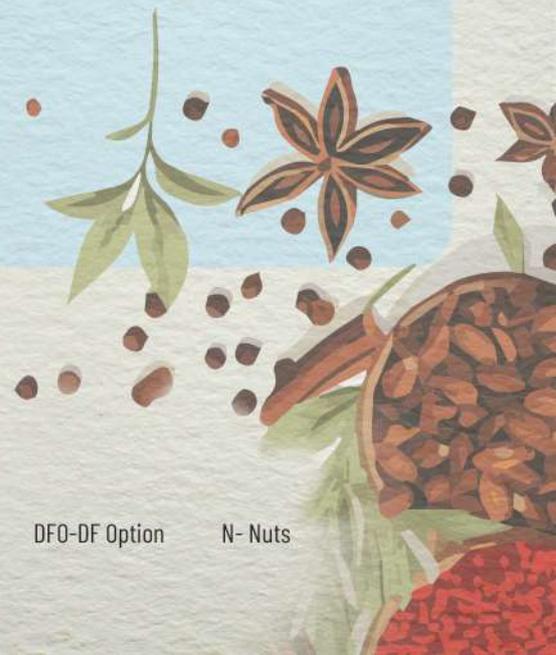
\$26

Chickpeas simmered in a rich, spiced tomato-onion gravy, infused with ginger, garlic, and roasted Punjabi masalas. Finished with Kasuri methi and fresh coriander for that authentic dhaba-style touch.

Baar Baar Butter Chicken (GF) (N)

\$30

Tender tandoori chicken fillets simmered in the chef's signature tomato gravy. Comforting, indulgent, and full of classic flavor.



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Mains

Methi Malai Chicken (GF) (N)

\$30

Tender chicken fillets slow-cooked in a creamy cashew sauce infused with fenugreek and aromatic spices, finished with fresh cream and slivered almonds.

Chettinad Masala (GF) (DF) (N)

Chicken \$30 / Lamb \$32 / Beef \$32

Choice of tender chicken, lamb, or beef cooked in a bold onion-tomato gravy with our chef's special Chettinad spice blend. Rich, spicy, and deeply aromatic.

Kashmiri Lamb Rogan Josh (GF)(NF)

\$32

Slow-cooked tender lamb in a fragrant Kashmiri-style onion and tomato gravy, infused with warming spices for a rich, aromatic finish.

Kerala Moilee Curry (GF) (DF) (NF)

Barramundi Fish / Prawn

\$32/\$34

A traditional Kerala-style simmered with fish or prawns in creamy coconut milk, infused with green chilies and traditional Kerala spices. Light, fragrant, and comforting coastal experience.

Goan Curry (GF) (DF) (NF)

Barramundi Fish / Prawn

\$32/\$34

Tender fish or prawns simmered in a tangy kokum and coconut milk sauce, enriched with roasted spices and fragrant homemade Goan masala. Bold, vibrant, and authentically coastal.



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Biryani Baar

The Magic of Spices in Biryani (GF) (NF)

The aroma of cloves, the warmth of cinnamon, and the depth of cardamom infusing into the rice and meat as they slow-cook to perfection. The spices in Biryani not only enhance its flavor, but also create a symphony that dances on your taste buds. Each spice has a unique role, just like the instruments in an orchestra, coming together to create a masterpiece of taste.

Veg Biryani \$30

Chicken Tikka Biryani \$32

Lamb Biryani \$34

Prawn Biryani \$36



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Kid's Meal



Nuggets and Fries	\$14
Butter Chicken With Rice	\$14
Butter Chicken With Naan	\$14
Taco & fries Veg / Chicken / Lamb / prawn	\$15 / \$ 15 / \$16 / \$16

Tandoor Breads & Rice & Extra's

Plain long grain basmati rice	\$8
Plain naan	\$6
Butter naan	\$7
Garlic naan	\$7
Chilli bullet naan	\$8
Herbal naan	\$8
Spl Cheese naan	\$11
Cheese garlic naan	\$11
Masala cheese garlic naan	\$11
Herbal Cheese naan	\$11
Tandoori roti	\$6
Tandoori Butter roti	\$7
Mixed Veg Raitha (GF) (NF)	\$8
Indian Pickle	\$5
Mixed garden Salad (GF) (NF) (DF) (VGO) (Add Chicken \$8)	\$12
Pickles and onions	\$8
Mix bean salad	\$8

Desserts

Rabdi Gulab Jamun (N)

\$16

Golden spheres soaked in fragrant rose syrup, resting in a silky pool of cardamom and saffron-infused rabdi – an indulgent melody of sweetness and warmth. A timeless Indian dessert.

Thunder Dark Chocolate Brownie (NF)

\$20

An electrifyingly rich and fudgy chocolate brownie, bursting with intense cocoa flavor and a molten, gooey center. Served on Hot sizzler to satisfy deepest chocolate cravings sauce.

Pineapple Sheera

\$16

Our very special dessert made with ripe sweet pineapple blend with semolina, cardamon, raisins, and nuts

Kulfi Ice cream (Pistachio & Cashew / Kesar & Almond) (N)

\$12

Traditional Indian frozen dessert like ice cream in mouthwatering flavors.



If you have any special dietary requirements, coeliac, food allergies 🍌 or intolerances, please inform our associates upon placing your order.

All items are subject to availability. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free as some items may contain or come into contact with wheat, eggs, nuts and dairy. Please advise the staff of any allergies, as all ingredients used in our dishes are not necessarily listed.

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******* All tables have a 90 mins seating limit *******