

1991	American Express Restaurant Awards – <i>Best Restaurant</i>
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1993	American Express Restaurant Awards – <i>Best Restaurant</i>
1994	American Express Restaurant Awards – <i>Hall of Fame</i>
1995	American Express Restaurant Awards – <i>Hall of Fame</i>
1996	American Express Restaurant Awards – <i>Best Restaurant</i> Restaurant & Catering Association Awards for Excellence – <i>Winner Best Indian Restaurant in South Australia</i>
1997	American Express Restaurant Awards – <i>Best Restaurant</i> Restaurant & Catering Association Awards for Excellence – <i>Winner Best Indian Restaurant in South Australia</i>
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2001	American Express Restaurant Awards – <i>Hall of Fame</i> Restaurant & Catering Association Awards for Excellence – <i>Winner Best Indian Restaurant in South Australia</i> Mietta’s and Diners Club Restaurant Guide – <i>Two Glasses and included in Australia’s Top 100 Restaurants</i>
2002	American Express Restaurant Awards – <i>Best Restaurant</i> (this was the last year American Express presented Restaurant awards) Restaurant & Catering Association Awards for Excellence – <i>Finalist</i> Mietta’s and Diners Club Restaurant Guide – <i>Two Glasses and included in Australia’s Top 100 Restaurants</i>
2003	Restaurant & Catering Association Awards for Excellence – <i>Finalist</i>
2004	Restaurant & Catering Association Awards for Excellence – <i>Finalist</i> Restaurant & Catering Association Awards for Excellence – <i>Mrs. Singh included in the Hall of Fame</i>
2005	Restaurant & Catering Association Awards for Excellence – <i>Finalist</i>
2006	Restaurant & Catering Association Awards for Excellence – <i>Finalist</i> Galaxy Restaurant Guide – <i>Best Restaurant 10yrs or more</i> Galaxy Restaurant Guide – <i>Best Chef 10yrs or more</i> The Advertiser Good Food Awards – <i>Best Indian Restaurant</i>
2007	Restaurant & Catering Association Awards for Excellence – <i>Finalist</i> The Advertiser Good Food Awards – <i>Best Indian Restaurant</i> The Advertiser Good Food Awards – <i>Best Service</i>
2008	Restaurant & Catering Association Awards for Excellence – <i>Winner Best Indian Restaurant in South Australia</i> Restaurant & Catering Association Awards for Excellence – <i>Restaurant Best Indian Restaurant in Australia</i> The Advertiser Good Food Awards - <i>Best Indian Restaurant</i>
2009	Restaurant & Catering Association Awards for Excellence – <i>Finalist</i> Recommended in both the Sydney Morning Herald and The Melbourne Age 2010 Good Food Guides
2010	Restaurant & Catering Association Awards for Excellence – <i>Finalist</i> Restaurant & Catering Association Awards for Excellence – <i>Lifetime Achiever Award Amrik Singh</i>
2011	The Advertiser Good Food Awards – <i>Best Indian Restaurant</i> Restaurant & Catering Association Awards for Excellence – <i>Finalist</i>
2012	Restaurant & Catering Association Awards for Excellence – <i>Finalist</i> Trip Advisor Certificate of Excellence
2013	Restaurant & Catering Association Awards for Excellence – <i>Winner Best Indian Restaurant in South Australia</i> Recommended in both the Sydney Morning Herald and The Melbourne Age 2013 Good Food Guides Trip Advisor Certificate of Excellence
2014	Restaurant & Catering Association Awards for Excellence – <i>Finialist</i> Trip Advisor Certificate of Excellence
2015	Restaurant & Catering Association Awards for Excellence – <i>Finialist</i> Trip Advisor Certificate of Excellence Australian Financial Review Top 500 Restaurants in Australia
2016	Trip Advisor Certificate of Excellence Australian Financial Review Top 500 Restaurants in Australia
2017	The Advertiser Good Food Awards – <i>Best Indian Restaurant</i>
2018	The Advertiser Good Food Awards – <i>Finalist</i>
2019	The Advertiser Good Food Awards – <i>Finalist</i>
2020	The Advertiser Delicious Top 100 Restaurants in Australia
2021	The Advertiser Delicious Top 100 Restaurants in Australia
2022	The Advertiser Delicious Top 100 Restaurants in Australia

J a s m i n

Indian Restaurant

Entrees

Vegetable Pakoras \$16.50

Bite size pieces of in-season vegetables crisp fried in a light batter.

Prawn Pakoras \$19.00

Prawns in a crisp, spicy batter.

Samosa \$17.50

Mildly spiced beef keema, wrapped in a light pastry.

A speciality of the house.

Fish Tikkas \$17.50

Succulent cubes of fish, delicately marinated.

Alu Tikkis \$17.10

Potato and cheese patties prepared to Mrs. Singh’s classic recipe.

Mixed Entree \$22.00

An assortment of the above entrees.

Chicken Livers \$19.50

Stir-fried slivers of chicken liver cooked in chilli, coriander and turmeric.

Entrees from the Tandoor

Blue Cheese Naan \$11.90

A naan freshly baked in the tandoor prepared with a delicious blue cheese and

onion filling and served with a date and tamarind chutney.

Our suggestion: best enjoyed with your first drinks.

Punjabi Lamb Tandoori \$23.90

Cutlets of lamb marinated in yoghurt, coriander, chilli and curry powder,

slowly cooked over charcoal in the tandoor. A mild to medium dish.

Chicken Tikka \$17.50

Boneless pieces of chicken lightly marinated with ginger, coriander and garam masala

and cooked in the tandoor. A mild to medium dish.

Chicken Tikka is also available as a main course for \$32.00

Tandoori Mushroom \$17.50

A Swiss brown mushroom marinated in balsamic vinegar, mustard seed and coriander

and cooked in the tandoor.

All Prices Inclusive of GST

Main Courses

Each main course is served with a complimentary portion of fragrant basmati rice.

Beef Vindaloo	\$32.00
One of Mrs. Singh’s most outstanding creations. A favourite with those who like it hot.	
Malabari Beef Curry	\$32.00
A mild beef curry cooked in cream, onions, a touch of ginger, garlic and mild spices.	
Bhoona Gosht	\$32.00
A full-flavoured medium to hot lamb curry prepared to an old family recipe.	
Lamb Korma	\$32.00
*Please note, almond meal is used in this dish Tender cubes of lamb in a delicious gravy with a distinctive coriander and cumin flavour. A mild dish.	
Punjabi Lamb Tandoori	\$36.00
Cutlets of lamb marinated in yoghurt, coriander, chilli and curry powder, slowly cooked over charcoal in the tandoor. A mild to medium dish served with dhal.	
Chicken Tindaloo	\$30.90
A fiery hot curry of boneless pieces of chicken cooked in spices, ginger and fresh ground chillies. A must for those who find the Vindaloo ‘Tame’.	
Chicken Tandoori	\$33.00
Delicately seasoned in rare spices and yoghurt and baked in the tandoor to enhance its subtle flavour. Served with dhal.	
Chicken Masala	\$30.90
A typical North Indian home-style boneless chicken curry in a mild sauce blended with select herbs and spices to produce a delicate flavour.	
Butter Chicken	\$30.90
*Please note, almond meal is used in this dish Boneless pieces of chicken cooked in butter, coriander, tomato and ginger	
Prawn Sambal	\$32.90
A medium hot dish. Prawns served in a sauce flavored with fresh onions, ginger, tomatoes, lemongrass and herbs.	
Fish Curry	\$33.90
Fillets of fish prepared in the Goanese style with eggplant and mustard seeds in a hot and tangy sauce.	
Tandoori Fish	\$34.00
A fillet of Barramundi lightly marinated in a delicious blend of mild herbs and spices cooked in the tandoor. Accompanied with an eggplant chutney and a coconut, potato curry. A mild to medium dish.	
Vegetarian Thali	\$30.90
Our Thali is a plate of rice served with a thali size of dhal, raita and your choice of two of the list of vegetarian side dishes.	

Vegetarian Side Dishes

Palak Paneer	\$19.50
Mildly spiced cottage cheese cooked in creamed spinach.	
Eggplant Curry	\$19.50
Eggplant cooked with capsicum, onions and spices.	
Seasonal Vegetables	\$19.50
In season vegetables cooked in a light coconut sauce.	
Peshawri Alu	\$19.50
Potatoes cooked with onions, tomatoes and lemon juice.	
Alu Ghobi	\$19.50
A traditional North Indian dish of cauliflower and potatoes.	
Tarka Dhal	\$18.50
Lentils in a thick gravy flavoured with onion, ginger and garlic.	

Breads

Chappatis	\$3.80 each
Flat discs of unleavened bread with a chewy texture.	
Paratha	\$4.80 each
Another type of pan-fried bread, more filling than chappatis.	
Egg Paratha	\$14.00 each
The addition of egg and onions add taste and texture to this bread.	
Bhaturas	\$5.50 each
Deep fried leavened bread, made with plain flour. to produce the most popular mild dish served from the kitchen.	
Naan Bread	
Freshly baked.	
	Plain or Garlic \$5.30 each
	Cheese \$6.70 each
	Chilli Cheese \$6.70 each
Papadams	
Crispy lentil wafers which complement all curries.	
Bowl of Rice	\$4.00
	\$4.50

Salads and Chutneys

Chutney	\$4.50
A traditional accompaniment to a curry. Hot Date or Sweet Mango.	
Lemon Pickle	\$4.50
A hot and tangy accompaniment made by the chef.	
Kachumber	\$10.00
A cucumber, capsicum and onion salad with a lemon juice and coriander dressing.	
Raita	\$8.00
A cooling combination of yoghurt, sultanas and cucumber.	