



# THE ARK



## DRINK MENU



# Beer & Cider

## Beer On Tap

Tiger	9.00
Great Northern Super Crisp	9.00
Coopers Pale Ale	9.00
Harbour Larger	9.00

## Beer Bottle

Stone & Wood	9.00
Kingfisher Beer	9.00
Peroni Nastro Azzuro	9.00
Great Northern Original	9.00
Great Northern Super Crisp	9.00
Corona Extra Stubbie	9.00
Hahn Super Dry Gluten free	9.00
Carlton*	9.00
Heaps Normal Quiet XPA (Non alcoholic)	9.00
Hahn Prem Light Stubbie	9.00

## Cider

Somersby 330ml Apple Cider	9.00
Somersby 330ml Pear Cider	9.00
Hard Rated Lemon Lime Zero 375ml	9.00

## Sparkling

Pikes Clare Valley Riesling	39.00
Cloud Street Sparkling	39.00
True illusion Prosecco	39.00
DeBortoli Prosecco (Glass)	10.00
Jacob's Creek (Glass)	10.00

## Red Wine

	Glass	Bottle
Boydells Merlot	11.00	45.00
Zilzie BTW Cabernet Merlot	11.00	35.00
Philip Shaww Wire Walker P/Noiir	11.00	42.00
De Iuliss Shiraz	12.00	45.00
Cloud Street Shiraz	12.00	38.00

## White Wine

	Glass	Bottle
Cloud Street Chardonnay	11.00	38.00
De Iuliss Chardonnay	12.00	45.00
TamburlINW Organic Cab Sauv	11.00	35.00
Cloud Street Sauv Blanc	11.00	38.00
Zilzie BTW Sauv Blanc	11.00	35.00
Tamburlaine Organic Pinot Gris	11.00	35.00
Cloud Street Pinot Grigio	11.00	38.00
De Iuliss Semillion	12.00	45.00
Tulloch Verdelho	11.00	45.00
De Iuliss Ross	12.00	45.00
Zilzie BTW Moscato	11.00	35.00

## Vodka

Absolut Vodka Lime	13.00
Absolut Vodka Raspberry	13.00
Absolut Vodka Watermelon	13.00
Absolut Vodka Vanilla	13.00
Smirnoff Red	13.00

## RUM

Bundaberg Rum	14.00
Captain Morgan Spiced Gold	14.00
Bacardi White Rum	14.00
Malibu	13.00
Old Monk	14.00

## Whisky & Bourbon

Canadian LCub Whisky	13.00
Chivas Regal 12yo Scotch	15.00
Fireball Cinnamon Whisky	13.00
Glenfiddich 12yo Single Malt	15.00
Grants Scotch	13.00
Jack Daniels	15.00
Jim Beam Bourbon	13.00
Johnnie Walker Black	13.00
Johnnie Walker Red	13.00
Punjabi Club	11.00
Chad De Whiskey	14.00
Rampur Single Malt	15.00
Amrut Single Malt	15.00
Indri Single Malt	15.00
The Royal Salute 21yo	22.00
D'Yavol	15.00

## Spirits, Tequila, Liqueur, & Aperitifs

Sierra Tequila Silver	14.00
Madira Paan	13.00
Aperol	18.00
Baileys Irish Cream	16.00
Chambord Liqueur	16.00
Cointreau	16.00
Florente Liqueur	16.00
Frangelico Liqueur	16.00
Grand Marnier	16.00
Jagermeister	16.00
Kahlua	13.00
Sour Puss Apple	13.00
Steinbok Schnapps Butterscotch	16.00
Vok Triple Sec	16.00



## GIN

Bombay Sapphire

14.00

## Soft Drinks

Pepsi, Pepsi Max

4.95

Coke classic, Coke Zero

4.95

Mountain Dew

4.95

Fanta

4.95

Lemonade

4.95

Solo

4.95

Masala Soda (Indian Style)

5.95

Lassi (Mango, Sweet, Salty)

6.95

Bottled Water

4.95

Pop-top Juice (Apple, Orange)

4.95

Coconut Water

5.95

Sparkling Water



5.95

## Hot Beverages

Masala Chai (Tea)

4.95

A fragrant, spiced Indian tea infused with aromatic herbs and milk.





# THE ARK



## FOOD MENU



## STREET FOOD

### BHEL PURI (GFO, DFO)

9.95

Puffed rice, crispy sev, potatoes, tangy chutneys, onions, and spices create a perfect balance of sweet, spicy, and tangy flavors. Finished with fresh coriander and a squeeze of lemon.

### PANI PURI (5 PIECES)

9.95

Crisp, hollow puris filled with spiced chickpeas and potatoes, served with tangy tamarind water and a sprinkle of chaat masala for a burst of flavor in every bite.

### DAHI PURI (5 PIECES)

10.95

Golden, crispy puff balls generously stuffed with potatoes and black chickpeas, then drizzled with chilled yogurt, tangy tamarind, and fresh coriander chutneys for a perfect balance of sweet and savory.

### PAPDI CHAAT

11.95

Crispy, golden flat puris layered with spiced potatoes, black chickpeas, creamy sweet yogurt, and a medley of mouthwatering chutneys for the perfect mix of crunch and zest.

### ALOO TIKKI

11.95

Crispy, golden-brown potato patties served with spiced chickpeas, finely chopped onions, sweet yogurt, and a medley of flavorful chutneys.

### SAMOSAS CHAAT

11.95

Flaky, deep-fried samosas crushed and topped with spiced chickpeas, fresh onions, aromatic coriander, creamy yogurt, and a drizzle of hot & sweet chutneys.

### BHALLA PAPDI CHAAT (GFO)

11.95

Soft, deep-fried lentil dumplings soaked to perfection, topped with velvety yogurt, sweet tamarind, and zesty green chutney. Crisp papdi crackers and a sprinkle of chaat masala complete this flavorful delight.

## APPETIZERS - VEGETARIAN

### SAMOSAS (2 PIECES)(DFO)

9.95

Crispy, golden-brown Punjabi pastries stuffed with a flavorful mix of spiced potatoes, peas, and aromatic herbs. Served fresh and hot!

### TANDOORI PANEER TIKKA (GF)

18.95

Soft and succulent cottage cheese, marinated overnight in a blend of special herbs and spices, then char-grilled to perfection in a tandoor. Served with a side of cool, refreshing mint chutney

### BHAJIYA (VEGETABLE FRITTERS)(DF)

13.95

Crispy, golden-fried vegetable fritters, marinated in a spiced chickpea flour batter. Served with a tangy tomato & chili sauce for the perfect kick!

### PANEER PAKORA

15.95

Crispy, golden-fried vegetable fritters, marinated in a spiced chickpea flour batter. Served with a tangy tomato & chili sauce for the perfect kick!

### MALAI SOYA CHAP

16.95

Tender Soya chaap coated in a luxurious cream-marinade, lightly spiced and grilled for a silky, melt in the mouth flavour; mild and indulgent.

## APPETIZERS - NON VEGETARIAN

### CHICKEN 65

18.95

Crisp, golden-fried boneless chicken pieces marinated in a rich mixture of flour, spices, yogurt, and egg, with a hint of curry leaves for an unforgettable crunch.

### TAWA CHICKEN (DF)

19.95

Street-style chicken, cooked on a sizzling hotplate, marinated with aromatic spices for an intense, flavorful bite that brings a burst of warmth with every piece.

### TANDOORI CHICKEN TIKKA (GFO)

18.95

Juicy pieces of chicken marinated in a blend of aromatic spices and yogurt, slow-cooked in the tandoor to tender, smoky perfection; paired with mint chutney.

### MURG MALAI TIKKA (GFO)

18.95

Delicately marinated boneless chicken in a velvety mixture of cream, yogurt, lemon, and mild spices, roasted to golden perfection.

### TANDOORI CHICKEN (HALF/FULL) (GFO)

HALF 15.95

FULL 21.95

Authentic, bone-in chicken marinated in a blend of yogurt and traditional spices, charred to perfection in the tandoor, served with refreshing mint chutney.

### TANDOORI PRAWNS

20.95

Plump, juicy king prawns marinated in a fragrant mix of whole spices, yogurt, and herbs, skewered with onions and bell peppers, then grilled to smoky perfection in the tandoor.

### GARLIC PRAWNS

20.95

King prawns marinated with aromatic spices, yogurt, and fresh herbs, skewered with onions and capsicum, then char-grilled in the tandoor for a savory, garlic-infused delight.

### SEEKH KEBAB (GFO, DF)

18.95

A fragrant medley of lamb mince, fresh herbs, and secret spices, grilled to perfection in the tandoor; served alongside refreshing mint chutney.

## INDO-CHINESE

### GOBI MANCHURIAN (DF)

17.95

Crispy, deep-fried cauliflower florets coated in a rich, sweet, tangy, and spicy Indo-Chinese sauce.

### CHILLI PANEER

18.95

Golden-brown cottage cheese bites, lightly battered, fried, and tossed in a fiery Indo-Chinese sauce with crunchy onions and bell peppers.

### CHICKEN MANCHURIAN (DF)

19.95

Juicy, boneless chicken pieces, battered and fried to perfection, then smothered in a thick, flavorful Indo-Chinese sauce.

### CHILLI PRAWN OR CHICKEN (DF)

Your choice of prawns or chicken, fried to crispy perfection and wok-tossed in a bold, spicy Indo-Chinese sauce with crunchy onions and peppers.

CHICKEN 19.95

PRAWN 20.95

### CHOW MEIN NOODLES (DF)

A classic street-style stir-fry, tossed with fresh vegetables and a savory, aromatic sauce.

VEG \$17.95

CHICKEN \$18.95

PRAWN \$19.95

### VEG FRIED RICE (GFO, DF)

16.95

Fragrant, wok-tossed basmati rice stir-fried with crisp vegetables, aromatic garlic, and a blend of Indo-Chinese seasonings

### VEGETARIAN MOMOS MANCHURIAN. (DF)

17.95

Soft dumplings filled with seasoned vegetables, steamed or tandoor-charred, then tossed Manchurian-style.

### CHICKEN MOMOS MANCHURIAN. (DF)

18.95

Juicy dumplings stuffed with chicken and vegetables; served steamed or tandoor-grilled, with soy and chili sauce.

## MAINS - Veg

### DAL MAKHANI

19.95

A rich and velvety blend of slow-cooked black lentils, butter, and mild spices.

### DHABHA DAAL (GF)

19.95

A hearty mix of lentils simmered with fragrant spices and herbs, the soulful dal from roadside dhabas. like

### PINDI CHOLE (GF)

19.95

Soft chickpeas cooked in a bold, tangy, and perfectly spiced gravy with authentic Punjabi flavors.

### MIX VEG CURRY (DF)

19.95

Crispy, golden flat puris layered with spiced potatoes, black chickpeas, creamy sweet yogurt, and a medley of mouthwatering chutneys for the perfect mix of crunch and zest.

### VEG KORMA

20.95

Garden-fresh vegetables gently simmered in a creamy, cashew-infused yogurt sauce.

### MUSHROOM MASALA (DF)

20.95

Succulent button mushrooms tossed in a luscious butter masala sauce, bursting with warmth and depth.

### PALAK PANEER

20.95

Soft paneer in a smooth spinach purée, seasoned with aromatic spices.

### KADAI PANEER

20.95

Paneer stir-fried in a smoky tomato-based masala with bell peppers and signature spices.

### SHAHI PANEER

20.95

Soft paneer bathed in a silky, rich cashew-and-cream sauce with aromatic spices.



## PANEER BUTTER MASALA

21.95

Soft paneer cubes simmered in a buttery, tomato-cashew gravy, balanced with subtle sweetness and spice.

## BHINDI DO PYAZA (DF)

20.95

Crispy okra stir-fried with onions, cumin, and fragrant spices for the perfect balance of crunch and zest.

## BAINGAN BHARTA (DF)

21.95

Smoky, fire-roasted eggplant mashed and blended with onions, tomatoes, chilies (and peas), cooked on a traditional hotplate.

## ALOO MATAR

19.95

Tender potatoes and sweet green peas simmered in a spiced tomato-onion gravy with cumin, ginger, and garam masala.

## SHAHI SOYA CHAAP

20.95

Tender potatoes and sweet green peas simmered in a spiced tomato-onion gravy with cumin, ginger, and garam masala.

## MALAI KOFTA


20.95

Paneer-and-potato dumplings, delicately spiced and stuffed with nuts and raisins, served in a creamy tomato-cashew gravy.

## PANEER BHURJI

21.95

Fresh crumbled paneer sautéed with onions, tomatoes and spices finished with fresh coriander.



## NON-VEG MAINS

### BUTTER CHICKEN

21.95

Juicy tandoori-cooked chicken pieces bathed in a rich, velvety tomato-cream sauce, finished with butter and cream.

### CHICKEN TIKKA MASALA

21.95

Succulent boneless chicken, onions, and capsicum cooked in a bold, buttery tomato gravy infused with aromatic spices.

### TRADITIONAL CHICKEN CURRY

21.95

A homestyle, spicy, and fragrant curry featuring tender chicken simmered in a rich blend of ground spices, onions, and tomatoes.

### CHICKEN CHETTINAD

21.95

A South Indian classic! Tender chicken cooked in a bold, fiery masala made from freshly ground spices.

### METHI MALAI CHICKEN

21.95

Creamy and aromatic chicken curry infused with fenugreek leaves for a rich, herby flavor.

### KADAI CHICKEN

21.95

Chicken stir-fried with onions, tomatoes, ginger, garlic, and freshly ground kadai masala for an explosion of taste.

### CHICKEN KORMA

21.95

A luxurious dish of chicken slow-cooked in a rich, cashew-based curry with warming spices.

### MANGO CHICKEN

21.95

Boneless chicken simmered in a creamy, mildly spiced mango sauce, tempered with mustard seeds and curry leaves.

### PEPPER CHICKEN

21.95

Chicken cooked in a bold, infused gravy finished with, black-pepper- coconut cream for rich, spicy depth.

### LAMB ROGAN JOSH

23.95

Tender lamb braised in a deeply aromatic gravy infused with fennel, cloves, cardamom, cinnamon, and ginger. A Kashmiri classic!

### LAMB MADRAS

23.95

A rich and flavorful coconut-based curry with a perfect balance of heat from chilies, tanginess from lemon, and depth from roasted spices.

### BHUNA MEAT

24.95

Juicy, tender mutton cooked in a thick, aromatic sauce made with fresh herbs, tomatoes, onions, and special hand-ground spices.

### GOAT CURRY

24.95

A rustic, slow-cooked delight! Bone-in goat simmered in a fragrant gravy of brown onions, garlic, ginger, black cardamom, and house spices.

### LAMB VINDALOO

23.95

A bold, fiery dish inspired by Portuguese flavors—lamb marinated in malt vinegar and cooked with cinnamon, lime, fresh red chilies, and black pepper.

### FISH CURRY

23.95

Fresh fish fillets gently simmered in a spiced onion-tomato gravy, infused with aromatic herbs.

### FISH TIKKA MASALA

23.95

Tandoori-marinated fish tikka cooked in a luscious tomato-based sauce with onions, capsicum, and fresh coriander.

### PRAWN VINDALOO

23.95

A Goan classic! Juicy prawns tossed in a fiery, tangy curry packed with bold spices and red chilies.



## PRAWN CURRY

Succulent prawns cooked in a robust tomato-onion gravy, with garlic, fenugreek, and a perfect spice blend.

infused

23.95

## PRAWN MADRAS

A South Indian specialty—prawns cooked in a flavorful coconut-based curry with mustard seeds and fresh coriander; medium hot.

23.95

## Egg Curry

A classic North Indian dish-boiled eggs simmered in a rich tomato-onion gravy infused with aromatic spices, garlic, and ginger.

21.95



## NAAN & ROTI

### PLAIN NAAN

5.00

Soft, fluffy, and fresh from the tandoor.

### GARLIC NAAN

5.50

A warm, buttery naan infused with the bold flavor of garlic and topped with fresh coriander.

### CHEESE NAAN

6.00

Indulgent, cheesy goodness—soft naan stuffed with gooey melted cheese and cooked in the tandoor.

### CHEESE & GARLIC NAAN

6.50

A delicious combination of melty cheese and aromatic garlic wrapped in a soft, freshly baked naan.

### BUTTER NAAN

6.50

Traditional naan slathered in a rich layer of golden, melted butter for a heavenly bite.

### PESHAWARI NAAN

7.95

A sweet and nutty naan stuffed with a delightful mix of dried fruits and nuts.

### NUTELLA NAAN

8.00

Soft naan stuffed with creamy Nutella for a rich, chocolatey delight.

### LACHHA PARATHA

5.50

A flaky, layered Indian bread, perfectly crisp and golden, cooked in the tandoor.

### TANDOORI ROTI

4.50

A rustic whole wheat flatbread, fire-cooked in the tandoor for an earthy flavor.



**CHICKEN TIKKA & CHEESE NAAN**

A loaded naan filled with spicy chicken tikka and melted cheese.

7.95

**KEEMA NAAN**

A loaded naan with minced lamb, cheese, and spices.  
Roti, Garlic Naan, Cheese Naan.

8.00



## RICE & BIRYANI

### PLAIN RICE

Fluffy, steamed long-grain basmati rice, light fragrant

5.50

### JEERA RICE

Basmati rice infused with aromatic cumin seeds and butter.

6.50

### LEMON RICE

A zesty South Indian specialty—fragrant rice with curry leaves, chili, and fresh lemon zest.

7.00

### KASHMIRI PULAO

A luxurious rice dish infused with saffron, dried fruits, and nuts for a subtly sweet and rich flavor.

9.00

### VEG BIRYANI

A vibrant, aromatic dish of saffron-infused basmati rice cooked with a medley of vegetables, warming spices, fresh mint, and coriander.

19.95

### CHICKEN BIRYANI

Succulent marinated chicken layered with saffron-infused basmati rice, aromatic spices, and fresh herbs; slow-cooked to perfection.

21.95

### LAMB BIRYANI

Fragrant basmati rice layered with tender, slow-cooked lamb simmered in aromatic spices, saffron, and caramelised onions; served with cooling raita.

18.95




## KIDS' MENU

FRENCH FRIES	7.90
CHICKEN NUGGETS & CHIPS	12.00
BUTTER CHICKEN WITH RICE	14.90
VEG NOODLES FOR KIDS	13.90
FISH & CHIPS	13.00

## SIDES

ONION SALAD	5.50
CUCUMBER SALAD	6.00
MIX SALAD	7.00
PLAIN YOGHURT	5.00
RAITA (ROASTED CUMIN & BLACK SALT)	5.90
CUCUMBER RAITA	5.90
MANGO CHUTNEY	3.00
MIX PICKLE	3.00
PAPPDAMS	4.00





## DESSERTS

### GULAB JAMUN

8.90

Milk dumplings soaked in warm sugar syrup.

### GAJAR KA HALWA

9.95

Carrot dessert with milk, ghee, and dry fruits.

### RAS MALAI

8.90

Cottage cheese patties in saffron-infused milk.

### GELATO

8.95

Italian-style ice cream with multiple flavors.



# Chef's Specialties

## Kulche Chole

17.95

A North Indian classic- fluffy, tandoor-baked kulchas served with spicy, tangy chickpea curry slow-cooked with aromatic spices.

## Aloo Puri

16.95

Golden, puffed puris paired with a robust, spice-rich chickpea curry cooked in a traditional Amritsari-Style masala.

## Chole Bhature

16.95

Soft, fluffy bhature served with a bold and aromatic chickpea curry simmered in a traditional North Indian spices.

## Pav Bhaji

15.95

A Mumbai favourite- buttery, mashed vegetable bhaji cooked with fragrant spices and served with soft, toasted Pav.

## Aloo Paratha

13.95

Soft, pan-fried paratha stuffed with spiced mashed potatoes blended with herbs and mild seasonings.

## Paneer Paratha

15.95

Wholewheat paratha filled with a fresh paneer mixture seasoned with gentle spices and coriander.

## Gobi Paratha

13.95

A classic Punjabi paratha packed with grated cauliflower sautéed with spices and herbs.

# Weekend's Special

## Burgers

Cheese Burger	11.00
Paneer Burger	12.00
Cheese Burger Combo (+ chips & drink)	16.00
Paneer Burger Combo (+ chips & drink)	17.00

## Eggs

Omellete (w. toast, chips)	17.95
Scrambled egg (w. toast, chips)	17.95
Egg fry (w. toast, chips)	17.95

## South Indian

Butter Dosa	12.95
Masala Dosa	15.95
Paneer Dosa	17.95
Mysore Dosa	16.95
Idli Sambhar	12.95
Medu Vada Sambhar	12.95