



## ENTREE

**Vegetable Samosa - 1 pcs - \$5.90**  
vegetables and spiced potato encased in samosa pastry

**Samosa Chat - \$8.90**  
Crispy vegetable samosa topped with onion, tomato and chat straws, Drizzled with a duo of chutneys

**Vegetable Hara Pakora - 1 pcs - \$4.90**  
Assorted vegetable, potato, cheese and fresh herb crispy fritters

**Paneer Pakoras - 2 pcs - \$8.90 GF**  
cottage cheese slices stuffed with coriander and mint chutney chickpea batter fried

**Onion Bhaji - \$8.90 GF**  
Sliced onion crisps, Ajwain and cumin powder are the lead flavours. A must with your beer

**Bombay Mushrooms - 2 pcs - \$10.90**  
Field mushrooms stuffed with spiced lamb mince. Crumb fried

**Chicken 65 - \$13.90**  
Chicken cubes marinated in chef's special sauce, deep fried and served with onions & red chillies

## GRILLED

**Tandoori Spring Chicken 2 pcs - \$10.90 GF**

**Tandoori Spring Chicken 4 pcs - \$19.90 GF**  
Chicken marinated yogurt and garam masala, tandoor grilled classic punjabi favourite

**Kashmir Lamb Cutlets - 2 pcs - 11.90 GF**  
Potali masala marinated and topped with sweet ginger pickle

**Malai Tikka - 2 pcs - \$11.90 GF**  
Chicken breasts cooked in a tandoori oven & served in creamy cardamon and malai sauce

**Kakori Seekh Kebab - 2 pcs - 11.90 GF**  
Skewered lamb mince and spice sausages. Originated at the famous Kakori railway station

**Chicken Tikka - 2 pcs - \$11.90 GF**  
Free range chicken fillet marinated in spices cooked in a clay oven

**Bukhara Tandoori Mushrooms - 2 pcs - 8.90 GF**  
Charcoal roasted spiced marinated Mushrooms

**Shavans Mixed Grill - for 2 - 24.90 GF**  
Assorted tandoor roasted kebabs





## MAIN COURSE

**Butter Chicken - \$19.95 GF**

Charcoal roasted tikka in a creamy tomato sauce

**Chicken Tikka Masala - \$19.95 GF**

Wok tossed tikka with onions and whole spices. Robust flavours, garnished with ginger juliennes

**Mughlai Chicken Korma - \$19.95 GF**

Mild creamy dish in a cashew gravy

**Chicken Saag - 19.95 GF**

Chicken in a fennel tempered spinach puree

**Chicken Chettinad - \$ 19.95 GF**

Hot, sour and tangy from the south

**Chicken Begum - \$19.95 GF**

Here the chicken is cooked with lamb mince and garnished with egg. A recipe from the nizams royal kitchens

**Calcutta Chilli Chicken - \$19.95**

Chicken, onions, capsicum and baby spinach tossed in our special chilli sauce

**Chicken Vindaloo - \$19.95 GF**

Hot and tangy - with potato

**Chicken Balti - \$19.95 GF**

Chicken and choice vegetables in our special balti sauce

## LAMB

**Lamb Rogan Josh - \$19.95 GF**

Classic lamb curry cooked with whole spices

**Lamb Selli - \$19.95 GF**

A festive treat of the parsi community of bombay. A hint of yogurt and garam masala.

Topped with spicy straw potatoes and coriander

**Lamb Bhuna Patiala - \$19.95 GF**

Lamb dices stir fried with spicy mince in a masala sauce

**Lamb Korma - \$19.95 GF**

Creamy curry in a rich cashew gravy

**Lamb Saag - \$19.95 GF**

spicy and tangy curry with potato

**Lamb Vindaloo - \$19.95 GF**

Soicy and tangy curry with potato

**Lamb Balti - \$19.95 GF**

Lamb and vegetables in our special balti sauce





## BEEF

**Beef Curry - \$ 19.95 GF**

Traditional curry with ground spices

**Beef Korma - \$19.95 GF**

Creamy with a touch of coconut and cashew sauce

**Beef Kashmiri - \$19.95 GF**

Here the curry is infused with plums and chickpeas. Garnished with dry fruits

**Beef Vindaloo - \$19.95 GF**

Spicy and tangy curry with potato

**Chilli Beef - 19.95 GF**

Lean beef pan fried with onion, tomatoes and capsicum and finished with chilli sauce

## SEAFOOD

**Fish and Prawn Vindaloo - \$22.95**

Fish and prawns simmered in spicy vindaloo gravy. Best enjoyed with lemon coconut rice

**Butter Prawns - \$22.95 GF**

Prawns cooked in a mild cardamon and tomato based sauce

**Balti Prawns - \$22.95 GF**

Prawns and vegetables tossed together in an aromatic balti sauce

**Chilli Mango Prawns - \$22.95 GF**

Sweet and sour combination of prawns stir fried with onions, capsicum and baby spinach

**Garlic Prawns - \$22.95 GF**

Prawns cooked with garlic, onion and capsicum and finished with coriander and garlic

**Coconut Prawn Curry - \$22.95 GF**

Prawns cooked in mild coconut cream and finished with desiccated coconut

**Pondicherry Yogurt Fish Curry - \$22.95**

A popular recipe where the fish is simmered in a tangy yogurt and onion sauce.

This is garnished with spicy straw potatoes.

**Fish Malabari - \$23.95 GF**

Atlantic salmon cooked with typical south indian kerala spices with a touch of tamarind

**Fish Masala - \$22.95**

Rocking fillets cooked with capsicum and onion and tomato then garnished with coriander





# VEGETARIAN

## Paneer Butter Masala - \$17.90 **GF**

Home made cottage cheese cooked with butter sauce and finished with cream

## Paneer Saag - \$17.90 **GF**

Cottage cheese in a fennel flavored spinach puree

## Paneer Balti - \$17.90 **GF**

Choice vegetables and cheese in balti sauce

## Paneer Kadai - \$17.90 **GF**

Cheese, Onions and peppers in a coriander seed and pepper corn gravy

## Shai Paneer - \$17.90 **GF**

Sliced paneer with herbs finished in a rich Mughlai sauce

## Paneer Chilli - \$17.90

Cheese cubes in a tangy soy based infusion with onions and peppers

## Aloo Palak - \$16.90 **GF**

Potatoes stuffed with spinach and cottage cheese in a spinach puree

## Pumkin Masala - \$16.90 **GF**

Butternut cubes in masala sauce. Served in a papad katori

## Navrattan Korma - \$16.90 **GF**

7 vegetables in a korma gravy

## Vegetable Thalfreizi - \$16.90 **GF**

Choice vegetables stir fried in balti spices

## Eggplant Masala - \$16.90 **GF**

Potatoes and eggplant in a spicy sauce

## Aloo Gobhi - \$16.90 **GF**

Northern specialty. Cauliflower and potatoes cooked together

## Malai Kofta - \$16.90

Potatoes and cheese balls, mixed dry fruits and nuts. Simmered in almond flavoured sauce

## Gobi Manchurian - \$16.90

Cauliflower florets filled in batter and tossed with onion, capsicum in a sweet and sour sauce

## Dahl Makhani - \$16.90 **GF**

Lentils and kidney beans simmered overnight in a spice and tomato broth

## Chickpea Masala - \$16.90 **GF**

Punjabi style combination of potato and chickpeas





# *Shavans Royal Treat*

**\$40 Per Person**

**Minimum 2 persons**

## **ENTREE**

*Samosa, Tandoori Chicken*

*Lamb Cutlets*

## **MAIN FARE**

*Butter Chicken, Rogan Josh*

*Stir fried Vegetable*

*Served with Rice, Naan and Raita*

## **DESSERT**

*Kulfi or Gulab Jamun*

## **TEA OR COFFEE**





## SIDE ORDERS & SALADS

**Garden Salad - \$7.00 GF**  
Refreshing and wholesome green salad

**Cachumber - \$7.00 GF**  
Spicy Indian salad

**Chicken Tikka Salad - \$10.90 GF**  
Chicken tikka in fresh salad

**Raita - \$3.90 GF**  
Home made yoghurt with grated cucumber and garnished with ground cumin

**Mango Chutney or Mixed Pickle - \$3.50 GF**

## SOUTH INDIAN DELIGHTS

### IDLI

Two plain Idli - \$6.40 GF

Two Vegetable Idli - \$6.90 GF

Two Stuffed Vegetable Idli - \$6.90 GF

### WADA

Two Wada - \$6.40 GF

Two Aloo Bonda - \$6.90 GF

### UTTAPAM

Uttapam - \$16.95 GF

### DOSA

Plain, Ghee, Onion Dosa - \$17.40 GF

Masala, Ghee, Mysore Dosa - \$18.95 GF

**South Indian Buffet Sunday 12.00-3.00pm**

Dosa, Idli, Vada, Hyderabad Biryani  
Meat and vegetable curries of the week,  
Desserts and much more ...

All "South Indian Delights" items above served with two chutneys and sambar





# RICE

**Basmati Rice - \$4.50 GF**

Long grain basmati rice tempered Cumin seeds

**Lemon Rice - \$9.90 GF**

Rice cooked with mustard seeds and curry leaves and finished with lemon juice

**Kashmiri Pulao - \$9.90 GF**

Here dry fruits are added to the pulao

**Coconut Rice - \$9.90 GF**

Rice cooked with grated coconut

**Vegetable Pulao - \$13.50 GF**

Vegetables and basmati cooked together, topped with cottage cheese

**Chicken or Lamb Hyderabad Biryani - \$19.95 GF**

Chicken/Lamb and long grain basmati rice cooked together and garnished with crispy onion

# TANDOORI SPECIALITIES

## Plain Flour

**Naan - \$4.50**

Leavened with white flour bread

**Garlic Naan - \$4.90**

Tandoori bread flavoured with garlic

**Kashmiri Naan - \$7.50**

Bread stuffed with fruits and nuts

**Keema Naan - \$7.90**

Bread stuffed with minced lamb and special herbs

**Keema Cheese Naan - \$7.90**

Bread stuffed with minced lamb/Cheese and special herbs

**Cheese Naan - \$7.50**

Bread stuffed with Cheese and coriander

**Chilli Cheese Naan - \$7.50**

Bread stuffed with cheese /chilli and coriander

**Masala Kulcha - \$7.50**

Bread stuffed with special potatoes, cottage cheese and fine herbs

**Laccha Paratha - \$5.50**

Multi layered flat bread

## Whole Meal

**Roti - \$4.50**

Flat bread

**Paratha - \$4.50**

Layered flat bread

**Aloo Paratha - \$7.50**

Bread stuffed with potatoes and fine herbs





# SRI LANKAN DELIGHTS

## Sea food

**Fish Ambul Thiyal \$20.95 GF**  
marinated Tuna in a tangy dry curry

**Red Prawn Curry (Rathu Issa) \$22.95 GF**  
Tiger prawns cooked in a delicious coconut based curry with an abundance of Sri Lankan spices

**Crab Curry \$23.95 GF**  
Fresh Crab in a shell slow cooked with Sri Lankan Spices.  
Made to Melt in your mouth

## Vegetarian

**Devilled Potato \$16.90 GF**  
Potato tossed in a wok with chilli, onions and spices

**Batu Moju (Eggplant) \$16.90 GF**  
Fried eggplant cooked to perfection with onions and chilli

**Eggplant Salad \$16.90 GF**  
Chefs special eggplant. A creamy take on the batu moju, this dish is a Shavans specialty!

**Tumeric Dhal curry \$16.90 GF**  
Lentils cooked in coconut cream and tempered with chilli, onions and aromatic spices

**Cashew & Green Pea Curry \$18.90 GF**  
Cashews and green peas cooked to perfection in a creamy curry

**Polos Curry (Jack fruit curry) \$17.90 GF**  
A Sri Lankan staple, diced jack fruit in a black pepper curry

## Rice

**Fried Rice \$19.95 GF**  
Served with choice of Devilled meat & Chilli paste

**Biryani \$19.95 GF**  
Chicken, Lamb, Beef or Vegetarian  
Basmati rice tossed with the chefs special biriyani mix and choice of meat. Served with raita

**Hopper Meal \$19.95**  
(Hoppers Served only on Sunday & Monday Dinner)

Cripy wok shaped savoury pancakes, a meal comes with 1 Egg Hopper & 3 Plain Hoppers  
a choice of meat curry, Seeni sambol & coconut sambol

## Meat

**Chicken, Beef, Lamb Curry \$19.95 GF**  
Meat cooked in an aromatic blend of authentic Sri Lankan spices.

**Chefs special Black pork curry \$19.95 GF**  
succulent, melt in your mouth chunks of pork tossed in a peppery curry

## Devilled

**Chicken, Pork, Beef, Lamb \$19.95**  
choice of Meat tossed in a spicy and tangy sauce with onions, capsicums, and chilli

**Prawns \$22.95 GF**  
Tiger prawns tossed in a tangy sauce with capsicums, chillies and onion

## Kottu

**Kottu roti \$19.95**  
Chicken, Lamb, Beef, Fish, Egg or Vegetarian  
The ultimate Sri Lankan street food with a gourmet twist.  
Diced Parata tossed with a choice of meat and vegetable served with a side of Chilli paste

**String Hopper Kottu \$19.95 GF**  
Chicken, Lamb, Beef or Fish, Egg or Vegetarian  
Finely chopped rice flour noodles tossed with a choice of meat and vegetables served with a side of chilli paste

**String Hopper Biriyani \$19.95 GF**  
Chicken, Lamb, Beef, Egg or Vegetarian  
Finely chopped rice flour noodles tossed with the chefs special biriyani mix and choice of meat. Served with raita



**Sri Lankan Lunch Buffet**  
every Saturday 12pm - 3pm  
with unlimited  
Hoppers, Kottu & Fried Rice

